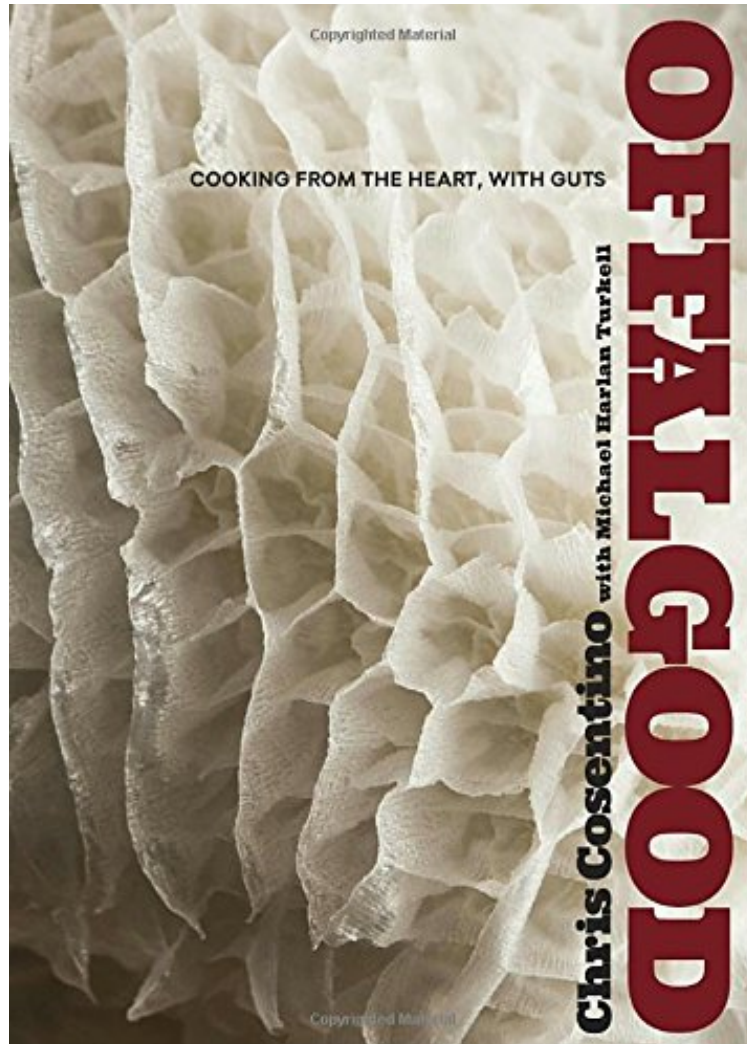


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Offal Good: Cooking from the Heart, with Guts

Chris Cosentino, Michael Harlan Turkell

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#36336 in Books Cosentino Chris 2017-08-29 2017-08-29 Original language: English PDF # 1 10.80 x 1.00 x 7.80l, 1.25 #File Name: 0770435122304 pages Offal Good Cooking from the Heart with Guts | File size: 55.Mb

Chris Cosentino, Michael Harlan Turkell : Offal Good: Cooking from the Heart, with Guts before purchasing it in order to gage whether or not it would be worth my time, and all praised Offal Good: Cooking from the Heart, with Guts:

0 of 0 people found the following review helpful. Great Second Book; Already Using Some of Them By mattzone1 have both of his books and there's some good stuff in here. I especially like the recipes on tripe, oxtail, and liver. Thanks! 0 of 0 people found the following review helpful. Great recipies! By Justin Kennedy This book is amazing and so educational! I'm going to be taking the utmost advantage of Offal Good! 1 of 2 people found the following review

helpful. Five StarsBy REDSo glad this is finally published and I cannot wait to start cooking through it.

The off cuts, the odd bits, the variety meats, the fifth quarterit seems that offal is always hidden, given a soft-pedaled name, and left for someone else to eat. But it wasn't always this way, and it certainly shouldn't be. Offalthe organs and the under-heralded parts from tongue to trotterare some of the most delicious, flavorful, nutritious cuts of meat, and this is your guide to mastering how to cook them. Through both traditional and wildly creative recipes, Chris Cosentino takes you from nose-to-tail, describing the basic prep and best cooking methods for every offal cut from beef, pork, lamb, and poultry. Anatomy class was never so delicious.

"Chris Cosentino is a righteous heir to the lineage of Fergus Henderson, Mario Batali and the great, unknown cooks of France and Italy who created iconic dishes from every part of the animal. His food is also surprisingly simple--and unsurprisingly, delicious." - Anthony BourdainWith this book, Chris reminds us that the most delicious parts of an animal lay hidden." - Rene Redzepi, NomaThis will forever be the cook's bible of all things offal.- Sean Brock, HuskChris is one of the most talented and curious and playful cooks I know, and Offal Goodreflects his long and passionate exploration of the odd meat cuts, their quirks and possibilities. Whenever he updates me on his ever-changing menus, he sums up with a smile and six words: We're just trying to have fun. That very down-to-earth fun, and the deliciousness it instigates, come through on every page. Harold McGee In a world obsessed with progress,Chrismanages to take ten steps back before taking one forward and truly understand his ingredients. He elevates his food by respecting tradition and honesty. What he has achieved with this book is truly spectacular. - Derek Dammann, Maison Publique Chriss intense love of food is akin to a five-year-old opening gifts under a trimmed tree on Xmas morning, no posturing, all love. ... We have admired his cooking, drive, and offal crusade for years. Chris Cosentino is an educator, a sage and this makes him a very important American chef. - David McMillian and Frederic Morin, Joe Beef Good cooking is an emotion, a feeling. It comes from within. Just ask Chris. Paul Cunningham, Henne Kirkeby Kro"The Cockscomb chef andTop Chef Masterswinner poured his guts into this cookbook (pun intended), and it shows."--Tasting TableAbout the AuthorCHRIS COSENTINO is the winner of Top Chef Masters and executive chef of the lauded Cockscomb in San Francisco. He graduated from Johnson Wales (Providence, R.I.) then went on to work at a number of notable restaurants, including Rubicon and Chez Panisse. His first executive chef position was at Incanto in 2002. Cosentino's innovative interpretations of rustic Italian fare promptly earned the restaurant its first three-star review from the San Francisco Chronicle. Since then Cosentino has gained national acclaim as a leading proponent of offal cookery. His approach stems from a belief that no parts of an animal slaughtered for food should go to waste. Cosentino has a strong commitment to sustainable principles and humanely-raised meats and is an avid researcher of ancient cooking techniques and culinary lore. He is also co-creator of Bocalone, an artisanal salumeria in San Francisco. In addition to winning Top Chef Masters in 2012, Cosentino has appeared on television as a competitor on The Next Iron Chef (2007), Iron Chef America (2007 and 2008).