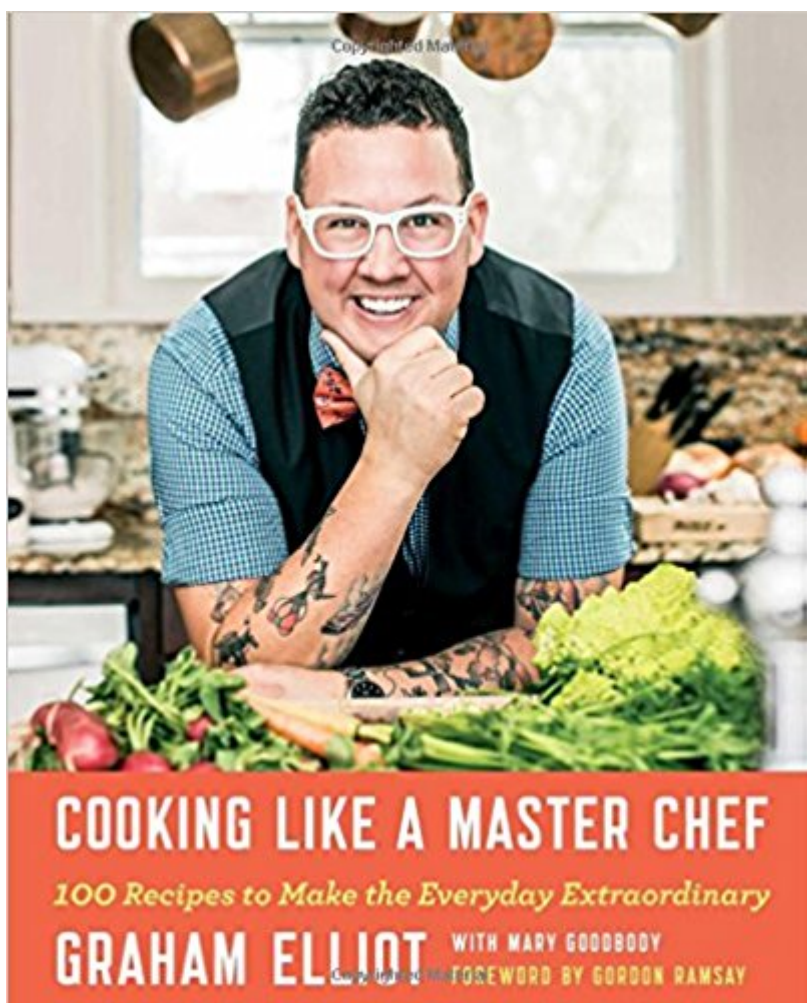




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# Cooking Like A Master Chef: 100 Recipes To Make The Everyday Extraordinary



## 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

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## Customer Reviews

âœ[Chef Elliotâ™s] debut cookbook is a match for his quirky personality. Just as he often augments his wardrobe with a flashy bowtie and stylish eyewear, he brightens up a dish with a surprise ingredient or two. ..His musicality and love of rock and roll are apparent when he riffs on short rib stroganoff with spaetzle, wild mushrooms and peppered sour cream, or a pot roast cranked up with red pepper flakes and anchovy. And when he wants to improvise, he turns to savory homemade marshmallows, adding chive-coated ones to bisques and lavender-flavored ones to pea soupâ | Attention is paid to seasonality throughoutâ |" (Publishers Weekly)âœGraham has made a book for everyone, accessible and intelligent with superb recipes that will raise your technique level, grow your confidence in the kitchen and turn you into the cook you always wanted to be at home. This book perfectly demonstrates why Graham is one of the country's truly great culinarians." (Andrew Zimmern, chef, food writer, co-creator and host of the Travel Channel series Bizarre Foods)âœInspiring, yet straightforward and approachable, Cooking like a MasterChef illuminates Grahamâ™s personal philosophy on food and cooking superbly, while easily imparting to readers his ability to elevate without overcomplicating the food he loves best.â • (Joe Bastianich, restaurateur, winemaker, television personality and author of Restaurant Man)"You know those meals that just go POW in your mouth? The ones that make you leap up and dance? Thatâ™s what Graham brings to the table! Heâ™s truly a master chef who can help anyone become a rock star in the kitchen.â • (Steve Harvey)"Introducing this accessible collection..., chef Elliotâ™cohost of the popular TV shows MasterChef and MasterChef Juniorâ™compares cooking to jazz improvisation. His spontaneous ideas and creative touches appear throughout the bookâ™s 150-plus recipes... An inventive and satisfying celebrity chef cookbook in which hearty, classic dishes are made more whimsical. Elliot has a loyal following; MasterChef fans will be thrilled." (LIBRARY JOURNAL)

Graham Elliot is a critically acclaimed chef, restaurateur, and television personality who costars with Gordon Ramsay on Foxâ™s hugely popular MasterChef and MasterChef Junior. He has traveled to all fifty states in search of the best food America has to offer and in 2008, his eponymous Chicago restaurant became one of fifteen restaurants in the United States to hold two Michelin

stars. He has been nominated for multiple James Beard awards, as well. Graham, who used to play in a band and is a singer and guitarist in his own right, is the culinary director for Chicago's Lollapalooza. He lives in Chicago with his family. Mary Goodbody is an award-winning writer, cookbook editor, consultant, and recipe developer who has worked on more than fifty books with many well-known chefs, cooks, and food celebrities. She is a senior editor for the culinary website Cookstr.com and is the editor and content provider for Familytime.com. She lives in Fairfield, Connecticut.

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.

purchased as a gift for my husband who loves the Master Chef show and enjoyed watching Graham. Graham's book is down to earth and his recipes are for food that I would eat everyday at home, it isn't too complicated and the recipe ingredients are readily available in my local stores. The glimpses into his personal life and learning more about ways to make food taste best! The book has beautiful pictures and easy to follow recipes for the novice and master home chef!

Thank You Graham Elliot! I had the pleasure of meeting Chef Elliot on The First MasterChef Cruise a Couple of years ago. I am an avid cook with a very extensive Cookbook Library. I am always in search of a Cookbook that I can tell everyone about , and try recipes that I find Exciting. This Cookbook hits the Ball Out Of the Park. I am going to make, and try to perfect every single recipe in this book. I haven't seen o Recipes that have Excited me this Much in Years.

Good read always love watching him on master chef was happy when I saw him say he finally

published a book. Defiantly a keeper and a go to if I want a new recipe to cook

I was curious about what kinda cook book the nice guy of Master Chef would put out. In this case, nice guys finish first.

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.

Great

I am really excited with the new Cooking like a Master Chef by Graham Elliot and love all Graham stories! Can't wait to start cooking with it!

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