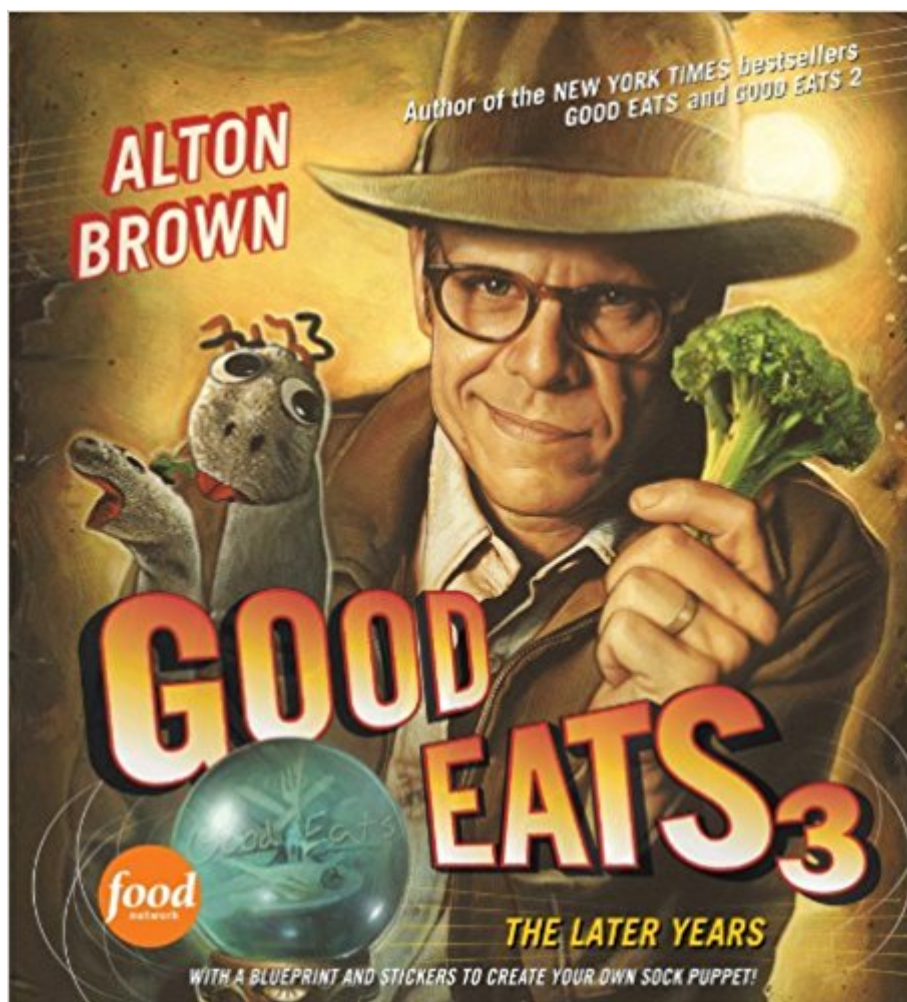


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Good Eats 3: The Later Years



Synopsis

As Good Eats enjoys its 14th season on the Food Network, its popularity continues unabated. Fans can't get enough of Alton Brown's wildly inventive, science-geeky, food-loving spirit. It's no wonder, then, that the first two volumes in STC's Good Eats series were New York Times bestsellers. Like Volumes 1 and 2, Good Eats 3: The Later Years packs a bounty of information and entertainment between its covers. More than 200 recipes are accompanied by hundreds of photographs, drawings, and stills from the show, as well as lots of science-of-food facts, cooking tips, food trivia, behind-the-scenes glimpses—and bonus sock puppet instructions! In chapters devoted to everything from pomegranates to pretzels, mincemeat to molasses, Alton delivers delicious recipes along with fascinating background in a book that's as fun to read as it is to cook from. Good Eats 3 will be a must-have addition to the bookshelves and kitchen counters of Alton lovers everywhere. Praise for Good Eats 3: The Later Years: "A victory lap" • "Chicago Tribune "The hefty book is filled with health information and tips on how to become a better home cook, all told in the breezy style that made Alton Brown's show so accessible and fun. Plus there is a pattern and stickers for making sock puppets. She was wonderful, but Julia Child never taught you how to make a sock puppet, did she?" • "Oregonian "Alton's cookbooks are non-traditional to say the least. In addition to great recipes, they're loaded with humor, science, and great tips on selecting ingredients." • "Northeast Flavor magazine "Much like Good Eats the show, the book can carry many labels—or, more to the point, defy labels altogether." • "The Record "His best yet." • "LAWeekly.com

Book Information

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Customer Reviews

...and rolls to a finish, I guess. I own Alton Brown DVD's of his shows and I also own 'Good Eats 1&2'. Anyone who wants to learn how to cook for themselves and for their family will benefit enormously from the knowledge in this series. Starting at the neighborhood 'Megamart', Alton tells his audience what to buy, how to turn it into tasty and nutritious "Good Eats" and why his technical recommendations work! As an example, which bacon do you take home from the supermarket display? How can you make it crispy? Why does frying bacon suddenly burn and how can that be prevented? Does all espresso coffee have to be dark roasted? Both techniques and recipes are 'first rate' for home cooks. This edition may focus a bit more on 'hyphen American' cuisine, like Creole Red Beans and Rice or Asian-American items or foods from the Latino culture, German-or Italian-American foods, but it includes plenty of staples like great cornbread and fried chicken. Alton adds things like 'grilled pizza' and other bread techniques. Powerful antioxidant ingredients like Pomegranate juice show up (as juice and as 'molasses'); so readers are kept well up-to-date on trends and nutritional science. These topics are also hallmarks of the series. There are additional recipes from all the usual sections of the cookbook world of ingredients and I hope to try a good many of them before I am finished with the book. Fans of the Food Network show "Good Eats" will also enjoy the continued 'outtakes' photos and 'behind the scenes' information. The energy and drive evident in the first series carry through this product as well and it seems that this is a 'matter of pride' for Alton and his 'merry band'. Did I mention that Alton includes a bonus feature: his very own design for a 'sock puppet', complete with paste-on eyes, tongue(s) and mouth(s)? All of the whimsy that makes this series 'one of a kind' remains intact.

This came out just in time for fall! I'm slowly going through the recipes. The chiffon cupcakes were a hit with my coworkers. I made the pumpkin pie which was AMAZING. About to start working on the apple pie. All the recipes I've tried from his show have turned out amazing. Lots of recipes, easy to understand and follow. Eventually I will make the sock puppet, teehee!

This is a great finsh to a well done trilogy. This book is as good as the others. I believe each person will like one book more than another just based on the number of recipes they personally like per book. Human nauture! This cook book reads very well and has all the tips that AB as given over the

years. He reiterates his hatred of uni taskers and proves his prowess has a handyman. Well done Mr. AB, Well done!

Got this for my wife to give me as a gift. It's the third of three and I have all of them now! Loved the show and love the books. "Fun, funny, entertaining, and educational" describes books and shows. I refer to mine frequently. A nice thing about AB is he explains well enough to encourage me experiment on my own.

This is more than just recipes, it gives you a world of culinary information that you don't get elsewhere! Plus if you LOVE Good Eats, you will LOVE LOVE LOVE this book!! I bought all three! I wanted the video collection for the seasons but that I couldn't afford but at least now I have all the recipes in great books!!!

Its sort of sad that this is the last in the series. Unlike most cookbooks, I read this as they are filled with interesting information. Sometimes know that information explains why some bread your making is working - or not working! Mr. Brown is one of the most interesting 'chef personalities' from the Food Network - if you get the opportunity to attend one of his shows I encourage you to do so. There are various printings of these books, the first printings at least have a dust jacket, and the later ones don't. Since I will not only read these but cook from them, the dust jackets are not the necessary. Some, maybe all, have a CD - oddly enough, I have not watched them as yet other than the first one. If you are a inquisitive cook, new to cooking, or very experienced you will find the recipes easy to follow as they are presented in a clear and logical format.

As a big fan of good eats I was always interested in the recipes. With this his third and last book Alton Brown prints the recipies for each show. He also includes tidbits about the shows. If you loved good eats this is the book for you. I am sorry "Good Eats" is not being produced any more.

Each time I read this, it gets better and better. Don't necessarily use it for exact recipes, but always a great place to start and deviate from any thing I want to cook. AB is an amazing guy who motivates even the most delicate little flower to try the most seemingly difficult things, breaking it down to bits and pieces that are digestible and manageable. Buy this and the other two books. You'll be a better cook and a better human being for trying it. Seriously!!!

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