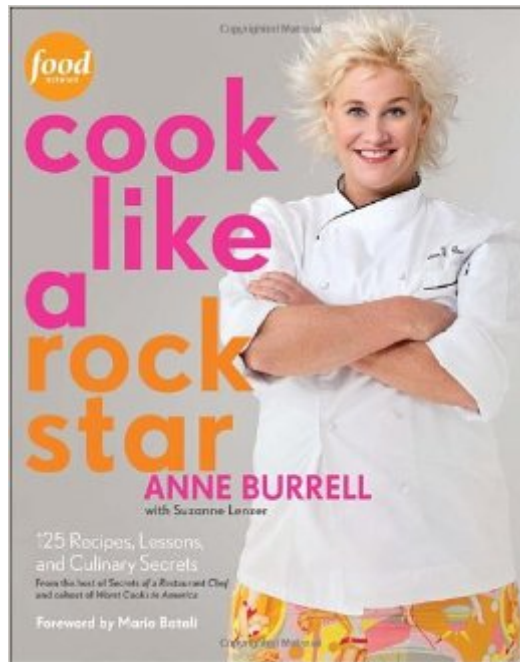


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# Cook Like A Rock Star: 125 Recipes, Lessons, And Culinary Secrets



## Synopsis

If chefs are the new rock stars, Anne wants you to rock in your own kitchen! For Anne Burrell, a classically trained chef and host of Food Network's *Secrets of a Restaurant Chef* (where she shares impressive recipes and smart techniques that anyone can master), and *Worst Cooks in America* (the show that transforms hopeless home cooks), being a rock star in the kitchen means having the confidence and ability to get a great meal on the table without a sweat. In her debut cookbook, she presents 125 rustic yet elegant recipes, all based on accessible ingredients, along with encouraging notes and handy professional tricks that will help you cook more efficiently at home. With Anne's guidance, even the novice cook can turn out showstoppers like Whole Roasted Fish or Rack of Lamb Crusted with Black Olives, which are special enough for guests but easy enough for a weekday evening. For Piccolini (Little Nibbles), try making Truffled Deviled Eggs, Sausage and Pancetta Stuffed Mushrooms, or Baked Ricotta with Rosemary and Lemon. Delicious first courses include Pumpkin Soup with Allspice Whipped Cream and Garlic Steamed Mussels with Pimentón Aioli. And if you're craving pasta, Chef Anne's Light-as-a-Cloud Gnocchi, Sweet and Spicy Sausage Ragù, or Killer Mac and Cheese with Bacon will blow you away. Whether she's telling you how to use garlic most effectively ("perfume the oil, remove the garlic, and ditch it—it's fulfilled its garlic destiny!") or reaffirming the most important part of cooking (it should have the "sparkle factor"), you will never feel alone at the stove. Anne's effervescent personality and unmatched vitality will be there every step of the way—as teacher, coach, cooking partner, and friend. Organized from Piccolini and Firsts to Pasta, Seconds, Sides, and, of course, Dessert, *Cook Like a Rock Star* is all about empowering you with the confidence to own what you do in your kitchen, to be excited by what you're making, and to experience the same kind of joy that Anne feels everyday when she cooks and eats.

## Book Information

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## Customer Reviews

When I am cooking for my family I generally go right on the food network and print out or save recipes from Anne Burrell. I have made as many as 3 a week to try out and others are in my back pocket for something to make in a pinch. Her pasta and dough recipes are really great and quick to do. I received this book yesterday and in a house of picky eaters I could not find one recipe that I didn't like. There are different sections of the book and is laid out very different than any other cookbook I own. She has designed it so that you can do all your prep work along with the recipe and then start cooking right away. There are helpful notes and alternatives if you want to use a different protein or vegetable. If you have watched her shows or made any of her recipes this is a must have book for you. I think anyone that is a fan of hers will agree when I say that this is the best cookbook by far that I own. It also has pictures as well so you can see what it should look like or if your family is like mine the visual and ingredients can tell me whether they will eat it or not. Great Book Must Buy!!!

I love Anne Burrell - her recipes are awesome and I love how she makes you WANT to cook something spectacular. I was so excited to get her book since I normally download her recipes from Foodnetwork, but I was so disappointed in the editing errors that I found in the book. I guess I could have overlooked these errors, but then I came across the dealbreaker: I have made the Sweet Potato and Apple Hash for a dinner party in the past, and everyone loved it, so I decided to make it for Thanksgiving, following the recipe in her book. While making it, it didn't seem right since I could not remember having used chicken broth, and didn't I have to roast the sweet potato??? I also didn't remember the maple syrup. Hmmmm. I double checked on the internet AND the taped version of her show which I kept (that's how much I love this dish), and alas, it is a totally different recipe! Mistake, or just a different version? If it's a different version, it should have been named something different, or a notation should have been included somewhere on the page. In any case, I like the version that I originally fell in love with when I watched her make it on her show (Secrets of a Restaurant Chef). The one in her book ended up tasting good (all the flavors were there), but it was mushy... a totally different dish. Makes me wonder how many other recipes have critical errors in them as well..... Sorry Anne, I have to return your book. I don't have time to be double-checking the

recipes to make sure they're correct - that's what your editor is for! Still love your show, but in the future, I'll just download your recipes from the internet. - Mrs. Garcia

We watch her show all the time. Some of the recipes included are ones from her show (that we tried and liked alot). The recipes are simple, easy to prepare and most important taste good. Looking forward to cooking my way thru this book. Way to go Anne!!

I watch the Food Network probably waaaay too much. I have my favorites and watch them like I am back in school and studying like I expect a final. Anne Burrell is my favorite. She is clear and rather than talking down to her audience, she takes them with her. She makes being a chef, something that seems attainable for the rest of us. The book is written so well, I felt as if she were talking to me. She is clearly in love with Italian food, so much that I think she should add an 'i' to her last name. The recipes are very straight forward and her tips very easy but really good. The way she does her recipes is different but very elegant. She starts with a cheffy sounding "mise en place" which just means have everything ready before you start cooking. This may sound like a lot of work but if everything you need is ready and waiting for you, it helps you to enjoy the cooking part. Her pasta recipes are simple but they taste GREAT. I pre-ordered the book and I'm glad I did. This book is worth every penny. I can't wait for her next book, show or whatever. She obviously loves what she does and it is contagious.

Chef Anne is my favorite Food Network personality, hands down. In fact, it was her infectious personality that got me watching Food Network to begin with. I'm not a huge fan of cooking, so I never bothered watching any cooking shows (I only have the Food Network channel because it came with my cable package!) until one day I accidentally stumbled across an episode of Worst Cooks in America. It was Chef Robert Irvine (having the body of a Greek god!) who caught my attention and got me to stop on that channel.....but it was Chef Anne's energy and general bubbiness that kept me there. I loved how she interacted with the cooks she was in charge of teaching and tried to pass her love of all things culinary on to them. I found myself rearranging my schedule so I could watch the show again the following week. And so I was hooked. That being said, I do not buy cookbooks sight unseen, and this one is no exception. I can follow most recipes and end up with a pretty decent result, but that doesn't mean I want to spend 2 hours preparing a meal that will take my family 20 minutes to eat. I don't necessarily \*mind\* cooking, but I don't necessarily \*like\* to cook either. If I am with somebody who prefers to do the cooking, I will enthusiastically hand

the reigns over and let them cook. And I never, ever, EVER cook for just myself. That is, to me, the biggest waste of my own time. Sooooo, when my husband found out that Chef Anne was going to be releasing a cookbook, he asked me if he could pre-order it for me. My response to him? "No thanks!" Chef Anne is absolutely amazing in the kitchen and she can do things that I could never even hope to achieve in the very best of all my culinary dreams. So, upon hearing that she was releasing a cookbook, I mistakenly assumed that it would be aimed at people with a relatively advanced level of kitchen prowess, which I certainly do NOT have. And I never thought twice about declining his offer to buy me the book. No, her book will be too complicated for me, she is too professional to write a cookbook aimed at cooks like me. Hmmm, did I learn nothing from that entire season of Worst Cooks in America? Yesterday I found myself having extra time to kill, so I wandered over to the bookstore to grab a coffee and do some general browsing for an hour. There was a big table right there in the middle of the floor with a dozen or so New Releases on it, and Chef Anne's book was there. I had completely forgotten it was released! So, having so much time to kill and having so much respect for Anne as a chef, I grabbed a copy and sat down to begin my time-killing hour. I read every single recipe and most of her little comments and was pleasantly surprised to see that these were recipes that even \*I\* could pull off! These were elegant, sophisticated looking recipes that absolutely, positively did NOT require an elegant, sophisticated talent to create. I was \*so\* excited and enthusiastically left the bookstore with Chef Anne's book under my arm and a desire to go home and cook some of her stuffed mushrooms, which I did. And they were outstanding! I adore Chef Anne for several reasons. First of all, her talent is undeniable. I desperately want her to win the Next Iron Chef competition, but I won't get started on that in this review. Second of all, Chef Anne empowers me. Not only does she make me WANT to cook, but she makes me feel like I actually CAN cook, and that I can cook WELL. She has altered my indifferent attitude towards cooking and made me excited to try new recipes and to believe in my ability to turn out a delicious meal. I will be forever grateful to her for that. Thank you Chef Anne! You inspire me.

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