



## Alton Brown's Gear for Your Kitchen

By Alton Brown

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### Alton Brown's Gear for Your Kitchen By Alton Brown

Dedicated viewers of Alton Brown's acclaimed Food Network show *Good Eats* know of his penchant for using unusual equipment. He has smoked a salmon in a cardboard box, roasted prime rib in a flowerpot, and used a C-clamp as a nutcracker. Brown isn't interested in novelty, he's just devoted to using the best—and simplest—tool for the job.

*Alton Brown's Gear For Your Kitchen* offers honest, practical advice on what's needed and what isn't, what works and what doesn't. For instance: You only need three knives, but they are a lifetime investment. And don't bother with that famous countertop grill—it doesn't get hot enough to properly sear. In his signature science-guy style, Brown begins with advice on kitchen layout and organization, then gets to the lowdown on these cooking elements: Big Things with Plugs; Pots and Pans; Sharp Things; The Tool Box; Small Things with Plugs; Storage and Containment; and Safety and Sanitation.

*Gear For Your Kitchen* is essential for all of Brown's fans as well as anyone who wants a good guide to great kitchen gear. With more than 125,000 hardcover copies in print, this indispensable—and highly entertaining—book is now offered in a paperback edition that every home cook can afford.

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## Alton Brown's Gear for Your Kitchen By Alton Brown Bibliography

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### Editorial Review

#### Amazon.com Review

"I think cooking is a lot of fun and I hate to see people not having fun doing it just because they don't have the right tools--which is not to say they need the prettiest, best, most expensive tools. They just need the tools that are right for them." Such is the organizing principle of *Alton Brown's Gear for Your Kitchen* by the selfsame Alton Brown, star of Food Network's *Good Eats* as well as award-winning author of *I'm Just Here for the Food*. It's an interesting, effective principle. It comes from a guy who serves pie with a four-dollar mortar trowel he picked up at the hardware store.

Brown's opening challenge is a 60-day, four phase process of ridding your kitchen of all things unused and insignificant--easy on the surface, but tough in the doing. That leaves room for essential gear. And to help make those choices, Brown looks at pots and pans, sharp things (not just knives, but graters, mandolins, and cheese slicers, too), small things with plugs (as in small appliances--from food processors to coffee makers to deep fat fryers), kitchen tools unplugged (those items that fill drawers), storage and containment, and safety and sanitation.

If this were just an encyclopedia, what an unwholesome bore it would be. But Brown turns this relevant information into a romp. He's talking about the tools he uses, after all, and has no fear of naming likes and dislikes--based on his own experience. He also includes unending side chatter about cutting corners, saving money, and actually putting good tools to work. You'll find recipes throughout, and techniques, too. Like, how to bake a chicken in a flower pot. If you wonder why you would even want to attempt it in the first place, Brown clues you in. *Alton Brown's Gear for Your Kitchen* is about as guilt free as pleasure will ever get. --*Schuyler Ingle*

#### From Publishers Weekly

Best known for his Good Eats program on the Food Network, Brown has all the colander knowledge, marketing savvy and geeky male appeal to whip up a big hit from this unwieldy but very fun macropedia of gadgetry. Splashing the word "gear" across the cover in capital letters is clearly an appeal to the male shopper. Descriptions of every conceivable pan, peeler and propane torch get their due in entries ranging from a few sentences to a few pages, depending on which items Brown considers to be absolute necessities or which are just cool to have around. (As Brown is a self-confessed java-holic, the extensive overview of coffeemakers reads as a labor of love.) There are Mr. Science type explorations of topics such as, "Why Eggs Stick So Bad," and "The Proper Way to Pack a Cooler." One hundred photographs and another 100 illustrations make sense of what, for example, a nylon fish turner or an immersion blender looks like. Lost in the mix are 25 random recipes ranging from Icebox Bran Muffins to Potato Leek Soup. Brown does his own photography but designers Galen Smith and Amy Trombat deserve credit. The layout and graphics, replete with faux handwriting in the margins and arrowed lines zipping through the text are part 1950s Sears catalogue gone art deco, part coffee-table book for George and Judy Jetson.

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#### Review

"[Alton is] one part epicure, one part Einstein..."

### Users Review

#### From reader reviews:

**Susan Rooks:**

Do you have favorite book? When you have, what is your favorite's book? Book is very important thing for us to find out everything in the world. Each e-book has different aim or perhaps goal; it means that publication has different type. Some people sense enjoy to spend their time to read a book. They may be reading whatever they take because their hobby is definitely reading a book. Think about the person who don't like examining a book? Sometime, man or woman feel need book if they found difficult problem or maybe exercise. Well, probably you will need this Alton Brown's Gear for Your Kitchen.

**Thomas Krieg:**

Typically the book Alton Brown's Gear for Your Kitchen will bring you to definitely the new experience of reading some sort of book. The author style to explain the idea is very unique. In case you try to find new book to read, this book very ideal to you. The book Alton Brown's Gear for Your Kitchen is much recommended to you to learn. You can also get the e-book from the official web site, so you can easier to read the book.

**Debra Davis:**

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**Louis Hartford:**

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