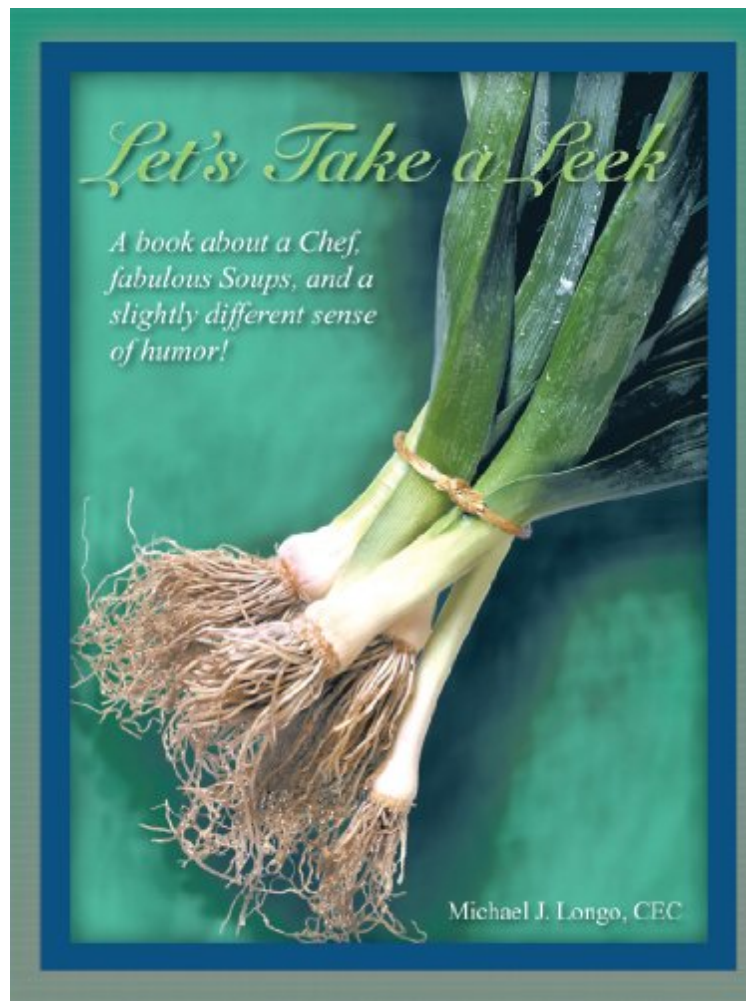


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Let's Take A Leek: A Book About A Chef, Fabulous Soups, And A Slightly Different Sense Of Humor!

CEC Michael J. Longo

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CEC Michael J. Longo : Let's Take A Leek: A Book About A Chef, Fabulous Soups, And A Slightly Different Sense Of Humor! before purchasing it in order to gage whether or not it would be worth my time, and all praised Let's Take A Leek: A Book About A Chef, Fabulous Soups, And A Slightly Different Sense Of Humor!:

3 of 3 people found the following review helpful. Bold, Artistic, Fun, FreeingBy Monica SharmanIf, in the kitchen, you are straight-laced, strict, safe and unimaginative; if you desire hard and precise quantities; if you are rigidly efficient and feel comforted by textbook-specific, step-by-step instructions; if you want your soup in twenty-five minutes or less, this book may not be for you. This book is for artists and explorers. The author-chef does not hover critically over your shoulder in the kitchen as you cook; he takes you fishing, tells you about his grandmother, and

might give you a high five. Michael Longo is not a critic, a dictator, or a drill master; he is fun and encouraging, leaving you space to grow in your creativity and boldness. While laughing (or groaning, whatever) at his jokes, I learned what seemed to be basics but what I never knew before. I learned that things I already practiced have names (like "deglazing"). I appreciated the freedom Longo gives (and the respect to the reader he shows) when he doesn't give me a formula to follow but a direction to take. This book makes me a braver cook, a more joyful artist, and a sharper thinker in the kitchen. 0 of 0 people found the following review helpful. Worth the money and the readBy BillMcGreat book. A lot of thought went into it. I love the personal stories of a great chef. I read it from cover to cover just for the stories. Recipes really work. If your wanting to branch out from the usual hum-drum soup recipes this one is for you. Only issue I had was where to get clam concentrate called for in on recipe. I'll find it though. I want to try it. 1 of 1 people found the following review helpful. Interesting and authentic!By C. WilsonI anticipated the arrival of this book would take me back into the kitchen for some basic cooking reminders. I was surprised to find detailed instructions on many stocks and soup bases that I had heard of, but never attempted. The recipes are intriguing and the stories included bring character to the dishes. My family and I are enjoying new flavors and old standards updated by Chef Longo. I especially love the tips and tricks he gives to expand my culinary knowledge. I can't wait for the next edition of Chef Longo's shared recipes!

Let's Take a Leek is a whimsical storybook cookbook where you will find great stories from the author's childhood through his illustrious career as a local celebrity in the kitchen. This is a practical and useful book to guide you through - step by step - how to prepare each soup. You can learn how to make delicious Classic Soups, Chowders, Cream Soups, Cold Soups, Bisques, Global Favorites, as well as the foundational Stocks and Consommés. Each savory Soup recipe will have your mouth watering just reading the ingredients. There are even great soups included that children will enjoy creating - of course with adult 'soupervision'.

About the AuthorMichael J. Longo has been a Certified Executive Chef for 16 years. He began his culinary career at the Broadmoor Hotel and has worked in such renown places at the Glen Eyrie Castle, Healthsouth Rehabilitation Hospital, Kissing Camels Golf Club and Garden of the Gods Country Club. He is the former owner of Nana Longo's Italian Market and First Impressions Catering and been a restaurant consultant for four successful startup restaurants. Michael has made several guest appearances on radio and TV as well as guest chef at Canlis' in Seattle. His culinary experience spans four decades. He has been married for 29 years to his high school sweetheart, has 2 sons and 3 grandchildren. When not cooking Michael is a guide and wilderness cooking instructor for Columbine Flyfishing School. He and his wife make their home in Colorado.