



Blood, Bones & Butter: The Inadvertent Education of a Reluctant Chef

By Hamilton, Gabrielle.

Random House. 1 Paperback(s), 2012. soft. Book Condition: New. Before James Beard Awardwinning chef Gabrielle Hamilton opened Prune in New York's East Village, she spent 20 hard-living years trying to find purpose and meaning in her life. In this memoir Hamilton, as much a honed and hard-charging writer as she is a passionate chef, takes us through the many kitchens she has inhabited during her unconventional journey. Here is the rural kitchen of her childhood, where her French mother stood over the six-burner with an oily wooden spoon in hand; the kitchens of France, Greece, and Turkey, where as a teenager adrift she was often fed by complete strangers and learned the essence of hospitality; Hamilton's own kitchen at Prune, with its many unexpected challenges; and the kitchen of her Italian mother-in-law, who serves as the link between Hamilton's idyllic past and her own future familythe result of a prickly marriage that nonetheless yields lasting dividends. "Magnificent. Simply the best memoir by a chef ever. Ever."Anthony Bourdain"Hamilton's writing about food is so vivid it could make you half-crazed with hunger, leaving you in front of the open fridge with a cold chicken leg in one hand and the book in...



READ ONLINE
[6.13 MB]

Reviews

This book is definitely worth acquiring. I have go through and so i am certain that i will likely to read through again again in the future. Its been printed in an exceptionally basic way in fact it is only after i finished reading this publication in which actually altered me, change the way in my opinion.

-- Andres Bashirian

Comprehensive guide for publication fanatics. This really is for all who statte there had not been a well worth reading through. I discovered this ebook from my dad and i encouraged this book to find out.

-- Lacy Goldner