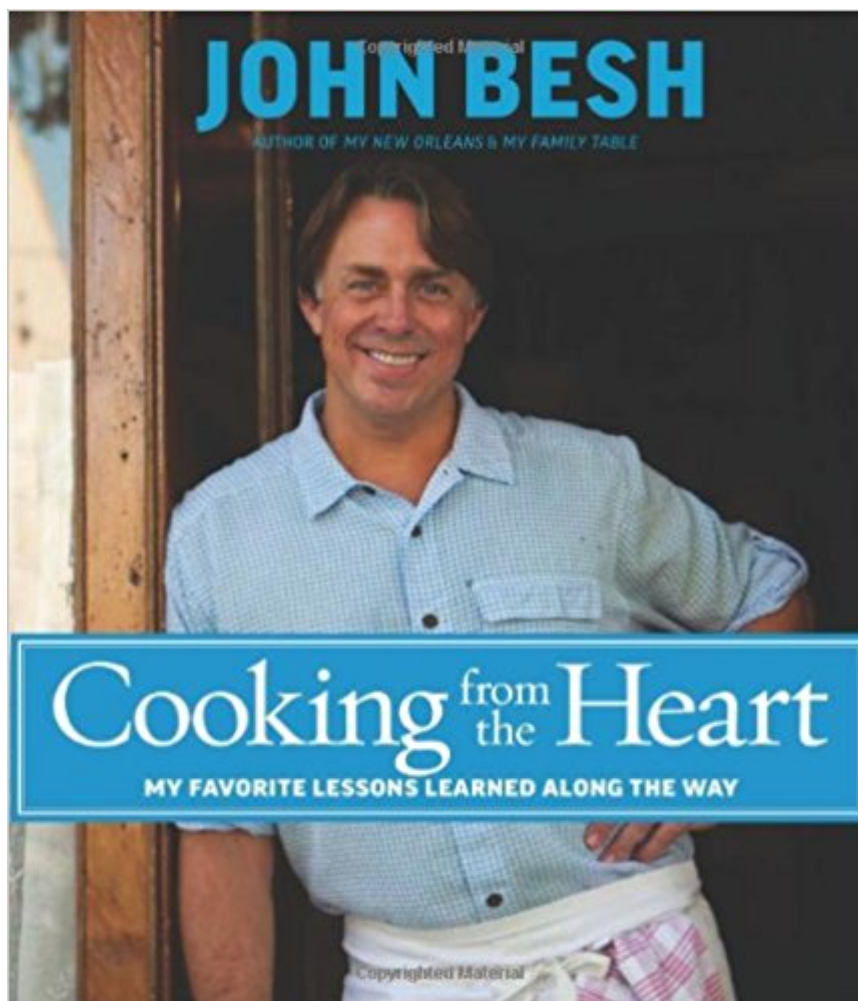


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Cooking From The Heart: My Favorite Lessons Learned Along The Way



Synopsis

James Beard Award-winning chef John Besh shares the lessons he learned from his mentors through 140 accessible recipes and cooking lessons. Featuring lush photography, inspiring personal stories, and a rich expanse of culinary knowledge, *Cooking from the Heart* is the next best thing to having an apprenticeship with Chef Besh. *Cooking from the Heart*, Chef John Besh's third cookbook, revisits the locations, lessons, and mentors that shaped his culinary journey. From Germany's Black Forest to the mountains of Provence, each chapter highlights heartfelt memories and delicious recipes—the framework for his love of food. The all-new, easy-to-follow recipes, complete with regional substitution suggestions, make creating upscale farm-to-table dishes accessible for any at-home chef. The rich production values and personal narrative make this cookbook an equally engaging read.

Book Information

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Customer Reviews

"Another palatable journey is John Besh's *Cooking From the Heart: My Favorite Lessons Learned Along the Way*," which includes exquisite photography (360 West Magazine) "a lavish and handsome picture book that's more or less a biography of where Besh, the charismatic former Marine, trained and traveled before establishing his several restaurants in New Orleans, particularly the German Black Forest and Provence." (Corby Kummer, *The Atlantic*) "By turning to *Cooking From the Heart* the adventurous among us will be encouraged to cook like a pro-and learn a few things along the way too!" (Diane Hodges, *Cookbook Digest*) "There's a gorgeous rusticity

and lustiness to recipes ... that speak to his Cajun sensibilities." "behind each dish there are also well-honed haute techniques, which Besh passes on in carefully photographed step-by-steps for making classics..." "...the book is a sophisticated crowd-pleaser"new york timeÂ (Betsy Andrews, Saveur)

James Beard Award-winner John Besh is a renowned chef, owner of nine restaurants, host of John Besh's Family Table on public television, and author of the best-selling cookbooks My New Orleans and My Family Table. He lives with his wife and four boys outside New Orleans, Louisiana.

Perfect

I like this cookbook, not love compared to his others. Its beautiful, big, photos spectacular. His story of how he came up as a chef, his background was interesting. But I don't love the recipes. Yes, they are from a time and places in your life, I get that. But most not all recipes are not really viable to prepare or eat today. So, I was disappointed. But for research on the countries and cuisine, it is very well done.

A lovely man with simple and satisfying ways to prepare any meat. Besh teaches you how to adapt your recipes and flavor profiles to your tastes and the proteins you have on hand. I met him in Los Angeles recently at one of my favorite little Manhattan Beach restaurants. I have to say he was one of the kindest gentlemen I have ever met. His restaurants are fantastic, and I have given his cookbooks to others as gifts.

A beautiful book with great recipes, careful descriptions of technique, and wonderful stories from Besh's journey of growth as a chef. He writes with self-deprecating humor, and obvious affection for his mentors and family.

Lovely photos and written descriptions of places Besh has lived in but not one recipe caught my interest. Too complicated or not easily found ingredients.

This is one of those cookbooks containing dishes the average person wouldn't prepare at home. Ingredients would be a challenge to find. His other books are better.

I may not make many of the recipes as I live in the desert and I would prefer to find ingredients fresh - not frozen, but I am from the South and I did go to college near New Orleans so this food is near and dear to me. The book is lovely and well written. I enjoy reading cook books and have a huge collection. John Besh is the heart and soul of New Orleans cooking in my opinion and I enjoy his televised program on PBS.

This book is amazing. I highly recommend for anyone who loves cooking and learning about food. John Besh has great stories and the book has great pictures to accommodate the stories. The recipes are amazing, though they take cooking to the next level!

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