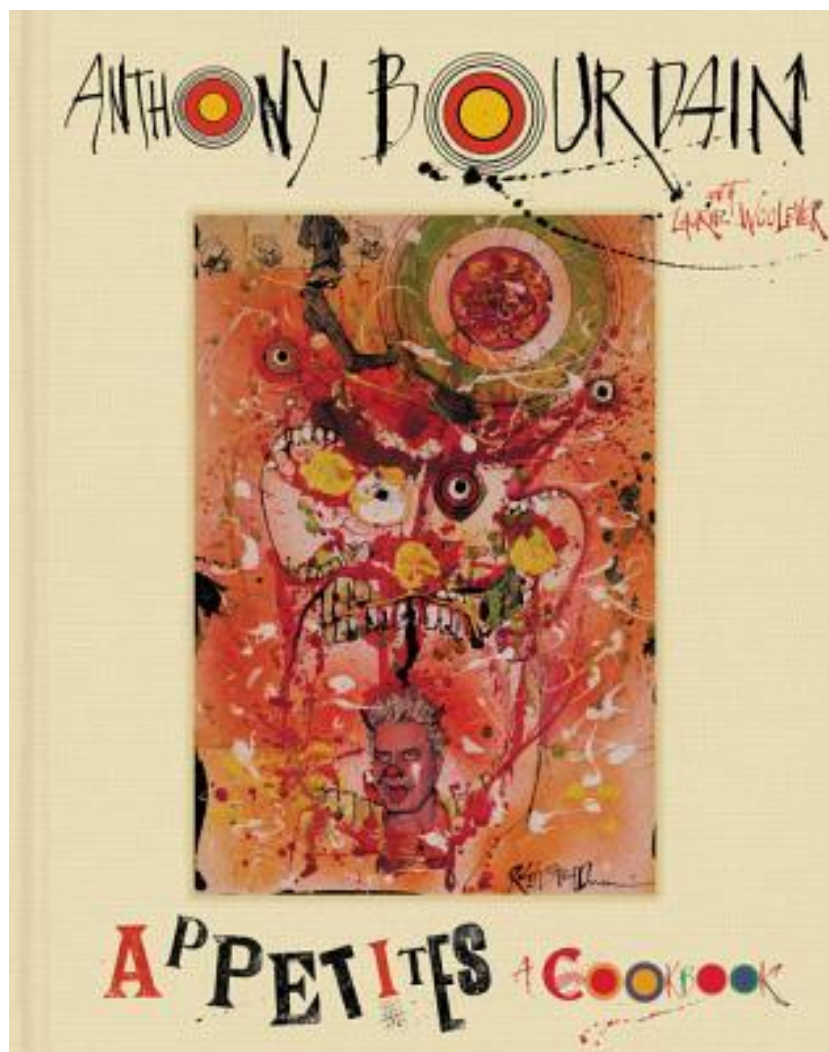


Appetites: A Cookbook Book PDF Download



By:
Anthony Bourdain

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What people Say:

Jenny (Reading Envy)

This is Anthony Bourdain through and thorough, a man who finally created a family at age 50, with grungy photography (one of wine stains, one of bloody duck necks, one of garbage), and recipes that are his actual family staples. Nothing fancy, lots of meat, a few dishes from other lands. Throughout is Anthony's dry sarcastic jabs, and I started laughing and reading recipes out loud starting with scrambled eggs, which includes the phrase "fuck nuts." Also- no desserts. But if you know this guy yo

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Also, this is worth it just to see a picture of Eric Ripert dribbling from the mouth and looking tortured by southern biscuits and gravy.

Bill Peschel

Every once in awhile, I'm reminded of an exhortation I found in Guy Peellaert's "Rock Dreams" that was quoted from Revelations: "Be hot or be cold, or else God will spit you from his mouth!"

That's "Appetites" in a nutshell. It's disgusting, ugly, pretentious, nasty, and uncompromising. It reminds you that humans are gross destructors of the world. We tear, rend, chop, eviscerate, mangle, and slice living, thinking, loving creatures, even the unborn, for our dark pleasures.

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Youâ€™ll either adore this book or hate it.

Anthony Bourdain is the temptation angel of our better natures, an unblinking guide to the deep pleasures of seared flesh, cooked muscle, boiled intestines, fried brains, and sauteed livers.

But no dessert. He @#\$%@#\$% hates dessert.

Think I'm kidding? This is probably the only cookbook sporting a cover by Ralph Steadman, who iconized Hunter S. Thompson. He drew Bourdain, small and at the bottom of the page, with a clown nose and his lolling drooling tongue of a congenital idiot, while behind him a large head explodes in various shades of red and pink, a ghostly Id with its brains blown out, like what Hunter did, only Bourdain does it sensibility, with macaroni and cheese and tomato soup with oyster crackers.

Bourdain explains in his introduction that this is his family cookbook. It should be noted that, as this book was published, Bourdain abandoned his family for his television work. "These are the dishes I like to eat and that I like to feed my family and friends. They are the recipes that â€˜work,â€™ meaning they've been developed over time and have been informed by repetition and long -- and often painful -- experience.â€•

KC

I want to thank Anthony Bourdain, Harper Collins Publishers, and Edelweiss for the advanced digital copy. I actually really enjoyed this book. Not just because the recipes were yummy and simple, but also because Bourdain uses wit and humor in his writing. I loved the Bodega Sandwiches in which

he suggests having "shitty coffee" with it!

Alafair Burke

I confess I haven't cooked anything from this yet, but just reading it is a joy. Multiple uses of f--- to describe scrambled eggs makes this my favorite cookbook of the year.

Dianna

I'm just going to start with a disclaimer: I am not the target audience for this cookbook. I love reading books about food, but full disclosure: I am vegan, so I'm never going to make most of these recipes. Many of the recipes that could be easily made vegan contain huge amounts of oil (seriously, there are recipes that call for CUPS of oil!). Ugh.

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I have no doubt that Anthony Bourdain is a talented chef. He obviously has a huge amount of very unique experience and has put so much work into his talent and career. This book is his collection of his everyday comfort food recipes—some fairly straightforward, and others a definite departure from what we're used to.

I enjoyed reading some of his commentary on the recipes and on his food life and memories—but then suddenly there's his potty mouth coming into play, and I didn't enjoy his attitude about a lot of things—but, again, I don't think I'm the target audience here. I found these crude displays off-putting enough that I couldn't make it through more than half the book. Many of the pictures were fairly off-putting too. I almost felt like he was trying to gross us out. But why would you want to do that in a

Seriously, even the cover is off-putting. It reminds me of

disgusting beard that he never washes and gets bits of food stuck in that go moldy.

Let's look at the recipes. Mr. Bourdain writes that these are his tried-and-true everyday recipes, the sort of things he likes to cook for his family. Well, he might enjoy cooking octopus stock and making his own mayonnaise, but . . . well, once again, I guess I'm just not the target audience. I don't have hours to make dinner, I don't have easy access to special ingredients, and I value health in my cooking above taste (although I absolutely believe you can have them both).

Sorry Anthony, you're just not my thing!