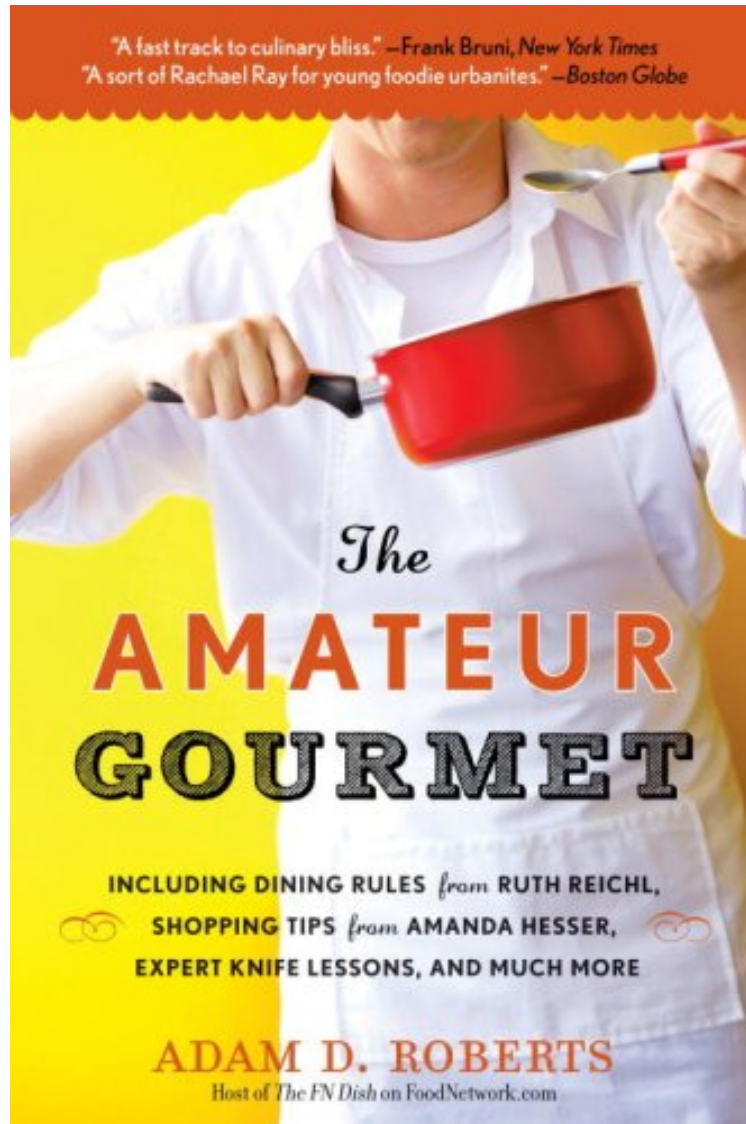


(Download) The Amateur Gourmet: How to Shop, Chop, and Table Hop Like a Pro (Almost)

The Amateur Gourmet: How to Shop, Chop, and Table Hop Like a Pro (Almost)

Adam D. Roberts

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Adam D. Roberts : The Amateur Gourmet: How to Shop, Chop, and Table Hop Like a Pro (Almost) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Amateur Gourmet: How to Shop, Chop, and Table Hop Like a Pro (Almost):

0 of 0 people found the following review helpful. Good, but pretty basicBy linnylemonI purchased this expecting something in the same vein as Molly Wizenberg's book, A Homemade Life. Self-proclaimed as The Amateur Gourmet

("amateur" being the operative word), I was wrong. The book is well written, and an interesting read, but I just had the wrong expectations. I like cooking and reading *Bon Appetit*, and I found the instructive aspect of the book to be a bit basic. On the other hand, it's still entertaining, and a nice read.³ of 3 people found the following review helpful. Mildly EntertainingBy Tyrone BartonThe other 3 star reviews here capture the 'view' I hold of the book...but to be fair I am an industry professional (worked as cook, chef, management, restaurants, catering...) so I was looking more for entertainment value, but the blog is more entertaining and that is free.⁰ of 0 people found the following review helpful. The more famous he gets, the less interesting he becomes.By bigbeard61I really like Adam's amateur videos and the way he describes the cooking process. When he starts becoming a chef queen and slinging big names about, he becomes kind of generic.

Self-taught chef and creator of the Amateur Gourmet website, Adam Roberts has written the ultimate Kitchen 101 for anyone who's ever wanted to enjoy the rewards of good eating without risking burning down the house! In this deliciously illuminating and hilarious new kitchen companion, Roberts has assembled a five-star lineup of some of the food world's most eminent authorities. The result is a culinary education like no other. Learn the Ten Commandments of Dining Out courtesy of Ruth Reichl, editor in chief of *Gourmet* magazine. Discover why the *New York Times*'s Amanda Hesser urges you never to bring a grocery list to the market. Get knife lessons from a top sous-chef at Manhattan's famous Union Square Cafe, and much more. Packed with recipes, menu plans, shopping tips, and anecdotes, *The Amateur Gourmet* provides you with all the ingredients to savor the foodie lifestyle. All you need to add is a healthy appetite and a taste for adventure.

From Publishers WeeklyJust a typical Jewish law student who returned to New York to study playwriting, Roberts forsook torts and all things dramaturgical for tarts and all things culinary. In order to better share his discoveries and enthusiasms, he eventually launched a Web site amateurgourmet.com replete with recipes, marketing and cooking tips, restaurant reviews and overall winsomeness. Here, in 10 short essays, and with the same charming voice, he offers simple (perhaps even simplistic) lessons from his own journey out of fast food and microwave captivity to the Promised Land of Foodiedom. From basic tomato sauce to a feast for 10, he guides the way through a series of culinary adventures and exhorts the kitchen novice toward the same discoveries, surprises and challenges. This is not really a cookbook or a memoir so much as a kitchen travelogue or series of essays on culinary attitude adjustment, and Roberts has such lightness of spirit that even proficient gourmands may be tempted to seek again the stance of a rank beginner in order to experience anew a perfectly cooked tomato sauce or dinner for one in Paris. There are recipes, mostly cribbed from other cookbooks, but the book's primary feature is its delight in learning something new. (Aug. 28) Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "The Amateur Gourmet is Adam Roberts' witty, engaging account of how he went from being a frozen-pizza-eating law student to a passionate home-cook and food writer. For anyone seeking to venture beyond toaster meals into the pleasurable world of sauteeing and braising, Roberts is the perfect guide." Matt Lee and Ted Lee, authors of *The Lee Bros. Southern Cookbook* If you think foodies take themselves too seriously, you'll love tagging along as Adam embarks with his friends on one challenge after another on the road to gourmet-hood. This is a funny, helpful companion for anyone who's ever felt intimidated by the world of fine food.Clotilde Dusoulier, author of *Chocolate and Zucchini: Daily Adventures in a Parisian Kitchen* "Adam Roberts is a delightful and compelling new voice in the food world. I'm a fan of his blog and am amazed to see how effortlessly and well his exuberant sense of food and cooking and the world translate to actual pages. What great company he is!"Michael Ruhlman, author of *Charcuterie* and *The Reach of a Chef* Any one who's ever understood that eating well and living well go hand in hand will relish this tale of one man's personal food awakening. With humor and moxie, Roberts dives headfirst into the captivating world of foodfrom marketing to cooking to diningto discover invaluable life lessons about appetite, culture, love and doing dishes. "Molly Stevens, author of *All About Braising* "Adam Roberts shares his step-by-step pursuit of becoming a true 'gourmet' with his inimitable wit and hard-won wisdom. From prepping pasta to dealing with the last dirty dish (and everything edible in between) follow Adams cleverly crafted journey from being an awkward amateur to a full-fledged culinary connoisseur." David Lebovitz, author of *The Perfect Scoop* and *The Great Book of Chocolate* Adam's book is a knockoutgreat reading and great fun, packed with good ideas, even for an old time cook like myself. I love his failures and his triumphs. I love his good clear directions and his joy in discovering himself through food. Marsha Norman, playwright *Sweet and Smart* and generously spirited, *The Amateur Gourmet* is a funny, honest gustatory coming of age saga. Like a lot of us who write about food, Adam Roberts discovered that the pleasures of the table and the kitchen really can save your soul. Ed Levine, founder of seriouseats.com Adam Roberts, the self-styled kitchen novice behind the popular blog amateurgourmet.com.... has become a sort of Rachael Ray for young foodie urbanites.Boston GlobeCharming.... A kitchen travelogue.... The book's primary feature is its delight in learning something new.Publishers WeeklyFrom the Hardcover edition.About the AuthorAdam D. Roberts has a JD from Emory University Law School and an MFA in dramatic writing from NYU's Tisch School of the Arts. His website, www.amateurgourmet.com, was named one of the Best Sites on the Web by PC magazine. He lives in Park Slope,

Brooklyn, and is currently working on a novel. From the Hardcover edition.