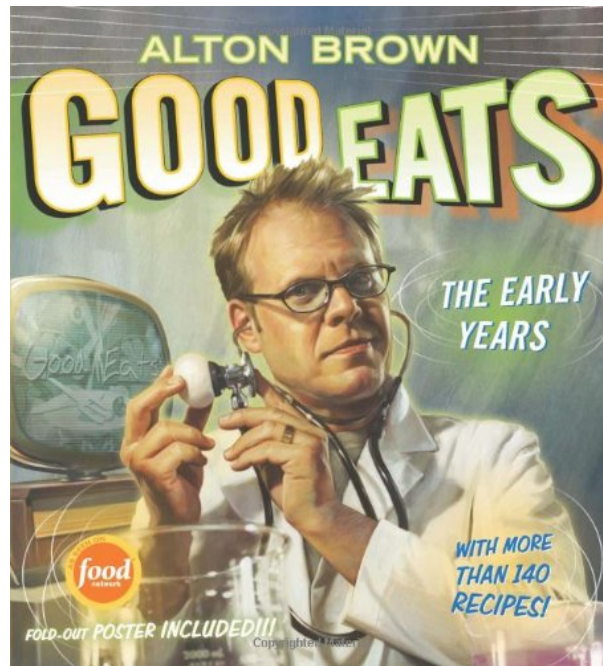
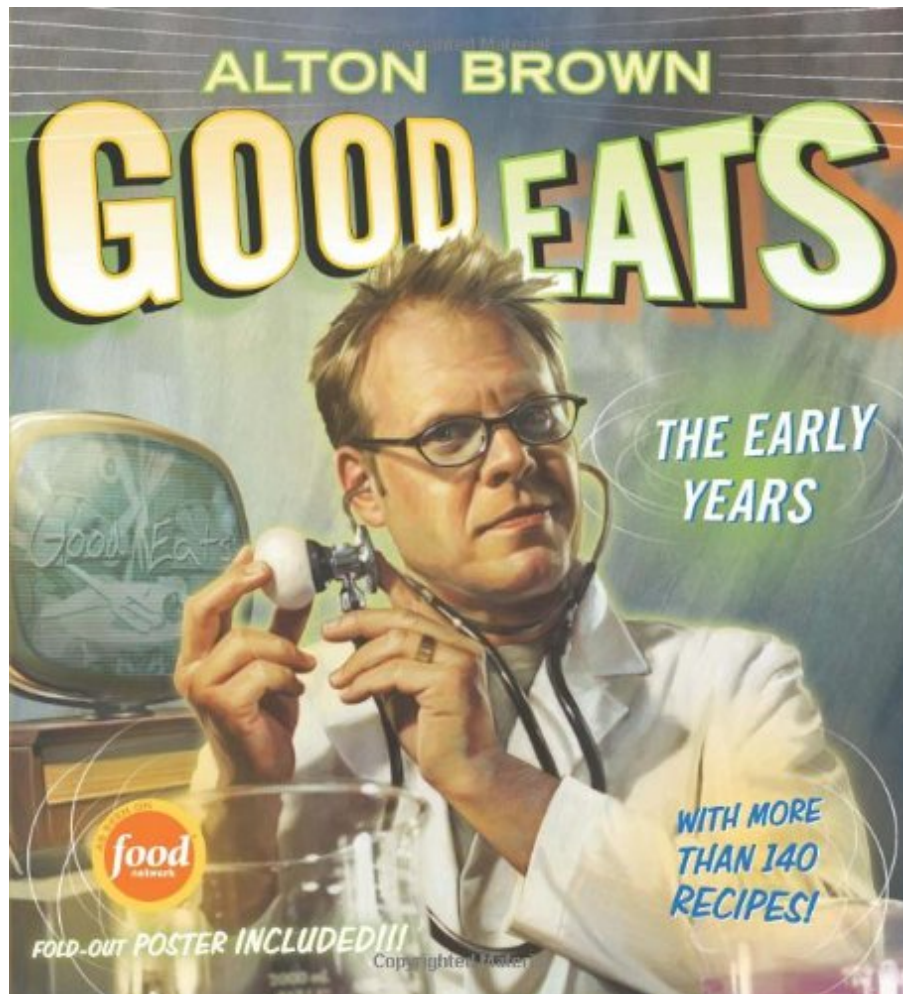


# GOOD EATS: VOLUME 1, THE EARLY YEARS BY ALTON BROWN



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From Publishers Weekly

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About the Author

Alton Brown is the writer, director, and host of the Food Network show Good Eats, which won a 2007 Peabody Award, and is the expert commentator on Iron Chef America. In 2004 his STC book I'm Just Here For the Food won the James Beard Award for in the reference category. Brown lives in Georgia with his wife and daughter.

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Alton Brown is a foodie phenomenon: a great cook, a very funny guy, and—underneath it all—a science geek who’s as interested in the chemistry of cooking as he is in eating. (Well, almost.) Here, finally, are the books that Brown’s legion of fans have been salivating for—two volumes that together will provide an unexpurgated record of his long-running, award-winning Food Network TV series, Good Eats. From “Pork Fiction” (on baby back ribs), to “Citizen Cane” (on caramel sauce), to “Oat Cuisine” (on oatmeal), every hilarious episode is represented. Each book—the second will be published in fall 2010—is illustrated with behind-the-scenes photos taken on the Good Eats set. Each contains more than 140 recipes and more than 1,000 photographs and illustrations, along with explanations of techniques, lots of food-science information (of course!), and more food puns, food jokes, and food trivia than you can shake a wooden spoon at.

- Sales Rank: #14141 in Books
- Brand: Brand: Stewart, Tabori and Chang
- Published on: 2009-10-01
- Original language: English
- Number of items: 1
- Dimensions: 10.25" h x 1.50" w x 9.25" l, 3.63 pounds
- Binding: Hardcover
- 400 pages

## Features

- Used Book in Good Condition

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Most helpful customer reviews

114 of 117 people found the following review helpful.

Good Eats for your countertop - a multi-use tool.

By Sandy

Finally! No more having to dig through the search engine of the food network website or dreading that I wrote the wrong measurement or ingredient while watching the show and frantically trying to copy all the juicy "tidbits"! No more looking at the DvD collection and sighing at the price, knowing I could never afford it! It's Good Eats, concise, compact and affordable.

This volume contains the first 6 seasons and covers all 80 shows, covering: steak, spuds, eggs, baking, grilling, jams, frying, apples, mushrooms, and many more Good Eats.

All of the tidbits are here and I dare say if not all, most of them, including updates on some of the tips and hints since the episodes were made (such as the recent teflon scare and how teflon isn't bad below 550F). The recipes from each episode are listed with procedures, diagrams, pictures and notations. It takes the fear away from the complexity of cooking and gives you fun history tips that you can pass on during dinner chat or use in a friendly game of trivial pursuit. Having seen other works of Alton's and considering him the best of the best for telling you how, when and why with science to back it up, I rate this the #1 must have.

BTW, it's printed in a durable binder and the dustjacket folds out into a pulp-fiction type poster (cover art) that I'm seriously considering hanging in the game room due to its fun nature.

1 of 1 people found the following review helpful.

GOOD EATS, INDEED! Buyer, beware of recipe 'replacements' in newer editions.

By Amazon Customer

Great book, but I bought it for a specific recipe that was included in the first printing, "A Chuck for Chuck." Instead, I found an explanation that too many people didn't like the recipe. Consequently, the recipe as shown on the episode was replaced with a generic, lackluster pot roast recipe I can find on any search engine.

My beef (no pun intended) is this: If you are going to claim it is the cookbook for specific episodes' then why replace the recipes? Certainly, the show's producers and book's editors received feedback about the Chuck for Chuck Pot Roast recipe (with raisins and olives) long before the first edition went to press. Why not include the original Chuck for Chuck Pot Roast recipe so that the book matches the show and then offer an alternate for those folks who don't like the recipe provided on the show?

I quickly checked other recipes that I have enjoyed in this cookbook and there are no other changes noted. It appears that the Food Network website maintains the original recipes used in each episode where I was able to find the original Chuck for Chuck recipe. I would love to give this book 5 stars -- it's that good. However, if you're like me -- pressed for time, energy, etc., the last thing you want to do is go hunting on the internet for a recipe that was included in a previous version.

What I can say about Alton Brown's recipes is that they always work. I have introduced many friends to his books and across the board, from absolute newbie to weekend chef, the resounding feedback is that the recipes always come out perfectly. And that is definitely due to Alton Brown's culinary expertise and

obvious desire to share his knowledge with his readers and viewers.

0 of 0 people found the following review helpful.

A book for the GENIUS GEEK COOK in you!

By KRBM

Purchased for my hubby. He does less cooking but loves the gadgets/science end of it. He, in fact, is called in quite often to cook/drain the pasta noodles and make rice (except risotto, my specialty ;) otherwise pasta/rice are harder than they sound to get just right. Anyway, this is a great Alton Brown cookbook. Who doesn't love Alton? He is engaging and makes cooking (not being a culinary expert; though he most def. is!) accessible and spins a story around each dish, ingredient and pot/pan or gadget. His down to earth manner married to expertise is just right for my Engineer spouse. I thought he should have a more "Guy" cookbook (instead of my Macaroons, Afternoon Tea, rec Ina Garten, Martha Stewart.) I love it too. I also highly recommend Alton Brown's "Gear: For Your Kitchen". Finally, a primer for outfitting my kitchen. I have many tools/gadgets/small electrics, all of the usual accoutrements - but still feel like I am missing something, sometimes at least. Now I can cover the checklist. Also...move into new territory, and play with new toys! GREAT resources (both books.) Alton is a sly, unassuming, if intense - genius. You are too so get this book!

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