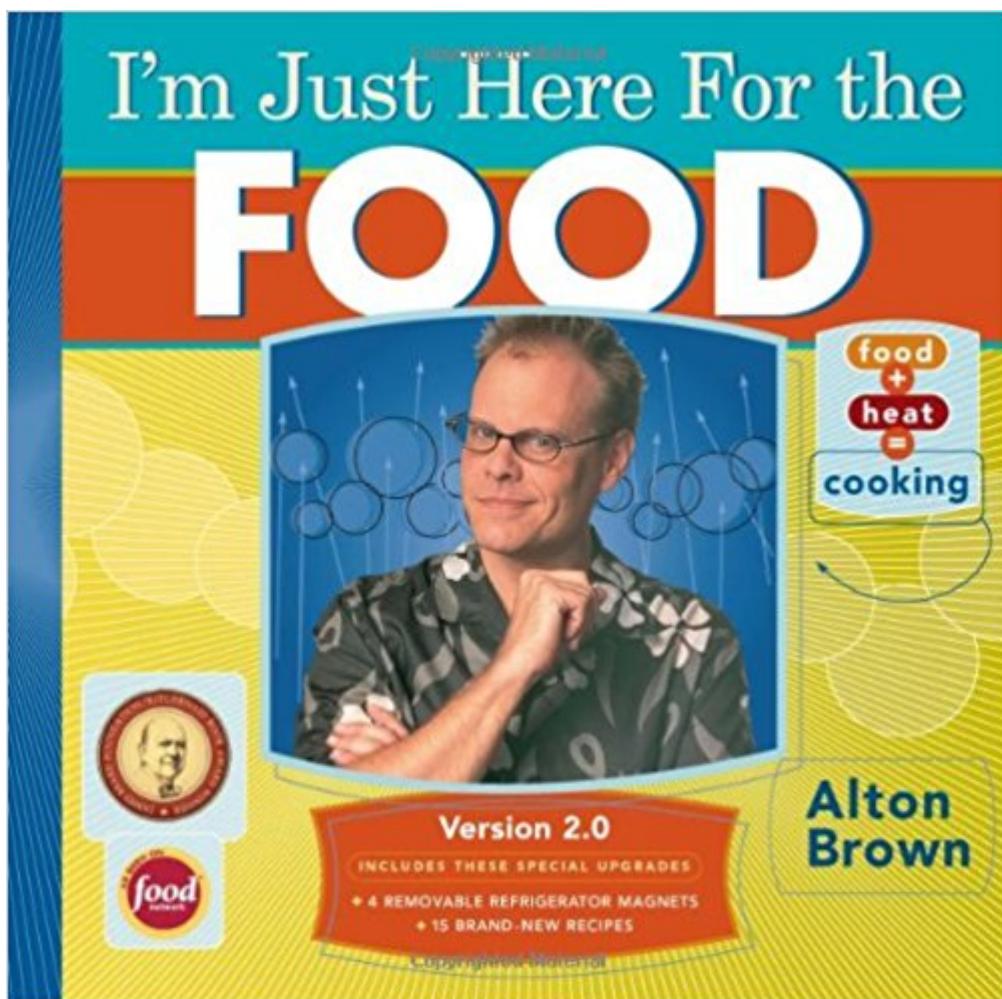


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I'm Just Here For The Food: Version 2.0



Synopsis

Eight years ago, Alton Brown set out to create a cooking show for a new generation. The result was "Good Eats", one of Food Network's most popular programmes. Four years ago, when Alton Brown set out to write "I'm Just Here for the Food", he wanted to create a cookbook unlike any other - 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, "I'm Just Here for the Food" became one of the best-selling cookbooks of the year - and received the James Beard Foundation/KitchenAid Book Award as best reference book. This year, to commemorate and celebrate this more-than-300-thousand-copies-sold success story, STC is pleased to announce "I'm Just Here for the Food: The Director's Cut". This special edition features 10 brand-new recipes, 20 pages of material not included in the original book, a jacket that folds out into a poster and a removable refrigerator magnet - all wrapped around the material that made the original a classic instruction manual for the kitchen. The book now combines more than 90 recipes with a wealth of information that allow anyone - at any level of expertise - to understand the whys and wherefores of cooking.

Book Information

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Customer Reviews

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 network's Iron Chef America series. In 2004, Brown was selected the Bon Appétit American Food & Entertaining Awards Cooking Teacher of the Year. He is a regular contributor to

Bon AppÃ©tit and MenÃ©s Journal magazines. He lives in the southern United States with his wife and daughter.

Simply put, this is the science behind cooking laid out in a practical approach. Alton Brown doesn't just teach you how to cook certain meals, as an ordinary cook-book would, but dwelves into the theory of cooking methods and gives you the tools to understand what is going on when making food rather than having you blindly repeat a recipe - useful information when something goes wrong, or if you have different cooking apparatus than the person who wrote the recipe, or if you can expand the recipe you're making by taking a few extra steps (i.e., taking leftover meat drippings/fat which you would normally throw away and turning them into a sauce/roux, or saving leftover bones for stock, etc.) The book reads much like an episode of "Good Eats," and is laced with Alton's humor and interesting stories. If you ever want to start inventing your own recipes rather than staying bound to a cookbook or blind guess-work, this is well worth your time. It also contains a lot of 'kitchen hacks' that allow you to get things done on the cheap or in a pinch. Just like every Alton Brown's cookbook, I love it!!!

I like Alton because he's not a snobby trained chef. He says here's one way to do it but the point is not to be afraid to change it. Have fun, mix it up and eat well. I am an accomplished amateur chef and love to cook and have collected many cookbooks over the years. I just moved 1200 miles across the country and gave away most of my (at least one hundred) cookbooks. Alton came with me. 'Nuff said?

Not heavy on recipes but instead it actually teaches you how to cook and what is going on in recipes when you use various cooking techniques. This has definitely made me a better chef- thank you Alton Brown!

As 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.

Alton 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.

I 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.

Informative but I didn't realize Alton relied so much on cute rhetoric and home-made inventions. I had purchased this for myself and, at the same time, I also purchased Cook's, The Science of Good Cooking as a gift; it was more straightforward and overall better.

I really enjoyed this book, not so much for the recipes but for the information. Brown presents reasons for doing things a certain way (not because it's cool or because he says so). If you're serious about cooking and want to know the whys in addition to the hows , read this book.

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