



Anthony Bourdain's Les Halles Cookbook: Strategies, Recipes, and Techniques of Classic Bistro Cooking

By Anthony Bourdain

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Anthony Bourdain's Les Halles Cookbook: Strategies, Recipes, and Techniques of Classic Bistro Cooking By Anthony Bourdain

Before stunning the world with his bestselling *Kitchen Confidential*, Anthony Bourdain spent years serving some of the best French brasserie food in New York. With its no-nonsense, down-to-earth atmosphere, *Les Halles* matched Bourdain's style perfectly: a restaurant where you can dress down, talk loudly, drink a little too much wine, and have a good time with friends. Now, Bourdain brings you his *Les Halles* Cookbook, a cookbook like no other: candid, funny, audacious, full of his signature charm and bravado. Bourdain teaches you everything you need to know to prepare classic French bistro fare. While you're being guided, in simple steps, through recipes like roasted veal short ribs and steak frites, escargots aux noix and foie gras au pruneaux, you'll feel like he's in the kitchen beside you-reeling off a few insults when you've scorched the sauce, and then patting you on the back for finally getting the steak tartare right. As practical as it is entertaining, Anthony Bourdain's *Les Halles* Cookbook is a can't-miss treat for cookbook lovers, aspiring chefs, and Bourdain fans everywhere.

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Editorial Review

From Publishers Weekly

A celebrity with a high-profile position as executive chef at New York bistro Les Halles, and bestselling author of *Kitchen Confidential* and *A Cook's Tour*, Bourdain doesn't intend to break new ground. The dishes do exactly as the subtitle notes and include such solid classic fare as Onion Soup Les Halles, Steak au Poivre, Boeuf Bourguignon, Coq au Vin and Chocolate Mousse. Nearly all recipes are within reach of competent home cooks, and those that are more complicated or time-consuming—Bouillabaisse, Cassoulet and Roulade of Wild Pheasant—are thoroughly spelled out to calm most jitters. Foie gras, duck fat and dark veal stock are frequent components, but a list of suppliers makes just about every ingredient available. Even though many of the dishes can be found in other cookbooks, what sets this one apart is Bourdain's signature wise-ass attitude that pervades nearly every recipe, explanatory note and chapter introduction. Profanity adds frequent color. If Aunt Doris would blanche at pearl onions being called "little fuckers," a cook who prefers boneless meat in Daube Provençal a "poor deluded bastard," or a person nervous about making these recipes a "dipshit," this book is not for her. Photos.

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Review

"Bourdain shows himself to be one of the country's best food writers. His opinions are as strong as his language, and his tastes as infectious as his joy."

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"Anyone serious about their cooking will want to own Anthony Bourdain's *Les Halles Cookbook*. It has an enormous amount of vital information presented in Bourdain's pungent, abrasive, and memorable writing style."--Jim Harrison

"This is a great cookbook! Anthony Bourdain directs you brilliantly through delicious recipes, with explanations that are crystal clear." --Eric Ripert

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About the Author

Anthony Bourdain is the author of the bestselling *Kitchen Confidential*, the Urban Historical *Typhoid Mary*,

and *A Cook's Tour*, which was turned into a successful series by the same name for the Food Network. His novels include *The Bobby Gold Stories*, *Bone in the Throat* and *Gone Bamboo*. He is the executive chef at Brasserie Les Halles in New York City.

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This Anthony Bourdain's *Les Halles Cookbook: Strategies, Recipes, and Techniques of Classic Bistro Cooking* book is not really ordinary book, you have it then the world is in your hands. The benefit you receive by reading this book is usually information inside this guide incredible fresh, you will get info which is getting deeper you actually read a lot of information you will get. This specific Anthony Bourdain's *Les Halles Cookbook: Strategies, Recipes, and Techniques of Classic Bistro Cooking* without we comprehend teach the one who examining it become critical in considering and analyzing. Don't become worry Anthony Bourdain's *Les Halles Cookbook: Strategies, Recipes, and Techniques of Classic Bistro Cooking* can bring whenever you are and not make your tote space or bookshelves' become full because you can have it in the lovely laptop even phone. This Anthony Bourdain's *Les Halles Cookbook: Strategies, Recipes, and Techniques of Classic Bistro Cooking* having excellent arrangement in word and also layout, so you will not truly feel uninterested in reading.

Holly Walker:

Anthony Bourdain's *Les Halles Cookbook: Strategies, Recipes, and Techniques of Classic Bistro Cooking* can be one of your nice books that are good idea. We recommend that straight away because this guide has good vocabulary that could increase your knowledge in vocabulary, easy to understand, bit entertaining but still delivering the information. The copy writer giving his/her effort to get every word into delight arrangement in writing Anthony Bourdain's *Les Halles Cookbook: Strategies, Recipes, and Techniques of Classic Bistro Cooking* but doesn't forget the main point, giving the reader the hottest as well as based confirm resource information that maybe you can be one of it. This great information can certainly drawn you into brand new stage of crucial imagining.

Elizabeth Nicholson:

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Theodore Rivas:

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