

anthony bourdain cookbook

anthony bourdain cookbook collections represent more than just recipe books; they are a gateway into the life and culinary philosophy of one of the most influential chefs and storytellers of our time. Anthony Bourdain's cookbooks reflect his passion for authentic flavors, cultural exploration, and an unapologetic approach to food. These cookbooks not only provide practical recipes but also capture the essence of his travels, experiences, and the diverse cuisines he celebrated. By exploring the anthony bourdain cookbook series, readers gain insight into global culinary traditions through a uniquely personal and accessible lens. This article delves into the most notable anthony bourdain cookbook titles, their distinctive features, and how they contribute to the legacy of this iconic figure in the culinary world. Additionally, the article examines the impact of his cookbooks on food culture and cooking enthusiasts worldwide.

- Overview of Anthony Bourdain's Cookbooks
- Signature Titles and Their Unique Features
- Anthony Bourdain's Culinary Philosophy in His Cookbooks
- How to Use an Anthony Bourdain Cookbook
- Impact on Food Culture and Culinary Enthusiasts

Overview of Anthony Bourdain's Cookbooks

The anthony bourdain cookbook collection encompasses a variety of titles that showcase his expertise as a chef, writer, and traveler. These books blend recipes with narrative storytelling, offering readers both practical cooking advice and rich cultural context. From his early works focusing on professional cooking techniques to later titles inspired by his travels and television shows, his cookbooks serve multiple audiences. They appeal to professional chefs, home cooks, and fans of global cuisine alike.

His cookbooks often emphasize straightforward, accessible recipes that reflect his belief in honest, flavorful food without unnecessary complexity. As a result, anthony bourdain cookbook titles stand out for their authenticity and ability to inspire culinary curiosity.

Signature Titles and Their Unique Features

Several anthony bourdain cookbook titles have become classics in the food

literature world. Each title offers a distinct perspective, catering to different culinary interests and skill levels.

Kitchen Confidential: Adventures in the Culinary Underbelly

Although primarily a memoir, *Kitchen Confidential* contains raw insights into professional cooking that influenced Bourdain's later cookbook style. It reveals the realities of the restaurant industry and sets the tone for the practical, no-nonsense approach found in his recipe collections.

Anthony Bourdain's Les Halles Cookbook

This cookbook draws from Bourdain's time at the renowned Les Halles restaurant, offering a comprehensive look at classic French bistro fare. It features detailed instructions for traditional dishes and kitchen techniques that reflect his rigorous training and respect for culinary tradition.

Appetites: A Cookbook

Appetites is a versatile anthony bourdain cookbook that combines approachable recipes with Bourdain's distinctive voice. This book includes a mix of comfort food, international dishes, and personal favorites, making it accessible for everyday cooking without sacrificing flavor or authenticity.

No Reservations: Around the World on an Empty Stomach

Inspired by his popular travel show, this cookbook captures the spirit of global exploration through diverse recipes. It includes dishes from various countries, reflecting Bourdain's passion for experiencing food as a cultural expression.

Other Notable Works

- *Medium Raw* - a follow-up memoir with culinary references
- *Anthony Bourdain's Les Halles Cookbook: Strategies, Recipes, and Techniques of Classic Bistro Cooking* - in-depth professional techniques
- *Bone in the Throat* - a novel, illustrating his storytelling prowess

Anthony Bourdain's Culinary Philosophy in His Cookbooks

The philosophy behind the anthony bourdain cookbook series centers on authenticity, respect for ingredients, and an adventurous palate. Bourdain championed the idea that food is a universal language connecting people across cultures. His cookbooks emphasize simplicity, bold flavors, and the importance of storytelling in cooking.

His approach encourages cooks to embrace imperfections, experiment with global flavors, and appreciate the cultural significance of each dish. This philosophy is reflected in the tone and content of his cookbooks, which often include anecdotes, travel stories, and candid kitchen advice alongside recipes.

Emphasis on Global Cuisine

Bourdain's cookbooks frequently highlight international dishes, showcasing recipes from Asia, Europe, Africa, and the Americas. This global perspective invites readers to explore unfamiliar flavors and cooking techniques, broadening their culinary horizons.

Honest and Unpretentious Cooking

Unlike many celebrity chef cookbooks, anthony bourdain cookbook titles avoid overly complicated recipes or gimmicks. The focus remains on straightforward preparation and high-quality ingredients, making his books accessible and practical for home cooks and professionals.

How to Use an Anthony Bourdain Cookbook

Utilizing an anthony bourdain cookbook effectively involves more than just following recipes. These books are designed to inspire curiosity, improve cooking skills, and deepen appreciation for food culture.

Exploring Recipes

Approach the recipes as opportunities to try new ingredients and techniques. Many recipes include detailed steps that are instructive for both novice and experienced cooks. It is recommended to start with dishes that match your skill level and gradually explore more complex preparations.

Incorporating Storytelling

Reading the accompanying narratives and anecdotes enriches the cooking experience, providing context and cultural background that bring the dishes to life. This storytelling aspect is integral to understanding Bourdain's culinary vision.

Experimenting with Ingredients and Techniques

The anthony bourdain cookbook encourages experimentation. Use the recipes as a foundation to adapt flavors according to personal taste or ingredient availability. The cookbooks also offer insights into professional cooking techniques that can elevate everyday meals.

Tips for Best Results

- Read recipes thoroughly before starting
- Source fresh, authentic ingredients whenever possible
- Respect cooking times and temperatures for optimal flavor
- Don't be afraid to personalize dishes
- Enjoy the process and embrace learning

Impact on Food Culture and Culinary Enthusiasts

The anthony bourdain cookbook series has had a significant impact on modern food culture and the culinary world. By blending storytelling with accessible recipes, Bourdain inspired a generation of cooks to explore diverse cuisines with an open mind.

His cookbooks helped demystify professional cooking, making culinary arts more approachable. They also fostered a deeper appreciation for the cultural stories behind food, influencing both chefs and home cooks to value authenticity and tradition.

Influence on Culinary Media

Bourdain's unique voice and approach paved the way for a new genre of food literature and media that focuses on cultural immersion and honest storytelling. His cookbooks complement his television work, creating a comprehensive legacy that continues to inspire.

Legacy Among Chefs and Food Lovers

Many chefs cite the Anthony Bourdain cookbook as a source of inspiration for their own cooking philosophies. Food enthusiasts appreciate the balance of practical guidance and engaging narrative, which elevates the traditional cookbook format.

Encouraging Cultural Curiosity

By showcasing recipes from around the world with context and respect, Bourdain's cookbooks encourage readers to seek out new culinary experiences and embrace diversity in food. This has contributed to a broader acceptance and celebration of global cuisines in mainstream food culture.

Frequently Asked Questions

What is the best Anthony Bourdain cookbook to start with?

Many fans recommend starting with "Anthony Bourdain's Les Halles Cookbook," which features classic French bistro recipes and reflects Bourdain's culinary roots.

Are Anthony Bourdain's cookbooks suitable for beginner cooks?

While some recipes can be complex, many of Bourdain's cookbooks offer approachable dishes with clear instructions, making them suitable for adventurous home cooks with basic skills.

Which Anthony Bourdain cookbook features recipes from his TV shows?

"Anthony Bourdain's Les Halles Cookbook" and "Appetites: A Cookbook" include recipes inspired by his travels and television series, showcasing dishes he enjoyed on his shows.

Did Anthony Bourdain write any vegetarian or vegan cookbooks?

Anthony Bourdain was known for meat-centric recipes, and his cookbooks primarily focus on non-vegetarian dishes, though some recipes can be adapted for vegetarian diets.

Where can I buy Anthony Bourdain's cookbooks?

Anthony Bourdain's cookbooks are widely available on online retailers like Amazon, Barnes & Noble, and at most major bookstores.

Are there any posthumous Anthony Bourdain cookbooks released after his passing?

Yes, some collections and reissues of Anthony Bourdain's work have been published after his passing, celebrating his culinary legacy and insights.

What makes Anthony Bourdain's cookbooks unique compared to other celebrity chef cookbooks?

Bourdain's cookbooks stand out due to his storytelling style, blending travel, culture, and food with honest, unpretentious recipes that reflect his deep respect for global cuisines.

Additional Resources

1. *Anthony Bourdain's Les Halles Cookbook*

This cookbook offers a glimpse into the French bistro cuisine that Anthony Bourdain loved and cooked during his time at Les Halles in New York City. It features classic French recipes that are approachable for home cooks, including dishes like steak frites and onion soup. The book also includes Bourdain's candid commentary and culinary philosophy, making it both a practical guide and an entertaining read.

2. *Appetites: A Cookbook*

"Appetites" is Anthony Bourdain's first cookbook, showcasing his bold and flavorful approach to cooking. The book includes a variety of recipes inspired by his travels and culinary experiences, emphasizing hearty, no-nonsense dishes. Bourdain's personality shines through in his writing, making it an engaging and inspiring cookbook for adventurous cooks.

3. *Medium Raw: A Bloody Valentine to the World of Food and the People Who Cook*

While not strictly a cookbook, "Medium Raw" contains recipes and reflections on the culinary world from Bourdain's perspective. It serves as a follow-up to "Kitchen Confidential," blending memoir with cooking insights. Readers get a mix of personal stories, industry critiques, and a few recipes that reflect Bourdain's evolving relationship with food.

4. *Anthony Bourdain's No Reservations: An Illustrated Travel Companion and Culinary Adventure*

This book complements the popular TV series "No Reservations," featuring recipes, travel stories, and photographs from Bourdain's global adventures. It captures the spirit of exploration and discovery, with dishes from various

cultures and regions. The cookbook format allows readers to recreate some of Bourdain's favorite meals from his travels.

5. *Anthony Bourdain's Les Halles Cookbook: Strategies, Recipes, and Techniques of Classic Bistro Cooking*

A more detailed and technique-focused companion to Bourdain's experiences at Les Halles, this book delves deeper into the methods behind classic French bistro dishes. It is ideal for cooks looking to master the fundamentals of French cuisine with guidance from Bourdain's expert perspective. The book balances practical instruction with Bourdain's trademark wit.

6. *Anthony Bourdain's Book of Food and Wine*

This collection explores the relationship between food and wine through Bourdain's eyes, blending recipes with wine pairings and anecdotes. It provides insights into how to enhance meals with the right wine selections and elevates the dining experience. The book is perfect for those interested in both cooking and understanding wine culture.

7. *Anthony Bourdain's Les Halles Cookbook: A Classic French Bistro Cookbook*

Another edition focusing on the classic bistro fare that Bourdain championed, this book includes recipes for traditional French dishes that can be made at home. It emphasizes rustic flavors and straightforward techniques that deliver authentic results. Bourdain's passion for French cuisine and culture is evident throughout the pages.

8. *Kitchen Confidential: Adventures in the Culinary Underbelly*

Though primarily a memoir, "Kitchen Confidential" contains several recipe snippets and culinary tips that reflect Bourdain's approach to cooking. It offers a behind-the-scenes look at the restaurant industry, which informs the recipes and cooking style presented in his other cookbooks. This book is essential for understanding the context behind Bourdain's culinary creations.

9. *Anthony Bourdain's Les Halles Cookbook: Classic French Bistro Cuisine*

This edition serves as a comprehensive guide to French bistro cooking, featuring recipes that range from simple to sophisticated. Bourdain's expertise and straightforward style make complex dishes accessible to home chefs. The book is a tribute to the flavors and techniques that defined Bourdain's culinary identity.

[Anthony Bourdain Cookbook](#)

Find other PDF articles:

<https://explore.gcts.edu/gacor1-10/files?ID=VVH66-7568&title=daance-exam-preparation.pdf>

anthony bourdain cookbook: Anthony Bourdain's Les Halles Cookbook Anthony Bourdain, 2018-12-04 Bestselling author, TV host, and chef Anthony Bourdain reveals the hearty, delicious

recipes of Les Halles, the classic New York City French bistro where he got his start. Before stunning the world with his bestselling *Kitchen Confidential*, Anthony Bourdain, host of the celebrated TV shows *Parts Unknown* and *No Reservations*, spent years serving some of the best French brasserie food in New York. With its no-nonsense, down-to-earth atmosphere, Les Halles matched Bourdain's style perfectly: a restaurant where you can dress down, talk loudly, drink a little too much wine, and have a good time with friends. Now, Bourdain brings you his *Les Halles Cookbook*, a cookbook like no other: candid, funny, audacious, full of his signature charm and bravado. Bourdain teaches you everything you need to know to prepare classic French bistro fare. While you're being guided, in simple steps, through recipes like roasted veal short ribs and steak frites, escargots aux noix and foie gras au pruneaux, you'll feel like he's in the kitchen beside you—reeling off a few insults when you've scorched the sauce, and then patting you on the back for finally getting the steak tartare right. As practical as it is entertaining, Anthony Bourdain's *Les Halles Cookbook* is a can't-miss treat for cookbook lovers, aspiring chefs, and Bourdain fans everywhere.

anthony bourdain cookbook: Appetites Anthony Bourdain, Laurie Woolever, 2016-10-25
Written with the no-holds-barred ethos of his beloved series, *No Reservations* and *Parts Unknown*, the celebrity chef and culinary explorer's first cookbook in more than ten years—a collection of recipes for the home cook. Anthony Bourdain is a man of many appetites. And for many years, first as a chef, later as a world-traveling chronicler of food and culture on his CNN series *Parts Unknown*, he has made a profession of understanding the appetites of others. These days, however, if he's cooking, it's for family and friends. *Appetites*, his first cookbook in more than ten years, boils down forty-plus years of professional cooking and globe-trotting to a tight repertoire of personal favorites—dishes that everyone should (at least in Mr. Bourdain's opinion) know how to cook. Once the supposed bad boy of cooking, Mr. Bourdain has, in recent years, become the father of a little girl—a role he has embraced with enthusiasm. After years of traveling more than 200 days a year, he now enjoys entertaining at home. Years of prep lists and the hyper-organization necessary for a restaurant kitchen, however, have caused him, in his words, to have morphed into a psychotic, anally retentive, bad-tempered Ina Garten. The result is a home-cooking, home-entertaining cookbook like no other, with personal favorites from his own kitchen and from his travels, translated into an effective battle plan that will help you terrify your guests with your breathtaking efficiency.

anthony bourdain cookbook: Appetites: a Cookbook Anthony Bourdain, Laurie Woolever, 2016-10-25

anthony bourdain cookbook: Anthony Bourdain's Les Halles Cookbook Anthony Bourdain, 2025-10-02 20TH ANNIVERSARY EDITION WITH A NEW FOREWORD BY FERGUS HENDERSON, CO- FOUNDER OF THE ST. JOHN RESTAURANT BEFORE THERE WAS THE BEAR, THERE WAS BOURDAIN. 'Anthony Bourdain, like the Sex Pistols, created a movement not a following' - Marco Pierre White 'A book of the greatest hits of French food, nothing comes close' - Matthew Ryle 'Les Halles is peak brilliant Bourdain. You will devour it whether you've read it before or not!' - Andi Oliver 'Anthony Bourdain is an inspiration to generations about how to run restaurant for your customers, not the ego of the chef. A generous chef and generous person, still missed by all.' - Angela Hartnett Globally beloved chef Anthony Bourdain's bestselling classic - the hearty, delicious recipes and provocative tricks of the trade from his famed French brasserie where he made his name. Before stunning the world with his bestselling *Kitchen Confidential*, and hit TV shows *Parts Unknown* and *No Reservations*, Anthony Bourdain spent years serving some of the best French brasserie food in New York. With its no-nonsense, down-to-earth atmosphere, Les Halles matched Bourdain's style perfectly: a restaurant where you can dress down, talk loudly, drink a little too much wine, and have a good time with friends. Now, 20 years after its original publication, Bourdain's *Les Halles Cookbook* remains an audacious classic, full of his signature humour and charm. Bourdain teaches you everything you need to know to prepare classic French bistro fare. While you're being guided, in simple steps, through recipes like roasted veal short ribs and steak frites, escargots aux noix and foie gras au pruneaux, you'll feel like he's in the kitchen beside you -

firing off a few insults when you've scorched the sauce, and then patting you on the back for finally getting the steak tartare right. As practical as it is entertaining, Anthony Bourdain's handsomely repackaged *Les Halles Cookbook* and new foreword by Fergus Henderson make for a can't-miss treat for cookbook lovers, aspiring chefs, and Bourdain fans everywhere.

anthony bourdain cookbook: Appetites Anthony Bourdain, Laurie Woolever, 2016 This is Anthony Bourdain's first cookbook in ten years.

anthony bourdain cookbook: No Reservations Anthony Bourdain, 2007-10-30 The host of the Travel Channel series *No Reservations* provides a behind-the-scenes account of his global culinary adventures, from New Jersey to New Zealand, offering commentary on food in every corner of the globe.

anthony bourdain cookbook: The Anthony Bourdain Reader Anthony Bourdain, 2025-10-28 The definitive, career-spanning collection of writing from Anthony Bourdain, assembled for the first time in book form Anthony Bourdain represented many things to many people—and he had many sides. But no part of his identity was more important to him, and more longlasting, than that of a writer. The *Anthony Bourdain Reader* is a collection of his best and most fascinating writing, and touches on his many pursuits and passions, from restaurant life to family life to the “low life,” from TV to travel through places like Vietnam, Buenos Aires, Paris, and Shanghai. The *Anthony Bourdain Reader* is also a showcase for new and never-before-seen material, like diary entries from Bourdain's first trip to France as a teenager and “It's Cruel and Unforgiving Terrain,” a piece on the New York restaurant scene, as well as unpublished short fiction like “I Quit My Job Yesterday” and chapters from *No New Messages*, his unfinished novel. These newly discovered pieces all contribute to give the fullest picture of the man behind the books. The *Anthony Bourdain Reader* is a testament to the enduring and singular voice Bourdain crafted, with eclectic and curated chapters that encapsulate the unique brilliance of his restless mind. Edited by Bourdain's longtime agent and friend Kimberly Witherspoon and with a foreword by Patrick Radden Keefe, this is an essential reader for any Bourdain fan as well as a vivid and moving recollection of the life and legacy of one of our most distinctive writers.

anthony bourdain cookbook: Kitchen Confidential Deluxe Edition Anthony Bourdain, 2018-10-23 A new, deluxe edition of *Kitchen Confidential* to celebrate the life of Anthony Bourdain. The book will feature a brand new introduction, a Q&A with Ecco publisher and Bourdain's long-time editor Daniel Halpern. Interior pages are hand-annotated by Anthony Bourdain himself. The interior will also feature a brand new drawing by Ralph Steadman. Almost two decades ago, the *New Yorker* published a now infamous article, “Don't Eat before You Read This,” by then little-known chef Anthony Bourdain. Bourdain spared no one's appetite as he revealed what happens behind the kitchen door. The article was a sensation, and the book it spawned, the now classic *Kitchen Confidential*, became an even bigger sensation, a megabestseller with over one million copies in print. Frankly confessional, addictively acerbic, and utterly unsparing, Bourdain pulls no punches in this memoir of his years in the restaurant business—this time with never-before-published material.

anthony bourdain cookbook: A Cook's Tour Anthony Bourdain, 2010-09-17 From the host of *Anthony Bourdain: Parts Unknown* and bestselling author of *Kitchen Confidential*, this wonderful book sees Bourdain travelling the world discovering exotic foods. Dodging minefields in Cambodia, diving into the icy waters outside a Russian bath, Chef Bourdain travels the world over in search of the ultimate meal. The only thing Anthony Bourdain loves as much as cooking is traveling, and *A Cook's Tour* is the shotgun marriage of his two greatest passions. Inspired by the question, “What would be the perfect meal?”, Anthony sets out on a quest for his culinary holy grail. Our adventurous chef starts out in Japan, where he eats traditional Fugu, a poisonous blowfish which can be prepared only by specially licensed chefs. He then travels to Cambodia, up the mine-studded road to Pailin into autonomous Khmer Rouge territory and to Phnom Penh's Gun Club, where local fare is served up alongside a menu of available firearms. In Saigon, he's treated to a sustaining meal of live Cobra heart before moving on to savor a snack with the Viet Cong in the Mecong Delta. Further west, *Kitchen Confidential* fans will recognize the Gironde of Tony's youth, the first stop on his European

itinerary. And from France, it's on to Portugal, where an entire village has been fattening a pig for months in anticipation of his arrival. And we're only halfway around the globe. . . A Cook's Tour recounts, in Bourdain's inimitable style, the adventures and misadventures of America's favorite chef.

anthony bourdain cookbook: Kitchen Confidential Anthony Bourdain, 2008-12-10 Anthony Bourdain, host of Parts Unknown, reveals twenty-five years of sex, drugs, bad behavior and haute cuisine in his breakout New York Times bestseller Kitchen Confidential. Bourdain spares no one's appetite when he told all about what happens behind the kitchen door. Bourdain uses the same take-no-prisoners attitude in his deliciously funny and shockingly delectable book, sure to delight gourmards and philistines alike. From Bourdain's first oyster in the Gironde, to his lowly position as dishwasher in a honky tonk fish restaurant in Provincetown (where he witnesses for the first time the real delights of being a chef); from the kitchen of the Rainbow Room atop Rockefeller Center, to drug dealers in the east village, from Tokyo to Paris and back to New York again, Bourdain's tales of the kitchen are as passionate as they are unpredictable. Kitchen Confidential will make your mouth water while your belly aches with laughter. You'll beg the chef for more, please.

anthony bourdain cookbook: Medium Raw Anthony Bourdain, 2010-06-07 Anthony Bourdain's long-awaited sequel to Kitchen Confidential, the worldwide bestseller.

anthony bourdain cookbook: Kitchen Confidential Annotated Edition Anthony Bourdain, 2024-05-28 A deluxe, annotated edition of Kitchen Confidential to celebrate the life of Anthony Bourdain, featuring new photo inserts Over two decades ago, the New Yorker published a now infamous article, Don't Eat Before Reading This, by then little-known chef Anthony Bourdain. Bourdain spared no one's appetite as he revealed what happens behind the kitchen door. The article was a sensation, and the book it spawned, the now iconic Kitchen Confidential, became an even bigger sensation and megabestseller. Frankly confessional, addictively acerbic, and utterly unsparing, Bourdain pulls no punches in this memoir of his years in the restaurant business. Fans will love to return to this deliciously funny, delectably shocking banquet of wild-but-true tales of life in the culinary trade, laying out Bourdain's more than a quarter-century of drugs, sex, and haute cuisine. Including a handwritten introduction and annotations done by Bourdain about a decade after the book was originally published, this edition also features previously unpublished photos to accompany the now-classic text.

anthony bourdain cookbook: Bourdain Laurie Woolever, 2021-09-28 New York Times bestseller An unprecedented behind-the-scenes view into the life of Anthony Bourdain from the people who knew him best When Anthony Bourdain died in June 2018, fans around the globe came together to celebrate the life of an inimitable man who had dedicated his life to traveling nearly everywhere (and eating nearly everything), shedding light on the lives and stories of others. His impact was outsized and his legacy has only grown since his death. Now, for the first time, we have been granted a look into Bourdain's life through the stories and recollections of his closest friends and colleagues. Laurie Woolever, Bourdain's longtime assistant and confidante, interviewed nearly a hundred of the people who shared Tony's orbit—from members of his kitchen crews to his writing, publishing, and television partners, to his daughter and his closest friends—in order to piece together a remarkably full, vivid, and nuanced vision of Tony's life and work. From his childhood and teenage days, to his early years in New York, through the genesis of his game-changing memoir Kitchen Confidential to his emergence as a writing and television personality, and in the words of friends and colleagues including Eric Ripert, José Andrés, Nigella Lawson, and W. Kamau Bell, as well as family members including his brother and his late mother, we see the many sides of Tony—his motivations, his ambivalence, his vulnerability, his blind spots, and his brilliance. Unparalleled in scope and deeply intimate in its execution, with a treasure trove of photos from Tony's life, Bourdain: The Definitive Oral Biography is a testament to the life of a remarkable man in the words of the people who shared his world.

anthony bourdain cookbook: Cook's Tour 20pk RGG Anthony Bourdain, 2002-11-05

anthony bourdain cookbook: Kitchen Confidential Anthony Bourdain, Richard Bigger, James

D. Kitchen, 1952-01-01 After twenty-five years of 'sex, drugs, bad behaviour and haute cuisine', chef and novelist Anthony Bourdain has decided to tell all. From his first oyster in the Gironde to his lowly position as a dishwasher in a honky-tonk fish restaurant in Provincetown; from the kitchen of the Rainbow Room atop the Rockefeller Center to drug dealers in the East Village, from Tokyo to Paris and back to New York again, Bourdain's tales of the kitchen are as passionate as they are unpredictable, as shocking as they are funny.

anthony bourdain cookbook: Kitchen Confidential Anthony Bourdain, 2005-06-19 The classic bestseller from the star of *Parts Unknown* and *No Reservations*: 25th Anniversary edition, with a new introduction by Irvine Welsh. BEFORE THERE WAS THE BEAR, THERE WAS BOURDAIN. 'Elizabeth David written by Quentin Tarantino' A.A. Gill 'Fantastic: as lip-smackingly seductive as a bowl of fat chips and pungent aioli' Daily Telegraph After twenty-five years of sex, drugs, bad behaviour and haute cuisine, chef and novelist Anthony Bourdain decided to tell all - and he meant all. From his first oyster in the Gironde as a child, to his lowly position as a dishwasher in a honky-tonk fish restaurant in Provincetown; from the kitchen of the Rainbow Room atop the Rockefeller Center to drug dealers in the East Village, from Tokyo to Paris and back to New York again, Bourdain's tales of the kitchen are as passionate as they are unpredictable, as shocking as they are funny. Kitchen Confidential will make your mouth water and your belly ache with laughter and leave you wanting more. 'Compelling ... with its intriguing mix of clever writing and kitchen patois ... more horrifically gripping than a Stephen King novel' Sunday Times 'Extraordinary ... written with a clarity and a clear-eyed wit to put the professional food-writing fraternity to shame' Observer

anthony bourdain cookbook: The Nasty Bits Anthony Bourdain, 2006 For all those Anthony Bourdain fans who are hungering for more, here is *The Nasty Bits* - a collection of his journalism. As usual Bourdain serves up a well-seasoned hellbroth of candid, often outrageous stories from his worldwide misadventures. Whether scrounging for eel in the backstreets of Hanoi, hanging out with Australia's big name chefs in Sydney and Melbourne, revealing what you didn't want to know about the more unglamorous aspects of making television, calling for the head of raw food activist Woody Harrelson, or confessing to lobster-killing guilt, Bourdain is as entertaining as ever. *The Nasty Bits* is a rude, funny, brutal and passionate stew for fans and the uninitiated alike. Praise for *The Nasty Bits* 'Fantastic- as lip-smackingly seductive as a bowl of fat chips and aioli.' Daily Telegraph 'Bawdie, bolshy and bursting with energy.' Daily Mail

anthony bourdain cookbook: A Moveable Feast Lonely Planet, Anthony Bourdain, Matthew Fort, Stefan Gates, Don George, Mark Kurlansky, David Lebovitz, Matt Preston, Andrew Zimmern, 2011-04-01 Lonely Planet: The world's leading travel guide publisher* Life-changing food adventures around the world. From bat on the island of Fais to chicken on a Russian train to barbecue in the American heartland, from mutton in Mongolia to couscous in Morocco to tacos in Tijuana - on the road, food nourishes us not only physically, but intellectually, emotionally, and spiritually too. It can be a gift that enables a traveller to survive, a doorway into the heart of a tribe, or a thread that weaves an indelible tie; it can be awful or ambrosial - and sometimes both at the same time. Celebrate the riches and revelations of food with this 38-course feast of true tales set around the world. Features stories by Anthony Bourdain, Andrew Zimmern, Mark Kurlansky, Matt Preston, Simon Winchester, Stefan Gates, David Lebovitz, Matthew Fort, Tim Cahill, Jan Morris and Pico Iyer. Edited by Don George. About Lonely Planet: Started in 1973, Lonely Planet has become the world's leading travel guide publisher with guidebooks to every destination on the planet, as well as an award-winning website, a suite of mobile and digital travel products, and a dedicated traveller community. Lonely Planet's mission is to enable curious travellers to experience the world and to truly get to the heart of the places where they travel. TripAdvisor Travellers' Choice Awards 2012 and 2013 winner in Favorite Travel Guide category 'Lonely Planet guides are, quite simply, like no other.' - New York Times 'Lonely Planet. It's on everyone's bookshelves; it's in every traveller's hands. It's on mobile phones. It's on the Internet. It's everywhere, and it's telling entire generations of people how to travel the world.' - Fairfax Media (Australia) *#1 in the world market share -

source: Nielsen Bookscan. Australia, UK and USA. March 2012-January 2013 Important Notice: The digital edition of this book may not contain all of the images found in the physical edition.

anthony bourdain cookbook: *Anthony Bourdain Omnibus* Anthony Bourdain, 2004 Kitchen Confidential: Adventures in the Culinary Underbelly After twenty-five years of 'sex, drugs, bad behaviour and haute cuisine', chef and novelist Anthony Bourdain has decided to tell all. From his first oyster in the Gironde to his lowly position as a dishwasher in a honky tonk fish restaurant in Provincetown; from the kitchen of the Rainbow Room atop the Rockefeller Center to drug dealers in the East Village, from Tokyo to Paris and back to New York again, Bourdain's tales of the kitchen are as passionate as they are unpredictable, as shocking as they are funny. A Cook's Tour: In Search of the Perfect Meal Bourdain sets off to eat his way around the world. But this was never going to be a conventional culinary tour. He heads to Saigon where he eats the still-beating heart of a live cobra, and travels into Khmer Rouge territory to find the rumoured Wild West of Cambodia. He also dines with gangsters in Russia, finds a medieval pig slaughter and feast in Portugal, and returns to the fishing village where he first ate oysters as a child. Written with his inimitable machismo and humour, this is an adventure story sure to give you indigestion.

anthony bourdain cookbook: A Cook's Tour Anthony Bourdain, 2002-11 Bourdain crisscrosses the world, sampling local delicacies from the sublime to the bizarre. Throughout his travels, Bourdain discovers again and again the importance of community, kinship, and the power of food to bring people together. Copyright © Libri GmbH. All rights reserved.

Related to anthony bourdain cookbook

Anthony's Restaurants | The Premier Seafood Dining Experience Anthony's Restaurants are dedicated to providing the highest quality premier seafood, exceptional service, and unmatched waterfront views

Restaurants | Anthony's Restaurants From dinner houses to take-out, Anthony's provides premier seafood dining in locations throughout the Pacific Northwest. Make your reservation today

Anthony's HomePort Everett Anthony's HomePort Everett is located just off the I-5 corridor and overlooks the largest saltwater marina in the Pacific Northwest. Located on Port Gardner Bay, the restaurant offers majestic

Anthony's at Coeur d'Alene - Anthony's Restaurants Anthony's at Coeur d'Alene is unique to the Riverstone community - reflecting the style and personality of the neighborhood. With unmatched views, every detail of the dining experience

Anthony's at Spokane Falls | Anthony's Restaurants Anthony's at Spokane Falls is located in the heart of downtown Spokane and overlooks the Spokane River and upper falls. Specializing in fresh Northwest seafood and produce, the view

About Us | Seafood Dining | Anthony's Restaurants Since 1973, Anthony's Restaurants has been inspired to provide diners opportunities to create shared memories with remarkable dining experiences. What started as a steak and lobster

Anthony's Pier 66 Anthony's Pier 66 is a premier Northwest seafood restaurant with panoramic views of the Seattle waterfront, Mt. Rainier, and Elliott Bay

Anthony's at Columbia Point - Richland | Anthony's Restaurants Anthony's at Columbia Point is located on the Columbia River which offers a spectacular backdrop for a dining experience. At Anthony's, we are proud to offer our vineyard room with a

Anthony's at Point Defiance - Anthony's Restaurants Anthony's at Point Defiance offers a fast-paced, high-energy dining experience with fresh Northwest seafood in casual and fun preparations. It's a perfect spot for the whole family, and

Anthony's Beach Cafe Anthony's Beach Café is a casual neighborhood restaurant serving lunch and dinner daily. The menu features fresh Northwest seafood in lively and fun preparations

Anthony's Restaurants | The Premier Seafood Dining Experience Anthony's Restaurants are dedicated to providing the highest quality premier seafood, exceptional service, and unmatched waterfront views

Restaurants | Anthony's Restaurants From dinner houses to take-out, Anthony's provides premier seafood dining in locations throughout the Pacific Northwest. Make your reservation today
Anthony's HomePort Everett Anthony's HomePort Everett is located just off the I-5 corridor and overlooks the largest saltwater marina in the Pacific Northwest. Located on Port Gardner Bay, the restaurant offers majestic

Anthony's at Coeur d'Alene - Anthony's Restaurants Anthony's at Coeur d'Alene is unique to the Riverstone community - reflecting the style and personality of the neighborhood. With unmatched views, every detail of the dining experience

Anthony's at Spokane Falls | Anthony's Restaurants Anthony's at Spokane Falls is located in the heart of downtown Spokane and overlooks the Spokane River and upper falls. Specializing in fresh Northwest seafood and produce, the view

About Us | Seafood Dining | Anthony's Restaurants Since 1973, Anthony's Restaurants has been inspired to provide diners opportunities to create shared memories with remarkable dining experiences. What started as a steak and lobster

Anthony's Pier 66 Anthony's Pier 66 is a premier Northwest seafood restaurant with panoramic views of the Seattle waterfront, Mt. Rainier, and Elliott Bay

Anthony's at Columbia Point - Richland | Anthony's Restaurants Anthony's at Columbia Point is located on the Columbia River which offers a spectacular backdrop for a dining experience. At Anthony's, we are proud to offer our vineyard room with a

Anthony's at Point Defiance - Anthony's Restaurants Anthony's at Point Defiance offers a fast-paced, high-energy dining experience with fresh Northwest seafood in casual and fun preparations. It's a perfect spot for the whole family, and

Anthony's Beach Cafe Anthony's Beach Café is a casual neighborhood restaurant serving lunch and dinner daily. The menu features fresh Northwest seafood in lively and fun preparations

Anthony's Restaurants | The Premier Seafood Dining Experience Anthony's Restaurants are dedicated to providing the highest quality premier seafood, exceptional service, and unmatched waterfront views

Restaurants | Anthony's Restaurants From dinner houses to take-out, Anthony's provides premier seafood dining in locations throughout the Pacific Northwest. Make your reservation today
Anthony's HomePort Everett Anthony's HomePort Everett is located just off the I-5 corridor and overlooks the largest saltwater marina in the Pacific Northwest. Located on Port Gardner Bay, the restaurant offers majestic

Anthony's at Coeur d'Alene - Anthony's Restaurants Anthony's at Coeur d'Alene is unique to the Riverstone community - reflecting the style and personality of the neighborhood. With unmatched views, every detail of the dining experience

Anthony's at Spokane Falls | Anthony's Restaurants Anthony's at Spokane Falls is located in the heart of downtown Spokane and overlooks the Spokane River and upper falls. Specializing in fresh Northwest seafood and produce, the view

About Us | Seafood Dining | Anthony's Restaurants Since 1973, Anthony's Restaurants has been inspired to provide diners opportunities to create shared memories with remarkable dining experiences. What started as a steak and lobster

Anthony's Pier 66 Anthony's Pier 66 is a premier Northwest seafood restaurant with panoramic views of the Seattle waterfront, Mt. Rainier, and Elliott Bay

Anthony's at Columbia Point - Richland | Anthony's Restaurants Anthony's at Columbia Point is located on the Columbia River which offers a spectacular backdrop for a dining experience. At Anthony's, we are proud to offer our vineyard room with a

Anthony's at Point Defiance - Anthony's Restaurants Anthony's at Point Defiance offers a fast-paced, high-energy dining experience with fresh Northwest seafood in casual and fun preparations. It's a perfect spot for the whole family, and

Anthony's Beach Cafe Anthony's Beach Café is a casual neighborhood restaurant serving lunch and dinner daily. The menu features fresh Northwest seafood in lively and fun preparations

Related to anthony bourdain cookbook

Anthony Bourdain's Go-To Ingredient For Next-Level Chicken Salad (Tasting Table on MSN4d) Anthony Bourdain was widely considered a culinary genius. He added such a simple yet overlooked ingredient to chicken salad

Anthony Bourdain's Go-To Ingredient For Next-Level Chicken Salad (Tasting Table on MSN4d) Anthony Bourdain was widely considered a culinary genius. He added such a simple yet overlooked ingredient to chicken salad

Must-Visit Restaurants Anthony Bourdain Loved Across The US (5d) Anthony Bourdain embarked on culinary adventures far and wide, but there were some restaurants in the United States that he especially enjoyed

Must-Visit Restaurants Anthony Bourdain Loved Across The US (5d) Anthony Bourdain embarked on culinary adventures far and wide, but there were some restaurants in the United States that he especially enjoyed

Anthony Bourdain's classic bistro recipes - steak, soup, mussels (Hosted on MSN10d) Cook: In the sauté pan, heat 14g of the butter over medium-high heat. When the butter has foamed and subsided, add the

Anthony Bourdain's classic bistro recipes - steak, soup, mussels (Hosted on MSN10d) Cook: In the sauté pan, heat 14g of the butter over medium-high heat. When the butter has foamed and subsided, add the

The Humble Dish Anthony Bourdain Called 'The Perfect Food' (Tasting Table on MSN14d) Anthony Bourdain had a firm grasp on the culinary zeitgeist -- but when it came to his preferences, the perfect food was surprisingly simple

The Humble Dish Anthony Bourdain Called 'The Perfect Food' (Tasting Table on MSN14d) Anthony Bourdain had a firm grasp on the culinary zeitgeist -- but when it came to his preferences, the perfect food was surprisingly simple

Anthony Bourdain's Les Halles cookbook : strategies, recipes, and techniques of classic bistro cooking / Anthony Bourdain, José de Meirelles & Philippe Lajaunie ; photographs (insider.si.edu1mon) Introduction -- Les Halles: what the hell is it? -- General principles -- Scoring the good stuff -- The knife -- Stock: the source -- Soups -- Salads -- Appetizers

Anthony Bourdain's Les Halles cookbook : strategies, recipes, and techniques of classic bistro cooking / Anthony Bourdain, José de Meirelles & Philippe Lajaunie ; photographs (insider.si.edu1mon) Introduction -- Les Halles: what the hell is it? -- General principles -- Scoring the good stuff -- The knife -- Stock: the source -- Soups -- Salads -- Appetizers

Celebrity chef shades Anthony Bourdain 7 years after his death (NJ.com21d) It has been seven years since Anthony Bourdain died by suicide at the age of 61. Seven years later, a celebrity chef is still taking shots at him. Paula Deen, a television personality and celebrity

Celebrity chef shades Anthony Bourdain 7 years after his death (NJ.com21d) It has been seven years since Anthony Bourdain died by suicide at the age of 61. Seven years later, a celebrity chef is still taking shots at him. Paula Deen, a television personality and celebrity

9 Boston area restaurants were on 'Anthony Bourdain: No Reservations.' Where are they now (The Patriot Ledger1mon) This past June marked seven years since the death of Anthony Bourdain, who started his career in Provincetown. In his 61 years of life, the late chef and television host changed the game when it came

9 Boston area restaurants were on 'Anthony Bourdain: No Reservations.' Where are they now (The Patriot Ledger1mon) This past June marked seven years since the death of Anthony Bourdain, who started his career in Provincetown. In his 61 years of life, the late chef and television host changed the game when it came