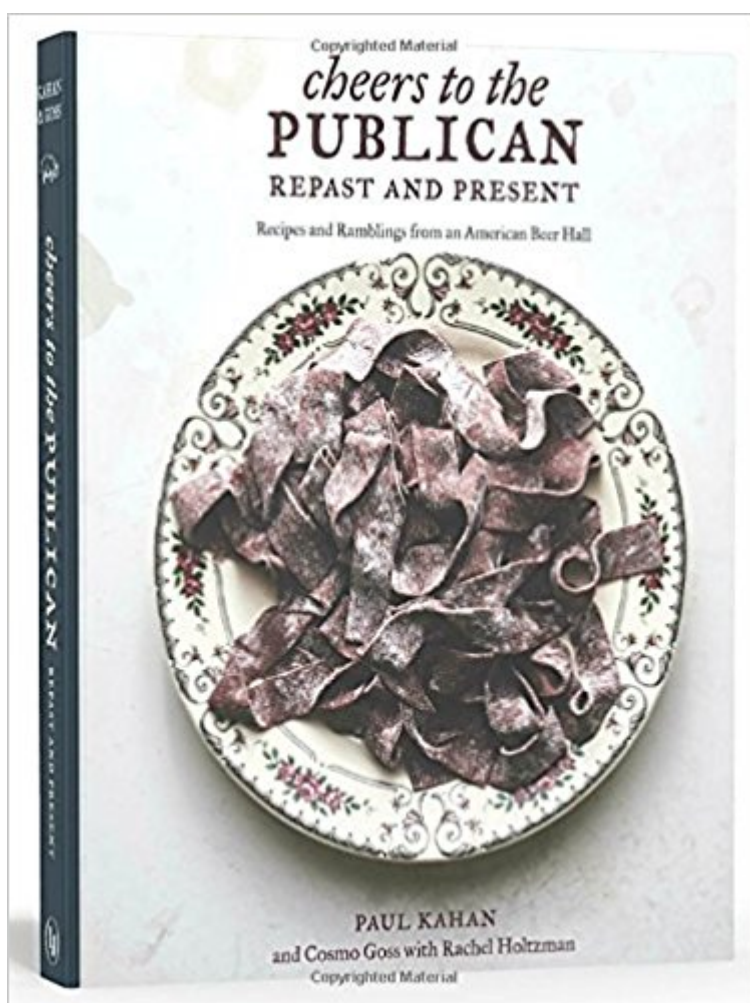


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Cheers To The Publican, Repast And Present: Recipes And Ramblings From An American Beer Hall



Synopsis

The highly anticipated narrative-rich cookbook by Chicago's superstar chef, Paul Kahan, whose destination restaurant, The Publican, is known for its incredibly delicious pork- and seafood-centric, beer-friendly cooking. The Publican, often named one of Chicago's most popular restaurants, conjures a colonial American beer hall with its massive communal tables, high-backed chairs, deep beer list, and Kahan's hallmark style of crave-worthy heartland cooking that transcends the expected and is eminently cookable. Cheers to The Publican is Paul Kahan's and Executive Chef Cosmo Goss's toast to the food they love to make and share, the characters who produce the ingredients that inspire them, and the other cooks they honor. Larded with rich story-telling and featuring more than 150 evocative photographs and 150 recipes for vegetables and salads, fish and seafood, meat, simple charcuterie, and breads and spreads, Cheers to The Publican is sure to be one of the most talked-about and cooked-from cookbooks of the year.

Book Information

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Customer Reviews

View larger peaches, grilled green beans, and white balsamic dressing with burrata Any stone fruit plus green beans says July and August to us. We favor peaches for this because they have sweetness and acidity all in one package. Recipe (Makes 2 to 4 servings) Prepare a grill. Season both cut sides of the peach halves with the Aleppo pepper, cumin, and a pinch of sea salt. Drizzle with just enough olive oil to coat. On a hot grill or in a grill pan over high heat, cook the

peach halves, cut-sides down, until the flesh starts to caramelize, about 1 minute. Remove and let cool. Bring a small pot of water to a boil and fill a large bowl with ice water. When the water comes to a boil, season with the kosher salt and taste. It should be salty like the sea. Add the green beans and cook until they just begin to get tender but still have a nice crunch, 1 to 2 minutes. Remove them with a slotted spoon or strainer and plunge them into the ice water to cool. Remove them and let them dry on a kitchen towel or paper towels. Cut the green beans into 2-inch pieces and cut the peach into 1/2-inch-thick slices. Combine the green beans and peach slices in a medium bowl and toss with the White Balsamic Dressing. Spoon over the burrata, garnish with the basil leaves, and serve.

Ingredients 1 large ripe peach, halved and pitted 1 teaspoon ground Aleppo pepper 1/2 teaspoon ground cumin Sea salt Extra-virgin olive oil Kosher salt 1 small bunch of green beans (we prefer haricots verts; they're smaller and more tender than regular green beans) 2 tablespoons White Balsamic Dressing (recipe follows) 2 (4-ounce) balls burrata 4 or 5 basil leaves, torn

White balsamic dressing Nice and tart, this dressing needs something to balance it out—like roasted vegetables, meat, or even a rich cheese. **Recipe** (Makes about 1 1/2 cups) Using a mortar and pestle, grind the basil stems into a paste. Combine the basil paste, shallots, thyme, honey, vinegar, salt, and a few grinds of pepper in a blender, food processor, or large bowl and pulse or blend to combine. While the machine runs on low, or while whisking, slowly add the olive oil until emulsified. Adjust the seasoning to taste.

Ingredients 2 stems basil 1/2 cup sliced shallots 2 teaspoons thyme 1 tablespoon honey 1/2 cup white balsamic vinegar Pinch of sea salt Freshly ground black pepper 1/2 cup extra-virgin olive oil

cheers to the Publican Recipes and Ramblings from an American Beer Hall. [View larger](#)

barbecued carrots porchetta with chicharrones mussels in sour beer

“Paul Kahan has a global perspective with a Midwestern sensibility and the uncanny ability to put not only flavors, but also life, in balance. Soulful and authentic describe both the man and what he brings to the table. He is truly an inspiration.” —Chris Bianco, chef/owner of Pizzeria Bianco and author of Bianco

“I have always wondered—perhaps somewhat jealously—why the food

at The Publican in Chicago is so delicious. Then, one lovely April morning I sat down with my cappuccino and began to read Paul Kahan's first cookbook. I couldn't stop reading—and now I know how Paul packs so much flavor into his food. The effort he puts into sourcing and his balance of seasoning, marinating, cooking, and saucing is what turns his cooking into a concert of flavor. These recipes are so clearly written they will be easy to make at home. This is the most delicious book I've ever read.

• Nancy Silverton, co-owner of The Mozza Group and author of *Mozza at Home* “Paul Kahan is a Midwestern culinary wizard. He’s my type of chef—strong-willed, inquisitive, funny, and hungry—and I adore him for his stubborn Why not? response to anything difficult. Cosmo Goss, is the perfect cohort for Paul. Together, they have created a new paradigm of American cooking, an amalgam of all the bounty the country has to offer, served lustily and with reverence. A terrific cookbook.

• Jonathan Waxman, chef/owner of Barbuto and author of *Italian, My Way* “My first stop when I arrive in Chicago without exception is The Publican. It’s thrilling to read the amazing stories that represent so much more than just the recipes and see the inspiration that comes from the community of growers and friends who support the restaurant. Cheers to Paul Kahan and Cosmo Goss for this long overdue book!

• Stuart Brioza, co-chef/owner of State Bird Provisions and coauthor of *State Bird Provisions: A Cookbook* “This is a fascinating glimpse into what makes The Publican tick, filled with invaluable lessons in respect and responsibility plus pure deliciousness.

• Sean Brock, chef/owner of Husk and author of *Heritage* “Paul Kahan has mastered simplicity in cooking, and The Publican cookbook is quite simply as honest and authentic as a cookbook gets. Cheers to the Publican, indeed!

• Marc Vetri, chef/owner of Vetri and author of *Mastering Pasta* “Any page of the book reveals this food to be anything but simple and humble, no matter how many times Kahan and Goss assert that it is: The recipes are layered and multidimensional, they often ask the home cook to give half a dozen pans (or half a dozen days) to dinner. What this food has, instead of simplicity, is clarity: of flavor, philosophy, and intention, catapulted beyond the twee and precious by something that feels like recklessness but is actually just extraordinary skill. Whenever I’m at the Publican, I marvel to whomever I’m eating with that this is how I want to eat all the time. It turns out that, as possible, but it’s a lot harder than it looks. Maybe that’s the magic of it all.” - Eater

PAUL KAHAN is executive chef and partner of The Publican and One Off Hospitality Group and has

become the nationally recognized face of the Chicago food landscape. His businesses--Blackbird, Avec, The Publican (downtown and O'Hare locations), Publican Anker, Big Star, Publican Quality Meats, Nico Osteria, Dove's Luncheonette, and The Violet Hour--are consistently top-rated in Chicago and nationally. In addition to leading food media, Kahan has been covered in USA Today, the Wall Street Journal, Vogue, Travel + Leisure, The Atlantic, and the New Yorker, among others. Food & Wine named Kahan a Best New Chef and the James Beard Foundation has recognized him as Best Chef Midwest. COSMO GOSS trained at Gramercy Tavern and is The Publican's executive chef. In 2015, Goss was named to Forbes magazine's "30 Under 30" list.

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