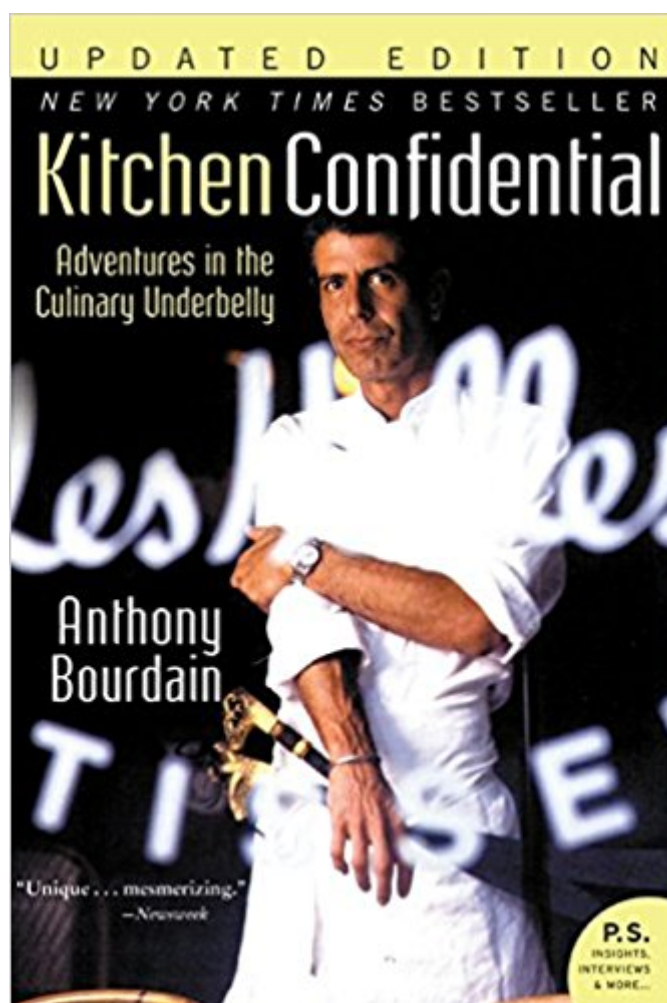


The book was found

Kitchen Confidential Updated Edition: Adventures In The Culinary Underbelly (P.S.)



Synopsis

A deliciously funny, delectably shocking banquet of wild-but-true tales of life in the culinary trade from Chef Anthony Bourdain, laying out his more than a quarter-century of drugs, sex, and haute cuisine—now with all-new, never-before-published material.

Book Information

Paperback: 312 pages

Publisher: Ecco; Updated edition (January 9, 2007)

Language: English

ISBN-10: 0060899220

ISBN-13: 978-0060899226

Product Dimensions: 5.3 x 0.8 x 8 inches

Shipping Weight: 1.1 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 2,487 customer reviews

Best Sellers Rank: #3,342 in Books (See Top 100 in Books) #1 in Books > Biographies &

Memoirs > Regional U.S. > Mid Atlantic #3 in Books > Business & Money > Industries >

Hospitality, Travel & Tourism #7 in Books > Cookbooks, Food & Wine > Beverages & Wine >

Wine & Spirits

Customer Reviews

Most diners believe that their sublime sliver of seared foie gras, topped with an ethereal buckwheat blini and a drizzle of piquant huckleberry sauce, was created by a culinary artist of the highest order, a sensitive, highly refined executive chef. The truth is more brutal. More likely, writes Anthony Bourdain in *Kitchen Confidential*, that elegant three-star concoction is the collaborative effort of a team of "wacked-out moral degenerates, dope fiends, refugees, a thuggish assortment of drunks, sneak thieves, sluts, and psychopaths," in all likelihood pierced or tattooed and incapable of uttering a sentence without an expletive or a foreign phrase. Such is the muscular view of the culinary trenches from one who's been groveling in them, with obvious sadomasochistic pleasure, for more than 20 years. CIA-trained Bourdain, currently the executive chef of the celebrated Les Halles, wrote two culinary mysteries before his first (and infamous) New Yorker essay launched this frank confessional about the lusty and larcenous real lives of cooks and restaurateurs. He is obscenely eloquent, unapologetically opinionated, and a damn fine storyteller—a Jack Kerouac of the kitchen. Those without the stomach for this kind of joyride should note his opening caveat: "There will be horror stories. Heavy drinking, drugs, screwing in the dry-goods area, unappetizing industry-wide

practices. Talking about why you probably shouldn't order fish on a Monday, why those who favor well-done get the scrapings from the bottom of the barrel, and why seafood frittata is not a wise brunch selection.... But I'm simply not going to deceive anybody about the life as I've seen it."

--Sumi Hahn --This text refers to an out of print or unavailable edition of this title.

Chef at New York's Les Halles and author of *Bone in the Throat*, Bourdain pulls no punches in this memoir of his years in the restaurant business. His fast-lane personality and glee in recounting sophomoric kitchen pranks might be unbearable were it not for two things: Bourdain is as unsparingly acerbic with himself as he is with others, and he exhibits a sincere and profound love of good food. The latter was born on a family trip to France when young Bourdain tasted his first oyster, and his love has only grown since. He has attended culinary school, fallen prey to a drug habit and even established a restaurant in Tokyo, discovering along the way that the crazy, dirty, sometimes frightening world of the restaurant kitchen sustains him. Bourdain is no presentable TV version of a chef; he talks tough and dirty. His advice to aspiring chefs: "Show up at work on time six months in a row and we'll talk about red curry paste and lemon grass. Until then, I have four words for you: 'Shut the fuck up.' " He disdains vegetarians, warns against ordering food well done and cautions that restaurant brunches are a crapshoot. Gossipy chapters discuss the many restaurants where Bourdain has worked, while a single chapter on how to cook like a professional at home exhorts readers to buy a few simple gadgets, such as a metal ring for tall food. Most of the book, however, deals with Bourdain's own maturation as a chef, and the culmination, a litany describing the many scars and oddities that he has developed on his hands, is surprisingly beautiful. He'd probably hate to hear it, but Bourdain has a tender side, and when it peeks through his rough exterior and the wall of four-letter words he constructs, it elevates this book to something more than blustery memoir. (May) Copyright 2000 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

GREAT book! I couldn't put it down. Having been in food service most of my life, I'm only 26yrs old and feel like I've already been exposed to it all. After reading this...not even close. Anthony never goes far beyond the truth of spending his time in a kitchen. Explaining each and every detail about his experiences from culinary school all the way to executive chef running his own restaurant. There's definitely some evil out there, but also many rewards. He tells it how it is. There's plenty of spoilers in this book including talk about what kinds of knives to use, kitchen equipment and about how to improve upon your own skills as a chef, restaurant employee or even an owner. However,

this is really a story--not business for dummies. He's done a great job here.

We are all different, I realize. But Anthony Bourdain is undoubtedly the most unique person I've ever met. I've met him through his TV show, and gotten much better acquainted through this book. I particularly appreciate his being willing to share parts of his childhood plus deeply personal parts of his life that few of us would be willing to share with others. And the way he tells his some of his stories is very funny. Yes, I loved this book.

As a foodie and former restaurant owner I found this book a great read. My better half didn't like the language or attitude but the reality is that Bourdain is accurate in his story telling and even though we were located in our state's third largest city, nothing like NYC, I heard and saw the same attitude in our "urban" kitchen. After the read I came across a young man who wanted to work in my kitchen; after a few miserable days of sloppy work I told him that he needed to read this book to understand the world he thought he wanted to be in and why my standards on cleanliness and prep was so important. I gave him another week and as of today he has left food service (fired rather for using oven cleaner on my grill top) and pursuing a career as a nurse. Let's just say I plan on avoiding the hospital he gets a job in! So, my point is, if you were ever interested in food service and have dreams of being a fancy chef you seen on the Food Network then read this book for a dose of reality!

After watching Bourdain on Kitchen Confidential, I wasn't entirely surprised at most of his extra curricular activities and general attitude that he chooses to share in this book. I DO, I believe, have a greater respect for the work and dedication that goes in to choosing this line of work and I believe I will probably be much more suspect of what might be happening behind the closed doors of the restaurants I go to. I am also more conscious of the things I use to cook with. Along with being more biographical, he balances the details with colorful stories of his life and behind the scenes "goings on" which holds your interest throughout. This is the first book of his that I have read and I would like to read another one! My problem is - which one should I choose.

OK. I admit, I read it because I have a huge crush on the man. That said, I'll read his other books too, because he is a very entertaining writer, who comes across very much like he does on TV. "Kitchen Confidential" is about everything you don't want to know about what goes on in a restaurant behind those swinging doors, and if it doesn't put you off going out to eat for a while,

you're a far better man than I. Being a carbawhore (and artisinal bread slut in particular), I would kill to taste bread made by Adam Real-Last-Name-Unknown. It sounds heavenly, even if he doesn't.

I love watching any and all things Anthony Bourdain and finally gave his first book a read to learn more about the origins of the man. It may be because I have watched so many of his shows, but I can picture him telling the story as if he's in the room with me as I read. He has an amusing and blunt writing voice that makes you laugh out loud at his crazy young antics and previous restaurant shenanigans. The layout of the book is very unique and intriguing as well, as he bounces around from childhood, to the necessities for any kitchen, to a day in the life at Les Halles. No stone is left un-turned in the "real" restaurant world by the time you finish reading. It was a book I couldn't stand to put down and yet couldn't bare to finish since I wanted more.

very easy to read, it's written in an easy english so even those like me who use english as a second language can enjoy understanding all of it. great for a beach reading

Anthony Bourdain's Kitchen Confidential has already turned a few stomachs with its frank discussions of what goes on in the kitchens of America's favorite restaurants. He revels in anecdotes that would make an Ozzy Osbourne roadie question the catered stuff on his plate. Sex, drugs, sex near food while on drugs: Bourdain gleefully dishes the dirt on some of his former haunts, from the fish houses of New England to the elegant-on-the-outside eateries of New York. Yet the tone he takes with his joyously muckraking expose/memoir follows a distinctive rhythm, a blunt, boastful swagger that recalls some accounts of organized crime. Bourdain is just as likely to tantalize with his descriptions of food as disgust with his descriptions of the people and actions swirling around it, the activities disgusting yet somehow funny at the same time. It's an exhilarating combination often invoked in mobster tell-alls, but while there's more than a little goodfella in Bourdain—he dices, dresses, and dishes with trash-talking braggadocio—he clearly loves what he does. While he admits early on that the call of the kitchen often comes only after every other option has failed, he clearly enjoys working in such terrible conditions. It's like he has the key to the ultimate backroom club, a place of privilege where everyone operates with a different set of rules and gets off on a different set of thrills. Eat to live, don't live to eat, the saying goes, and for Bourdain, life is never better than when he's the one doing the cooking.

[Download to continue reading...](#)

Kitchen Confidential Updated Edition: Adventures in the Culinary Underbelly (P.S.) Kitchen

Confidential: Adventures in the Culinary Underbelly Yashim Cooks Istanbul: Culinary Adventures in the Ottoman Kitchen (Yashim the Ottoman Detective Book 6) Welcome to Culinary School: A Culinary Student Survival Guide (2nd Edition) Candyfreak: A JOURNEY THROUGH THE CHOCOLATE UNDERBELLY OF AMERICA Inside the Dark Underbelly of Rikers Island: A Retired Female Correction Officer Speaks Out Bali Raw: An expose of the underbelly of Bali, Indonesia Bali Raw: An exposé of the underbelly of Bali, Indonesia Gluten-Free Baking with The Culinary Institute of America: 150 Flavorful Recipes from the World's Premier Culinary College Pies and Tarts: The Definitive Guide to Classic and Contemporary Favorites from the World's Premier Culinary College (at Home with The Culinary Institute of America) Kitchen Confidential Kid Chef: The Foodie Kids Cookbook: Healthy Recipes and Culinary Skills for the New Cook in the Kitchen Kitchen Art 2018 Wall Calendar: Retro Culinary Illustrations by Barbara Dziadosz Kitchen Creativity: Unlocking Culinary Genius with Wisdom, Inspiration, and Ideas from the World's Most Creative Chefs The Gaza Kitchen: A Palestinian Culinary Journey Abraham Lincoln in the Kitchen: A Culinary View of Lincoln's Life and Times The Chinese Vegan Kitchen: More Than 225 Meat-free, Egg-free, Dairy-free Dishes from the Culinary Regions of China The Kitchen Counter Cooking School: How a Few Simple Lessons Transformed Nine Culinary Novices into Fearless Home Cooks The Carolina Rice Kitchen (Culinary History) Larousse Gastronomique: The World's Greatest Culinary Encyclopedia, Completely Revised and Updated

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)