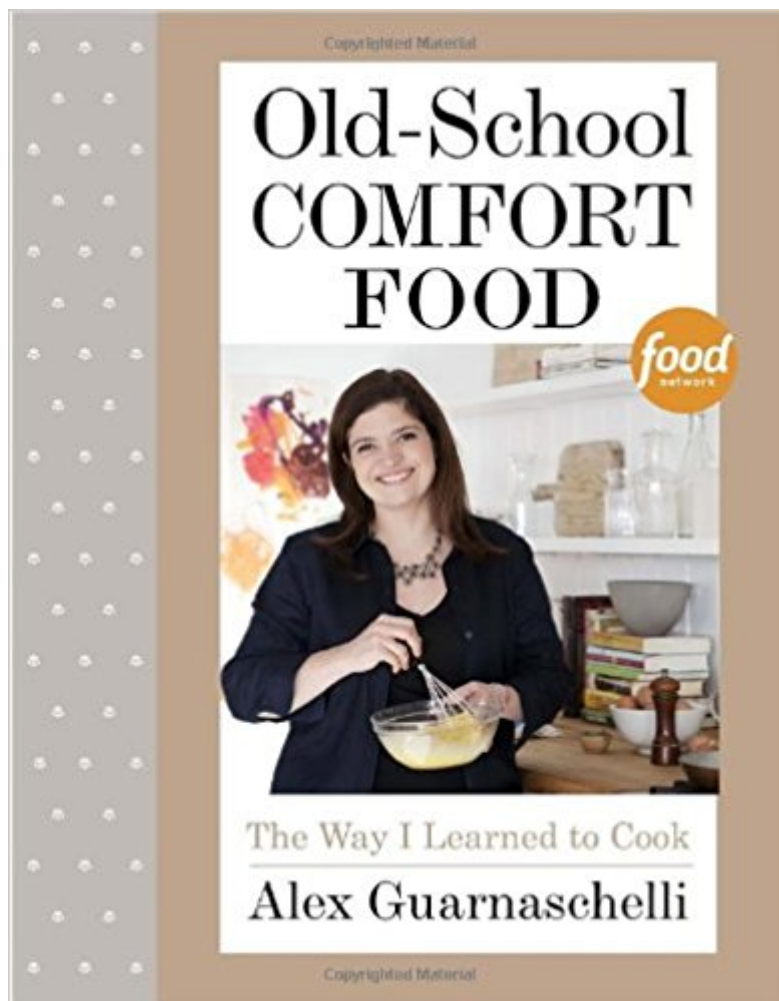


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Old-School Comfort Food: The Way I Learned To Cook



Synopsis

How does one become an Iron Chef and a Chopped judge on Food Network?—and what does she really cook at home? Alex Guarnaschelli grew up in a home suffused with a love of cooking, where soufflés and cheeseburgers were equally revered. The daughter of a respected cookbook editor and a Chinese cooking enthusiast, Alex developed a passion for food at a young age, sealing her professional fate. Old-School Comfort Food shares her journey from waist-high taste-tester to trained chef who now adores spending time in the kitchen with her daughter, along with the 100 recipes for how she learned to cook—and the way she still loves to eat. Here are Alex's secrets to great home cooking, where humble ingredients and familiar preparations combine with excellent technique and care to create memorable meals. Alex brings her recipes to life with reminiscences of everything from stealing tomatoes from her aunt's garden and her first bite of her mother's pot of beef to being one of the few women in the kitchen of a renowned Parisian restaurant and serving celebrity clientele in her own successful New York City establishments. With 75 color photographs and ephemera, Old-School Comfort Food is Alex's love letter to deliciousness.

Book Information

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Customer Reviews

“I can only think of one thing better than enjoying Alex Guarnaschelli's food in one of her restaurants . . . cooking Alex Guarnaschelli's food in your own kitchen, preferably while wearing pajamas.”—Alton Brown
“Some of my best recipes are from Alex, who has taught me a lot about cooking just by being my friend. Reading her book is just like hanging out with

your best friend in the kitchen. —Isaac Mizrahi —“I really have had a good time watching Alex graduate from a young line cook at my restaurant to the soulful and successful chef she is today. Her book’s approach to simple home recipes has many restaurant tricks that I am sure inspired cooks will be happy to discover. —Daniel Boulud —“Alex Guarnaschelli, who rightfully won her chops working with the great names in cuisine on both sides of the Atlantic, brings her skills to real-world food. This is where most of us live with our tight schedules, hungry families, and a yen for something really good at the end of the day. Alex lives there, too, but she has the solutions. This is one of those books destined to become very messy. —Lynne Rossetto Kasper, Host of The Splendid Table® from American Public Media —“Alex Guarnaschelli is a brilliantly talented cook and this book makes me want to throw on my apron on a Sunday afternoon and start cooking for my family! —Anne Burrell

ALEX GUARNASCHELLI is the executive chef of the New York City restaurants Butter and The Darby. A graduate of Barnard College and La Varenne cooking school, she trained with acclaimed chefs Guy Savoy in Paris and Daniel Boulud in New York. An Iron Chef on Iron Chef America and a judge on Chopped, she has hosted and appeared on numerous Food Network shows, including Alex’s Day Off and The Cooking Loft, and writes a blog on foodnetwork.com. She makes her home in New York City with her daughter.

I’m a huge Alex Guarnaschelli fan, so when I learned about this book, I just had to have it. SO glad I bought it! I haven’t read the entire book yet, but after the first few chapters, I love it! I can actually hear Alex’s voice in my head as I read, which is great because her extremely pragmatic culinary wisdom shines through with each paragraph. You can tell she poured her soul into each page. It’s like having Alex in my kitchen, guiding me through the sometimes disorienting world of culinary exploration.

Select recipes and variety makes a good reference book for ideas, meals, and helping a granddaughter in her learning on different cooking methods.

PERFECT

Chef Alex Guarnaschelli brings a tremendous amount of experience and multicultural versatility with her first cookbook. The recipes are thoroughly-explained and doable in your home kitchen. Most of

all, Alex is a fantastic writer, sharing delightful stories from her childhood in Manhattan to her culinary training in some of the most respected restaurants in the US and France. Photos, drawings, and hand-written notes are a charming touch that sets Old-School Comfort Food apart from the rest. I'm not much of a cookbook collector...I might have a dozen, and they are carefully chosen. I am proud to own this book.

I am a huge fan of AG and have eaten at Butter many times. I am lucky enough to live a few blocks away. I got this book intrigued the title and the now ubiquitous concept of comfort food done well borderline upscale. This book did not disappoint. Off the bat, I made the arugula salad with strawberries and poppy seeds (the dressing was wonderful) and the cold asparagus salad with sesame seeds (huge hit). I am looking forward to trying many more recipes as our last Thanksgiving was filled with AG's dishes I made based on her TV show. Thanks for a great book, Alex!

I was visiting my son and daughter-in-law in New Mexico a few months ago. We were watching one of those chef competition shows, and for some reason, my son started talking about this cookbook. He and his wife went on and on about this author and her ideas. As soon as I returned home, I ordered this book and had it shipped to them as a "thank you for your hospitality" gift. They LOVE it and have already made some of the recipes. They enjoy reading snippets of the book and discussing them. Really, it was perfect for them :)

Reading this cookbook is like listening to Chef Guarnaschelli speak. She describes flavors and events with such detail I feel like I'm there. I am halfway through the book and have already marked about 10 recipes to try. Most are simple enough that the average home chef can create them without any trouble. Her suggestions for alternate ingredients is helpful in some instances. Her reliance on fresh produce is a wonderful step in the right direction. Cannot wait to finish the book and get cooking.

This is more than just a collection of recipes. Alex includes stories about herself, her family and her kitchen experiences. I feel like I know a bit about her now and that does make the recipes more personal.

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