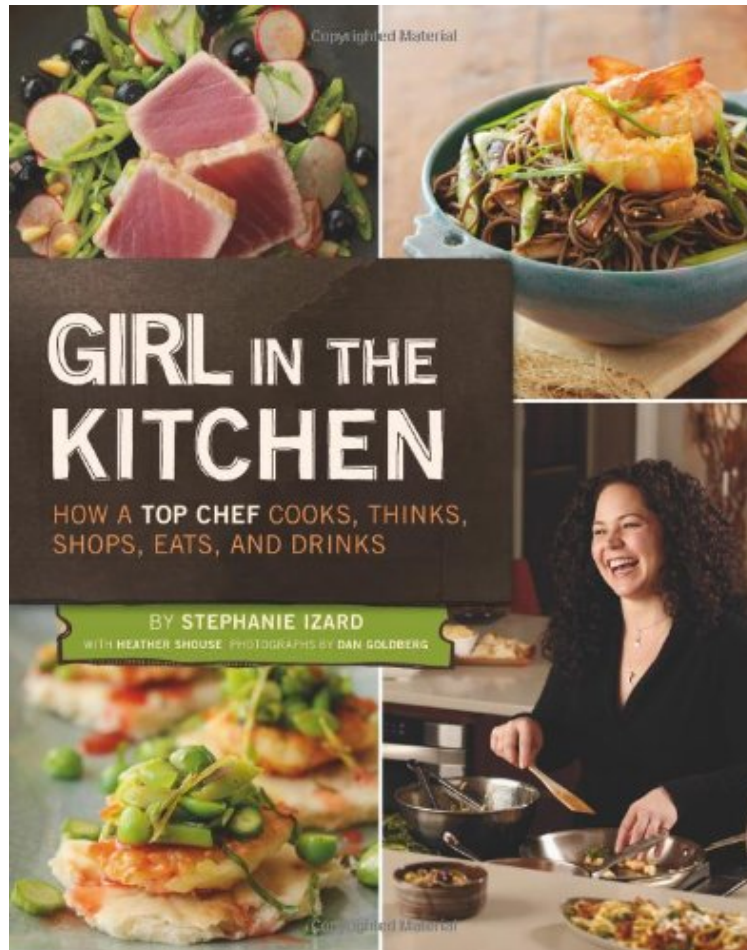


Girl in the Kitchen: How a Top Chef Cooks, Thinks, Shops, Eats and Drinks

Stephanie Izard

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Stephanie Izard : Girl in the Kitchen: How a Top Chef Cooks, Thinks, Shops, Eats and Drinks before purchasing it in order to gage whether or not it would be worth my time, and all praised Girl in the Kitchen: How a Top Chef Cooks, Thinks, Shops, Eats and Drinks:

7 of 7 people found the following review helpful. Amazing - Watch This Chef!By Lyndell VanMatreMuch as I liked Chef Stephanie Izard on Top Chef, and fully believed she should be the winner, I didn't really expect this book to necessarily be such a winner. The little intro that goes with each recipe informs where it came from why, and explains flavor profiles. She also gives hints on modifications that might be worthwhile, especially things to shorten the time or effort. Every recipe has a wine or beer pairing, and why she chose that particular one...and sometimes an alternate. There are Ingredient Spotlights with most recipes..the "what" "why" of various ingredients. She gives us a lot of personal background sprinkled throughout, as is popular these days. She comes across as every bit as feisty, but nice,

as she appears. She's a strong lady, but humble, too. What really blew me away, though (yes, I'm finally getting to it) is that as I went through, reading recipes, I bookmarked the ones that sounded interesting. I FOUND I HAD BOOKMARKED ROUGHLY 40% OF THE RECIPES!!!! I usually feel pretty good about a book if I find as many as a half dozen recipes that I might like to try. In [i]Girl in the Kitchen[/i] everything I marked was a "Must Do!" There are a few typos, a couple of misused words...but not enough to be terribly bothersome. There are some flavor profiles or ingredients that some people might not care for. For instance you either love or hate cilantro, she uses a lot of it. I, obviously, hate it, but I know I can substitute parsley it won't kill the dish (as cilantro would, for me) but that's personal. Because I hadn't expected to be terribly impressed, I borrowed the Kindle edition from the library...as soon as I finish this review, I'm going to buy it! Oh, that's another good point...so many cookbooks are not properly formatted for Kindle...this one is!!! I love the book, and recommend it highly. 3 of 3 people found the following review helpful. Makin me a sammich By C. Lopez Had to pick up the book after having eaten at Girl and the Goat, Little Goat Diner, and Little Goat Bakery (yes, all of them, and a couple times each at the latter two). Izard's food is remarkably inventive and really exciting to have play with your palate! I found the recipes in the book, however, to be a challenge. This is not meant to be a bible of everyday techniques and recipes that you can prepare on a whim, with whatever foodstuffs you have sitting in your pantry - you need to pick a recipe in advance, shop for it, and prepare consciously for the dish you want to make. I'm personally not at the level of cooking I need to be at in order to execute these recipes properly. The book as such, however, is flawless - information and presentation could not be better. 0 of 0 people found the following review helpful. Iron Chef rocks your kitchen By M. L. Hamilton Awesome Chef who won status as an iron chef on Food Network, These simple but flavorful recipes will give your palate a break from the standard American diet. Easy to follow with tempting pictures, its a staple in my cookbook library.

Stephanie Izard knows how to inspire, captivate, and cook up a storm. Fan favorite and the first and only woman to win on TV's Top Chef, she's also the chef and owner of the acclaimed Girl the Goat restaurant in Chicago. The Girl in the Kitchen collects more than 100 of Izard's best recipes, from innovative appetizers like Asian-Spiced English Peas to luscious desserts like Quince and Fig Cobbler with Vanilla Mascarpone. Beautifully photographed and bursting with flavor, personality, and insights into the top chef's process including where she finds her cooking muses, how she shops for food, and which beers and wines she chooses to accompany her meals this book represents the culmination of a craft and provides inspiration that reaches far beyond the kitchen walls.

"There's A Girl In The Kitchen, and you better fasten your apron and sharpen your knives, because Stephanie Izard about to take you on a incredible cooking adventure. These delicious recipes will make you the top chef of your family."-- Art Smith "I met Stephanie on the set of Top Chef and was very impressed by her discipline, talent as a cook, and creative passion. Following her success, in this book she demonstrates for us her true 'w IZARD ry' in the kitchen."-- Daniel Boulud "The Girl in the Kitchen is a fresh, approachable and delicious addition to my cookbook library, written by a young, passionate chef, on the brink of a massive career! Now with this book we all are invited along for the ride."-- Gail Simmons "Stephanie's book is not only one of the most visibly appealing and beautiful cookbooks I've seen in a very long time, it's also filled with awesome creative recipes that are sensible (like her). Stephanie is an amazing chef, an immense talent and a wonderful woman."-- Michelle Bernstein About the Author Stephanie Izard was named Top Chef in season four of the award-winning Bravo series, and is now chef/owner of Girl the Goat in Chicago. Heather Shouse is a Chicago-based reporter for Food Wine and the Eat Drink editor of Time Out Chicago. Dan Goldberg is a Chicago-based food and lifestyle photographer. His work for Chronicle Books includes Latin Grill.