Great Food Equals A Great Cookbook!

The Colonial Williamsburg Tavern Cookbook

Every year, millions of people visit Colonial Williamsburg’s re-creation of eighteenth-century America for the ambience, the education, and the unparalleled experience of glimpsing our prerevolutionary past.

Williamsburg’s fascinating form of time travel encompasses not only the architecture and the artisans, but all the details of our rich cultural heritage, including the food. And The Colonial Williamsburg Tavern Cookbook presents that food, our nation’s culinary heritage: from stews and slaws and soups to puddings and pies and pot pies--nearly 200 recipes in all. Focusing on Williamsburg’s Southern roots and coastal proximity, the dishes owe their inspiration to the distant past, but their preparations have been tailored for contemporary palates--no need to run out and get some suet in which to cook your mutton over the open hearth.

Here are perennial standbys such as Brunswick Stew, Standing Rib Roast with Yorkshire Pudding, Virginia Ham with Brandied Peaches, and Cream of Peanut Soup, as well as Spoon Bread, Lemon Chess Pie, and Mulled Apple Cider. There are also unexpected twists on age-old favorites, such as Oyster Po Boys with Tarragon Mayonnaise, Oven-Braised Gingered Pot Roast, and Carrot Pudding Spiced with Cardamom.
Just as the historic town of Colonial Williamsburg is a singular adventure in understanding our nation's history, so too this cookbook is a unique appreciation of our culinary history. In April 1772, George Washington, writing about one of the taverns in Williamsburg, noted, Dined at Mrs. Campbells and went to the Play--then to Mrs. Campbells again--twice in a single week. The hearty fare that George found so enticing is enjoying a profound renaissance, and The Colonial Williamsburg Tavern Cookbook will enable home cooks to relive the great American culinary tradition—the ultimate in comfort food.

My Personal Review:
On a recent trip to Colonial Williamsburg for the weekend, my wife and I decided to forego the Atkins diet for a few days and enjoy all the wonderous treats this historical city had to offer. We were not to be let down and the cuisine was incredible. Naturally, being a bit of the chef myself, I thought owning the cookbook containing these recipes would at least be close enough to the real deal. I was wrong; the Williamsburg Tavern Cookbook more than matches the real deal! From recipes like Peanut Soup (a King's Arms Tavern favorite) to Ham Relish (Adrianna Campbell's) to the main course Filet Mignon Stuffed with Oysters (and wrapped with bacon, I might add), this book gives explicit directions on preparing and serving these 18th century treats. You will be able to host your own colonial times dinner party. The pictures are crisp and beautiful, though not every dish was given a treatment sadly. Still, there are more than enough visual aids to adorn your dinner with the proper utensils and table-top accoutrements. If you enjoy cooking and would like to add the cuisine of Williamsburg's colonial taverns to your cache, this book is a must-have. Even if you just enjoy cooking or would like to explore new culinary horizons, I highly recommend this item. Trust me you will NOT be disappointed. Eat heartily and enjoy!

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