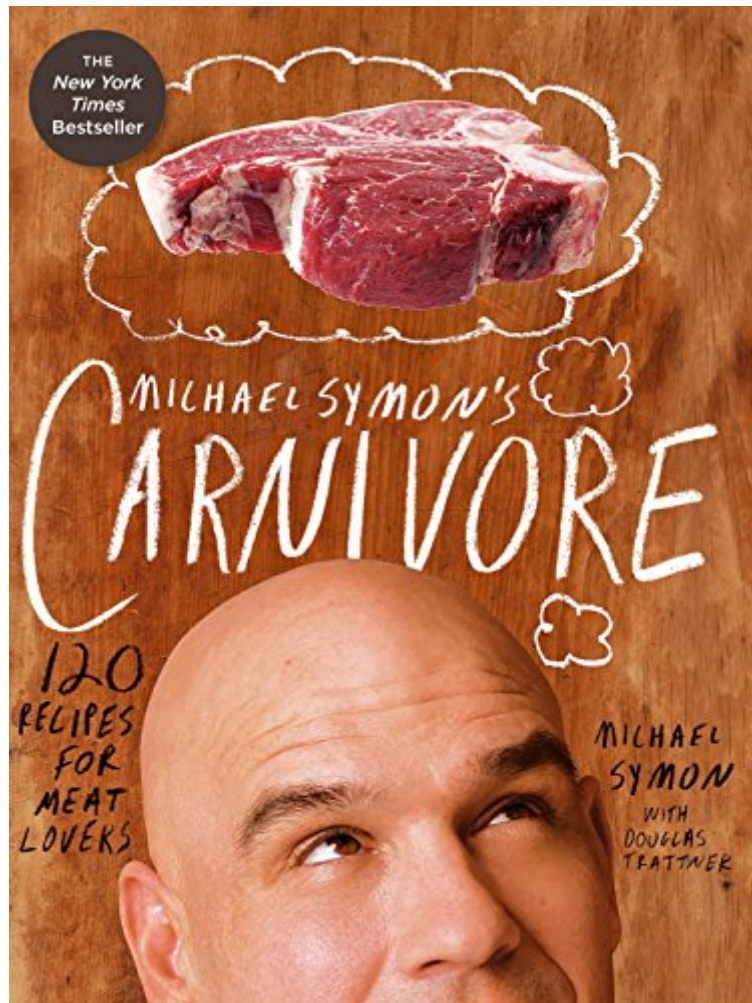




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Michael Symon's Carnivore: 120 Recipes For Meat Lovers



Synopsis

Celebrity chef, restaurateur, and meat lover Michael Symon of Food Network's Iron Chef America and ABC's The Chew shares his wealth of knowledge and more than 100 killer recipes for steaks, chops, wings, and lesser-known cuts. Fans across the country adore Michael Symon for his big, charismatic personality and his seriously delicious food. But there's one thing Michael is known for above all else: his unabashed love of meat. A devoted carnivore, Michael calls the cuisine at his six Midwestern restaurants "meat-centric." Now, in Michael Symon's Carnivore, he combines his passion and expertise in one stellar cookbook. Michael gives home cooks just the right amount of key information on breeds, cuts, and techniques to help them at the meat counter and in the kitchen, and then lets loose with fantastic recipes for beef, pork, poultry, lamb, goat, and game. Favorites include Broiled Porterhouse with Garlic and Lemon, Ribs with Cleveland BBQ Sauce, Braised Chicken Thighs with Kale and Chiles, Lamb Moussaka, and Bacon-Wrapped Rabbit Legs. Recipes for sides that enhance the main event, like Apple and Celeriac Salad and Sicilian Cauliflower, round out the book. Michael's enthusiasm and warmth permeate the text, and with 75 beautiful color photographs, Michael Symon's Carnivore is a rich and informative cookbook for every meat lover.

Book Information

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Customer Reviews

I loved this book. Not that I don't eat a lot of vegetables but I also love meat.

I actually bought this cookbook for my husband since he does all the grilling. The book doesn't have a jacket which is really nice. This is the first cookbook that doesn't have one. I'm not a meat eater, however, some of the dishes look pretty good. I had made the braised chicken with kale and it was wonderful! Some of the dishes are exotic for the beginning cook and even though I consider myself to be more intermediate, they would be a challenge. I'm looking forward to making more recipes.

Great recipes and tips for roasting, smoking, grilling, sausage, sides, and sauces. Great pictures too. Meat and sausage lovers unite!

To begin with, I just like Michael Symon. I lived in Cleveland and ate at his restaurants. The book is good because it covers all the basic types of meat, offers easy to follow recipes and also has detailed photos of them all.

I love Michael Symon, and I love how one of his rules are to never buy boneless, skinless chicken breasts! I couldn't agree more. The crispy skin adds so much flavor without too much additional fat (considering). Fabulous collection of delicious carnivore recipes! I just read that he has a butcher station at his own house. Jealous!

Bought this for my husband and he loves the recipes! Creative ideas emphasizing grass fed, high quality meats.

Easily 4 and possibly 5 stars! Recipes are written smoothly. Prose is familiar and fun without debasing the language. I am an aspiring professional chef with a writing background. Chef Michael Symon created a book I expect will give my family great pleasure as I bring his dishes to our table.

At first I was some what skeptical because I know how these celebrity chefs books go. Well I was wrong on this book and Michael Symon and his team has done an outstanding job with this book.

The pictures are done well and it's an easy to follow book with some good recipes too. I recommend this book.

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