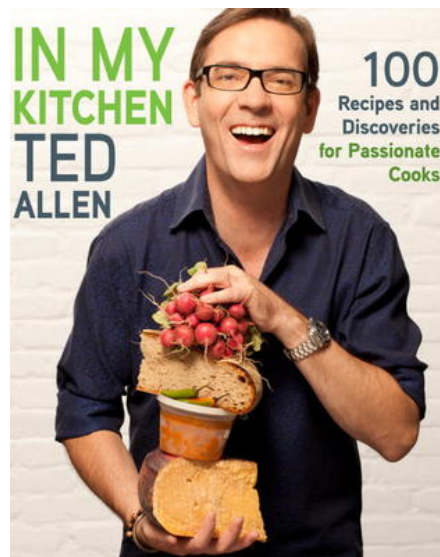




In My Kitchen: 100 Recipes and Discoveries for Passionate Cooks

Ted Allen

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In My Kitchen: 100 Recipes and Discoveries for Passionate Cooks Ted Allen **A cookbook for people who love to cook**

As host of Food Network's hit show *Chopped*, Ted Allen presides in pinstripes and sneakers while chefs scramble to cook with mystery ingredients. But at home, Ted is the one chopping the vegetables and working the stove, trying unusual ingredients and new techniques, from roasting earthy sunchokes in a piping-hot oven to develop their sweetness or transforming leftover pinot noir into complexly flavored homemade vinegar. In fact, it's discoveries like these that propel him into the kitchen nightly—that, of course, and eating the delicious results with friends! Now Ted invites likeminded cooks to roll up their sleeves, crank up the stereo, and join him in the kitchen for some fun.

While there are mountains of cookbooks featuring five-minute, three-ingredient, weeknight recipes for harried households, here is a book for food lovers who want to lose themselves in the delight of perfectly slow-roasting a leg of lamb—Mexican style—or whipping up a showstopping triple-layer cake. Ted is just such a cook and in his latest cookbook he shakes up expectations by topping bruschetta with tomatoes and strawberries; turning plums, sugar, and a bay leaf into an irresistible quick jam; putting everything you can think of on the grill—from ribs and pork shoulder to chiles and green beans; and modernizing the traditional holiday trio of turkey, stuffing, and cranberry sauce with fresh ingredients and a little booze. And where there's a will to make something from scratch, Ted provides a way, with recipes for homemade pickles, pizza, pasta, pork buns, preserved lemons, breads, quick jam, marshmallows, and more.

With more than 100 amazing recipes and gorgeous color photographs throughout, *In My Kitchen* is perfect for passionate home cooks looking for inspiring new recipes and techniques to add to their playbooks.

In My Kitchen: 100 Recipes and Discoveries for Passionate Cooks Details

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Author : Ted Allen

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Lynn Fero says

Excellent book for any level cook

If your new to cooking or highly experienced you will many grey ideas and tips in this book. There are new spins on traditional dishes And recipes to get you cooking items you thought were not so easily done. Ted breakss it all down to make it accessible.

JDAZDesigns says

In My Kitchen gives the Barefoot Contessa a run for her money. This is crammed full of 100 recipes. Over half of them you'll want to make immediately. I've made ten so far and they just keep getting better. Similar in structure to BC's books, there are helpful hints from the super market, meat cutter, kitchen and serving.

Watch out, Ina. Ted's gonna take the lead!

Julie H. says

He's not just the host who ushers the cooks to the guillotine (er, chopping block) on Food Network's *Chopped*. He's got a great deal of kitchen cred of his own, and *In My Kitchen: 100 Recipes and Discoveries for Passionate Cooks* is one case in point.

The book provides clear, straightforward instructions, loads of pictures, fun facts, and amazing results. On successive evenings I made the chicken tacos followed by the chicken stew (using half of a single rotisserie chicken for each prep) and am eagerly looking forward to field-testing many others of the recipes in the weeks ahead. Four stars so far (may elevate to 4 1/2 or more as the results roll in).

(N.B.: I'd have loved to have posted a photo here from one of the completed dinners I made, but the fact that Goodreads requires that it already sit somewhere online and I link to my non-existent Instagram and/or Pintarest page is absolutely ridiculous. Fix this feature, Goodreads, as I don't have time for that BS and should just be able to upload an image, if desired.)

Heather says

Love this book. Borrowed it from the library and loved it so much, I bought the e version. He is so funny and smart! If you love to cook like I do, read this cookbook. It is far more than recipes.

Nikki says

I am in love with Ted Allen and Barry Rice! I want to hang out with them and cook! They are totally awesome dudes, foodies to the core and this book is like two old friends sitting down to dinner and then drinking coffee for hours into the morning after.

The recipes here are inventive, exciting and things that I will actually make. There are priceless tips (I learned how to make my own damn vinegar for crying out loud - yay me!), great food photos and Ted's personality throughout. Some of it is laugh out loud cheeky and adorable.

But always it's the recipes that are lovely and delicious. Ted has a way with vegetables and brunch that is worth the price of admission. And Barry makes desserts that are unique and compelling - an apricot almond rustic tart? Hold me! Meyer Lemon cake? I would stab the eyes out of anyone who tried to have a piece of my cake!

It's rare that I find a five star cookbook and incredibly rare that I can go through most of a cookbook and say I'll make that, that, that, that - I feel spoiled.

I am a fan and will buy his first cookbook too and report back!

Ted Allen freaking ROCKS MY SHIT!

Emily says

To start with, page 37, Kill your tupperware. I don't buy tupperware but I did start reusing my soup and takeout containers, instead of recycling them. They do store better in my freezer and I love using them. Plus, when I give out leftovers, I'm happier about not getting the containers back. The recipes are awesome and easy to follow. However what I love about this cookbook over others is the helpful hints, the trivia, and 'you can also do this if you don't have this tool' tips. The personal anecdotes make each recipe feel the love and adds a charming note overall to the book. If your a Ted Allen fan, or "Chopped", this is a must for your cookbook collection. If your a beginner, this is a must and I gave it out for x-mas like candy to new chefs.

Debbie says

Ted Allen's book IS for people who love to cook. I almost love to cook more than I love to eat the finished product. Although not all of his recipes are to my taste, most of them are. Allen provides stories for each recipe and his attention to detail for each recipe is phenomenal.

Abby says

I saw Ted in person for a book talk about this book and it was AMAZING! He is just as nice in real life as he seems to be on tv. And the book is great; full of recipes I want to try and fun little tips and sidebars that are both useful and amusing. I foresee this book getting lots of love in the future.

Laura says

This is a really great read if you really love food. It's almost more something to read than cook from, though the recipes are great. I love Allen's tone, the way he just drops large chunks of knowledge into the middle of a recipe, how he deconstructs Thanksgiving - all of it. I didn't rate this higher because it's not a practical book. It's generally for experienced cooks (or those that eat from them); while the meals are sophisticated and delicious (the mac & cheese is amazing) they aren't quick. Many of them actually are family-friendly - this isn't an incredibly adventurous book - but most of these recipes take hours - some whole afternoons to prepare. This is a weekend cookbook for people who want amazing food.

He's a good recipe writer, and the pics are great. I almost gave this 4 stars but couldn't because it doesn't have any nutrition information (most of these would be cheats) and I wasn't quite sure who this was for. It's great, and if you like food you should check it out.

Heidi Pepin says

I love how it's written in Ted Allen's voice, particularly since I so enjoy him on Chopped. The recipe/cooking side of him is one that I've had much less exposure to but I liked the book. I consider myself to be an average to slightly above average chef and some of the recipes were a little beyond me or my interests. But I definitely dog eared a number of pages like his North Carolina Pulled Pork, Savory Bread Pudding, and Grilled Chile - Lime Shrimp with Israeli Couscous. Yum. Can't wait to read more of his works.

Nicole says

This book is infused with Ted Allen's personality. I went to a talk and book signing when I picked up this book so I got to hear Ted talk about it but even if I hadn't this book would have been a hit with me because it seems that Ted's palate is very similar to mine. So many of these recipes appealed to me I ended up reading half the stories from the book aloud to my husband just because I couldn't help myself (or deny how "me" so many of the recipes came out). This is a great book, full of kitchen projects and culinary adventures that will appeal to the confident home cook and anyone else who likes to lose themselves in their kitchen for a while.

Christa Seeley says

I've watched his Food Network show "Chopped" a few times, and know that his recipes always seem to be something normal/ordinary with a neat twist. Sure enough, that's what I found in this cookbook, with recipes like Bruschetta with Strawberries and tomato, Macaroni and Cheese with Aged Gouda and Chicken Quesdillas with Broccoli Rabe. If you like to cook and are looking to try some new, but easy to pull off recipes, this is definitely a good cookbook to pick up.

To read my full review (with recipe attempts) of In My Kitchen, check it out on my blog [Hooked on Books](#)

Sandra Rerecic says

Love this book and love Ted. I went a talk, dinner and book signing for it and When you read or just use you feel like Ted is speaking to you throughout your cooking journey.. I wonderful book for passionate home cooks . Plus the photography is beautiful! Bravo Ted !

Wendy says

I love Allen's take- this is a cookbook for people who want to cook and don't mind spending some time in the kitchen. It might be more time and more ingredients than I have on most days, but would be perfect for weekend cooking or a special occasion.

Sherry Hyatte says

Tries too hard.

Why make Fig banana bread? Why put one or two chichi ingredients in every recipe so I have to run out and buy from a gourmet grocer? Who wants to make cassoulet anyways. Way too complicated for most everyday cooks.
