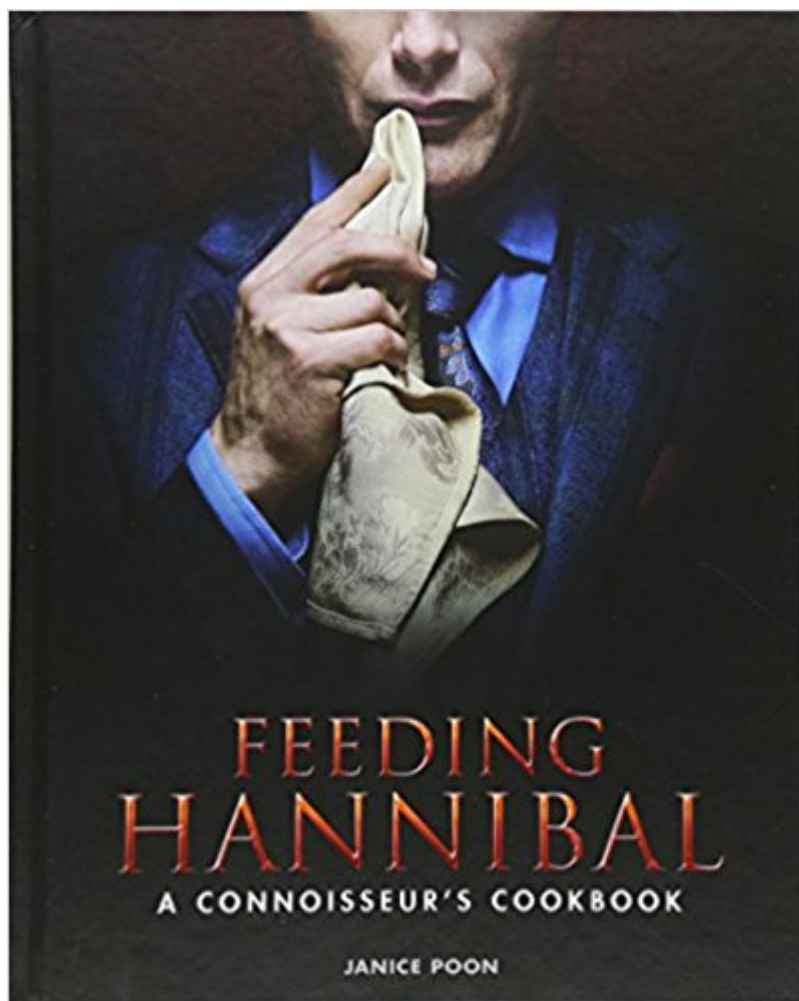


The book was found

Feeding Hannibal: A Connoisseur's Cookbook



Synopsis

Feeding Hannibal: A Connoisseur's Cookbook is a collection of easy-to-follow recipes inspired by the show and created by its food stylist, Janice Poon. Each recipe is accompanied by fascinating insider's anecdotes, delightful artwork and revealing behind-the-scenes photos of stars and crew on the set of Hannibal.

Book Information

Hardcover: 240 pages

Publisher: Titan Books (October 18, 2016)

Language: English

ISBN-10: 1783297662

ISBN-13: 978-1783297665

Product Dimensions: 8.2 x 0.9 x 10.2 inches

Shipping Weight: 2.6 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars 69 customer reviews

Best Sellers Rank: #45,938 in Books (See Top 100 in Books) #31 in Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet #101 in Books > Reference > Encyclopedias & Subject Guides > Cooking #120 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > Reference

Customer Reviews

"This self-penned cook book is a real deal trip. Get it for the budding chef in your life or the "Fannibal" with a sick sense of humor. • A Coming Soon gift guide "Even if your cooking skills are stuck at reading the box to find out how long the food should be microwaved, the book is also full of behind-the-scenes photos and anecdotes from the show! • A Drunk Mall "These creations from Toronto-based food stylist Janice Poon sound seriously tasty, and the accompanying text and photos are a droll delight. • A The Film Stage gift guide "The show's food stylist Janice Poon makes everything accessible and practical, so you really only have one decision to make: red or white wine? • A Indiewire gift guide "ideal for any Hannibal fan who enjoys fine dining • A Gentleman's Gazette gift guide • A "Now, with this cookbook, you can bring some of Dr. Lecter's more stunning dishes to life, albeit with a lot less human flesh. • A Joblo gift guide "Not just your typical Martha Stewart cookbook...Whether your a fan of Hannibal, "wannabe" cook, aspiring chef or food

snob, *Feeding Hannibal: A Connoisseur's Cookbook* by Janice Poon is worthy to own on your library shelf or kitchen table. "Provides great insights not just into the show, but how to make yourself look and feel like a professional chef." "A Fangirl Nation" "A deadly delight" "If you were a fan of NBC's *Hannibal*, you may recognize the name Janice Poon as she was the show's incredible food stylist. Now she has a new book...which of course landed on our "Best Books of the Halloween Season" list. "Dread Central" "Feeding Hannibal is a terribly fun cookbook... Poon's approach is pragmatic and crowd-pleasing. It's doable, and that's the most exciting thing about *Feeding Hannibal*." "Birth. Movies. Death" "Fans of the series have long marveled at how delicious the dishes featured in *Hannibal* appeared. Heck, even I'd been willing to nibble on some of those mouthwatering vittles! Well now we can with *Feeding Hannibal: A Connoisseur's Cookbook*." "From the protein scramble *Hannibal* gives Will when he shows up at his home, to a hunk of Eddie Izzards' leg, *Feeding Hannibal* leaves no stone unturned as it gives readers the chance to recreate any and all meals they may have seen on the show." "Each recipe isn't just instructions, but ways in which the dish was used or featured in the TV show. That makes each meal richer and more interesting." "Adventures in Poor Taste" "would make any serious gourmand mad with envy" -- Fangoria "Cheekily written...a great looking cookbook with fantastic food photography and plenty of fine dining recipes" "Entertainment Buddha" "An incredible book" "A Fangirl Nation" "A damn fine coffee table book with which to freak out the in-laws" "Pajiba" "Feeding Hannibal is a must for every kitchen or coffee table." "Coming Soon" "Sure to enhance any Halloween supper party." "Inside The Magic" "From start to finish, *Feeding Hannibal* is darkly beautiful, charming, and inspiring" "Project Fandom" "From start to finish it's just a fantastic book." "Pixelated Geek" "It was an extremely interesting read and even if you never cook anything from it, it is still a worthy purchase for *Fannibals*." "Cinema Sentries" "Simply incredible" "If you're a fan of *Hannibal*, then I would definitely say this book is a must. Just looking through the photos and remembering the different episodes and seeing this food, it makes me want to go back and re-watch them now! But even if you're a casual fan but love to cook, then I bet you'll find some very interesting things within these pages." "Kitley's Krypt" "Anyone who enjoys art, design, and food (especially all of that wrapped into one) will get a kick out of trying these dishes." "Black Girl Nerds" "*Feeding Hannibal* is highly

recommended for both Fannibals and foodies" - The Strand Magazine
"[Poon] carries herself with a professionalism that encourages readers to pay attention and take notes, as we are in the presence of a master."
•
Horror

Janice Poon is a world-renowned food stylist and writer. Her eclectic career in design spans magazines, wedding dresses, jewellery, sculpture and fragrances. She is an award-winning graphic novel author and currently the food stylist on the critically acclaimed NBC show, Hannibal, which spawned her popular behind-the-scenes blog, "Feeding Hannibal". Janice lives and works in Toronto, Canada.

An exquisite book full of delicate, high end, and delicious treats. This is not macaroni and cheese dressed up for a show, this is sea urchin and shattered tea cups for those who delight with bloody and insatiable jokes and palates. While quite a few of the recipes are rather high end, and require sometimes difficult and expensive ingredients, it is simply to be expected (who amongst us can casually get and cook a suckling pig, after all?). But, on the other hand, quite a few of the recipes, most of them I would say if you have a good butcher in the area, while extravagant and most likely not fit for a quick meal after work, are easy to whip together for a lovely weekend dinner party. There are even a few vegetarian recipes for those of us who know people who prefer a lighter affair. The book is not just all recipes. No, no it is not. There are wonderful illustrations, and quite a bit of information on how to present the delights to perfection as well. Shattered teacups and pinwheel cookie people and all. If you loved the show, this book is for you. It is, truly, feeding Hannibal.

I really hate cooking. I would rather do dishes, do yard work, clean the bathroom...pretty much anything instead of cooking. With that said, being the Fannibal that I am, I had to order this book, and I am so glad I did. While it is unlikely I will make many of the dishes in this book, simply because I hate making food (I would practically live off cereal if it were up to me; Hannibal would be so disappointed), there is much more to this book than just recipes. The pictures in the book are gorgeous and vibrant, which is one of the first things you notice. There are also amusing anecdotes and interesting information sprinkled throughout the book. And, of course, what would be a book about the show Hannibal, without cannibal puns? With all of that said, for those that actually enjoy cooking, the recipes are explained in great detail and are easy to follow. There are tips and tricks, for those that are new in the kitchen, at the front of the book. Additionally, there are some vegetarian

options for some of the recipes as well. The recipes range from seemingly easy (I might actually try the sanguinaccio dolce aka blood chocolate) to some that are more challenging, for the more experienced canni...er...chef. One of the small details that I like about the book is that it tells you which episode the recipes were featured in. One last note about the book...as the disclaimer on the back states, it "is intended for Fannibals and foodies, not cannibals. Please don't eat your friends!"

Being a fan of the show, I pre-ordered this book as soon as it became available. I am so glad I did. The book is nicely laid out, with plenty of pictures, anecdotes from the show and a ton of gourmet recipes. And Janice included a vegetarian section to boot!

I only wish every single dish was pictured, or at least more of them were. I didn't purchase this book to actually attempt any of the recipes, but after reading Janice Poon (or the ghostwriter's) exciting prose, I may try one--one day. But as it is, only a relative few of the recipes are actually shown with a photograph. Those that are, however, are amazing and all that one could hope for in a book like this. Here's to the awesome work of Janice Poon, and (maybe) another season of Hannibal!

I hesitated to buy this when it came out because I've bought media artbooks, etc. before and gotten a shoddy product. I was delighted to find out that this cookbook is beautifully put together. Most of the recipes are too fanciful to make for everyday life, but Janice Poon's notes are fascinating to read. Even a fan who doesn't like to cook will find it an interesting read. The few recipes I have tried held up in both taste and aesthetics. The book itself is a really nice hardcover with beautiful pictures and illustrations. As someone who owns a lot of both cookbooks and coffee table books, Feeding Hannibal instantly became one of my favorites.

got it as a gift for my boyfriend and he loved it! it has some funny lines in it too, and references to you what episode the recipes came from.

Although I haven't tried any of the beautiful recipes in this book, it is thorough with great illustrations and pictures. If you are a fan of this television series you will love this cookbook.

Amazing, the food is all menacingly beautiful, and the passages before each recipe from the author are insightful and humorous. Janice Poon also makes a lot of these very high class dishes very accessible and offers alternatives for the original ingredients. With vegetarian options too, despite

the show's promise. Ultimately, definitely worth getting if you enjoyed the show!

[Download to continue reading...](#)

Feeding Hannibal: A Connoisseur's Cookbook Pipe Companion: A Connoisseur's Guide (Connoisseur's Guides) Easy Asian Cookbook Box Set: Easy Korean Cookbook, Easy Filipino Cookbook, Easy Thai Cookbook, Easy Indonesian Cookbook, Easy Vietnamese Cookbook (Korean ... Recipes, Asian Recipes, Asian Cookbook 1) The Joy of Bird Feeding: The Essential Guide to Attracting and Feeding Our Backyard Birds Feeding the Whole Family: Cooking with Whole Foods: More than 200 Recipes for Feeding Babies, Young Children, and Their Parents Mug Recipes Cookbook : 50 Most Delicious of Mug Recipes (Mug Recipes, Mug Recipes Cookbook, Mug Cookbook, Mug Cakes, Mug Cakes Cookbook, Mug Meals, Mug Cookbook) (Easy Recipes Cookbook 1) Easy European Cookbook Box Set: Easy English Cookbook, Easy Greek Cookbook, Easy French Cookbook, Easy Irish Cookbook, Easy German Cookbook, Easy Portuguese ... Portuguese Recipes, Irish Recipes 1) The Great Chicken Cookbook: Beautiful Baked & Fried Chicken Recipes for the Chicken Connoisseur Hannibal Hannibal Rising Hannibal. 6 CDs. Hannibal's Oath: The Life and Wars of Rome's Greatest Enemy The Art and Making of Hannibal: The Television Series The Alps: A Human History from Hannibal to Heidi and Beyond Hannibal (Revised Edition) (Wicked History (Paperback)) Hannibal: Rome's Worst Nightmare (Wicked History) The March of Hannibal From the Rhone to the Alps (Classic Reprint) There's a Town in Missouri: Hermann, Hannibal, Springfield, St. Joseph, Joplin, Cape Girardeau, Fulton, Sedalia, Lamar, Lexington, Independence, St. Louis, 1902 The Ghosts of Cannae: Hannibal and the Darkest Hour of the Roman Republic Hannibal: A History of the Art of War among the Carthaginians and Romans Down to the Battle of Pydna, 168 BC, with a Detailed Account of the Second Punic War

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)