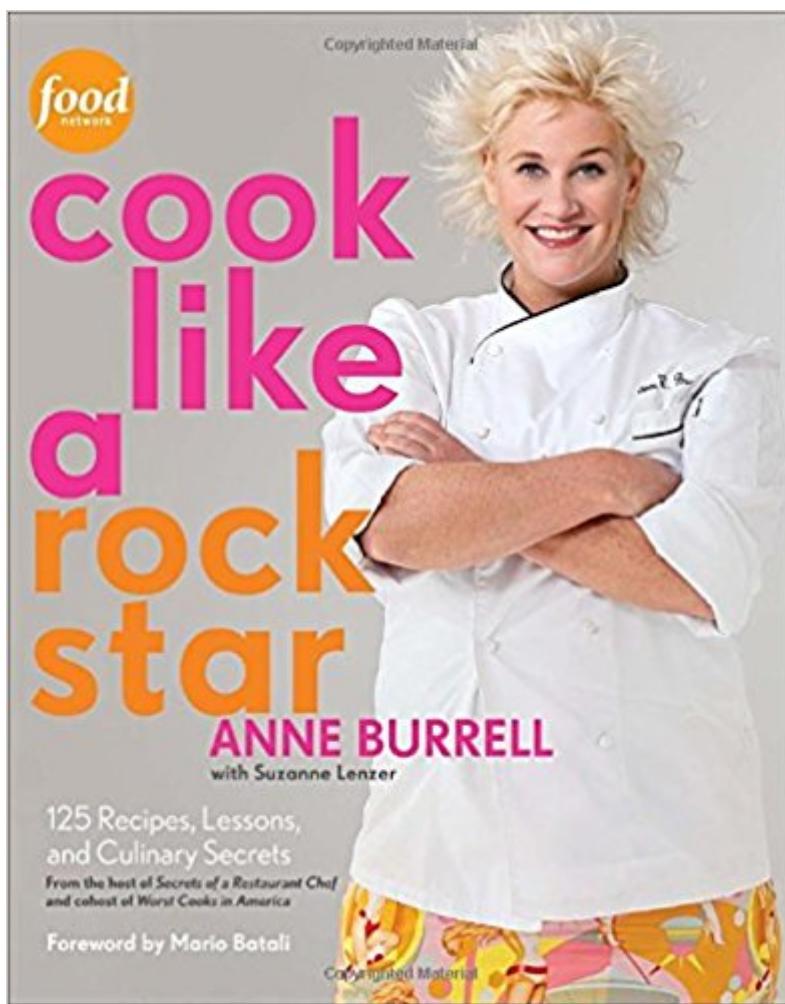


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Cook Like A Rock Star: 125 Recipes, Lessons, And Culinary Secrets



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 itâ "it's fulfilled its garlic destiny!") or reaffirming the most important part of cooking (it should have the âœsparkle factor!â•), 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 âœPiccolini and Firstsâ• to âœPasta, Seconds, Sides,â• and, of course, âœDessertâ•, *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.

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Customer Reviews

Sample Recipe from Cook Like a Rock Star: Peperonata with Goat Cheese Serves: 6 to 8 Time: about 30 minutes Mise en place: Extra virgin olive oil 2 onions, cut into 1/2-inch dice Pinch of crushed red pepper Kosher salt 2 cloves garlic, smashed 1 red and 1 yellow bell pepper, stemmed, seeded, pith removed, and cut into 1/2-inch diamonds 1/4 cup tomato paste 1/2 teaspoon pimenton (smoked paprika) 2 tablespoons sherry vinegar 1 8-to 10-ounce log of goat cheese, at room temp Chopped fresh chives, for garnish (optional) 1 baguette, cut into 1/2-inch slices, toasted or grilled 1. Coat a large saut  pan with olive oil, add the onions and red pepper, season with salt, and bring to medium heat. Cook the onions until soft and aromatic, 8 to 10 minutes, stirring occasionally to make sure they don't brown. 2. Add the garlic and cook for another 2 to 3 minutes; it should start to smell really good! 3. Add the peppers and 1/4 cup water; season with salt. Continue cooking until the peppers have softened and the water has evaporated, another 8 to 10 minutes. 4. Add the tomato paste, pimenton, and sherry vinegar and stir to combine; taste for salt (it will probably need more). Cook until the mixture comes together and looks tightened up and slightly thickened, 6 to 7 minutes. Remove from the heat and let cool. 5. I like to squish the goat cheese into a serving bowl and nestle the peperonata in the center rather than spooning it over an entire log--it's more rustic-looking this way. Garnish with chives if you like and serve with baguette slices.

Anne Burrell has rocked in some of New York's best Italian kitchens, she's gonna help you rock your kitchen with this book.--GUY

FIERIÃ œAnne Burrell is the real deal. TV or no TV, famous or not, you put her in front of a stove and she will cook your ass under the table.--ANTHONY BOURDAINÃ œOh, baby, Anne has really knocked it out of the park with this book. It's bold, fun, and full of the passion that people love about her.--EMERIL LAGASSEÃ œWhile reading these pages, I found myself almost transfixed by Anne's strong literary voice and compelling (yet so simple!) recipes. . . I even looked over my shoulder a few times as I read or cooked, as if she were standing right by me, whispering hints and tips in my ear. Check out a new voice in Italian food--one that will make you want to bust out your pots and pans and give these great recipes a try. I guarantee that you will feel (and cook) like a rock star in your own kitchen!--ALEX GUARNASCHELLIÃ œReading Cook

Like a Rock Star will make you feel like you're with Anne in the kitchen. You're at the stove, she's behind you, jumping up and down, cheering you on. Her one-of-a-kind voice is in every recipe "getting excited about porchetta (who doesn't?), raving about deviled eggs, admitting her addiction to gnocchi. This girl loves Italian food. Loves it. She is down to earth, her enthusiasm is infectious, and the best part is that she knows what she is talking about "as if Marcella Hazan were an earthy ragazza next door who invited you over to taste her latest pasta creation. Brava, Anne! --CESARE CASELLA --Anne knows what it's like to be mentored by the best and I've seen her continue this tradition with young professional chefs. It's exciting that people will now have the chance to get this same advice and support at home by reading and using this terrific book. --MASAHARU MORIMOTO --Anne's food is as vibrant and fun as her personality "not everyone can party like a rock star, but with this great book, you'll be cooking like one! --MICHAEL SYMON --Anne's cookbook reads just like she talks "funny, bawdy, full of energy, and rarin' to cook. Cook Like a Rock Star makes you feel like you're backstage with her at Secrets of a Restaurant Chef, just the two of you, learning the techniques and tricks she's spent her whole career perfecting. Every line in this book tells the reader that you can do this! And every page inspires, encourages, simplifies, and demystifies the craft. --TED ALLEN

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 then 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 am a cookbook hoarder, but rarely do I really try many of the recipes. I was lucky enough to snag Anne Burrell's "Cook Like a Rock Star" from an email subscription service. Let me just say that Anne

Burrell's wit and spunk shine through her words in this cookbook. She tones down the "chefy" speak and gives it to you like an everyday cook. Her directions are concise and easy to follow and definitely make you want to try each recipe. So far, I've only tried one recipe: "Halibut in Paper with Yummy Summer Veg." It was a hit! So easy to do, so simple, yet so yummy! My husband thought I was a rockstar after serving him up so a "fancy" looking meal. I felt bad that the recipe was so darn simple. Since we're trying to eat lighter and healthier, I have added that recipe to my go to list as we all love fish in my house. I have requested a pasta roller so I can try my hand at making my own pasta. It seems so simple and easy the way Anne describes it, and I believe her because she is my new best friend in the kitchen. I'll post updates as I try more of the recipes, but I am certain they will all be yummy and impressive. Happy cooking everyone!

As I skimmed through the book my mouth was watering. I've watched her cook for years and she makes everything seem simple. I tried the roasted chicken with rosemary and lemon with gravy and although it took a long time between getting it ready and making the sauce, it did turn out moist and delish. I also made the zucchini and tomato sauce. Used a can of diced tomatoes that I smashed up. Now this, the aroma was outstanding. We weren't disappointed in either dish and we're looking forward to eating left overs. Can't wait to try some others. Would recommend book.

have been a fan of Anne Burrell's, ever since I spotted her on Food Network as Mario Batali's Sous Chef. I've watched her pave her way to Chef Rock Star success, when Food Network gave her own TV Show "Secrets of a Restaurant Chef". I love Anne's quirkiness, and she is definitely a chef. I've made MANY of her recipes, and blogged about them. I received this cookbook, yesterday, and I'm thoroughly enjoying Mario Batali's intro, and her introduction. She says that "the purpose of this book is to teach you how, in a fun way, to cook-- or to help you expand your skills and our repertoire if you're already comfy in the kitchen." I've read the first two categories, and I've already bookmarked quite a few recipes I cannot wait to try! I love Anne's little sayings, and she's shared some excellent tips. for example, (page 49) she shares that polenta is a "salt eraser" and if you don't salt abundantly in the early step (adding salt when bringing to a boil), you'll never recover. Who knew? I'm not a classically trained chef, but I feel very comfortable in the kitchen. Anne's recipes are unique, some have an interesting twist to classics (such as Cipolline Tempura p. 52)-- as an option to onion rings. The photography is beautiful, as are Anne's "Mis En Place" lists, rather than ingredient's listings. I'm big on Mis En Place, and Anne really emphasizes that this is key in successful cooking. I will update my review, as I begin to make her recipes. I'm ready to start on one

right now!

I really enjoy watching Ann on THE FOOD NETWORK, she seems to have things under control in the kitchen and she's empathetic towards people she's working with. I like the layout of the recipes in this book and the photos are great. The one recipe that I've already tried, Chicken Thighs With Mushrooms And Almond Puree turned out very tasty and aromatic. I didn't have blanched almonds so I tried using roasted almonds instead. I tried to blanch them after setting them in boiling water for one minute but I couldn't peel them. I guess they needed to be raw to be able to blanch them so I pureed them with their skins on. I want to try the recipe again with blanched almonds and will then decide whether to use almond puree at all or thicken the recipe another way. Might also be better to know how much salt to add instead of just saying kosher salt. I usually use sea salt but I was trying to follow the recipe as close as possible. Maybe kosher salt is easier to use too much of because I usually don't have a salting problem. Anyway, mine came out just a tad too salty. The only other thing was that she doesn't recommend using dried herbs and I have a hard time always finding fresh herbs. The closest big city is more than an hours drive away and even then I can't always find the fresh herbs that I'd like to use. I do prefer the fresh herbs as well. Luckily I did have fresh thyme for this recipe but I didn't have the Butcher's Twine so I wrapped it in cheese cloth instead and it worked great. Maybe an alternative to using Butcher's Twine could have been helpful but all in all I think it deserves five stars. Thank you Ann!!

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