



**anthony
bourdain's
LES HALLES
COOKBOOK**

**Strategies, Recipes,
and Techniques
of Classic Bistro Cooking**

**WITH JOSÉ DE MEIRELLES
& PHILIPPE LAJAUNIE**

**BY THE AUTHOR OF THE NEW YORK TIMES BESTSELLERS
KITCHEN CONFIDENTIAL AND *THE NASTY BITS***

Anthony Bourdain's Les Halles Cookbook: Strategies, Recipes, and Techniques of Classic Bistro Cooking, Anthony Bourdain, Bloomsbury Publishing USA, 2004, 158234180X, 9781582341804, 304 pages. In this long-awaited cookbook, Anthony Bourdain reveals the hearty, delicious recipes of Les Halles and the provocative tricks of the trade that have made him a celebrated name across the globe. Before stunning the world with his bestselling Kitchen Confidential and A Cook's Tour, Anthony Bourdain spent years serving some of the best French brasserie food in New York. With its no-nonsense, down-to-earth atmosphere, Les Halles matches Bourdain's style perfectly: a restaurant where you can dress down, talk loudly, drink a little too much wine, and have a good time with friends. Now, Bourdain gives us his Les Halles Cookbook, a cookbook like no other: candid, funny, audacious, full of his signature charm and bravado. So bring a sharp knife, a big appetite, and a willingness to learn, as Bourdain teaches you everything you need to know to prepare classic French bistro fare. While you're being guided, in simple steps, through recipes like roasted veal short ribs and steak frites, escargots aux noix, and foie gras aux pruneaux, you'll feel like he's in the kitchen beside you-reeling off a few insults when you've scorched the sauce, and then patting you on the back for finally getting the steak tartare right. As practical as it is entertaining, Anthony Bourdain's Les Halles Cookbook is a can't-miss treat for cookbook lovers, aspiring chefs, and Bourdain fans everywhere. .

DOWNLOAD <http://archbd.net/1fGB0HP>

Au Pied de Cochon The Album, Martin Picard, Anthony Bourdain, Sep 1, 2008, , 191 pages. A volume of fifty-five favorite recipes from Montreal's Au Pied de Cochon restaurant discusses its embrace of gastronomic indulgence and resistance of culinary fads, in a

Le Bernardin Cookbook Four-Star Simplicity, Eric Ripert, Maguy Le Coze, Sep 1, 1998, , 384 pages. Le Bernardin, New York's only four-star seafood restaurant, is renowned not only for its impeccable cuisine but also for its understated elegance. Now the Le Bernardin

At Home with the French Classics , Richard Grausman, 1988, Cooking, 424 pages. Gathers simplified recipes for French-style soups, salads, eggs, souffles, terrines, crepes, quiches, seafood, poultry, meat, vegetables, pastries, and desserts..

Extreme Cuisine The Weird & Wonderful Foods that People Eat, Jerry Hopkins, May 15, 2004, Cooking, 352 pages. "I couldn't have written Cook's Tour without this book" - Anthony Bourdain, noted chef & traveler.

Complete Techniques , Jacques Pépin, May 1, 2001, Cooking, 830 pages. Provides instructions for hundreds of culinary techniques including separating eggs, lining cake pans, preparing chicken for broiling, and making rib roast..

La Bonne Cuisine de Madame E. Saint-Ange The Original Companion for French Home Cooking, Mme. E. Saint-Ange, 2005, Cooking, 786 pages. The French equivalent of "The Joy of Cooking"--featuring classic French techniques and 1,300 recipes--is available in English for the first time. 110 illustrations..

The Good Housekeeping Illustrated Cookbook America's Bestselling Step-by-Step Cookbook, with More Than 1,400 Recipes, Good Housekeeping Magazine, Dec 1, 2001, Cooking, 544 pages. Carefully diagrammed recipes are presented together with information on cooking techniques, advice on microwave cooking, and a dictionary of herbs and spices..

When French Women Cook A Gastronomic Memoir, Madeleine Kamman, 2002, Cooking, 371 pages. Long lauded as one of the world's most revered culinary instructors, French-born Madeleine Kamman's career arose from remarkably humble beginnings in central France. As a

Saveur cooks authentic French , Colman Andrews, Dorothy Kalins, Oct 15, 1999, Cooking, 320 pages. Saveur Cooks Authentic French is the triumphant follow-up to the highly acclaimed Saveur

Cooks Authentic American. After years of so-called fusion food, tastes have come back

30-Minute Meals , Rachael Ray, 1998, , 191 pages. A collection of easy-to prepare recipes that are quick and made with readily available ingredients, including curry in a hurry, white lighting chili, and taco pockets..

<http://archbd.net/8g2.pdf>
<http://archbd.net/447.pdf>
<http://archbd.net/8ga.pdf>
<http://archbd.net/c87.pdf>
<http://archbd.net/6m.pdf>
<http://archbd.net/5l4.pdf>
<http://archbd.net/6i3.pdf>
<http://archbd.net/8fe.pdf>
<http://archbd.net/8l9.pdf>