



In Kitchen Confidential: Adventures in the Culinary Underbelly (2000), celebrity chef Anthony Bourdain recounts his transformation from an affluent child who sampled French cuisine during summer vacation to a rough-and-tumble chef who oversaw doomed and flourishing kitchens alike. Kitchen Confidential reveals the often disgusting environments where chefs sling out expensive meals for high-paying customers... Purchase this in-depth summary to learn more.

Kitchen Confidential: Adventures in the Culinary Underbelly After twenty-five years of 'sex, drugs, bad behaviour and haute cuisine', chef and novelist Anthony Bourdain has decided to tell all. From his first oyster in the Gironde to his lowly position as a dishwasher in a honky tonk fish restaurant in Provincetown; from the kitchen of the Rainbow Room atop the Rockefeller Center to drug dealers in the East Village, from Tokyo to Paris and back to New York again, Bourdain's tales of the kitchen are as passionate as they are unpredictable, as shocking as they are funny. A Cook's Tour: In Search of the Perfect Meal Bourdain sets off to eat his way around the world. But this was never going to be a conventional culinary tour. He heads to Saigon where he eats the still-beating heart of a live cobra, and travels into Khmer Rouge territory to find the rumoured Wild West of Cambodia. He also dines with gangsters in Russia, finds a medieval pig slaughter and feast in Portugal, and returns to the fishing village where he first ate oysters as a child. Written with his inimitable machismo and humour, this is an adventure story sure to give you indigestion.

A new, deluxe edition of Kitchen Confidential to celebrate the life of Anthony Bourdain. The book will feature a brand new introduction, a Q&A with Ecco publisher and Bourdain's long-time editor Daniel Halpern. Interior pages are hand-annotated by Anthony Bourdain himself. The interior will also feature a brand new drawing by Ralph Steadman. Almost two decades ago, the New Yorker published a now infamous article, "Don't Eat before You Read This," by then little-known chef Anthony Bourdain. Bourdain spared no one's appetite as he revealed what happens behind the kitchen door. The article was a sensation, and the book it spawned, the now classic Kitchen Confidential, became an even bigger sensation, a megabestseller with over one million copies in print. Frankly confessional, addictively acerbic, and utterly unsparing, Bourdain pulls no punches in this memoir of his years in the restaurant business—this time with never-before-published material.

New York Times Bestseller The good, the bad, and the ugly, served up Bourdain-style. Bestselling chef and Parts Unknown host Anthony Bourdain has never been one to pull punches. In The Nasty Bits, he serves up a well-seasoned hellbroth of candid, often outrageous stories from his worldwide misadventures. Whether scrounging for eel in the backstreets of Hanoi, revealing what you didn't want to know about the more unglamorous aspects of making television, calling for the head of raw food activist Woody Harrelson, or confessing to lobster-killing guilt, Bourdain is as entertaining as ever. Bringing together the best of his previously uncollected nonfiction--and including new, never-before-published material--The Nasty Bits is a rude, funny, brutal and passionate stew for fans and the uninitiated alike.

In his second in-depth foray into the world of professional cooking, Michael Ruhlman journeys into the heart of the profession. Observing the rigorous Certified Master Chef exam at the Culinary Institute of America, the most influential cooking school in the country, Ruhlman enters the lives and kitchens of rising star Michael Symon and renowned Thomas Keller of the French Laundry. This fascinating book will satisfy any reader's hunger for knowledge about cooking and food, the secrets of successful chefs, at what point cooking becomes an art form, and more. Like Ruhlman's The Making of a Chef, this is an instant classic in food writing-one of the fastest growing and most popular subjects today.

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Bourdain

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Strategies, Recipes, and Techniques of Classic Bistro Cooking

Around the World and Behind the Scenes with Anthony Bourdain

A Cookbook

50 Great Chefs and Their Final Meals: Portraits, Interviews, and Recipes

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