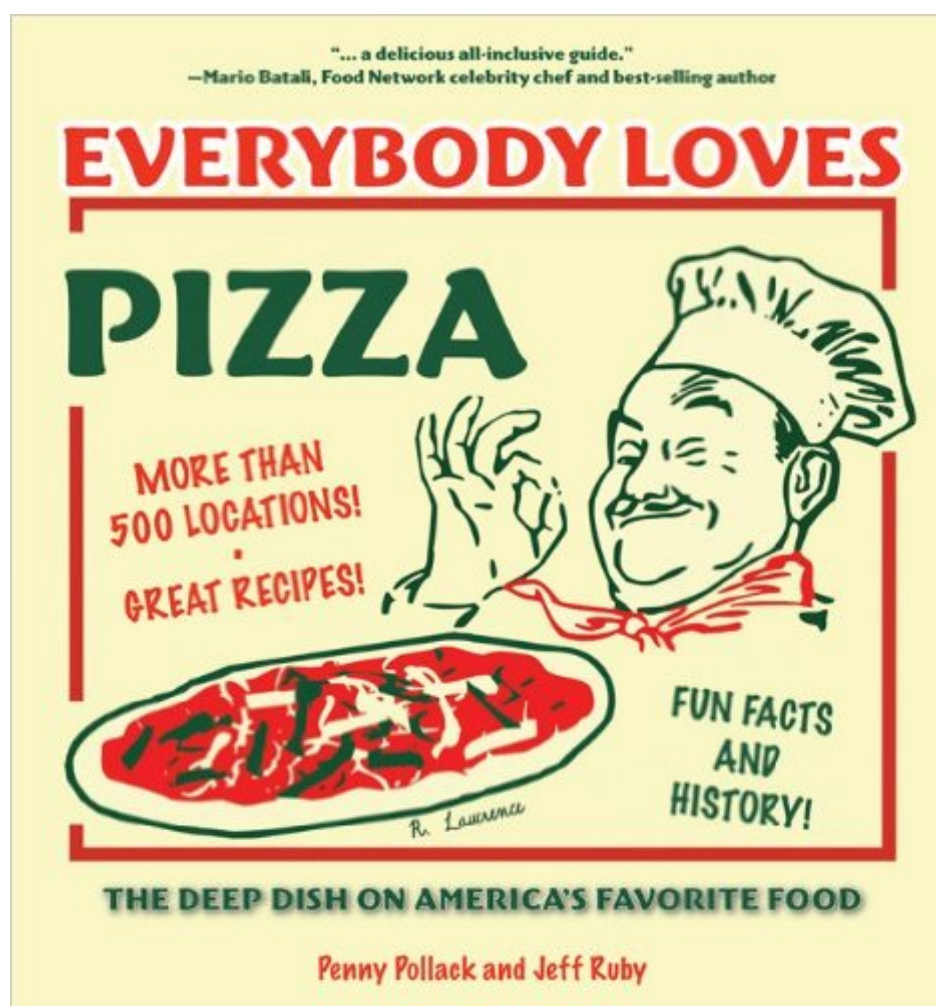


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# Everybody Loves Pizza: The Deep Dish On America's Favorite Food



## Synopsis

Everybody Loves Pizza is a celebration of America's favorite dish; its history, its versatility, its staying power. It delves into where pizza came from, where it's going, and what it means to American culture. Thanks to food writers, pizza insiders, and ordinary, pizza-loving Americans, it also reveals where to find 540 top-notch pizzas across the country, plus recipes from the familiar (Pepperoni or Barbecue Chicken Pizza) to the adventurous (Shrimp Pizza with Tasso Ham, Goat Cheese, and Spinach or Prosciutto Pear Pizza).

## Book Information

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Average Customer Review: 4.9 out of 5 stars [See all reviews](#) (14 customer reviews)

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## Customer Reviews

I'm not a pizzeria owner or a book reviewer, just a guy who loves pizza. It seems like there are a lot of books about pizza out there these days, but this one covers more ground and is more entertaining than the others. There's no New York snobbery going on here - just a clear-eyed, authoritative approach to all styles. This book gives equal time to Chicago, New Haven, California, NYC, and all the others. And the photos make me hungry. It's strong on the history of famous indies and pizza chains, and the recipes look good - and they throw in a lot of fun blurbs here and there to keep things moving along ("best pizza moments in movies," "ten great pizzeria names," even a funny sidebar on "Seinfeld"'s apparent obsession with pizza). There's a top ten list of the best pizzerias in the country, and I can't say I totally agree - where's Zachary's in Oakland? - but I guess that's the point of these things. Besides, the directory of 500+ great pizzerias has all of my favorite local (and national) places. If you buy one pizza book, make this the one.

Beautifully illustrated with color photography throughout, Everybody Loves Pizza is part cookbook, part restaurant guide, and part trivia fun book all about the delicious and popular food of pizza! Chapters look at the origin of pizza in Italy and its evolution in American culture, featuring recipes from expert chefs, from Barbecue Chicken Pizza to Prosciutto Pear Pizza, Rosemary Red Onion Pizza, and much more. A directory of 500 top-notch pizzerias in the United States fills out the best locations for traveling gourmets to visit rounds out this "must-have" book of fun-facts and mouth-watering kitchen ideas for pizza aficionados everywhere.

Everybody loves pizza is a real pleasure -- it takes a light-hearted but thorough approach to pizza, with plenty of history, restaurant reviews, stories of pizza personalities, and recipes. Will make a great gift for all the pizza lovers among us.

I gave this wonderful book as a gift for the holidays, and plan on giving it for housewarming and birthday gifts in the future. It is a fun read, and a sure crowd pleaser. Everyone can find something in this book to like - the recipes for someone who loves to cook, the pizza restaurant listings for your favorite traveler (there is a restaurant in every state!), and the history of pizza for the non-fiction readers. It has wonderful photographs and illustrations, and will make you want to order pizza for dinner.

From the front cover to the back, this book is a must-read for anyone and everyone who loves pizza - and who doesn't (except the father of one of the authors)? It's a part coffee-table, part history, part trivia, part recipe book, all neatly compiled with excellent photography to boot. The authors really did their homework from around the country (as you will see if you refer to their recommended independent pizza parlors towards the back of the book - another added plus). Being from the midwest, the history of the chain pizza restaurants and frozen pizza (like Joe Pep's original Tombstone pizza which is probably still the best there ever was) were both particularly interesting to me. No real bias in here, though - the authors lay claim that all pizzas have their place in American culture, like different types of music or ice cream. And low and behold, one of the authors used to deliver Pyramid Pizza in Lawrence, KS as a grad student, one of my many favorite varieties of Italian pie! Whether you only kind of like pizza, or you really love it, this book will be of interest to you and anyone else who picks it up from your coffee table. Now, I can't wait to try some of the recipes included in here, as well!

This book is a cross between a history book and recipe book. Although it doesn't have that many recipes it is very interesting, all the recipes are tasty and the pictures in this book are great. There is also a restaurant guide in the back.

I've been making pizza occasionally for dinner for a few years, but wanted a change or some new ideas. I bought this book and at first was discouraged by how much of the book was taken up by history, facts, personal experiences, etc; however, being a person that loves pizza read every word in one sitting. Very interesting! I made 6 pizzas using the pepperoni crust recipe in the book last night and had 10 people over, everyone was impressed with the texture and taste of the crust. We didn't have any left overs! It's a great buy!

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