Good Eats 2: The Middle Years

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Synopsis

Good Eats 2: The Middle Years picks up where the bestselling Good Eats: The Early Years left off. Showcasing everything Alton Brown fans (and they are legion!) have ever wanted to know about his award-winning television show, The Middle Years is chock-full of behind-the-scenes photographs and trivia, science-of-food information, cooking tips, and “of course” “recipes. Brown’s particular genius lies in teaching the chemistry of cooking with levity and exuberance. In episodes such as “Fit to Be Tied” (meat roulades), “Crustacean Nation” (crab), and “Ill-Gotten Grains” (wheat products), Brown explains everything from how to make the perfect omelet to how to stuff your own sausages. With hundreds of entertaining photographs, along with Brown’s inimitable line drawings and signature witty writing, this comprehensive companion book conveys the same wildly creative spirit as the show itself.

Book Information

Series: Good Eats (Book 2)
Hardcover: 432 pages
Publisher: Stewart, Tabori and Chang; Har/DVD edition (October 1, 2010)
Language: English
ISBN-10: 1584798572
Product Dimensions: 9 x 1.8 x 10 inches
Shipping Weight: 3.9 pounds (View shipping rates and policies)
Average Customer Review: 4.9 out of 5 stars See all reviews (139 customer reviews)
Best Sellers Rank: #18,295 in Books (See Top 100 in Books) #21 in Books > Humor & Entertainment > Television > Shows #62 in Books > Cookbooks, Food & Wine > Celebrities & TV Shows #109 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional

Customer Reviews

This is the second book in the Good Eats "series" of book that Alton is putting out covering what he teaches us during the his TV show. It is a very valuable resource for people to learn a lot about a cooking in a fresh, innovative way as opposed to just reading another cookbook. It is a refreshing and entertaining way to discover they why’s of cooking rather than just regurgitating recipes. For that I think this book is an excellent resource for people and I highly recommend it to anyone who wants to learn more about cooking. My only complaints are the same as they were for the previous edition. The main complaint is that the index doesn’t really cover all of the books. This is a very
minor problem and one that only real fans of the show will find difficult since, in my case I already have seen all of his shows and might know that I want to do a version of one of the recipes he covered in one of his shows but I have to remember which book contains that episode in order for me to find the recipe. True, the individual indices have all the values we need to go look things up but at the same time, they only index what is in that volume of the series, so if you are looking for something and don’t find it in the index then you have to go look it up in the other index to see if the recipe is there instead. I think I'm just spoiled by how easy Alton makes it to understand everything on his show and am wishing that the same ease of use translated to looking things up in these books. I'm hoping/wishing that after a few volumes of the book are out that they include an overall index to make things easier to look up. (I also wrote in my review of the first book that not all of the recipes from the show were included in the book.)

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