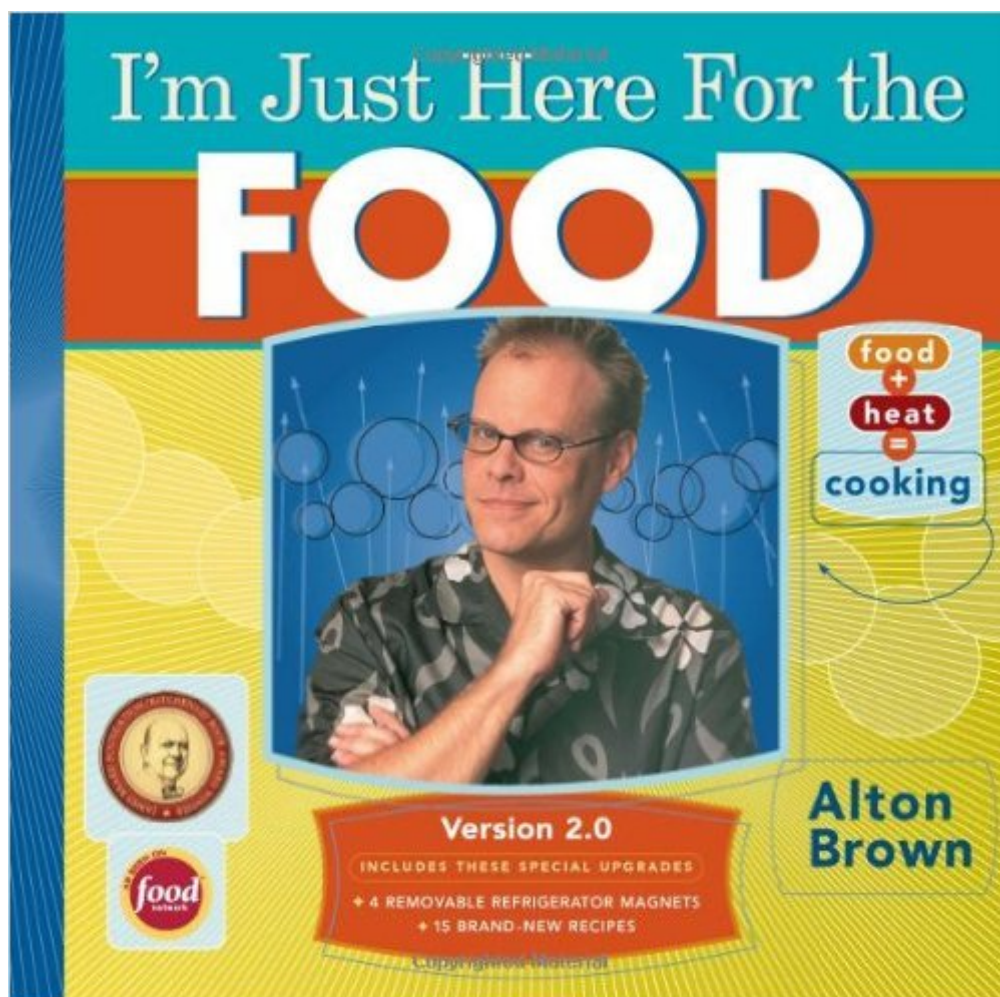


The book was found

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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Methods

Customer Reviews

If you care enough about food to be reading this review, but don't know who Alton Brown is, all I can say is, "For shame! Get thee to a cable or sattelite provider that has the Food Network, then watch every episode of Good Eats!" I'll wait till you're done...Now that you know who wrote this book, I'm sure you'll understand why I pre-ordered it the second I heard it would be coming out. As you know

(you do know now, right?) Alton Brown is the "Mr. Wizard" of cooking. He presents the science behind all kinds of cooking in a way that anyone can understand and enjoy. "I'm Just Here For the Food: Food + Heat = Cooking" is the first in what will hopefully be a series of books about the scientific principles underlying various recipes and cooking methods. This book focuses almost exclusively on the various methods of applying heat to food, what they do, how they affect foods, and how to control them. The presentation (in form and visual style) is reminiscent of a grade school textbook, but the text is light, easy to understand, and very witty. Alton Brown is not a lightweight when it comes to erudition, either, but somehow the man can quote Brillat-Savarin and Greek philosophers without sounding stuffy. I only wish Brown had been there to collaborate with Harold McGee on "On Food and Cooking : The Science and Lore of the Kitchen" (ISBN 0684843285, still the most comprehensive work on food science and history available), or to give style tips for "The Curious Cook: More Kitchen Science and Lore" (ISBN 0020098014, and a good read nonetheless). While those books may be more comprehensive and technically-oriented than this book, the style can get kind of tough to handle in those books.

I've now read from cover to cover Harold McGee's "On Food and Cooking: the Science and Lore of the Kitchen," Shirley Corriher's "Cookwise," and Alton Brown's three books "I'm Just Here for the Food," "I'm Just Here for More Food," and "Gear for Your Kitchen" (the three of which I will count as one book for purposes of this review). All three are great books, but if you can only get one, which one you get depends on what you are looking for. McGee is best for hard-core science and in-depth coverage of foods and techniques, Corriher's is best for practical tips on cooking and correcting food, and Brown's is best for fun reading and clear explanations of food science. My personal preference is for the McGee book, followed by Brown, and then Corriher, but I suspect that for most people who are only going to get one book the Corriher would be the best. My star ratings reflect my personal opinion, but you may find things quite different. Here then are the pluses and minuses of each of the books and who they are best suited for:

MCGEE: McGee's book is by far the most complete reference, but it is also the most dense and technical of the three. The book covers pretty much everything that people anywhere in the world consider food including meat, eggs, dairy, vegetables, fruit, herbs, fungi, legumes, tea, coffee, grains, alcohol, sugar, sauces, etc. Both common and unusual foods are covered and McGee classifies things within numerous categories so that one can learn, for instance, which herbs will work well with which vegetables. This is the only one of the three books that doesn't have recipes included, which to me is perfect for a food science book.

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