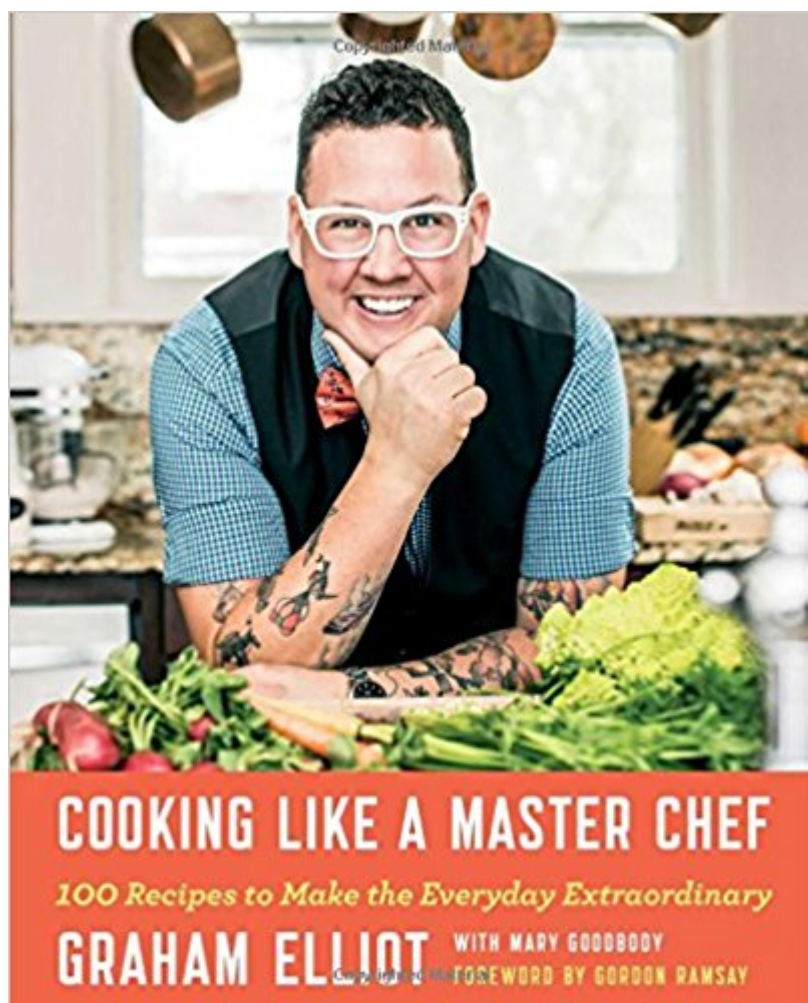


The book was found

Cooking Like A Master Chef: 100 Recipes To Make The Everyday Extraordinary



Synopsis

In the first cookbook from Graham Elliot, cohost of the popular Fox series *MasterChef* and *MasterChef Junior*, 100 deliciously creative recipes show home cooks the basics of cooking and combining flavors—and then urge them to break the rules and put their own spin on great meals. Graham Elliot wants everyone to cook. To push up their sleeves and get some good food on the table. It's Graham's simple philosophy that, while there is no right or wrong when it comes to creativity in the kitchen, you will benefit from knowing some time-honored methods that enable you to serve tasty meals to your family day after day, week after week. So, to teach you his methods and infuse some fun into the process, he's written *Cooking Like a Master Chef*, an easygoing, accessible guide for the home cook to create delicious, beautiful food for every occasion. Grouped by season (without being a strictly seasonal cooking book), Graham's 100 recipes are illustrated with gorgeous, full-color photographs and accompanied by simple, straightforward instructions—with great twists for every palate. That's because being a top-notch chef or a talented home cook means being a free thinker, spontaneous, like a jazz musician. Cooks need to change the music every so often—once they're comfortable with the basics—to stay on their toes and infuse their routine with new excitement and energy. Here you'll find recipes for pork chops with root beer BBQ sauce, halibut BLTs, buffalo chicken with Roquefort cream, corn bisque with red pepper jam and lime crema, smoked salmon with a dill schmear and bagel chips, truffled popcorn, and much more. Kids will love whipped yams with roasted turkey, potato gnocchi with brown butter, PBJ beignets, and classic banana splits. It's no wonder so many people love Graham and his energetic creativity in the kitchen. With *Cooking Like a Master Chef*, now you can learn to be a skilled, resourceful, and endlessly inventive cook who makes food everyone, adults and kids alike, will absolutely relish.

Book Information

Hardcover: 272 pages

Publisher: Atria Books; Unabridged Edition edition (October 27, 2015)

Language: English

ISBN-10: 1476796513

ISBN-13: 978-1476796512

Product Dimensions: 8.2 x 1.1 x 10.2 inches

Shipping Weight: 2.7 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars— See all reviews— (40 customer reviews)

Best Sellers Rank: #116,382 in Books (See Top 100 in Books) #21 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Midwest #191 in Books > Cookbooks, Food & Wine > Celebrities & TV Shows #379 in Books > Cookbooks, Food & Wine > Entertaining & Holidays

Customer Reviews

I have been watching masterchef for a long long time, loving every episode of it, and I truly admire the personality of chef Graham Elliot. One year ago, the second time when I went to Chicago, I visited graham elliot bistro by myself and ate so so much that almost cost me 100 bucks(lol). Food there was truly amazing. The best dish I can remember is called Milk & Honey which might be one of the best and most interesting dishes I have ever tasted in my life. I'm currently a college student and living by myself. College life is not easy and sometimes really stresses me out. Cooking to me is a way to release all the stress and to give myself a nice treat. I feel really relaxed when I grab the knives and cook some beautiful food. This book is loaded with useful contents and gorgeous photos and I love those stories about Graham himself. They are truly inspirational! The recipes in the book are creative yet practical and can be easily applied into the daily life. Thanks for this awesome cookbook and hope the best to chef Graham and his gorgeous family.

The best part of this book, the reason everyone needs a copy, are the recipes that actually can be made by anyone. I own several cookbooks and hardly use them because it takes half a day to do prep for one recipe. I don't have that kind of time. As soon as I saw Graham Elliott's burger recipe I knew I could make these during the work week and still have time to enjoy the evening with my spouse. The second recipe I made was Chef's eloquent take on lox and bagels (a weekend tradition in our home). I was able to elevate the taste of our weekend treat to a whole new level. This holiday season the special members in my family are getting this cookbook. Trust me, this is not the standard cookbook that goes on a shelf to never appear again. Your family will really appreciate this gift and because the photographs in the book are so good, Cooking Like A Master Chef is the perfect coffee table book.

I don't purchase many cookbooks. I have a few that I cherish, and most of them were bought about 10-15 years ago (with the exception of Stephanie Izard's); I simply have not been inspired enough to own an entire book by one chef in a long while. I'm thrilled to put my hiatus in the shredder and I'm happy to say that the wait was worth it! Graham Elliot's book is a masterpiece. The photos are

vivid and personal, the stories behind some of the recipes are engaging, but the best part, of course, is the food he brings to life in his recipes. They are written perfectly for someone who is using the book while working on the food, yet not boring or predictable. My daughter is a giant fan of Graham and watches MasterChef Jr. religiously, so her dream to be a master chef has been catapulted by this amazing book as well. We're enjoying our menu-planning and love reading such a fresh and entertaining take on the culinary world brought to life in our own kitchen. I highly recommend purchasing this book for yourself and another to gift, because it'll inspire you to share.

This is a great book, by my favorite Chef, Graham Elliot of Master Chef. It has some great stories of his life and family and the best recipes I've seen in some time. I love almost all of the recipes, snacks too! I highly recommend this cookbook, for the great cooks and those who just like to cook. The variety of recipes and ideas Graham has, makes this book SPECIAL. You should order your book today!!

Watching Masterchef in our house has become a family tradition. The kids are so excited and picking out the recipes they want to try first...The book has some great recipes that are easy for them to follow. They all want to be like Graham Elliott!!

I've gone through this book several times and found some tremendous recipes. I've only tried one so far (The "Spiced" Rice Krispy Treats), which was quite yummy. The recipes are elevated, but most are not so "fru-fru" that the average home cook like myself can't make these (unlike Gordon Ramsey's cook books). Yes, there are some foods that you'll never be able to make (like the truffle flavored popcorn), but I appreciate the ideas these recipes represent. And even if I never make some of them, most contain enough elements that you could easily incorporate into other dishes you might make. Overall, a beautiful and easy to follow book. My only complaint would be that there are a couple recipes that have no corresponding photos. Which is a shame, because I think you always eat with your eyes first, and personally speaking, I'm not going to go out of my way to make a recipe if I have no idea what it might look like. But other than that, this is a great book that will give you many great recipes and ideas. I can't wait to try more.

Graham Elliot's awesome warm personality shines through in this book. Who wouldn't want to read it? Plus the recipes are just what you'd expect from the MasterChef star--down to earth but with a friendly twist. I love the pot roast...the caesar salad...the satay....the carrot cake. All deserve a big

"WOW!"

I am so excited to start cooking recipes from this amazing cookbook. I have eaten some of these recipes at his awesome restaurant Graham Elliot Bistro and can't wait to make them at home. Some of my favorites include the risotto, caesar salad sundae and burger! Definitely worth the buy the pictures alone make you hungry!

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

Cooking Like a Master Chef: 100 Recipes to Make the Everyday Extraordinary Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Air Fry Everything: Foolproof Recipes for Fried Favorites and Easy Fresh Ideas by Blue Jean Chef, Meredith Laurence (The Blue Jean Chef) Fast Favorites Under Pressure: 4-Quart Pressure Cooker recipes and tips for fast and easy meals by Blue Jean Chef, Meredith Laurence (The Blue Jean Chef) Everyday Thai Cooking: Quick and Easy Family Style Recipes [Thai Cookbook, 100 Recipes] The Young Chef's Mexican Cookbook (I'm the Chef) Washington, DC Chef's Table: Extraordinary Recipes From The Nation's Capital Houston Chef's Table: Extraordinary Recipes From The Bayou City'S Iconic Restaurants San Francisco Chef's Table: Extraordinary Recipes from the City by the Bay Twin Cities Chef's Table: Extraordinary Recipes from the City of Lakes to the Capital City Portland, Oregon Chef's Table: Extraordinary Recipes From The City Of Roses Smoothies for Diabetics: 85+ Recipes of Blender Recipes: Diabetic & Sugar-Free Cooking, Heart Healthy Cooking, Detox Cleanse Diet, Smoothies for ... loss-detox smoothie recipes) (Volume 54) The Scavenger's Guide to Haute Cuisine: How I Spent a Year in the American Wild to Re-create a Feast from the Classic Recipes of French Master Chef Auguste Escoffier Secrets of Fat-free Greek Cooking: Over 100 Low-fat and Fat-free Traditional and Contemporary Recipes (Secrets of Fat-free Cooking) Delicious Under Pressure: Over 100 Pressure Cooker Recipes (The Blue Jean Chef) Chef Michael Smith's Kitchen: 100 Of My Favourite Easy Recipes The Science Chef: 100 Fun Food Experiments and Recipes for Kids Whole Cooking and Nutrition: An Everyday Superfoods Approach to Planning, Cooking, and Eating with Diabetes Salads: Beyond the Bowl: Extraordinary Recipes for Everyday Eating Know Your Onions - Graphic Design: How to Think Like a Creative, Act like a Businessman and Design Like a God

[Dmca](#)