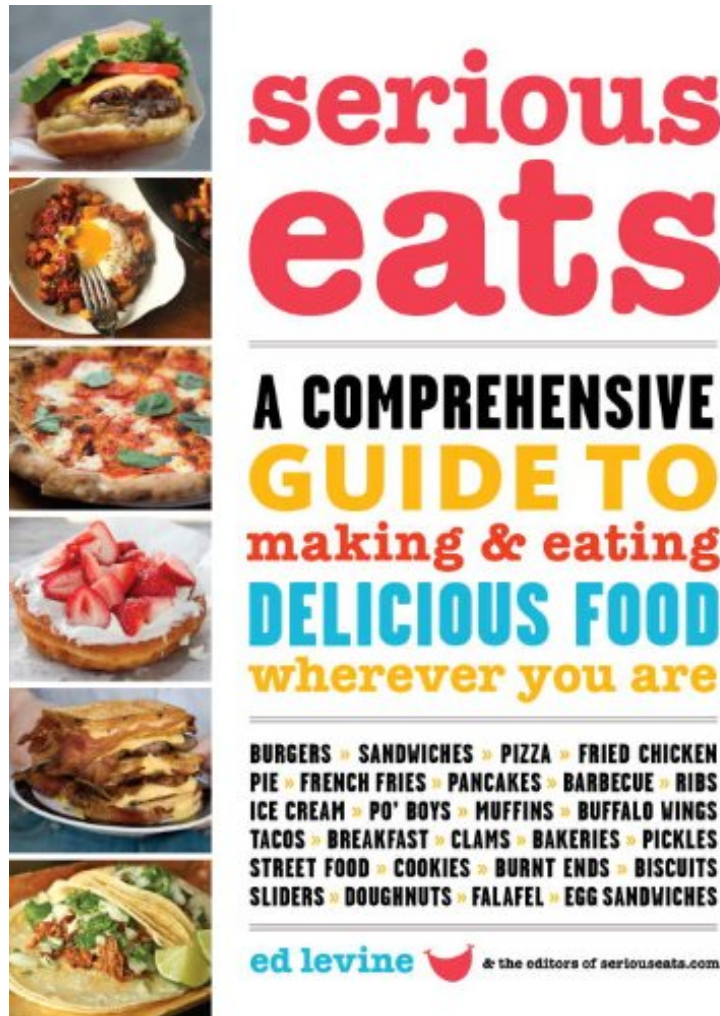


(Download pdf) Serious Eats: A Comprehensive Guide to Making and Eating Delicious Food Wherever You Are

# Serious Eats: A Comprehensive Guide to Making and Eating Delicious Food Wherever You Are

*Ed Levine*

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#690698 in Books Random House 2011-11-01 2011-11-01 Ingredients: Example Ingredients Original language: English PDF # 1 10.85 x 1.04 x 8.00l, 2.35 #File Name: 030772087X368 pages | File size: 78.Mb

**Ed Levine : Serious Eats: A Comprehensive Guide to Making and Eating Delicious Food Wherever You Are** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Serious Eats: A Comprehensive Guide to Making and Eating Delicious Food Wherever You Are:

1 of 1 people found the following review helpful. Seriously fun eats By bill If Walt Whitman had been a foodie and lived to be 192, he would have loved this book. It is a fun collection of "I hear American eating (and cooking)" writing by the folks who do the very successful food blog, Serious Eats. They are serious about eating, but in a spirit of fun. As they say in the introduction, this is a democratic book, reporting on tasty food in all corners of the country,

giving the reader a smattering of recipes, interesting information (what's the deal on wood-fired ovens?), and lots of good tips on where to get great food from fried catfish in Oxford (Mississippi, of course) to shave ice in Hawaii. No matter where you live (almost), there are places the book will make you want to drive to. Taste is the supreme value here, not health or political correctness (though there is a nice nod to farmers and farmers markets). And you don't need a highly refined palette, just a sound tongue and an eager stomach, and an ear ready to hear that food-gasms can be had in places that think Michelin is just a brand of tire. 1 of 1 people found the following review helpful. Good book, but not my favorite side of Serious Eats By Matt Faust I am a huge fan of the seriouseats.com website, and so eagerly pre-ordered this book when I heard about it. There's a lot of neat stuff in here, but it turns out to not be as focused on the aspects of Serious Eats that I enjoy the most. For example, there is quite a bit of focus on the best places to eat in various cities, and on classic American fare like burgers, fried chicken, etc. Whereas a lot of my enjoyment of the website comes from ethnic recipes and learning how to incorporate new ingredients into my repertoire. That said, I hate to let that color my review, since if I'd paid more attention to the product description I would have known exactly what I was getting. I will ding them one star because the one recipe I tried (Smokra) had some sort of typo because the proportion between the okra and the brining liquid was WAY off. 0 of 0 people found the following review helpful. Five Stars By Dave HA must have cook book.

Ed Levine and the editors of food blog SeriousEats.com bring you the first Serious Eats book, a celebration of Americas favorite foods, from pizza to barbecue, tacos to sliders, doughnuts to egg sandwiches, and much more. Serious Eats crackles with the energy and conviction that has made the website the passionate, discerning authority on all things delicious since its inception in 2006. Are you a Serious Eater? 1. Do you plan your day around what you might eat? 2. When you are heading somewhere, anywhere, will you go out of your way to eat something delicious? 3. When you daydream, do you often find yourself thinking about food? 4. Do you live to eat, rather than eat to live? 5. Have you strained relationships with friends or family by dictating the food itinerary changing everyones plans to try a potentially special burger or piece of pie? Ed Levine, whom Ruth Reichl calls the missionary of the delicious, and his SeriousEats.com editors present their unique take on iconic foods made and served around the country. From house-cured, hand-cut corned beef sandwiches at Jakes in Milwaukee to fried-to-order doughnuts at Shipleys Do-Nuts in Houston; from fresh clam pizza at Zuppardis Pizzeria in West Haven, Connecticut, to Green Eggs and Ham at Huckleberry Bakery and Caf in Los Angeles, Serious Eats is a veritable map of some of the best food they have eaten nationwide. Covering fast food, family-run restaurants, food trucks, and four-star dining establishments, all with zero snobbery, there is plenty here for every food lover, from coast to coast and everywhere in between. Featuring 400 of the Serious Eats teams greatest food finds and 50 all-new recipes, this is your must-read manual for the pursuit of a tasty life. Youll learn not only where to go for the best grub, but also how to make the food you crave right in your own kitchen, with original recipes including Neapolitan Pizza (and dough), the Ultimate Sliders (which were invented in Kansas), Caramel Sticky Buns, Southern Fried Chicken, the classic Reuben, and Triple-Chocolate Adult Brownies. Youll also hone your Serious Eater skills with tips that include signs of deliciousness, regional style guides (think pizza or barbecue), and Eds hypotheses ranging from the Cuban sandwich theory to the Pizza Cognition Theory on what makes a perfect bite.

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