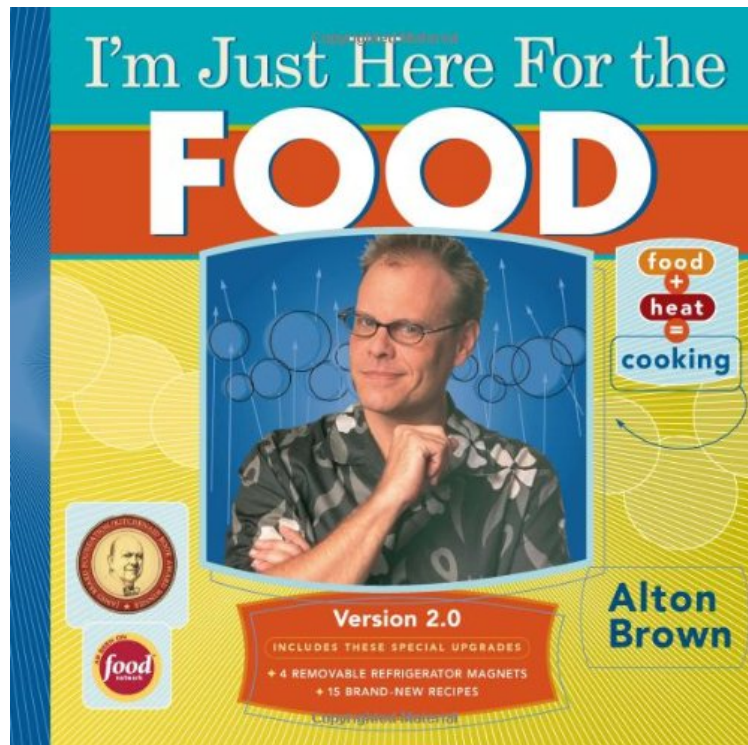


I'm Just Here for the Food: Version 2.0

Alton Brown

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#34176 in Books Stewart, Tabori n Chang 2006-10-01Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 9.38 x 1.25 x 9.38l, 2.85 #File Name: 158479559X328 pages | File size: 45.Mb

Alton Brown : I'm Just Here for the Food: Version 2.0 before purchasing it in order to gage whether or not it would be worth my time, and all praised I'm Just Here for the Food: Version 2.0:

5 of 5 people found the following review helpful. Teaches you to the techniques of cooking, it's not just a list of recipiesBy RedRabbitRompAs a beginning cook with no idea where to start this is my favorite. It's specially good for those who do not know what it is that they don't know when about cooking; by this I mean that you would not be able to compile a list of techniques you need to learn to become a master chef. I bought this book along with How to Cook Without a Book, and How to Cook Everything. To me what's great about this book is it goes 1 technique at a time and the recipes are really there to teach the technique. How to Cook without a Book is more about how to make up your own recipes, and How to Cook Everything is a dense list of recipes (more of a reference). Also this book is funny because it's Alton Brown.2 of 2 people found the following review helpful. More good eats...By Ark1836Alton Brown is my favorite TV chef, and I'm not alone in that opinion. He does a good job of providing education and not just entertainment. This book is great for a beginner or someone who wants to learn more about the science behind cooking. The book is well illustrated and thoroughly enjoyable.3 of 3 people found the following review helpful. I bought this book looking for something a little like good eatsBy Jessica StricklerI bought this book looking for something a little like good eats, but without the cost of the well-known books. This book delivered in spades! It's even BETTER than I expected, and I've always got high expectations for Alton Brown. Consider it the complete guide to Good Eats, on paper, with pictures! This book is at LEAST an inch thick, and every page in it is packed with helpful

information, except for a couple in the back. Those have magnets showing different cuts of meat on the animal. No lie!TL;DR- Perfect for the Good Eats enthusiast in your life, or any scientist/technical type trying to bungle their way through the kitchen. Thick, high-quality, and informative.

Eight years ago, Alton Brown set out to create a cooking show for a new generation. The result was Good Eats, one of Food Networks most popular programs. Four years ago, Brown set out to write a cookbook for people who would rather understand their food than follow a recipe. A mix of cutting-edge graphics and a fresh take on preparing food, Im Just Here For the Food became one of the bestselling cookbooks of the year and received the James Beard Foundation/KitchenAid Book Award as best reference book. This year, to commemorate and celebrate this success story (more than 300,000 copies in print), STC is pleased to announce Im Just Here For the Food: The Directors Cut. This special edition features 10 brand-new recipes, 20 pages of additional material, a jacket that folds out into a poster, and a removable refrigerator magnet along with everything that made the original a classic instruction manual for the kitchen. Each of the books 15 sections is a module on a given cooking method from pan searing to pressure cooking, stewing to steaming with a master recipe and a varied selection of recipes that epitomize the technique. The text is accented throughout with food facts, history and lore, and science. Eight years ago, Alton Brown set out to create a cooking show for a new generation. The result was Good Eats, one of Food Networks most popular programs. Four years ago, Brown set out to write a cookbook for people who would rather understand their food than follow a recipe. A mix of cutting-edge graphics and a fresh take on preparing food, Im Just Here For the Food became one of the bestselling cookbooks of the year and received the James Beard Foundation/KitchenAid Book Award as best reference book. This year, to commemorate and celebrate this success story (more than 300,000 copies in print), STC is pleased to announce Im Just Here For the Food: The Directors Cut. This special edition features 10 brand-new recipes, 20 pages of additional material, a jacket that folds out into a poster, and a removable refrigerator magnet along with everything that made the original a classic instruction manual for the kitchen. Each of the books 15 sections is a module on a given cooking method from pan searing to pressure cooking, stewing to steaming with a master recipe and a varied selection of recipes that epitomize the technique. The text is accented throughout with food facts, history and lore, and science.

About the Author Alton Brown is the writer, director, and host of the popular Food Network television show Good Eats, and is the resident food historian, scientist, color commentator, and host of the networks Iron Chef America series. In 2004, Brown was selected the Bon Apptit American Food Entertaining Awards Cooking Teacher of the Year. He is a regular contributor to Bon Apptit and Mens Journal magazines. He lives in the southern United States with his wife and daughter.