

anthony bourdain cookbook recommendations

anthony bourdain cookbook recommendations are essential for culinary enthusiasts seeking to explore the world of food through the eyes of one of the most iconic chefs and storytellers of our time. Known for his adventurous palate and deep respect for global cuisines, Anthony Bourdain's cookbook recommendations reflect his passion for authentic flavors, cultural diversity, and innovative cooking techniques. This article delves into some of the best cookbooks that Bourdain himself endorsed or admired, offering readers a chance to learn from his vast culinary experience. Whether you are a seasoned chef or a home cook eager to expand your repertoire, these cookbooks provide valuable insights and recipes that resonate with Bourdain's philosophy. From classic French cuisine to street food from around the world, these selections are perfect for anyone inspired by Bourdain's legacy. Explore this guide to discover the top anthony bourdain cookbook recommendations and gain a deeper appreciation for global gastronomy.

- Anthony Bourdain's Own Cookbooks
- Cookbooks Recommended by Anthony Bourdain
- International Cookbooks Endorsed by Bourdain
- Essential Cooking Techniques from Bourdain's Favorites
- How to Choose Cookbooks Inspired by Anthony Bourdain

Anthony Bourdain's Own Cookbooks

Anthony Bourdain authored several cookbooks that showcase his unique approach to cooking and storytelling. These works offer readers an intimate look into his culinary philosophy, combining practical recipes with captivating narratives. His cookbooks are a blend of approachable techniques and adventurous flavors, reflecting his journey through various food cultures.

Kitchen Confidential

While primarily a memoir, *Kitchen Confidential* provides valuable insights into the professional kitchen environment and Bourdain's culinary mindset. This book influenced many aspiring chefs and food lovers by revealing the behind-the-scenes realities of the restaurant world.

Les Halles Cookbook

Les Halles Cookbook: Strategies, Recipes, and Techniques of Classic Bistro Cooking is a definitive guide to French bistro cuisine. It includes recipes and techniques Bourdain learned during his time at the famous Les Halles restaurant in New York City. The cookbook emphasizes straightforward preparation of classic French dishes.

Anthony Bourdain's Appetites

In *Appetites: A Cookbook*, Bourdain combines his love for simple, bold flavors with accessible recipes. The book features a variety of dishes ranging from comfort food to international specialties, reflecting his diverse culinary interests and no-nonsense style.

Cookbooks Recommended by Anthony Bourdain

Throughout his career, Anthony Bourdain frequently praised and recommended cookbooks written by other chefs and food writers. These recommendations offer a window into the books that influenced his cooking style and worldview on food.

Marcella Hazan's Cookbooks

Bourdain was an admirer of Marcella Hazan, the Italian cooking expert whose books transformed American understanding of authentic Italian cuisine. Her works, such as *The Essentials of Classic Italian Cooking*, remain staples in kitchens worldwide.

Fuchsia Dunlop's Sichuan Cookbooks

Renowned for her expertise in Chinese cuisine, Fuchsia Dunlop's books on Sichuan cooking were highly recommended by Bourdain. These cookbooks provide detailed recipes and techniques for mastering the bold, spicy flavors of Sichuan province.

Yotam Ottolenghi's Cookbooks

Bourdain praised Yotam Ottolenghi's innovative approach to Middle Eastern and Mediterranean cooking. Ottolenghi's vibrant recipes and fresh ingredient combinations have made his cookbooks popular among food lovers seeking creative, vegetable-forward dishes.

International Cookbooks Endorsed by Bourdain

Anthony Bourdain's travels exposed him to diverse culinary traditions, and he often highlighted international cookbooks that capture the essence of regional cuisines. These books reflect the authenticity and cultural significance Bourdain valued.

Japan: The Cookbook by Nancy Singleton Hachisu

This comprehensive guide to Japanese home cooking was favored by Bourdain for its authenticity and detailed explanations. The cookbook offers recipes ranging from everyday meals to special occasion dishes, illustrating Japan's rich culinary heritage.

The Food of Vietnam by Luke Nguyen

Bourdain had a deep appreciation for Vietnamese cuisine, and Luke Nguyen's cookbook provides an excellent introduction to the flavors and techniques of Vietnam. It features traditional recipes alongside modern interpretations, highlighting the country's culinary diversity.

Peru: The Cookbook by Gastón Acurio

Peruvian food captured Bourdain's interest due to its vibrant flavors and fusion of indigenous and international influences. Gastón Acurio's cookbook presents a wide array of Peruvian dishes, from street food to fine dining, reflecting the cuisine's evolution.

Essential Cooking Techniques from Bourdain's Favorites

The cookbooks recommended by Anthony Bourdain often emphasize foundational cooking techniques that are essential for mastering global cuisines. Understanding these techniques can elevate a cook's ability to recreate authentic dishes.

Knife Skills and Preparation

Many of Bourdain's favorite cookbooks stress the importance of proper knife skills and ingredient preparation. These skills are crucial for efficiency and achieving the desired textures and flavors in recipes.

Understanding Sauces and Stocks

Sauces and stocks are the backbone of many classic and international dishes. Cookbooks endorsed by Bourdain provide detailed methods for creating flavorful bases that enhance the overall taste profile of meals.

Balancing Flavors

Bourdain's culinary philosophy often highlighted the balance of sweet, salty, sour, and umami flavors. His recommended cookbooks teach how to harmonize these elements to

create complex and satisfying dishes.

- Proper use of acids like vinegar and citrus
- Incorporating spices and herbs for depth
- Techniques for caramelization and roasting

How to Choose Cookbooks Inspired by Anthony Bourdain

Selecting cookbooks that align with Anthony Bourdain's recommendations involves considering the authenticity, cultural context, and practicality of the recipes. Bourdain valued books that offered genuine insight into their respective cuisines rather than superficial or overly simplified versions.

Look for Cultural Authenticity

Cookbooks should reflect the true culinary traditions of the region or style they represent. Bourdain's endorsed books often include background stories and explanations that deepen the reader's understanding of the food's origins.

Focus on Clear, Practical Instructions

Recipes recommended by Bourdain are usually straightforward and accessible, enabling cooks of various skill levels to succeed. Clear instructions and ingredient lists are key features to look for.

Consider the Author's Expertise

Authors with authentic connections to the cuisine or extensive experience in professional kitchens tend to produce the most reliable and insightful cookbooks. Bourdain often supported works by chefs and writers who demonstrated deep knowledge and respect for their craft.

- Check for endorsements or reviews from culinary professionals
- Evaluate the inclusion of cultural and historical context
- Assess the balance between traditional and innovative recipes

Frequently Asked Questions

What are some of Anthony Bourdain's favorite cookbooks?

Anthony Bourdain often recommended cookbooks like "The Joy of Cooking" by Irma S. Rombauer, "Larousse Gastronomique," and works by chefs such as Julia Child and Alice Waters.

Did Anthony Bourdain write any cookbooks himself?

Yes, Anthony Bourdain authored several books including "Kitchen Confidential," which is more memoir than cookbook, and the travel and food-themed books like "Appetites" that contain recipes.

Which cookbook did Anthony Bourdain recommend for beginners?

Bourdain suggested starting with classic, foundational cookbooks like "The Joy of Cooking" as they provide essential cooking techniques and simple recipes for beginners.

Are there any cookbooks inspired by Anthony Bourdain's travels?

Yes, some cookbooks inspired by Bourdain's travels include "Anthony Bourdain's Les Halles Cookbook" and various regional cookbooks featured in his shows like "No Reservations" and "Parts Unknown."

Did Anthony Bourdain recommend any specific international cookbooks?

Bourdain admired regional cookbooks that reflected authentic local cuisines, such as Vietnamese, Italian, and French cookbooks, often highlighting the importance of cultural context in cooking.

What cookbook would Anthony Bourdain suggest for someone interested in street food?

Bourdain often highlighted street food in his shows and recommended exploring local street food recipes through cookbooks that focus on authentic, regional street cuisine like "The Food of Vietnam" or "Mexican Street Food."

How can I find cookbooks that Anthony Bourdain personally endorsed?

You can look for interviews, articles, and his social media where Bourdain shared his favorite cookbooks, as well as check curated lists inspired by his culinary tastes.

Which cookbook reflects Anthony Bourdain's cooking philosophy?

"Anthony Bourdain's Les Halles Cookbook" reflects his cooking philosophy, emphasizing straightforward, bold, and honest cooking based on his experience as a professional chef.

Are there any cookbooks recommended by Anthony Bourdain for advanced chefs?

Bourdain appreciated cookbooks that dive deep into technique and regional authenticity, such as "The Professional Chef" by The Culinary Institute of America, suitable for advanced chefs.

Did Anthony Bourdain recommend any cookbooks focusing on sustainable or ethical cooking?

While Bourdain focused more on authentic food experiences, he respected chefs like Alice Waters who promote sustainability, often recommending their cookbooks that emphasize ethical and farm-to-table cooking.

Additional Resources

- Kitchen Confidential: Adventures in the Culinary Underbelly* by Anthony Bourdain
This memoir by Anthony Bourdain offers a raw and unfiltered glimpse into the professional kitchen world. It combines dark humor, personal anecdotes, and insider knowledge, making it a must-read for food lovers and aspiring chefs. Bourdain's storytelling brings the gritty reality of restaurant life to vivid life.
- Essentials of Classic Italian Cooking* by Marcella Hazan
Recommended by Bourdain for its authenticity and clarity, this book is a comprehensive guide to traditional Italian cuisine. Marcella Hazan's recipes are straightforward yet deeply flavorful, making it a staple for anyone serious about Italian cooking. The book covers everything from sauces to desserts, capturing the heart of Italy's culinary heritage.
- The Food Lab: Better Home Cooking Through Science* by J. Kenji López-Alt
Bourdain admired this book for its scientific approach to cooking that enhances flavor and technique. López-Alt breaks down complex cooking processes into understandable steps, helping cooks improve their skills. It's a perfect blend of culinary artistry and food science.
- Mexico: The Cookbook* by Margarita Carrillo Arronte
This extensive collection of Mexican recipes was praised by Bourdain for its authenticity

and diversity. It covers regional specialties and traditional dishes, providing a rich exploration of Mexican cuisine. The vibrant recipes invite home cooks to experience the bold flavors of Mexico.

5. *Blood, Bones & Butter: The Inadvertent Education of a Reluctant Chef* by Gabrielle Hamilton

Bourdain recommended this memoir for its honest portrayal of a chef's journey and the emotional connection to food. Gabrielle Hamilton narrates her rise in the culinary world with introspection and vivid detail. The book is both a personal story and a celebration of cooking as a craft.

6. *Jerusalem: A Cookbook* by Yotam Ottolenghi and Sami Tamimi

Celebrated by Bourdain for its vibrant and diverse recipes, this cookbook explores the culinary traditions of Jerusalem. The dishes reflect the city's multicultural background, blending Middle Eastern flavors with modern techniques. It's both a cultural and culinary journey.

7. *Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking* by Samin Nosrat

Bourdain praised this book for its foundational approach to cooking, focusing on the four essential elements that create balanced and delicious food. Samin Nosrat's approachable writing and illustrations make it accessible for cooks at all levels. The book empowers readers to understand and experiment confidently in the kitchen.

8. *Momofuku* by David Chang and Peter Meehan

Bourdain admired David Chang's innovative approach to Asian-inspired cuisine showcased in this cookbook. It blends traditional techniques with modern flair and bold flavors. The book also provides insight into the philosophy behind Momofuku's culinary success.

9. *Franklin Barbecue: A Meat-Smoking Manifesto* by Aaron Franklin and Jordan Mackay

Known for his love of barbecue, Bourdain recommended this book as an authoritative guide to smoking meat. Aaron Franklin shares detailed techniques and recipes that have made his Texas barbecue legendary. It's essential reading for anyone interested in mastering the art of barbecue.

Anthony Bourdain Cookbook Recommendations

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anthony bourdain cookbook recommendations: 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 recommendations: 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 recommendations: The Anthony Bourdain Reader Anthony Bourdain, 2025-10-28 The definitive, career-spanning collection of writing from Anthony Bourdain, including unpublished and never-before-seen material, with an Introduction by Patrick Radden Keefe. Anthony Bourdain represented many things to many people - and he had many sides. But no part of his identity was more important to him than that of a writer; it was one of the central ways he saw himself. Revealing Anthony Bourdain's observant, curious and hungry mind, The Anthony Bourdain Reader is a collection of Bourdain's best 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. With pointed opinions on the specific use of brioche buns, the devastation of Western foreign policy and the pain and pleasure of hot pot, this new collection encapsulates the unique brilliance of a once-in-a-generation mind and one of our most distinctive writers. After Bourdain's years of travelling the globe in search of the very best of cuisine and culture, The Anthony Bourdain Reader is a testament to the enduring and singular voice he crafted, with eclectic and curated chapters, including visceral graphic novel excerpts, some of his most well-loved recipes and never-before-published pieces. Edited by Bourdain's long-time agent and friend Kimberly Witherspoon, and with a new Foreword by Patrick Radden Keefe, this is an essential reader for any Bourdain fan as well as a vivid and moving recollection of his life and legacy.

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

anthony bourdain cookbook recommendations: The Ultimate Guide to the Top 100 Cooking & Food Books Navneet Singh, Introduction Cooking is both an art and a science, combining creativity, tradition, and technique. The best food books teach us not only how to cook but also the history, culture, and science behind food. This book highlights 100 must-read cooking & food books, offering summaries, author insights, and why each book is influential. Whether you're a home cook, professional chef, or food enthusiast, this guide will help you explore the most essential reads in the culinary world.

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

anthony bourdain cookbook recommendations: *Invention of the Modern Cookbook* Sandra Sherman, 2010-04-15 This eye-opening history will change the way you read a cookbook or regard a TV chef, making cooking ventures vastly more interesting—and a lot more fun. Every kitchen has at least one well-worn cookbook, but just how did they come to be? *Invention of the Modern Cookbook* is the first study to examine that question, discussing the roots of these collections in 17th-century England and illuminating the cookbook's role as it has evolved over time. Readers will discover that cookbooks were the product of careful invention by highly skilled chefs and profit-minded publishers who designed them for maximum audience appeal, responding to a changing readership and cultural conditions and utilizing innovative marketing and promotion techniques still practiced today. They will see how cookbooks helped women adjust to the changes of the Enlightenment and Industrial Revolution by educating them on a range of subjects from etiquette to dealing with household servants. And they will learn how the books themselves became modern, taking on the characteristics we now take for granted.

anthony bourdain cookbook recommendations: *The Essential New York Times*

Cookbook: Classic Recipes for a New Century (First Edition) Amanda Hesser, 2010-10-25 A New York Times bestseller and Winner of the James Beard Award All the best recipes from 150 years of distinguished food journalism—a volume to take its place in America's kitchens alongside Mastering the Art of French Cooking and How to Cook Everything. Amanda Hesser, co-founder and CEO of Food52 and former New York Times food columnist, brings her signature voice and expertise to this compendium of influential and delicious recipes from chefs, home cooks, and food writers. Devoted Times subscribers will find the many treasured recipes they have cooked for years—Plum Torte, David Eyre's Pancake, Pamela Sherrid's Summer Pasta—as well as favorites from the early Craig Claiborne New York Times Cookbook and a host of other classics—from 1940s Caesar salad and 1960s flourless chocolate cake to today's fava bean salad and no-knead bread. Hesser has cooked and updated every one of the 1,000-plus recipes here. Her chapter introductions showcase the history of American cooking, and her witty and fascinating headnotes share what makes each recipe special. The Essential New York Times Cookbook is for people who grew up in the kitchen with Claiborne, for curious cooks who want to serve a nineteenth-century raspberry granita to their friends, and for the new cook who needs a book that explains everything from how to roll out dough to how to slow-roast fish—a volume that will serve as a lifelong companion.

anthony bourdain cookbook recommendations: 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 recommendations: Best Food Writing 2010 Holly Hughes, 2010-10-12 A new edition of the authoritative and appealing anthology, comprised of the finest culinary prose from the past year's books, magazines, newspapers, newsletters, and Web sites. With food writing and blogging on the rise, there's no shortage of treats on the buffet to choose from, including selections from both established food writers and new stars on everything from noted gastronomes to how to fry an egg, from erudite culinary history to delectable memoirs. Evocative, provocative, sensuous, and just plain funny, it's a tasty sampler platter to dip into time and again. Best Food Writing 2010 features top-notch writers like Colman Andrews, Calvin Trillin, Ruth Reichl, Alice Waters, Frank Bruni, and many others.

anthony bourdain cookbook recommendations: 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 recommendations: *The Real Food Cookbook* Nina Planck, 2014-06-10 When Nina Planck toured to promote her two earlier books, *Real Food* and *Real Food for Mother and Baby*, the question she heard most was, “When are you going to write a cookbook?” At long last, *The Real Food Cookbook* is here. In a dietary landscape overfull with low-carb bread and dubious advice about triglycerides, Planck is revolutionary in her complete embrace of a more old-fashioned and diverse way of eating. Aptly described by the Washington Post as “a cross between Alice Waters and Martha Stewart,” Planck showcases traditional, real foods-produce, dairy, meat, fish, eggs-through tempting and straightforward recipes for the beginner or regular home cook. *The Real Food Cookbook* takes 150 classic dishes, from starters, soups, and salads to the center of the plate, to sweets and the cheese course, and makes them anew, transforming them with Nina's signature approach: using fresh herbs, good butter, seasonal fruits and vegetables, grass-fed and pastured meats, and whole grains. With essays and tips throughout, sharing Nina's own real-food lifestyle, *The Real Food Cookbook* will provide inspiration for any omnivorous cook or eater. Find recipes for every occasion: a cheese plate with drinks, a family Seder, Easter egg salads, a summer barbeque. Learn how Nina stocks her pantry and where she buys real food. Whether you're preparing the meals or simply eating them, everyone will enjoy the stories, feast on one hundred gorgeous full-color photographs, and beg the family cook to make the meals Nina loves.

anthony bourdain cookbook recommendations: *Consumption and the Literary Cookbook* Roxanne Harde, Janet Wesselius, 2020-11-18 *Consumption and the Literary Cookbook* offers readers the first book-length study of literary cookbooks. Imagining the genre more broadly to include narratives laden with recipes, cookbooks based on cultural productions including films, plays, and television series, and cookbooks that reflected and/or shaped cultural and historical narratives, the contributors draw on the tools of literary and cultural studies to closely read a diverse corpus of cookbooks. By focusing on themes of consumption—gastronomical and rhetorical—the sixteen chapters utilize the recipes and the narratives surrounding them as lenses to study identity, society, history, and culture. The chapters in this book reflect the current popularity of foodie culture as they offer entertaining analyses of cookbooks, the stories they tell, and the stories told about them.

anthony bourdain cookbook recommendations: *Icons of American Cooking* Elizabeth S. Demers Ph.D., Victor W. Geraci, 2011-03-08 Discover how these contemporary food icons changed the way Americans eat through the fascinating biographical profiles in this book. Before 1946 and the advent of the first television cooking show, James Beard's *I Love to Eat*, not many Americans were familiar with the finer aspects of French cuisine. Today, food in the United States has experienced multiple revolutions, having received—and embraced—influences from not only Europe, but cultures ranging from the Far East to Latin America. This expansion of America's appreciation for food is largely the result of a number of well-known food enthusiasts who forever changed how we eat. *Icons of American Cooking* examines the giants of American food, cooking, and cuisine through 24 biographical profiles of contemporary figures, covering all regions, cooking styles, and ethnic origins. This book fills a gap by providing behind-the-scenes insights into the biggest names in American food, past and present.

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