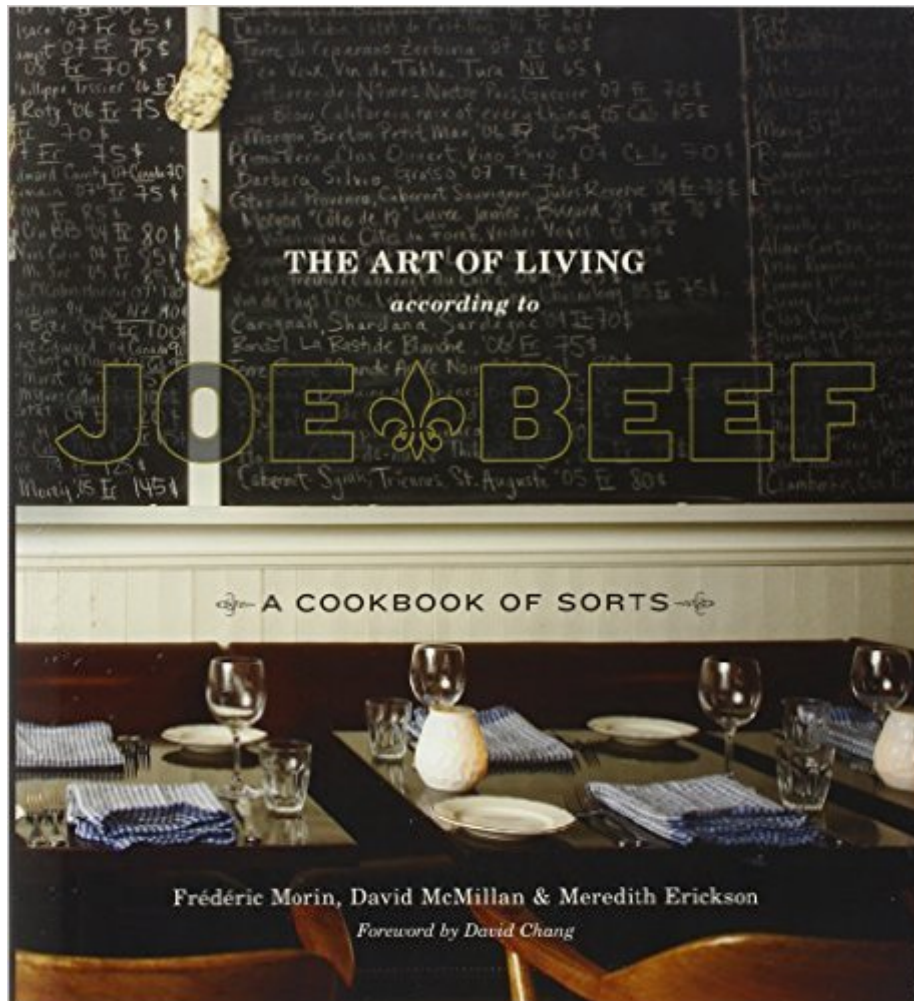


The book was found

The Art Of Living According To Joe Beef: A Cookbook Of Sorts



Synopsis

Located in a working-class neighborhood of Montreal, Joe Beef is at the center of Montreal's growing reputation as a culinary destination. Often referred to as the Paris of North America, Montreal is the second-largest French-speaking city in the world, and like France, food is at the heart of its identity. In *The Art of Living According to Joe Beef*, co-owners/chefs Eric Morin and David McMillan, along with writer and former Joe Beef staff member Meredith Erickson, present 135 unforgettable recipes showcasing Joe Beef's unconventional approach to French market cuisine. Advocating the use of ingredients from local or family-owned producers whenever possible, this collection of hearty dishes delivers. The Strip Loin Steak comes complete with ten variations, Kale for a Hangover wisely advises the cook to eat and then go to bed, and the Marjolaine includes tips for welding your own cake mold. Joe Beef's most popular dishes are also represented, such as Spaghetti Homard-Lobster, Foie Gras Breakfast Sandwich, Pork Fish Sticks, and Pojarsky de Veau (a big, moist meatball served on a bone). The coup de grâce is the Smorgasbord "Joe Beef's version of a Scandinavian open-faced sandwich" with thirty different toppings. This cookbook (of sorts) is packed with personal stories, Fred's favorite train trips, Dave's ode to French Burgundy, instructions for building a backyard smoker and making absinthe, a Montreal travel guide, and beaucoup plus. With nearly every recipe photographed in exquisite detail, this nostalgic yet utterly modern cookbook is a groundbreaking guide to living an outstanding culinary life.

Book Information

Hardcover: 304 pages

Publisher: Ten Speed Press (October 11, 2011)

Language: English

ISBN-10: 1607740141

ISBN-13: 978-1607740148

Product Dimensions: 9.4 x 1.1 x 10.4 inches

Shipping Weight: 3.3 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars See all reviews (39 customer reviews)

Best Sellers Rank: #78,116 in Books (See Top 100 in Books) #6 in Books > Cookbooks, Food & Wine > Regional & International > Canadian #60 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats #76 in Books > Cookbooks, Food & Wine > Regional & International > European > French

Customer Reviews

Delicious! Tasty! After cooking several recipes in this book I can't wait to try more of them. Excellent flavor combinations. We really liked the "Spaghetti Homard-Lobster" and the "Little Sausages" I liked that they ask for ingredients I can easily buy and kitchen tools I've had for years. The book is also about some folks who love their city, Montreal. I'm from NYC and can tell if a local is writing about my town so I was excited to read about their town. If you are going to Montreal forget the travel guides and read this book! The authors even talk about some of their favorite places to eat and shop. There are also sections about train travel, building a smoker (although I won't be) and enjoying wine (although I will be) and some great stories about the recipes, food and friends. After reading this book I think it would be great to hang out with the gang at Joe Beef.

I bought this on the basis that it was featured in 'Lucky Peach' vol 2. And I consider it a great purchase. Surprisingly approachable and user friendly, I've used it twice since I got it a week ago. I made steak tartare as a lunch to take to work and it was viewed jealously by my colleagues. The BBQ sauce is simple but good. I'll have a crack at a few more things over the coming weeks. Buy it. It's surprisingly good and whilst it has a Canadian-centric view, it's not impossible to replicate the recipes. And it's a fun read beyond the recipes. I wish I had a reason to Canada other than to go to Joe Beef...that would be excessive even by my standards. Unless they want to fly me there to do an ironic Australian review for a magazine or something. I wish.

The Art of Living...Joe Beef cookbook is great. It has easy to follow recipes that are straight forward no frills. The flavors are out of control. Definitely not something for the calorie counter. Compared to the Au Pied de Cochon cookbook, Joe Beef is better in my opinion. PDC cookbook is hard to follow and pretty unrealistic in terms of ingredients. Joe Beef offers up alternatives to hard to find items as well as useful facts about Joe Beef from history, inspirations, ideas and even travel tips. Full of great ideas and funny anecdotes. Buy it if you love food.

As a chef and a former resident of Montreal, I eagerly awaited the arrival of this book. More than just a cookbook, although it is an excellent one, it is a monologue, a travelogue, a history lesson and a testament to the beautiful madness of the French Canadians. It is the funniest cookbook you'll ever read and one of the smartest. It left me checking Air Canada flights back to Montreal and dinner at Joe Beef.

What a wonderful read this book is! Whether you've been to Joe Beef or not, it's a fascinating story of a place--Montreal-- as much as a single restaurant. Sharing everything from their favorite train journeys to how to make a backyard smoker, this book is far more than its 135 recipes. Those, however, make great vicarious eating adventures--especially if you are fan of foie gras, red meat and oysters. Here's to Joe Beef and to Frederic Morin and David MacMillan!

This book is really amazing. It made me want to visit Quebec just so that I could eat at their restaurants and experience the food. The food that is found here is unique in that it is French Canadian and you can't really get it anywhere else. I really enjoyed the book and hope to try some of the recipes.

This is far more than a cookbook, although the recipes included are divine. I absolutely loved reading every single page & was sad when it was over. I've learned so much about the art of dining (& drinking!) and can't wait to visit the restaurant in person some day.

I had a difficult time finding this gem in local book stores, but thank God for .com!! I couldn't be happier with this purchase. The book is PACKED with beautiful photos, loads of recipes and stories to keep you entertained throughout. This book would be perfect for the adventurous home-cook as well as the experienced culinary visionaries. This is one of those "cook books" that you leave on the ol' coffee table for a good read or an occasional thumb-through.

[Download to continue reading...](#)

The Art of Living According to Joe Beef: A Cookbook of Sorts All Sorts of Noises (All Sorts) Eat at Joe's: The Joe's Stone Crab Restaurant Cookbook Salvation Through Judgment and Mercy: The Gospel According to Jonah (The Gospel According to the Old Testament) POLPO: A Venetian Cookbook (Of Sorts) Groovy Joe: Ice Cream & Dinosaurs (Groovy Joe #1) Joe-Joe the Wizard Brews Up Solids, Liquids, and Gases (In the Science Lab) Joe: A Memoir of Joe Brainard Charlie Joe Jackson's Guide to Not Reading (Charlie Joe Jackson Series) Frugal Living: 55 Tips to Save Money! Enjoy Living on a Budget, Become Debt Free, and Have Complete Financial Independence (Frugal Living Books, frugal living for dummies, frugal living made simple) Word Sorts and More: Sound, Pattern, and Meaning Explorations K-3 (Solving Problems in Teaching of Literacy) The House of All Sorts Masterbuilt Smoker Recipes For Smoker Cooking: Masterbuilt Smoker Recipes Cookbook For Smoking Meat Including Pork, Beef, Poultry, Fish, and Wild Game The Nolan Ryan Beef & Barbecue Cookbook: Recipes from a Texas Kitchen Whole Beast Butchery: The Complete

Visual Guide to Beef, Lamb, and Pork Jerky Everything: Foolproof and Flavorful Recipes for Beef, Pork, Poultry, Game, Fish, Fruit, and Even Vegetables (Countryman Know How) Great Meat: Classic Techniques and Award-Winning Recipes for Selecting, Cutting, and Cooking Beef, Lamb, Pork, Poultry, and Game The Butcher's Guide to A Well-Raised Meat: How to Buy, Cut, and Cook Great Beef, Lamb, Pork, Poultry, and More Butchering Beef: The Comprehensive Photographic Guide to Humane Slaughtering and Butchering McCall's Cooking School Recipe Card: Meat 15 - Beef Brisket With Browned Potatoes (Replacement McCall's Recipe or Recipe Card For 3-Ring Binders)

[Dmca](#)