

anthony bourdain appetites cookbook

anthony bourdain appetites cookbook is a celebrated culinary collection showcasing the late chef and travel documentarian Anthony Bourdain's passion for global flavors and adventurous eating. This cookbook offers readers an intimate glimpse into Bourdain's favorite recipes, reflecting his bold palate and storytelling prowess. Featuring a diverse range of dishes, the book captures the essence of Bourdain's culinary philosophy—exploring culture through food. From simple yet flavorful street food to elaborate meals inspired by his travels, the anthology balances approachable recipes with exotic flair. In this article, we delve into the origins, contents, and unique characteristics of the Anthony Bourdain Appetites Cookbook. We also examine its impact on fans, culinary enthusiasts, and the broader food literature landscape.

- Overview of Anthony Bourdain Appetites Cookbook
- Key Recipes and Culinary Themes
- Design and Presentation
- Reception and Influence
- How to Use the Cookbook Effectively

Overview of Anthony Bourdain Appetites Cookbook

The Anthony Bourdain Appetites Cookbook is a thoughtfully curated collection of recipes that capture the essence of Bourdain's culinary exploration. Released during his career peak, the cookbook serves as a bridge between his television persona and his roots as a chef. It is more than a simple recipe book; it's a narrative-driven exploration of food culture, offering readers insight into the dishes that fueled Bourdain's travels and storytelling. The cookbook emphasizes authenticity, bold flavors, and approachable techniques, making it accessible to both home cooks and professional chefs.

Publication and Background

Published in the early 2000s, the cookbook coincided with Bourdain's growing fame from his television series. It capitalized on his reputation as a culinary rebel and passionate storyteller. The book reflects his personal culinary history, including his New York City roots and international inspirations. It was designed to appeal to a broad audience, from adventurous eaters to those seeking to recreate restaurant-quality dishes at home.

Author's Culinary Philosophy

Bourdain's culinary philosophy, as expressed in the Appetites Cookbook, centers on simplicity, boldness, and respect for ingredients. He often championed unpretentious cooking that highlighted authentic tastes and cultural narratives. The cookbook echoes this approach by featuring recipes that are straightforward yet packed with flavor, encouraging experimentation while honoring traditional culinary techniques.

Key Recipes and Culinary Themes

The Anthony Bourdain Appetites Cookbook showcases a diverse array of recipes inspired by Bourdain's global travels and culinary experiences. The dishes range from rustic comfort foods to exotic street eats, reflecting his eclectic tastes. Several culinary themes are woven throughout the book, underlining Bourdain's appreciation for cultural authenticity and adventurous eating.

Signature Dishes Featured

Some of the standout recipes in the cookbook include:

- Charred Grilled Oysters with Herb Butter
- Vietnamese Pho with Rich Bone Broth
- Spicy Moroccan Harira Soup
- Classic French Onion Soup
- Homemade Pasta with Wild Mushroom Ragù

These recipes demonstrate Bourdain's ability to blend comfort with sophistication, inviting cooks to explore complex flavors without intimidating techniques.

Global Influences and Regional Flavors

The cookbook highlights Bourdain's extensive travels, featuring dishes from regions such as Southeast Asia, North Africa, and Europe. Each recipe is often accompanied by anecdotes or cultural notes, enriching the cooking experience with context. This global perspective is a hallmark of the Anthony Bourdain Appetites Cookbook, setting it apart from conventional cookbooks focused on a single cuisine.

Design and Presentation

The design and presentation of the Anthony Bourdain Appetites Cookbook complement its

thematic focus on authenticity and boldness. The layout is clean, functional, and visually appealing, facilitating ease of use in the kitchen. The aesthetic mirrors Bourdain's personality—unfiltered, direct, and passionate.

Visual Elements and Photography

Photography in the cookbook plays a significant role in conveying the mood of each recipe. Images are candid and evocative, often capturing the texture and colors of the food in natural lighting. This approach reinforces the book's emphasis on real, approachable cooking rather than overly stylized food photography.

Recipe Structure and Accessibility

Each recipe is well-structured, with clear ingredient lists and step-by-step instructions. The cookbook frequently includes tips and variations, allowing readers to adapt dishes to their preferences or ingredient availability. This user-friendly format has contributed to the book's popularity among a wide range of home cooks.

Reception and Influence

The Anthony Bourdain Appetites Cookbook received positive acclaim from critics and fans alike. It was praised for its authentic voice, engaging storytelling, and practical yet adventurous recipes. The cookbook has influenced both culinary professionals and enthusiasts by encouraging a more open-minded approach to food.

Critical Acclaim

Food critics highlighted the book's ability to merge narrative and recipe seamlessly, making it not just a cookbook but a cultural document. The authenticity of Bourdain's voice and the quality of the recipes were often noted as key strengths. It was seen as a refreshing departure from overly polished cookbooks, emphasizing passion over perfection.

Impact on Culinary Literature

The cookbook contributed to a trend of travel-inspired and narrative-driven cookbooks that blend storytelling with practical cooking advice. It helped solidify Anthony Bourdain's legacy not only as a television personality but also as a respected author in the food world. Many contemporary chefs and writers cite the book as an inspiration for their own culinary journeys.

How to Use the Cookbook Effectively

To fully benefit from the Anthony Bourdain Appetites Cookbook, readers should embrace its spirit of culinary adventure and cultural exploration. The book is designed to inspire experimentation and appreciation for diverse cuisines.

Tips for Home Cooks

When using the cookbook, consider the following strategies:

1. Start with familiar recipes to build confidence.
2. Experiment with spices and ingredients to suit personal tastes.
3. Read the accompanying anecdotes to deepen understanding of each dish's cultural significance.
4. Use the tips and variations provided to customize recipes.
5. Approach cooking with an open mind, reflecting Bourdain's adventurous ethos.

Incorporating the Cookbook into Culinary Learning

For culinary students and professionals, the cookbook serves as a valuable resource for understanding global flavors and cooking techniques. It encourages a holistic view of food that integrates history, culture, and technique. Using the book as a reference can enhance both practical skills and culinary creativity.

Frequently Asked Questions

What is the main focus of Anthony Bourdain's 'Appetites' cookbook?

Anthony Bourdain's 'Appetites' cookbook focuses on bold, flavorful recipes inspired by his travels and love for adventurous eating, emphasizing straightforward techniques and hearty meals.

When was Anthony Bourdain's 'Appetites' cookbook published?

'Appetites' was published in 2016, offering readers a glimpse into Bourdain's personal recipes and culinary philosophy.

Are the recipes in 'Appetites' suitable for beginner cooks?

Many recipes in 'Appetites' are approachable for home cooks, though some may require intermediate cooking skills due to Bourdain's preference for authentic and robust flavors.

Does 'Appetites' include any stories or anecdotes from Anthony Bourdain's life?

Yes, the cookbook includes personal stories and reflections from Bourdain, providing context and background to the recipes and his culinary experiences.

What types of cuisines are featured in 'Appetites' by Anthony Bourdain?

The cookbook features a diverse range of cuisines, including French, Asian, American, and other global influences that reflect Bourdain's extensive travels and culinary interests.

Is 'Appetites' considered one of Anthony Bourdain's best cookbooks?

Many fans and critics regard 'Appetites' as one of Bourdain's best cookbooks because it showcases his unique voice, adventurous spirit, and passion for flavorful, no-nonsense cooking.

Additional Resources

1. Medium Raw: A Bloody Valentine to the World of Food and the People Who Cook

In this follow-up to "Kitchen Confidential," Anthony Bourdain reflects on his life after fame and the changes in the culinary world. It offers a candid and often humorous insight into the food industry, blending memoir with sharp critique. Fans of Bourdain's voice will appreciate his unfiltered take on cooking, culture, and the challenges chefs face today.

2. Kitchen Confidential: Adventures in the Culinary Underbelly

This groundbreaking memoir by Anthony Bourdain reveals the gritty realities of restaurant kitchens. Filled with raw anecdotes and behind-the-scenes stories, it changed the way the public views chefs and professional cooking. It's a must-read for anyone fascinated by the restaurant industry and Bourdain's unapologetic storytelling style.

3. A Cook's Tour: Global Adventures in Extreme Cuisines

In this travelogue, Bourdain takes readers on a journey around the world, exploring exotic foods and cultures. The book combines his love of adventure with vivid descriptions of unique dishes and culinary traditions. It's an engaging read for those who enjoy food travel and want to experience global flavors through Bourdain's eyes.

4. Les Halles Cookbook: Strategies, Recipes, and Techniques of Classic Bistro Cooking

Co-authored by Anthony Bourdain, this cookbook offers authentic French bistro recipes

from the famed Les Halles restaurant. It provides detailed cooking techniques alongside approachable recipes for home cooks. The book is ideal for readers who want to replicate classic French dishes with the guidance of Bourdain's expertise.

5. *Appetites: A Cookbook*

This is Anthony Bourdain's own collection of recipes that blend his love for bold flavors and straightforward cooking. The book features dishes inspired by his travels and personal favorites, emphasizing comfort and robust tastes. It's perfect for home chefs looking to bring a bit of Bourdain's adventurous spirit into their kitchens.

6. *Blood, Bones & Butter: The Inadvertent Education of a Reluctant Chef* by Gabrielle Hamilton

Though not by Bourdain, this memoir shares a similar raw and honest perspective on the life of a chef. Gabrielle Hamilton narrates her unconventional path into the culinary world with emotional depth and vivid storytelling. Fans of Bourdain's candid style will appreciate this intimate look at the struggles and triumphs in a chef's life.

7. *Heat: An Amateur's Adventures as Kitchen Slave, Line Cook, Pasta-Maker, and Apprentice to a Dante-Quoting Butcher in Tuscany* by Bill Buford

This memoir chronicles Bill Buford's immersion into the professional cooking world, from New York kitchens to Italy's culinary traditions. It's a humorous and insightful exploration of learning to cook at a high level. Readers who enjoyed Bourdain's insider tales will find this book equally compelling and inspiring.

8. *The Third Plate: Field Notes on the Future of Food* by Dan Barber

Dan Barber, a chef and advocate for sustainable farming, discusses how the food system is evolving. The book explores the relationship between chefs, farmers, and the environment, promoting a holistic approach to eating. Those interested in food philosophy and responsible cooking will find this a thoughtful companion to Bourdain's work.

9. *Edible Selby: The Life and Times of a New York City Chef* by Bill Buford

This collection of essays and stories delves into the vibrant food scene of New York City through the eyes of a seasoned writer and food enthusiast. It captures the excitement, challenges, and culture surrounding chefs and restaurants. Readers who appreciate vivid culinary narratives like Bourdain's will enjoy the rich storytelling in this book.

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anthony bourdain appetites cookbook: Appetites Anthony Bourdain, Laurie Woolever, 2016-10-25 Written with the no-holds-barred ethos of his beloved series, *No Reservations* and *Parts Unknown*, the celebrity chef and culinary explorer's first cookbook in more than ten years—a collection of recipes for the home cook. Anthony Bourdain is a man of many appetites. And for many

years, first as a chef, later as a world-traveling chronicler of food and culture on his CNN series *Parts Unknown*, he has made a profession of understanding the appetites of others. These days, however, if he's cooking, it's for family and friends. *Appetites*, his first cookbook in more than ten years, boils down forty-plus years of professional cooking and globe-trotting to a tight repertoire of personal favorites—dishes that everyone should (at least in Mr. Bourdain's opinion) know how to cook. Once the supposed bad boy of cooking, Mr. Bourdain has, in recent years, become the father of a little girl—a role he has embraced with enthusiasm. After years of traveling more than 200 days a year, he now enjoys entertaining at home. Years of prep lists and the hyper-organization necessary for a restaurant kitchen, however, have caused him, in his words, to have morphed into a psychotic, anally retentive, bad-tempered Ina Garten. The result is a home-cooking, home-entertaining cookbook like no other, with personal favorites from his own kitchen and from his travels, translated into an effective battle plan that will help you terrify your guests with your breathtaking efficiency.

anthony bourdain appetites cookbook: *Appetites: a Cookbook* Anthony Bourdain, Laurie Woolever, 2016-10-25

anthony bourdain appetites cookbook: *Appetites* Anthony Bourdain, Laurie Woolever, 2016 This is Anthony Bourdain's first cookbook in ten years.

anthony bourdain appetites cookbook: Anthony Bourdain's Les Halles Cookbook Anthony Bourdain, 2018-12-04 Bestselling author, TV host, and chef Anthony Bourdain reveals the hearty, delicious recipes of Les Halles, the classic New York City French bistro where he got his start. Before stunning the world with his bestselling *Kitchen Confidential*, Anthony Bourdain, host of the celebrated TV shows *Parts Unknown* and *No Reservations*, spent years serving some of the best French brasserie food in New York. With its no-nonsense, down-to-earth atmosphere, Les Halles matched 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 brings you his *Les Halles Cookbook*, a cookbook like no other: candid, funny, audacious, full of his signature charm and bravado. 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 au 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.

anthony bourdain appetites cookbook: No Reservations Anthony Bourdain, 2007-10-30 The host of the Travel Channel series *No Reservations* provides a behind-the-scenes account of his global culinary adventures, from New Jersey to New Zealand, offering commentary on food in every corner of the globe.

anthony bourdain appetites cookbook: Kitchen Confidential Deluxe Edition Anthony Bourdain, 2018-10-23 A new, deluxe edition of *Kitchen Confidential* to celebrate the life of Anthony Bourdain. The book will feature a brand new introduction, a Q&A with Ecco publisher and Bourdain's long-time editor Daniel Halpern. Interior pages are hand-annotated by Anthony Bourdain himself. The interior will also feature a brand new drawing by Ralph Steadman. Almost two decades ago, the *New Yorker* published a now infamous article, "Don't Eat before You Read This," by then little-known chef Anthony Bourdain. Bourdain spared no one's appetite as he revealed what happens behind the kitchen door. The article was a sensation, and the book it spawned, the now classic *Kitchen Confidential*, became an even bigger sensation, a megabestseller with over one million copies in print. Frankly confessional, addictively acerbic, and utterly unsparing, Bourdain pulls no punches in this memoir of his years in the restaurant business—this time with never-before-published material.

anthony bourdain appetites cookbook: Anthony Bourdain's Les Halles Cookbook Anthony Bourdain, 2025-10-02 20TH ANNIVERSARY EDITION WITH A NEW FOREWORD BY FERGUS HENDERSON, CO- FOUNDER OF THE ST. JOHN RESTAURANT BEFORE THERE WAS THE BEAR,

THERE WAS BOURDAIN. 'Anthony Bourdain, like the Sex Pistols, created a movement not a following' - Marco Pierre White 'A book of the greatest hits of French food, nothing comes close' - Matthew Ryle 'Les Halles is peak brilliant Bourdain. You will devour it whether you've read it before or not!' - Andi Oliver 'Anthony Bourdain is an inspiration to generations about how to run restaurant for your customers, not the ego of the chef. A generous chef and generous person, still missed by all.' - Angela Hartnett Globally beloved chef Anthony Bourdain's bestselling classic - the hearty, delicious recipes and provocative tricks of the trade from his famed French brasserie where he made his name. Before stunning the world with his bestselling *Kitchen Confidential*, and hit TV shows *Parts Unknown* and *No Reservations*, 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* matched 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, 20 years after its original publication, Bourdain's *Les Halles Cookbook* remains an audacious classic, full of his signature humour and charm. 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 au pruneaux, you'll feel like he's in the kitchen beside you - firing 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 handsomely repackaged *Les Halles Cookbook* and new foreword by Fergus Henderson make for a can't-miss treat for cookbook lovers, aspiring chefs, and Bourdain fans everywhere.

anthony bourdain appetites cookbook: The Ultimate Guide to the Top 100 Cooking & Food Books Navneet Singh, Introduction Cooking is both an art and a science, combining creativity, tradition, and technique. The best food books teach us not only how to cook but also the history, culture, and science behind food. This book highlights 100 must-read cooking & food books, offering summaries, author insights, and why each book is influential. Whether you're a home cook, professional chef, or food enthusiast, this guide will help you explore the most essential reads in the culinary world.

anthony bourdain appetites cookbook: *Consumption and the Literary Cookbook* Roxanne Harde, Janet Wesselius, 2020-11-18 *Consumption and the Literary Cookbook* offers readers the first book-length study of literary cookbooks. Imagining the genre more broadly to include narratives laden with recipes, cookbooks based on cultural productions including films, plays, and television series, and cookbooks that reflected and/or shaped cultural and historical narratives, the contributors draw on the tools of literary and cultural studies to closely read a diverse corpus of cookbooks. By focusing on themes of consumption—gastronomical and rhetorical—the sixteen chapters utilize the recipes and the narratives surrounding them as lenses to study identity, society, history, and culture. The chapters in this book reflect the current popularity of foodie culture as they offer entertaining analyses of cookbooks, the stories they tell, and the stories told about them.

anthony bourdain appetites cookbook: Food & Wine Annual Cookbook 2018 The Editors of Food & Wine, 2018-01-19 Food & Wine's annual cookbook is filled with the year's meticulously tested recipes from star chefs. This expertly curated collection features simple, fabulous dishes all perfected in our Test Kitchen. Discover creative ideas for every occasion, from weeknight dinners and weekend brunches to cocktail parties and holiday meals.

anthony bourdain appetites cookbook: Care and Feeding Laurie Woolever, 2025-03-25 Laurie Woolever - co-author of bestsellers *Appetites* and *Bourdain: The Definitive Oral Biography* - traces her path from a small-town childhood to working at food publications and revered restaurants in New York and around the world with two of the most powerful men in the business: Mario Batali and Anthony Bourdain. But there's more to this story than the two bold-faced names on her resume. Behind the scenes, Laurie's life is frequently chaotic, an often-pleasurable buffet of bad decisions at which she frequently overstays her welcome. Acerbic and wryly self-deprecating, Laurie attempts to carve out her own space as a woman in a world both toxic and intoxicating, while balancing her consuming work with a sometimes-ambivalent relationship to marriage and motherhood. As the food

world careens towards an overdue reckoning and Laurie's mentors face their own high-profile descents, she is confronted with the questions of where she belongs and how to hold on to the parts of her life's work that she truly values: care and feeding.

anthony bourdain appetites cookbook: The Anthony Bourdain Reader Anthony Bourdain, 2025-10-28 The definitive, career-spanning collection of writing from Anthony Bourdain, including unpublished and never-before-seen material, with an Introduction by Patrick Radden Keefe. Anthony Bourdain represented many things to many people - and he had many sides. But no part of his identity was more important to him than that of a writer; it was one of the central ways he saw himself. Revealing Anthony Bourdain's observant, curious and hungry mind, *The Anthony Bourdain Reader* is a collection of Bourdain's best writing and touches on his many pursuits and passions, from restaurant life to family life to the 'low life', from TV to travel through places like Vietnam, Buenos Aires, Paris and Shanghai. With pointed opinions on the specific use of brioche buns, the devastation of Western foreign policy and the pain and pleasure of hot pot, this new collection encapsulates the unique brilliance of a once-in-a-generation mind and one of our most distinctive writers. After Bourdain's years of travelling the globe in search of the very best of cuisine and culture, *The Anthony Bourdain Reader* is a testament to the enduring and singular voice he crafted, with eclectic and curated chapters, including visceral graphic novel excerpts, some of his most well-loved recipes and never-before-published pieces. Edited by Bourdain's long-time agent and friend Kimberly Witherspoon, and with a new Foreword by Patrick Radden Keefe, this is an essential reader for any Bourdain fan as well as a vivid and moving recollection of his life and legacy.

anthony bourdain appetites cookbook: The Ultimate Companion to Meat: On the Farm, At the Butcher, In the Kitchen Anthony Puharich, Libby Travers, 2019-10-08 "You hold the right book in your hands. Learning from it will be delicious." —Anthony Bourdain Meat is the centerpiece of celebratory meals and everyday dinners. The quality of the meat—be it beef, lamb, chicken, pork, or even wild game like venison and rabbit—and the way it is prepared has never been so thoroughly important as in today's world. Fifth-generation butcher Anthony Puharich believes that sustainably raised meat can and should remain the pinnacle of the kitchen: a special and wonderful treat, handled with care by the best farmers and butchers and eaten with respect. In *The Ultimate Companion to Meat*, he reveals how to make enjoying meat a sublime experience, with more than 100 recipes. Chapters include Birds, Sheep, Pigs, Cattle, and Wild. There is information about breeds, their history, and what they eat and how it affects the taste, as well as what happens on the farm, at the butcher, and finally, in the kitchen. There's a chapter on technique, including cooking methods and basic butchery. Hundreds of illustrations, diagrams, and stunning photographs make this truly the ultimate guide for anyone who is serious about meat.

anthony bourdain appetites cookbook: *Hometown Appetites* Kelly Alexander, Cynthia Harris, 2008 At the height of her career, Paddleford was as popular as Julia Child and as respected as James Beard. Today, she's the most important food writer you've never heard of.

anthony bourdain appetites cookbook: Kitchen Confidential Anthony Bourdain, 2000-05-22 A New York City chef who is also a novelist recounts his experiences in the restaurant business, and exposes abuses of power, sexual promiscuity, drug use, and other secrets of life behind kitchen doors.

anthony bourdain appetites cookbook: *Down and Out in Paradise* Charles Leerhsen, 2022-10-11 Based on extensive interviews with those who knew him intimately, this biography of the late celebrity chef and TV star examines his battles with childhood trauma and addiction and his eventual rise to international fame.

anthony bourdain appetites cookbook: *Lustful Appetites* Rachel Hope Cleves, 2024-11-18 We take the edible trappings of flirtation for granted: chocolate covered strawberries and romance, oysters on the half shell and desire, the eggplant emoji and a suggestive wink. But why does it feel so natural for us to link food and sexual pleasure? Rachel Hope Cleves explores the long association between indulging in good food and an appetite for naughty sex, from the development of the Parisian restaurant as a place for men to meet with prostitutes and mistresses, to the role of sexual

outlaws like bohemians, new women, lesbians and gay men in creating epicurean culture in Britain and the United States. Taking readers on a gastronomic journey from Paris and London to New York, Chicago and San Francisco, *Lustful Appetites* reveals how this preoccupation changed the ways we eat and the ways we are intimate—while also creating stigmas that persist well into our own twenty-first century.

anthony bourdain appetites cookbook: Kitchen Confidential Annotated Edition Anthony Bourdain, 2024-05-28 A deluxe, annotated edition of *Kitchen Confidential* to celebrate the life of Anthony Bourdain, featuring new photo inserts Over two decades ago, the *New Yorker* published a now infamous article, *Don't Eat Before Reading This*, by then little-known chef Anthony Bourdain. Bourdain spared no one's appetite as he revealed what happens behind the kitchen door. The article was a sensation, and the book it spawned, the now iconic *Kitchen Confidential*, became an even bigger sensation and megabestseller. Frankly confessional, addictively acerbic, and utterly unsparing, Bourdain pulls no punches in this memoir of his years in the restaurant business. Fans will love to return to this deliciously funny, delectably shocking banquet of wild-but-true tales of life in the culinary trade, laying out Bourdain's more than a quarter-century of drugs, sex, and haute cuisine. Including a handwritten introduction and annotations done by Bourdain about a decade after the book was originally published, this edition also features previously unpublished photos to accompany the now-classic text.

anthony bourdain appetites cookbook: A Cook's Tour Anthony Bourdain, 2010-09-17 From the host of *Anthony Bourdain: Parts Unknown* and bestselling author of *Kitchen Confidential*, this wonderful book sees Bourdain travelling the world discovering exotic foods. Dodging minefields in Cambodia, diving into the icy waters outside a Russian bath, Chef Bourdain travels the world over in search of the ultimate meal. The only thing Anthony Bourdain loves as much as cooking is traveling, and *A Cook's Tour* is the shotgun marriage of his two greatest passions. Inspired by the question, 'What would be the perfect meal?', Anthony sets out on a quest for his culinary holy grail. Our adventurous chef starts out in Japan, where he eats traditional Fugu, a poisonous blowfish which can be prepared only by specially licensed chefs. He then travels to Cambodia, up the mine-studded road to Pailin into autonomous Khmer Rouge territory and to Phnom Penh's Gun Club, where local fare is served up alongside a menu of available firearms. In Saigon, he's treated to a sustaining meal of live Cobra heart before moving on to savor a snack with the Viet Cong in the Mecong Delta. Further west, *Kitchen Confidential* fans will recognize the Gironde of Tony's youth, the first stop on his European itinerary. And from France, it's on to Portugal, where an entire village has been fattening a pig for months in anticipation of his arrival. And we're only halfway around the globe. . . *A Cook's Tour* recounts, in Bourdain's inimitable style, the adventures and misadventures of America's favorite chef.

anthony bourdain appetites cookbook: Anthony Bourdain's Hungry Ghosts Anthony Bourdain, Joel Rose, 2018-10-02 *Hungry Ghosts* is cooked up by the best selling author and veteran chef, Anthony Bourdain (*Kitchen Confidential*, Emmy-Award winning TV star of *Parts Unknown*) and acclaimed novelist Joel Rose (*Kill, Kill, Faster, Faster*) back again from their *New York Times* #1 best seller, *Get Jiro!*. Featuring all-new original recipes prepared by Bourdain, plus a yellow ribbon bookmark, and a guide to the ghostly legendary spirits behind these horrifying tales. This horror anthology is sure to please--and scare! On a dark, haunted night, a Russian Oligarch dares a circle of international chefs to play the samurai game of 100 Candles--where each storyteller tells a terrifying tale of ghosts, demons and unspeakable beings--and prays to survive the challenge. Inspired by the Japanese Edo period game of Hyakumonogatari Kaidankai, *Hungry Ghosts* reimagines the classic stories of yokai, yorei, and obake, all tainted with the common thread of food. Including stellar artists Sebastian Cabrol, Vanesa Del Rey, Francesco Francavilla, Irene Koh, Leo Manco, Alberto Ponticelli, Paul Pope, and Mateus Santolouco as well as amazing color by Jose Villarrubia, a drop-dead cover by Paul Pope. A gorgeous, haunting, at times gruesome saga that draws from the Japanese mythologies yokai, yorei, and obake, and mixes terrifying suspense with fascinating culinary intrigue, *Hungry Ghosts* cements an underrated literary legacy of Bourdain. Entertainment

Weekly The expanded version of Anthony Bourdain's *Hungry Ghosts* . . . reimagines the Japanese tradition of Hyakumonogatari Kaidankai with a particularly spooky twist, as a group of chefs tell a series of stories linked by the common themes of the supernatural and food, each illustrated by artists like Vanesa Del Rey, Francesco Francavilla and Paul Pope. Of course, like all good ghost stories, there's a twist in the tale. --The Hollywood Reporter [Bourdain's] final graphic novel, *Hungry Ghosts*, melds food, competition, and -- of course -- spooky specters with the culture-hopping human interest that Bourdain made his calling card. -- SYFY A series of gastronomic ghost stories that bring together ... [Bourdain's] love of food, Japanese culture and old-school horror comics, plus some new recipes... An all-star roster of illustrators, from alt-comics legend Paul Pope to The Legend of Korra artist Irene Koh, to bring each spooky tale to life. --New York Post The book is a thing of beauty, but the stories are filled with images of death and destruction. Knives and axes feature prominently. Decapitation and amputation abound. Eating but also being eaten. These are horror stories with recipes. --The Independent UK Structured as an old-fashioned Tales from the Crypt-style horror anthology, complete with a frame story and ghoulish host, the twist ... is that these offerings are all food-themed--and all variations on yarns from Kwaïdan, Lafcadio Hearn's collection of traditional Japanese ghost lore. Each piece is drawn by a different artist, including such comics luminaries as Vanesa Del Rey, Francesco Francavilla, and Paul Pope. -- Publishers Weekly Delicious. -- Previews World An off-beat and very interesting read ... The artwork on the series ... [is] top notch and fascinating--a perfect combination of collaborators brought the stories to life across cultures. -- Comicon

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