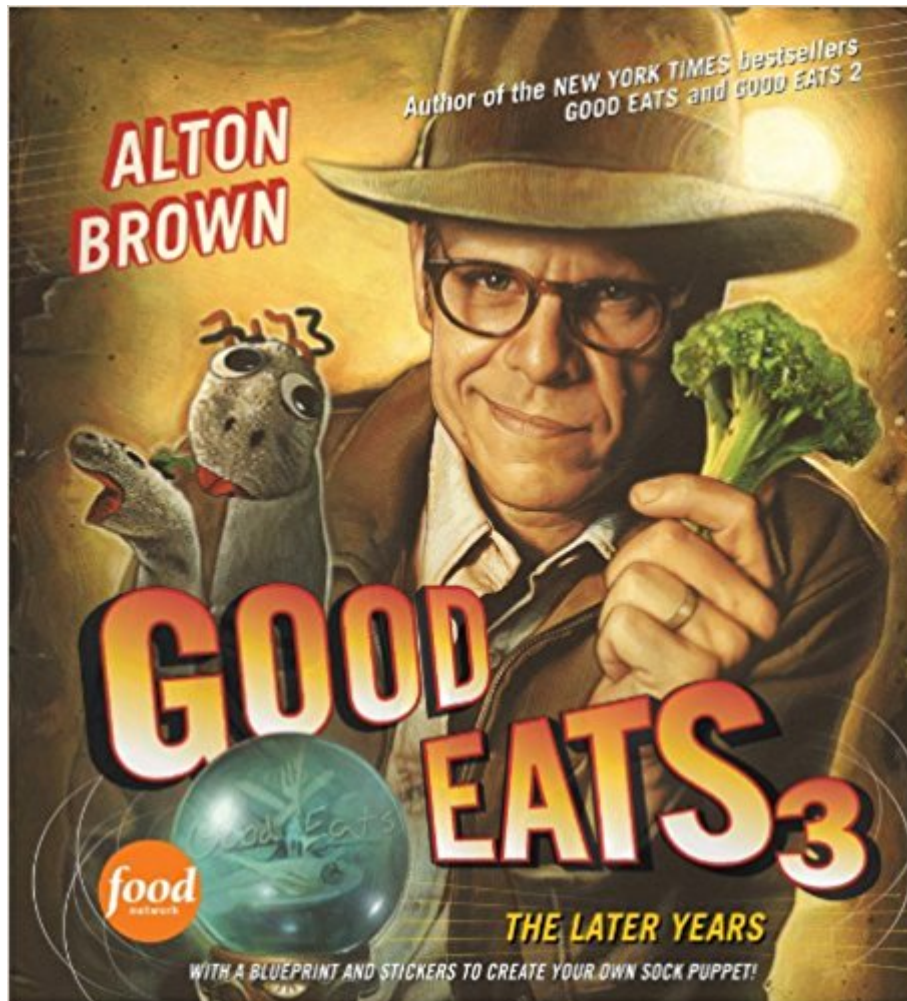




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Good Eats 3: The Later Years



Synopsis

As Good Eats enjoys its 14th season on the Food Network, its popularity continues unabated. Fans can't get enough of Alton Brown's wildly inventive, science-geeky, food-loving spirit. It's no wonder, then, that the first two volumes in STC's Good Eats series were New York Times bestsellers. Like Volumes 1 and 2, Good Eats 3: The Later Years packs a bounty of information and entertainment between its covers. More than 200 recipes are accompanied by hundreds of photographs, drawings, and stills from the show, as well as lots of science-of-food facts, cooking tips, food trivia, behind-the-scenes glimpses—and bonus sock puppet instructions! In chapters devoted to everything from pomegranates to pretzels, mincemeat to molasses, Alton delivers delicious recipes along with fascinating background in a book that's as fun to read as it is to cook from. Good Eats 3 will be a must-have addition to the bookshelves and kitchen counters of Alton lovers everywhere. Praise for Good Eats 3: The Later Years: "A victory lap" • "Chicago Tribune" "The hefty book is filled with health information and tips on how to become a better home cook, all told in the breezy style that made Alton Brown's show so accessible and fun. Plus there is a pattern and stickers for making sock puppets. She was wonderful, but Julia Child never taught you how to make a sock puppet, did she?" • "Oregonian" "Alton's cookbooks are non-traditional to say the least. In addition to great recipes, they're loaded with humor, science, and great tips on selecting ingredients." • "Northeast Flavor magazine" "Much like Good Eats the show, the book can carry many labels—or, more to the point, defy labels altogether." • "The Record" "His best yet." • "LAWeekly.com

Book Information

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Customer Reviews

Alton Brown is the host of Good Eats (winner of a 2007 Peabody Award) and the commentator on Iron Chef America, both on Food Network. The author of six cookbooks for STC, he lives near Atlanta.

...and rolls to a finish, I guess. I own Alton Brown DVD's of his shows and I also own 'Good Eats 1&2'. Anyone who wants to learn how to cook for themselves and for their family will benefit enormously from the knowledge in this series. Starting at the neighborhood 'Megamart', Alton tells his audience what to buy, how to turn it into tasty and nutritious "Good Eats" and why his technical recommendations work! As an example, which bacon do you take home from the supermarket display? How can you make it crispy? Why does frying bacon suddenly burn and how can that be prevented? Does all espresso coffee have to be dark roasted? Both techniques and recipes are 'first rate' for home cooks. This edition may focus a bit more on 'hyphen American' cuisine, like Creole Red Beans and Rice or Asian-American items or foods from the Latino culture, German-or Italian-American foods, but it includes plenty of staples like great cornbread and fried chicken. Alton adds things like 'grilled pizza' and other bread techniques. Powerful antioxidant ingredients like Pomegranate juice show up (as juice and as 'molasses'); so readers are kept well up-to-date on trends and nutritional science. These topics are also hallmarks of the series. There are additional recipes from all the usual sections of the cookbook world of ingredients and I hope to try a good many of them before I am finished with the book. Fans of the Food Network show "Good Eats" will also enjoy the continued 'outtakes' photos and 'behind the scenes' information. The energy and drive evident in the first series carry through this product as well and it seems that this is a 'matter of pride' for Alton and his 'merry band'. Did I mention that Alton includes a bonus feature: his very own design for a 'sock puppet', complete with paste-on eyes, tongue(s) and mouth(s)? All of the whimsy that makes this series 'one of a kind' remains intact.

Only available used and in hardcover. This cookbook covers the second half of season 10 - 14 of Alton Brown's show "Good Eats". As of August 2017 you can still catch reruns. Each session contains an education part followed by a recipe part. It looks like the education parts are abbreviated transcripts from the show. He explains how the recipe works then takes you

step-by-step through the procedure. If you're interested in Good Eats or just want to make sock puppets this is the volume for you.

I am a huge Alton Brown fan, so I purchased the book. Even better is that this is much more than just a cookbook; conversations about the show, chemistry, and life in general spice up this cookbook. Also, the recipes are very good; written for both novice cook and master chef to enjoy.

Each time I read this, it gets better and better. Don't necessarily use it for exact recipes, but always a great place to start and deviate from any thing I want to cook. AB is an amazing guy who motivates even the most delicate little flower to try the most seemingly difficult things, breaking it down to bits and pieces that are digestible and manageable. Buy this and the other two books. You'll be a better cook and a better human being for trying it. Seriously!!!

Amazing finish to a great series. This is the last in the set of 3 good eats books. And like the previous two books it is a great way to learn to cook at home. Like the other two good eats books it also covers the last few seasons of this amazing show. It gives a summary of each episode. It lays out the recipes that were in the show, and gives all the food facts and figures. Plus Alton Brown includes little tid bits that he may have come up with after the show had aired. If you really want to learn to be a better home cook, then this is the best way to learn without signing up for culinary school.

Great. Funny & Informative, plus the recipes from the show

Perfect! Great price, quality and addition!

ThankYou

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