

Peppino Good As Bread Ann Rubino: A True New York Culinary Legend

Ann Rubino, better known as Peppino Good As Bread, is a true New York culinary legend. For over 50 years, she has been serving up delicious Italian food to the people of New York City. Her restaurant, Peppino's, is a beloved institution, and her food has been featured in countless publications.

Peppino was born in Italy in 1932. She came to the United States in 1954 with her husband, Peppino. They opened their first restaurant, Peppino's, in 1965. The restaurant was an immediate success, and Peppino quickly became known for her delicious food and her warm personality.

Peppino's is a small, family-run restaurant. The menu is simple, but everything is made fresh to order. Peppino's is especially known for its pizza, which is made with a thin, crispy crust and topped with fresh mozzarella and tomatoes.



Peppino, Good As Bread by Ann Rubino

★★★★☆ 4.8 out of 5

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Enhanced typesetting : Enabled
Word Wise : Enabled
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Screen Reader : Supported



Over the years, Peppino's has become a beloved institution in New York City. The restaurant has been featured in countless publications, including The New York Times, The Wall Street Journal, and The New Yorker. Peppino has also been featured on television shows such as "The Today Show" and "Good Morning America."

Peppino is a true New York culinary legend. She is a master chef who has dedicated her life to serving delicious food to the people of New York City. Her restaurant, Peppino's, is a beloved institution, and her food is simply unforgettable.

Here are some of the things that make Peppino Good As Bread Ann Rubino so special:

- **Her passion for food.** Peppino is a true lover of food. She loves to cook, and she loves to see people enjoy her food. Her passion for food is evident in everything she does, from the way she cooks to the way she interacts with her customers.
- **Her commitment to quality.** Peppino never cuts corners when it comes to her food. She uses only the freshest ingredients, and she takes the time to prepare everything perfectly. Her commitment to quality is evident in every dish she serves.
- **Her warm personality.** Peppino is a warm and friendly person. She loves to talk to her customers, and she always makes them feel welcome. Her warm personality is one of the things that makes Peppino's such a special place.

If you're looking for a truly authentic Italian meal, then you need to visit Peppino Good As Bread Ann Rubino. Her food is simply unforgettable, and her warm personality will make you feel right at home.

Here is a recipe for Peppino's famous pizza:

Ingredients:

- 1 pound pizza dough
- 1 cup tomato sauce
- 1 cup shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- Toppings of your choice

Instructions:

1. Preheat oven to 500 degrees F (260 degrees C).
2. Roll out pizza dough on a lightly floured surface.
3. Place dough on a greased baking sheet.
4. Spread tomato sauce evenly over dough.
5. Sprinkle mozzarella cheese over sauce.
6. Sprinkle Parmesan cheese over mozzarella cheese.
7. Add toppings of your choice.
8. Bake in preheated oven for 10-15 minutes, or until crust is golden brown and cheese is melted and bubbly.

9. Let cool for a few minutes before slicing and serving.

Enjoy!



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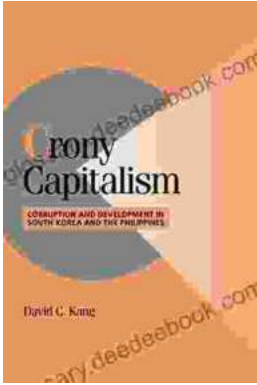
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