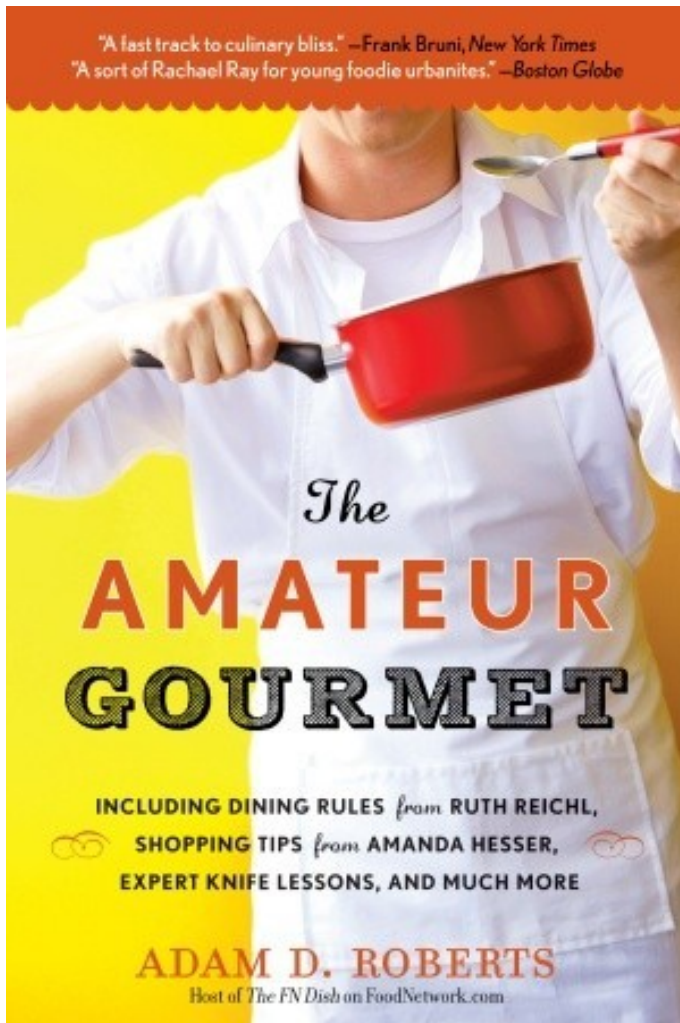

Adam D. Roberts

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



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

Author: Adam D. Roberts

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Description

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.

Insightful reviews

Tara: Adam Roberts is a food blogger whose website, The Amateur Gourmet, I read pretty much daily. He was a law student at Emory when he realized that he was on a completely unfulfilling path, hated law school, didn't want to be a lawyer and really wanted to be a food writer. Although he graduated from law school, he then moved to New York to attend graduate school in writing. He is an entertaining writer and an enthusiastic cook - his blog is about food shopping, trying new recipes, and dining out in our fair city. I love it.

This, his first book, is about learning to enjoy and get to know food. He writes about eating and cooking in order to live well - ordering what you want in restaurants, the pleasures of cooking for other people, and the different steps of preparing a meal as a sort of therapy.

The book is great and touched me specially - being a law student is hard, and to leave that route and pursue what one really knows he loves is very, very brave. I enjoyed it so much that I actually e-mailed the author to tell him I was rooting for him (something I never, ever do - fan mail! Ha!). I even sent it to my sister-in-law for her birthday. It makes a good gift.

Read it! It is a quick, enjoyable read.

Laura: I know, only three stars. I really expected to love this more. First of all, I felt like Adam Roberts did a lot of hand-holding, storytelling, and editorializing...thus this book is really short on information, on the nuts-and-bolts of home cooking and dining out. Second of all, his self-deprecating, self-doubting persona gets *really* old, *really* fast. Oh, stop it! You have your own book, your own wildly successful blog, and now your own webcast on Food Network! There just comes a point where the whole I'm-not-worthy thing becomes cloying and false. Lastly, and this relates more to me personally than the actual book, I am kind of beyond this book in my own

personal cooking. So for the most part, Adam didn't tell me anything I didn't already know. And I didn't need his self-esteem-building prose.

I am entirely, insanely jealous that Adam got to eat lunch with Ruth Reichl. Thus proving that he is no longer a mere mortal and can no longer pretend to be one of us.

Jenny: I had higher hopes for this book it ended up being just okay, fairly disjointed writing and I didn't appreciate a few of his sexual references. I did appreciate his journey of learning to cook since that is something I want to do as well, especially the part at the first where it talks about failing and that's okay it's part of learning to cook. And I have to admit I was a bit taken off-guard when he mentioned cooking dinner for (and essentially hoping to score with) his date, Craig, maybe I'm still just fairly unused to such relationships.

Eileen: humans have criticized this publication for no longer educating them anything, yet I do not believe that is fair. I do not believe it used to be ever the author's purpose to educate particular skills. Yes, his description of onion-dicing is confusing. You are trying describing tips on how to cube an onion. If that is all you must know, cross glance it up on youtube. But... if you have ever been intrigued through cooking yet do not know the place to start, learn it. It is all approximately boosting cooking-confidence and motivation, and with that I believe he does an excellent job. Plus he is actual and honest. He is writing an ebook on cooking, and but he is nonetheless screwing up the potatoes simply because he did not learn the recipe rigorously enough. I love that.

Mo: What I love such a lot approximately this e-book is that Adam was once raised very like me on eating-out and pre-packaged food. As an grownup a foray into the realm of cooking from scratch used to be overseas at most sensible and frightening at worst. He bargains information and methods all through which are certainly for the novice yet worthy reading, I think, at any level. He additionally comprises probably the most sincere writing approximately nutrients in an international the place a lot nutrition writing equals nutrition snobbery. Plus I chuckled a couple of times.

Dani : To me, the identify of this publication is a piece misleading. It feels like an educational manual, yet I did not choose up any particular abilities from it. It isn't a cookbook, either; there are a number of recipes in it, yet all of them got here from different cookbooks. This booklet is actually an account of the way Roberts attached with cooking and his makes an attempt to get his friends and family to proportion his passion. He stocks anecdotes approximately eating on my own in Paris, tasting meals from different cultures, and cooking for his restaurant-obsessed family. While I am getting right into a knitting slump, I turn via knitting catalogs or visit Ravelry.com and get encouraged again. This ebook serves a similar objective for somebody who has gotten right into a meals rut and desires a gradual nudge to get out of it. While I ended the book, I did not research whatever new yet I had a robust wish to get into the kitchen and prepare dinner something.

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