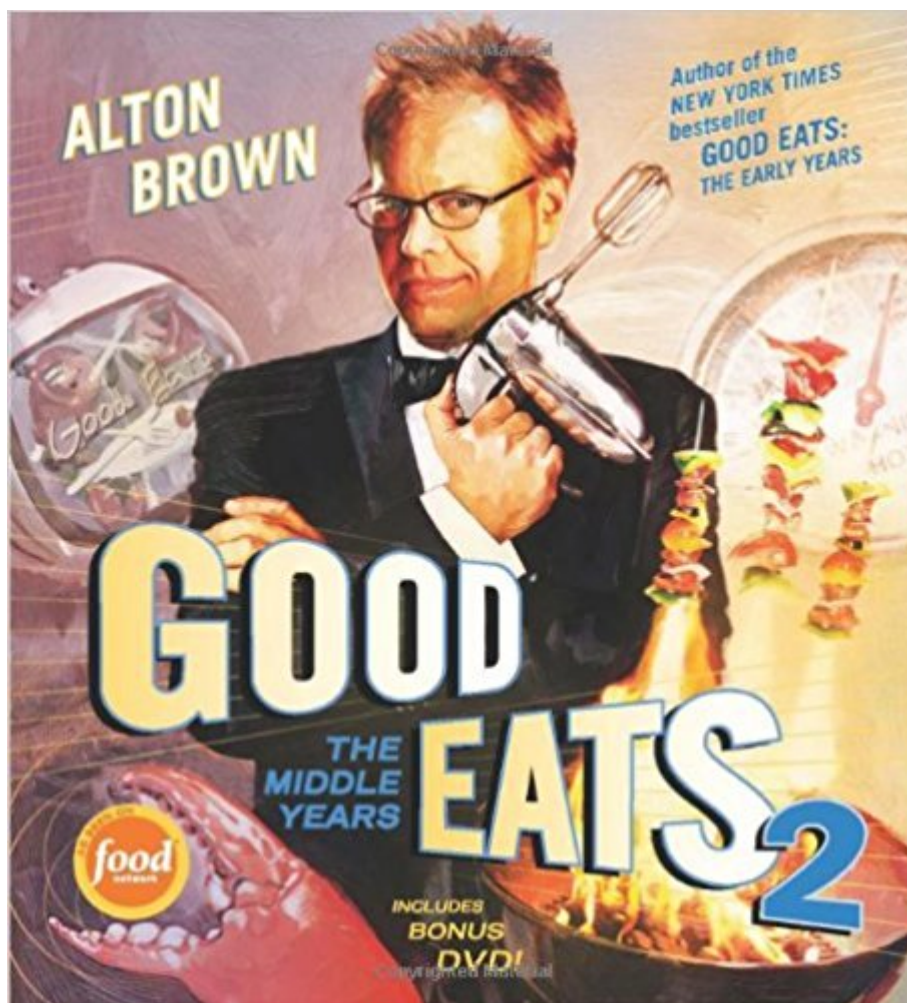


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Good Eats 2: The Middle Years



Synopsis

Good Eats 2: The Middle Years picks up where the bestselling Good Eats: The Early Years left off. Showcasing everything Alton Brown fans (and they are legion!) have ever wanted to know about his award-winning television show, The Middle Years is chock-full of behind-the-scenes photographs and trivia, science-of-food information, cooking tips, and "of course" recipes. Alton Brown's particular genius lies in teaching the chemistry of cooking with levity and exuberance. In episodes such as "Fit to Be Tied" (meat roulades), "Crustacean Nation" (crab), and "Ill-Gotten Grains" (wheat products), Brown explains everything from how to make the perfect omelet to how to stuff your own sausages. With hundreds of entertaining photographs, along with Brown's inimitable line drawings and signature witty writing, this comprehensive companion book conveys the same wildly creative spirit as the show itself.

Book Information

Series: Good Eats

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Customer Reviews

Alton Brown is the writer, director, and host of the Food Network show Good Eats, which won a 2007 Peabody Award, and is the expert commentator on Iron Chef America and host of The Next Iron Chef America. In 2004 his STC book "Just Here for the Food" won the James Beard Award in the reference category. Brown lives near Atlanta, Georgia, with his wife and daughter.

I caught one episode of Alton's show and was very impressed with the way he explained so much of why things happen in cooking so thought I'd try buying a book - it would have to be one of the best

cooking books I've ever read - I'd even go one step further and say it isn't just a cook book... it is a REFERENCE book. If you are a person who likes to understand the 'why' behind things (in this case cooking) then Alton's books are definitely for you! Couldn't recommend it highly enough!!

Only available used and in hardcover. This cookbook covers seasons 7 thru the first half of season 10 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 a fan of the show or just have a thing for recipes with strange names (Dr. Strangelof, Wonton Ways, Squid Pro Quo) then these books are for you! This volume also contains a DVD of short subjects.

This series is one of the best of any I have seen, as it describes how things work - and why. Sure, you don't have to know some of this to cook - but it makes it more fun to do so - and sometimes knowing something prevents a problem elsewhere later. These are well written and fun to read.

I bought this for my husband who absolutely adores Alton Brown. The book is absolutely HUGE and is filled with lots of great food facts, recipes and cooking tips. There is a DVD included and the only thing I would have enjoyed more was if the DVD was longer. If you like Alton Brown, you will LOVE this book.

Alton Brown's recipes are good. There probably aren't a lot of recipes in here that I will cook, but the information about cooking various meats, and other foods is excellent! I never watched his cooking show. Now I wish I had. I have Good Eats 1 and 2. Haven't purchased Good Eats 3 yet, but I plan on doing so.

I bought this for my dad for his birthday. I haven't read it myself--I just saw the original shows--but he LOVED it. Like, got mad at me because he couldn't get anything else done for a few days because he couldn't stop reading it for a few days. Ya done good, Mr Brown. :)

Alton Brown and his merry band of studio accomplices have created the best dual medium cooking product since Julia Child launched Mastering the Art of French Cooking and PBS' The French Chef. On his televised series (I also bought the DVD set), Alton demonstrates a gift for clearly presenting

dishes I want to cook while increasing my understanding of cooking techniques and equipment and how things all come together. As in *Good Eats 1: The Early Years* (which I also own), the text closely tracks the televised episodes. For fans, the book has sidebars with inside tidbits about filming, which of the merry band did what and a written version of the DVD "Ask Alton" section. Buy the package and you won't regret it. Plus, you get the whole teaching-training program of tell 'em what you'll teach, show 'em how and finally, remind 'em what they've learned. With this book, Alton even gives you the notes! Alton organizes each recipe using "GeekSpeak" titles: 'knowledge concentrate', 'application', 'software' and 'procedure'. "Hardware" items are discussed in sidebars about, say 'pots and pans.' I find this presentation to be very well organized but the titles seem a little 'precious' with repeated cooking from the book. I do like Alton's commentary on running changes he has made to recipes and techniques based on his own experiences with food preparation. The overall effect is one of having a personal tutorial by Alton in your home, complete with conversational 'asides.' Unlike the "Iron Chef" series Alton hosts, there is nothing 'foodie' about ingredients and there is nothing elaborate about procedures. This is 'straight ahead' cooking for all of us but with really good recipes and techniques so things come out better than expected and better than the recipes do from the 'average' cookbook.

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

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