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## FROM MAINE TO MAUI, COOK'S COUNTRY HITS THE ROAD TO UNCOVER AMERICA'S FAVORITE REGIONAL RECIPES

Fresh from the *Cook's Country* test kitchen, dishes like juicy Connecticut Steamed Cheeseburgers, generously-seasoned Iron Range Porketta, luscious Bee Sting Cake, and New Mexico-born Millionaire Pie will have home cooks hungry for the regional favorites in *Cook's Country Eats Local*. The editors at *Cook's Country* magazine have crisscrossed the country looking for local gems, and the result is a coast-to-coast culinary tour of the best that hometown America has to offer.

We uncover 150 recipes, dividing them into four distinct regions: New England and the Mid-Atlantic, Appalachia and the South, the Midwest and Great Plains, and Texas and the West. Home cooks will find everything from Pittsburgh Wedding Soup and Carolina Sweet Potato Sonker to Iowa Skinnies and Hollywood Chili. We take the guesswork out of re-creating bygone restaurant favorites and regional specialties, reviving these unsung classics for the modern home kitchen.

Regional recipes often stay put because critical ingredients can be hard to find, but our test kitchen has come up with clever substitutions to make these dishes accessible in any kitchen. We offer flavor-packed replacements for the hard-to-find chiles in New Mexican Pork Stew and prove that a green tea rub and mesquite wood chips give Kalua Pork the same flavors usually obtained with Hawaiian banana leaves and kiawe wood.

Our approachable cooking techniques bypass time-consuming methods in favor of quicker, simpler alternatives. Texas Barbecued Beef Brisket is made possible at home with a spicy-sweet rub, a layer of bacon strips, and the steady heat of the oven. In Knoephla Soup, a North Dakota favorite, we make quick work of stirring in 100 little dumplings by loading a zipper-lock bag with batter, chilling it, snipping off a corner of the bag, and squeezing and cutting dumplings into the broth as the batter comes out. Throughout the book, step-by-step photography illustrates key techniques.

*Cook's Country Eats Local* also features colorful local history and anecdotes that give the recipes a true sense of place. Readers will learn how an enterprising



**COOK'S COUNTRY EATS LOCAL: 150 REGIONAL RECIPES YOU SHOULD BE MAKING NO MATTER WHERE YOU LIVE**

Publication Date:

**August 2015**

- 320 pages, paperback
- Four-color throughout
- \$26.95

**ISBN 978-1-936493-99-9**

chef at Saratoga Springs' Moon's Lake House unwittingly changed the snack food business forever, the origins of Old Bay seasoning, and who really created the Reuben.

Illustrated maps and a list of test kitchen-approved hot spots, such as New York City's Kossar's Bialys and Austin's Franklin Barbecue, show readers where they can try the inspiring original dishes today.

Whether you slice into St. Louis Goopy Butter Cake or serve up Boston Cream Cupcakes, it's a sweet trip to finding your new favorite recipe.

**MEDIA REQUESTS**

Christopher Kimball and the editors of *Cook's Illustrated* and *Cook's Country* are available for interviews upon request. For more information or for television and/or print interview requests, contact:

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**About America's Test Kitchen**

America's Test Kitchen is a 2,500-square-foot kitchen located just outside Boston. It is the home of *Cook's Illustrated* and *Cook's Country* magazines and is the workday destination of more than four dozen test cooks, editors, and cookware specialists. Our mission is to test recipes until we understand how and why they work and until we arrive at the best version. We also test kitchen equipment and supermarket ingredients in search of products that offer the best value and performance. You can watch us work by tuning in to our public television shows, *America's Test Kitchen* and *Cook's Country from America's Test Kitchen*.

For thousands of recipes, updated equipment ratings, and taste tests, or to sign up for a free trial issue of *Cook's Illustrated* or *Cook's Country* magazine, visit:

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