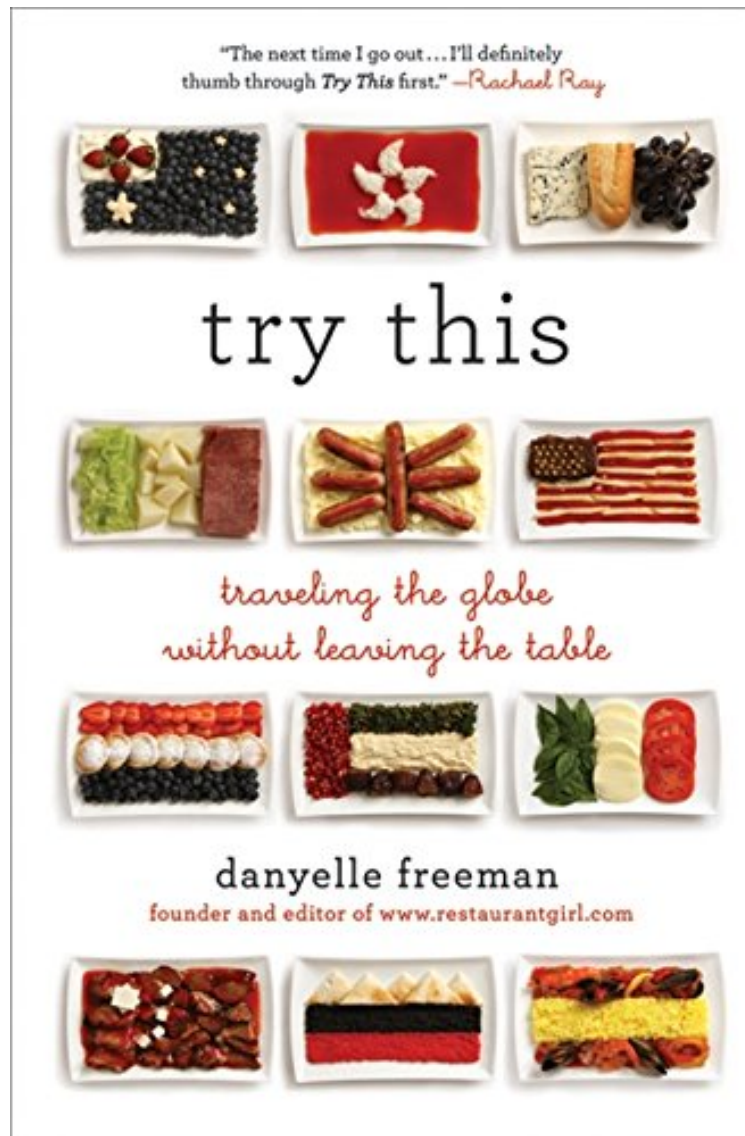


[Get free] Try This: Traveling the Globe Without Leaving the Table

Try This: Traveling the Globe Without Leaving the Table

Danyelle Freeman

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Danyelle Freeman : Try This: Traveling the Globe Without Leaving the Table before purchasing it in order to gage whether or not it would be worth my time, and all praised Try This: Traveling the Globe Without Leaving the Table:

9 of 9 people found the following review helpful. disappointedBy S. BriggsI thought that this book was going to be about foods from around the world. Unfortunately, it is about international foods, but from the prospective of going to restaurants in New York City.0 of 1 people found the following review helpful. What a good read.... if you're a foodie

or want to be- buy it. By Customer I love to cook. I create meals based on what's available don't often use recipe. I was raised trying all sorts of foreign foods; not so much my husband. He wants good ol' Southern American fare..... This book gives me a way to introduce him to new cultures foods in a very non-threatening way. 3 of 5 people found the following review helpful. No food left behind By wogan There is no reason to be intimidated by menus and the food named on them any more. Danyelle Freeman who seems to be obsessed with all kinds of food from peanut butter to caviar explains and describes apparently any cuisine that exists in the following; British, Chinese, Cuban, French, Greek, Indian, Italian, Japanese, Korean, Mexican, Middle Eastern, Spanish, Thai, Vietnamese. She also includes small essays on reading your date by dining out, diner's rights, mastering a restaurant, manners and table etiquette in the different cultures. She has no love for extremely hot spicy foods, so she does differentiate between degrees of heat, which helps those of us that are not fond of our mouths on fire. There are many times she assumes you know terms, such as plancha. There really should have been a glossary. Others she explains. This is a continual listing of food she has explored and eaten, mostly in New York City, but the menus could exist anywhere else in the world. This book will make you more aware of the nuances of your food and the taste, appearance and the difference in the seasons when you are eating. Most of all it will help you explore the different tastes that are out there waiting for you.

Try This is a fresh and saucy beginners guide to eating out in the new American food scene. The creator of the popular Restaurant Girl blog, Danyelle Freeman is our guide on a delectable Cooks Tour through a multicultural landscape of delights. Hip, wise, and adventurous, this renowned restaurant world insider encourages us to revel in untried culinary experiences, from Bocadillos to Spotted Dick. After all, as Danyelle herself says, Life is one long feast. Devour it.

From Publishers Weekly In this wildly ambitious, accessible roundup, journalist Freeman does an admirable job of covering the most popular world cuisines how to order and eat them for the general diner and business traveler. Her point of departure is the New York City restaurant, where one can find just about any kind of dish as the natives fashioned it, from British to Vietnamese, and she's evidently consulted the top chiefs for ingredients, ordering tips, and etiquette. There's a good bit of research into what's actually contained in dishes like mincemeat (dried fruit and nuts), Moros y Cristianos (Cuban beans and rice), and many dizzying Asian choices. She also reveals what dim sum means ("touch your heart"), that oregano most defines Greek cuisine, and that the Arabs, not Chinese, probably introduced pasta to Italy. Freeman makes a terrifically enlightening companion for someone embarking on a new culinary experience, say, Korean barbeque, walking the reader through menu choices, accompaniments, spices, and drinks soju or hof. The Middle Eastern section is a bit of a mishmash of many distinct cultures, while she does a decent exposition on chiles Mexican style, tandoor, and elucidates the many different regional Chinese cuisines. Although she doesn't seem to have traveled much farther than L.A., her focus on restaurant selection and ordering will prove most helpful for American foodies. (June) Danyelle Freeman (a.k.a. Restaurant Girl) has done it-TRY THIS is a gastronomical glossary full of attitude and humor. Now anyone can enter any ethnic restaurant with confidence and have a mind-blowing experience. (Bobby Flay) A hip and handy guide to delicious adventures in food that will help you dare to dare. (Gael Greene) Danyelle Freeman's passion for dining, in all its global varieties, shines through on every page of this engaging and comprehensive book. (Drew Nieporent, Restaurateur/Owner Nobu, Tribeca Grill, Corton, Centrico) An entertainingly opinionated guide that will whet the appetites of readers who may not have access to the diverse range of establishments in the Big Apple. (Library Journal) With a keen sense of direction, food writer and blogger Freeman (restaurantgirl.com) guides readers on a comprehensive, contemporary, global culinary excursion... An innovative guide that tickles the taste buds and proves that you don't have to travel abroad to experience international gastronomy. (Kirkus) In this wildly ambitious, accessible roundup, journalist Freeman does an admirable job of covering the most popular world cuisines Freeman makes a terrifically enlightening companion for someone embarking on a new culinary experience. (Publishers Weekly) The next time I go out, I'll definitely take a fun thumb-through TRY THIS first. (Rachael Ray) TRY THIS is a modern tool kit for today's foodie... an amazing, one-of-a-kind reference book that offers expert lessons for everyday diners on cuisines from all over the world. (Scott Conant, chef-owner of Scarpetta Restaurants and author of Bold Italian) From the Back Cover Witty and charming, Try This is an adventurous and accessible guide to eating out in the twenty-first century, perfect for anyone who loves food but wants to break out of a restaurant rut. From banh mi to bocadillos, spotted dick to soup dumplings, meze to ma po tofu, Try This travels the culinary map as it demystifies unfamiliar foods in sparkling prose that will leave your stomach growling. From newbie foodies to experienced eaters, there's something in Try This for everyone to discover. In the Restaurant Girl's own words, "I'm writing this book for anyone who's ever looked at a menu and had a question. Anyone who's had a plate put in front of him and wondered what the hell was in it?" Convivial and encouraging, Try This reminds us that eating out is a delicious adventure: "Life is one long feast. Devour it."