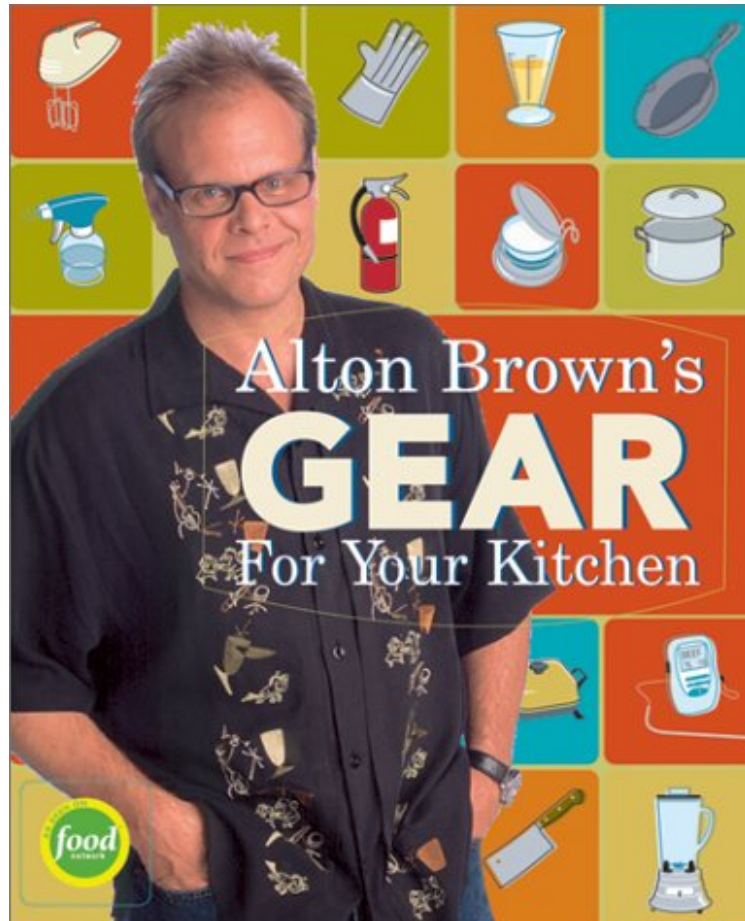


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Alton Brown's Gear for Your Kitchen

Alton Brown

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Alton Brown : Alton Brown's Gear for Your Kitchen before purchasing it in order to gauge whether or not it would be worth my time, and all praised Alton Brown's Gear for Your Kitchen:

6 of 6 people found the following review helpful. If you love simplifying your kitchen life - GET THIS BOOK By Jenifer Shields Alton Brown wrote a book in his own voice. It's exactly the way he speaks, and I love it. He's honest, direct and gives solid advice for your kitchen needs. This book is VERY helpful to de-mystify the gigantic array of choices you have for the gear you use every day (pots and pans especially) and is a big fan of simplicity and having more than one purpose for things. He's NOT into having a trick gadget for everything you do. In fact, he advises against it. It's clear-eyed advice on what you should spring a little more money for, and what you should NOT. This book is a quick read but PACKED with useful information. He also doesn't shill for certain brands either. He is just honest about what he prefers and actually owns, but doesn't push anything. Following his advice loosely, and considering my own habits and preferences has helped me relax, pare down my kitchen to the essentials (along with some nice shortcuts here and there and some surprising substitutions) and has freed me up to just have fun in the kitchen again. Even as a 30+ year veteran in the kitchen, and possessing a fair amount of confidence, this book STILL

helped me. HIGHLY, HIGHLY recommend this book. I also love it when he gets on TV - I think he's funny and entertaining - so I'm just a little biased. ;) 0 of 0 people found the following review helpful. An informative and funny book! By Lenora G. OK, I admit it, I'm a Good Eats Junky. And any man who has a pet iguana has my heart! If you've been around a kitchen for any length of time, a lot of this is old hat, but it's presented in a lighthearted manner, and is a good refresher. I think the best part is in the Introduction when he explains how to de-clutter the kitchen. And keep it de-cluttered. If you're new to a kitchen, this is a great book to help you get set up properly, and for the least amount of money. Expensive is not always best. And his idea to shop at your local restaurant supply is wonderful. I've been shopping at mine for years. Restaurant quality at a price I can afford. What's not to like? Another reason Alton Brown has my heart and undying love is that he hates items that are uni-taskers. He wants multi-taskers that can do several jobs. No exceptions! Well, maybe one. He likes frenched green beans, as does Spike, his pet iguana, so he has a frencher. I don't like green beans, frenched or otherwise, and I do not and will not have a bean frencher. But I may get a cigar cutter. At times, I wondered if he was in my kitchen. He knew I had a drawer full of old knives passed down from grandparents to parents to me. I know have decent ones, and the right sizes and shapes for the job. Do you buy some of your kitchen supplies from the hardware store? The tobacco shop? Why not? Brown gives a lot of recommendations regarding products. I strongly recommend you check the reviews before buying specific brands he recommends. The book was published in 2008 what may have been high quality then may no longer have that same quality. I think this book is perfect for anyone who is starting out on their own, moving to their first apartment, their first kitchen. I know it's perfect for anyone who has been collecting gadgets for years. As well as old knives. Besides, it's just a lot of fun to read! 0 of 0 people found the following review helpful. Very knowledgeable book. By JlvkI learned a lot on the different types of cook ware (pots and pans) and what to look for. I may not be able to afford a Kitchenaid mixer right now, but I have my eye on one. Also, just learning about the different types of knives was interesting. I may not have the best, but what I have will do for now. One day I may upgrade. I really enjoyed reading this book and with his whimsyness he made me laugh. Love the book. And there are some good recipes in there that I would like to try

The popular host of Food Network's Good Eats presents an offbeat look at kitchen gadgets and equipment that explains how to select the best--and simplest tool for the job and offers practical advice on what is needed, what is not, what works, and what does not, along with twenty-five recipes that use the featured tools. 150,000 first printing.

.com "I think cooking is a lot of fun and I hate to see people not having fun doing it just because they don't have the right tools--which is not to say they need the prettiest, best, most expensive tools. They just need the tools that are right for them." Such is the organizing principle of Alton Brown's Gear for Your Kitchen by the selfsame Alton Brown, star of Food Network's Good Eats as well as award-winning author of I'm Just Here for the Food. It's an interesting, effective principle. It comes from a guy who serves pie with a four-dollar mortar trowel he picked up at the hardware store. Brown's opening challenge is a 60-day, four phase process of ridding your kitchen of all things unused and insignificant--easy on the surface, but tough in the doing. That leaves room for essential gear. And to help make those choices, Brown looks at pots and pans, sharp things (not just knives, but graters, mandolins, and cheese slicers, too), small things with plugs (as in small appliances--from food processors to coffee makers to deep fat fryers), kitchen tools unplugged (those items that fill drawers), storage and containment, and safety and sanitation. If this were just an encyclopedia, what an unwholesome bore it would be. But Brown turns this relevant information into a romp. He's talking about the tools he uses, after all, and has no fear of naming likes and dislikes--based on his own experience. He also includes unending side chatter about cutting corners, saving money, and actually putting good tools to work. You'll find recipes throughout, and techniques, too. Like, how to bake a chicken in a flower pot. If you wonder why you would even want to attempt it in the first place, Brown clues you in. Alton Brown's Gear for Your Kitchen is about as guilt free as pleasure will ever get. --Schuyler Ingle From Publishers Weekly Best known for his Good Eats program on the Food Network, Brown has all the colander knowledge, marketing savvy and geeky male appeal to whip up a big hit from this unwieldy but very fun macropedia of gadgetry. Splashing the word "gear" across the cover in capital letters is clearly an appeal to the male shopper. Descriptions of every conceivable pan, peeler and propane torch get their due in entries ranging from a few sentences to a few pages, depending on which items Brown considers to be absolute necessities or which are just cool to have around. (As Brown is a self-confessed java-holic, the extensive overview of coffeemakers reads as a labor of love.) There are Mr. Science type explorations of topics such as, "Why Eggs Stick So Bad," and "The Proper Way to Pack a Cooler." One hundred photographs and another 100 illustrations make sense of what, for example, a nylon fish turner or an immersion blender looks like. Lost in the mix are 25 random recipes ranging from Icebox Bran Muffins to Potato Leek Soup. Brown does his own photography but designers Galen Smith and Amy Trombat deserve credit. The layout and graphics, replete with faux handwriting in the margins and arrowed lines zipping through the text are part 1950s Sears catalogue gone art deco, part coffee-table book for George and Judy Jetson. Copyright 2003 Reed Business Information, Inc. "[Alton is] one part epicure, one

part Einstein..."