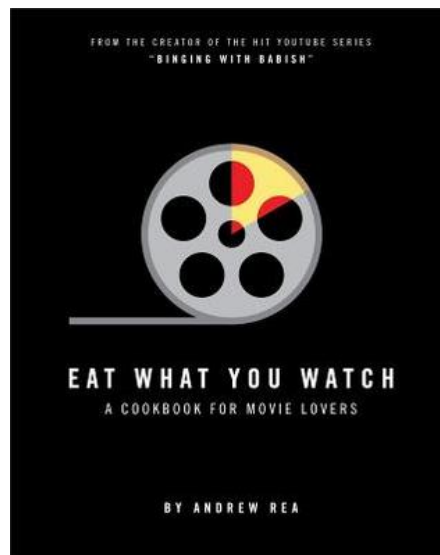




Eat What You Watch: A Cookbook for Movie Lovers

Andrew Rea

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Many of our favorite movies come with a side of iconic food moments: the elaborate timpano from *Big Night*, Charlie Chaplin's dancing dinner rolls in *The Gold Rush*, the orgasmic deli fare from *When Harry Met Sally*, or the redemptive birthday cake from *Sixteen Candles*. In this cookbook, author Andrew Rea (of the hit YouTube channel "Binging with Babish") recreates these iconic food scenes and many more. With recipes from more than 40 classic and cult films, *Eat What You Watch* is the perfect gift for both movie buffs and home cooks who want to add some cinematic flair to their cooking repertoire.

Eat What You Watch: A Cookbook for Movie Lovers Details

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Caity says

This is a really fun and interesting collection of movie inspired recipes. There are some excellent staple recipes that can easily be worked into a weeknight dinner, fun things for trying with friends, and ridiculous things that are much less likely to be made but fun to see depicted in this form like the really extravagant dishes or the Breakfast Dessert Pasta. I like that there is a mix of recipes featured on the the author's Youtube videos as Binging with Babish such as the Philly Cheesesteaks (a recipe my husband had made following the video's instruction with great results) and new recipes so fans of the show get a mix of favorites and new recipes. This cookbook is beautifully done and a pleasure to read on its own. The photography is well done and the author has also included a list of ten Oscar worthy food performances in film. The writing that accompanies this list and the individual recipes really captures the feelings the food evokes in the films they starred in. I recommend this not only if you are a fan of Binging with Babish but also if are a fan of cinema and food.

Josh Clarke says

Fun cookbook that could be better organized.

Axel says

A very interesting collection of recipes inspired by various movies. The book is very well written and beautifully designed with amazing photography. A lot of different recipes from the sophisticated Confit Byaldi inspired by Ratatouille to the crazy Breakfast Desert Pasta from Elf. I highly recommend this cookbook for all food and movie lovers.

Bryan Tiebert says

Great recipes, witty writing a la normal Binging with Babish

Nolan Arentz says

Looking forward to try all the recipes

Aaron says

For a fan of Binging With Babish and cooking in general, this is a no-brainer. It's got a lot of interesting

recipes and some of the things that makes the show so interesting. But it's not perfect. First, the selection of recipes were a little odd to me. The breakfast desert pasta from Elf and escargot just aren't things I particularly want to see recipes for. The popcorn with chocolate covered raisins feels like wasted space. But there are a lot of good recipes nevertheless and the book is laid out well with a lot of nice pictures. Overall, it just doesn't feel like it quite captures what makes the show so fun to watch, but it's far from the worst book or cookbook I've got on my shelves.

SnowflakeZen says

Great idea for a cookbook! Diverse movie choices and quotes. I'm looking forward to making some of the recipes - especially the Hawaiian burger inspired by Pulp Fiction.

Coleman says

Let me preface this by saying I'm a huge fan of Andrew Rea and his show, *Binging with Babish*. Any YouTube connoisseur worth his salt knows about this show, and knows how fun, professional looking, and entertaining it is. Andrew has done some stunning work over the years to recreate the famous foods from our favorite tv shows and movies, so I was excited by the prospect of his cookbook coming out with some of the recipes that I could follow and create at home. Unfortunately this book is an absolute mess.

I should do a double preface here, only to say that judging a cookbook is a hard thing to do. There are so many different styles and everyone wants something different, so let me just tell you what I look for in a cookbook. In my cookbook I like:

- Recipe Organization
- A variety of easy to difficult dishes
- Color photographs

I don't think that's asking for much, but obviously it's too much for this book.

Let's start with the positive: The color photographs are gorgeous. Scott Gordon Bleicher did all the picture work and he did a great job of not only showing off the dishes, but creating backgrounds that match the movie that food comes from. The Hawaiian burger from *Pulp Fiction* is nestled up against a Big Kahuna Burger Bag. Butter Beer from Harry Potter is placed on a hardwood desk surrounded by candlesticks, old books, and owls. They look perfect, and give you a sense of how scrumptious the dishes can look once you complete them. Like they actually belong in a Hollywood movie.

Now to the negative: Like I said before, this book is an absolute mess. I should mention first of all, that there are only recipes in here for food from movies, no recipes from tv shows. Maybe Andrew plans on putting the foods from *Always Sunny*, *The Simpsons*, *Friends*, and *Seinfeld* in a follow-up book, but I was disappointed since these were the recipes I was most looking forward to trying. Yes this point is totally subjective so let me tell you something that is objective fact: This book has zero organization.

Breakfast foods, desserts, dinners, and drinks are all randomly scattered across this thing. Andrew made the decision to arrange all the dishes alphabetically, not by movie title, but by recipe title and I think this was a really poor move. I was looking through for a dinner recipe and I literally had to go page by page because, well, a dinner recipe could show up at any moment. I couldn't simply flip to a section and make my choice

from there. The book makes you read cover to cover. How many cookbooks do you read cover to cover?

Maybe he wanted to arrange the book by recipe difficulty but then he realized that would also be a bad idea, because nearly all of these recipes I would rate as difficult. Between hard-to-find ingredients, kitchen utensils I don't own, and the pure amount of time some of these recipes take (some as long as 7 days), I feel like I need culinary schooling before even attempting almost anything in here. I don't really want to blame Andrew for this point because most of the movie foods we remember are big, show-stopping, incredible dishes. It makes sense that a lot of them are difficult, but it's really discouraging when I'm looking for a dinner to cook and the only thing I could actually have the time and skill and supplies to make would be Pasta Aglio E Olio from *Chef* (The only dish I have attempted from this book. It was pretty good).

On top of all that, the book does this annoying thing where it will interrupt the recipes for Andrew's "Oscar-Worthy Food Performances." Random two page spreads will show up where Andrew writes a paragraph about a food moment he liked in a given film. That's great and all, but do these need to interrupt me while I'm already going page by page to check out the recipes? Do they seriously need to take up two whole pages for a single paragraph? We already have plenty of text break-up thanks to the awesome photos. Do we seriously need more? It was infuriating to go through. I love lists as much as the next guy, but stick them at the end of the book, and keep them to ONE page next time.

This pains me to give such a low rating because *Binging with Babish* is a five-star channel. I guess all of his magical editing makes these recipes look easier to make than they really are, and maybe that's my fault for looking for something a bit more accessible. I'm sorry Andrew, I love your show, but your cookbooking needs some work. At best, *Eat What You Watch* is an interesting coffee table book. At worst, it's more evidence that you suck at cooking. I guess I'll just watch what I watch instead of eating it. Very very hungrily.

Jana Eichhorn says

I'm a big fan of the author's YouTube series, but even if I wasn't, I would have enjoyed this book. If you can read this and not get hungry, have your pulse checked.

Debbie says

Did you ever watch Moonstruck and wonder how to make those eggs in the bread? Or My Cousin Vinny and wonder what cheddar grits with eggs and bacon taste like? This books takes some of those food moments and gives you the recipe. There is an adult and a kids version of Butterbeer. Great ideas for a theme movie night.

Brittany says

I loved the way this was set up and the idea of it, however most of the recipes chosen just weren't things that I would ever want to cook. The movie quotes were wonderful though and the stories to go along with them. Enjoyable to check out, even if you never cook anything in it.

Stacey says

Great cookbook and reflection on the comfort of food and movies. Short book but if you want more of food in films and tv you can check out the author's Youtube channel. A must read for foodies and those who enjoy film + television.

Olivia says

I can't wait to make some of these delicious looking foods!

Stephanie says

I highly doubt I will ever make anything from this book, BUT with that being said, I loved the movies they placed in the book with the recipes. There were a few movies I had never watched and so I wanted to watch them. I liked the idea of the book.

Tina Rae says

So I love watching movies. And I love cooking. So this would be a natural choice for me, right? Well I expected this cookbook to have more, um, exotic recipes? Instead most of them were either recipes you could easily make (like hamburgers???) or things you could easily google without having to buy a \$30 cookbook.

I guess I was wanting more things that you couldn't easily find somewhere else. Though that being said, Butterbeer is one of the recipes in this book and it's the only thing I actually ended up making. It was really, really good. I made it several times. I guess I was just wanting more things like that in this book?

Anyway, I checked this out from the library because I want to know what's in a cookbook and if I'll actually use it before I take the leap and buy it. I don't think I'll be purchasing this one because there was only one recipe that interested me. But it's a great concept and the layout was fantastic with lots of images of the foods from their respective films. So that was cool.

I'd recommend at least flipping through this if you're also interested in movies and cooking. But I wouldn't recommend actually buying unless it's something you're planning to use for more than one recipe. (Also as a side note: it's not bound very well? One of the pages literally came out in my hand. Which seems problematic for a cookbook. ...And a library book. Oops.)
