



EveryDayCook

Alton Brown

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My name is Alton Brown, and I wrote this book. It's my first in a few years because I've been a little busy with TV stuff and interwebs stuff and live stage show stuff. Sure, I've been cooking, but it's been mostly to feed myself and people in my immediate vicinity—which is really what a cook is supposed to do, right?

Well, one day I was sitting around trying to organize my recipes, and I realized that I should put them into a personal collection. One thing led to another, and here's EveryDayCook. There's still plenty of science and hopefully some humor in here (my agent says that's my "wheelhouse"), but unlike in my other books, a lot of attention went into the photos, which were all taken on my iPhone (take that, Instagram) and are suitable for framing. As for the recipes, which are arranged by time of day, they're pretty darned tasty. Highlights include:

- Morning: Buttermilk Lassi, Overnight Coconut Oats, Nitrous Pancakes
- Coffee Break: Cold Brew Coffee, Lacquered Bacon, Seedy Date Bars
- Noon: Smoky the Meat Loaf, Grilled Cheese Grilled Sandwich, "EnchiLasagna" or "Lasagnalada"
- Afternoon: Green Grape Cobbler, Crispy Chickpeas, Savory Greek Yogurt Dip
- Evening: Bad Day Bitter Martini, Mussels-O-Miso, Garam Masalmon Steaks
- Anytime: The General's Fried Chicken, Roasted Chile Salsa, Peach Punch Pops
- Later: Cider House Fondue, Open Sesame Noodles, Chocapocalypse Cookie

So let's review: 101 recipes with mouthwatering photos, a plethora of useful insights on methods, tools, and ingredients all written by an "award-winning and influential educator and tastemaker." That last part is from the PR office. Real people don't talk like that.

EveryDayCook Details

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From Reader Review EveryDayCook for online ebook

Melenia says

This is not a beginners cookbook; however, it is highly entertaining. I did actually read it cover to cover and enjoyed myself, even though I will probably never cook or eat anything in it because I am a picky child.

There are a ton of great dishes and the pictures are amazing. All taken with an iPhone if I remember correctly.

Kylara Jensen says

I really loved reading the section on hardware especially but also pantry and methods. Alton Brown has such a good way of explaining things with a little fun snarky tongue in cheek thing going on.

As for browsing the recipes, there are some I want to try, some that sound good but also seem really intimidating and some that seem out of my taste-bud range or just plain unrealistic for me to ever do.

I mean, it's interesting that this book is called everyday cook, but in reality this is not a book for noobs or everyday home cooks. It's for people looking to up the level of their cooking game. Be prepared to go out of your comfort zone and cook with anchovies and nos handheld whipped cream dispenser (but probably not in the same recipe).

Would I buy this book? That's always the question I ask myself when I read cookbooks. I'd probably get a digital copy.

Mischenko says

This is a great cookbook by Alton Brown! It has a good mix of recipes, and a few healthy ones. All are easy recipes. Worth keeping in your kitchen!

Emma says

Although I am aware of, and actually admire, Alton Brown's eccentric and scientific approach to cooking I was misled by the title of this cookbook. These recipes feature foods I can't imagine wanting to create daily, using recipes I can't imagine being able to locate regularly, using equipment I certainly don't want to clean daily.

I had a good laugh at the equipment featured, honestly. I have quite an arsenal of cooking gadgets but this was so extra. Some of the best ones: a 14 inch cast iron camp oven with legs, a blowtorch, a nitrous oxide

cream whipper, a smoker.

Sarah says

I can definitely see myself making a lot of these recipes!

G says

Probably not many people actually “read” a cookbook, right?

But when that book is by Alton Brown, you are doing yourself a disservice to simply look at the recipes. It’s funny, insightful, and fascinating. I’d expect nothing less from the creator of “Good Eats” the hands down best show ever on Food Network.

There are three major things to recommend this cookbook:

1. Almost every recipe comes with a brief description as to why he likes it or some history of the dish, which is fascinating reading on its own.
2. He has separate sections about what you should have in your pantry as basics, and what equipment you need. Be warned that some of the pantry items are pretty unique and if you live in a remote rural location, you’ll probably be challenged finding them all. For myself, the most daunting undertaking would be acquiring all the cooking tools needed. I don’t own a food processor. Or a dutch oven. Or a pressure cooker. And I recently lost my blender to an ill-fated attempt at pumpkin puree. But I’m strongly considering acquiring or re-acquiring all of them as I can afford them.
3. The food looks terrific. How can you go wrong with something called Snapper Dome which requires 3 POUNDS OF SALT (for baking, not for actual consumption, but still...3 POUNDS OF SALT)!

I’m anxious to try out many of these recipes. Oh, and I had the pleasure of meeting him and getting my book signed at a reading thanks to the keen eye of my wife!

Lynnie says

I adore Alton Brown. He is, in fact, on the list of people I’d like to have a martini with (especially if he wants to make the appetizers!). His recipes are always solid & this collection is no exception. Some of these are recipes he’s already shared- on line or on tv- but there are also plenty of new ideas to explore. He does use some less-than-common ingredients but nothing that seems to hard to get my hands on. I can’t wait to try some of his ideas.

Andree Sanborn says

A very exotic cookbook for us New Englanders. Many of the ingredients simply aren’t available here (the

Asian and Latin ones). But I've learned another method for cleaning my cast iron, have more spice mix recipes, a fish stick recipe (with a custard that acts as tartar sauce), plus other good things, like fried cheeseburger, blueberry cake, banana bread, and peanut butter cookie recipes. Also, pumpkin cheesecake and black beans and rice, both of which I have to adapt for homegrown ingredients that are not in cans. The book was worth the price, but unfortunately, I'm not adventurous enough to try many of the new flavors.

Karen says

Oh, Alton. I loved Good Eats and enjoy his Good Eats book series with all the science and hopped this would be some those lines. Sadly, this just want meant for me, which is fine. I didn't expect much from the recipes since I'm vegan so that was no real surprise. The thing that annoyed me though was that in the index, there is a list of the "vegetarian" recipes... Alton, beef broth and anchovies are NOT vegetarian. *sigh* While a vegetarian would know this and either skip the recipe or make an appropriate substitution, someone trying to be nice and make a vegetarian dish for a friend or family might not realize so it bugs me when recipes (or menu items) are mislabeled like this.

Marie says

I really love Alton Brown but I'm not really a great cook. So this is a bit over my head, but it's colorful and fun and a lot of interesting sounding recipes.

Janet Martin says

I love Brown's attitude toward food. It's obvious he likes to eat, and his recipes are always both accurate and easy to follow. My skill as a cook owes him some credit. This time there are a couple of things to say. One refers to an oyster po' boy. Of course the instructions for cooking the oysters are perfect, but after having eaten po' boys in southern Louisiana and Houston, I have to say that if you can't get the right bread, just forget the whole thing. The bread needs to be very crisp on the outside, light as a feather inside, and a home baker doesn't have the sort of oven to do this. In my part of NC, the "French bread" is delicious, but a heavy and dense version that is all wrong for a po' boy, or for any sandwich, IMO. I was watching the latest episode of "The Tunnel" last night and reminded that everytime the characters are eating in France, they consume French bread sandwiches--not especially spectacularly filled (probably just some of that wonderful French ham), but the bread collapses as they bite into it and the mikes pick up that marvelous crunch. I am so hungry I want to drive 900 miles tonight to NO!!!

The second thing is a recipe that is entirely in grams--ok, I have a scale, but never expected to weigh every single ingredient. Furthermore, as a newcomer to weighing ingredients metrically, it's pretty hard for me to anticipate beyond knowing that a pound of anything is about 200 grams and dividing from that point--doesn't help me to eyeball 15 grams of olive oil and having cooked for more than 6 decades, I'm not seriously in need of lessons to modify my hard earned expertise.

Thom says

A lot of pictures, humor, and a dash of science behind these recipes. These were chosen by AB because they are his favorites, his go-to dishes. I may try a few of these, but many are outside my taste zone - not to mention the equipment requirements.

Violinknitter says

Several of these recipes have already become regular staples for me (Overnight Coconut Oats & My Big Fat Greek Salad), and there are a few others I really want a chance to try. (Especially the tomato soup, now that I have a pressure cooker!)

Amy Beth says

I liked it. The recipes that I tried worked. I enjoy Alton's sense of humor.

Jan Polep says

Two things I like in a cookbook...BIG pictures and selections that include something I might actually eat. Winner, winner...chicken piccata dinner. Oh, and a good index. I may even try fish sticks for the very first time. Seriously.
