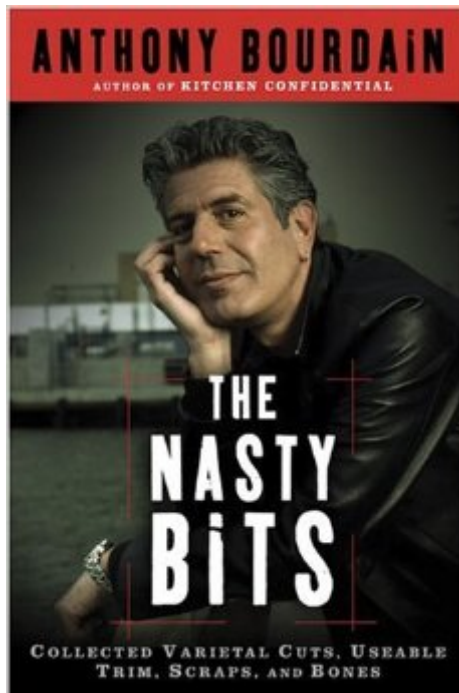


The book was found

The Nasty Bits: Collected Varietal Cuts, Usable Trim, Scraps, And Bones



Synopsis

The good, the bad, and the ugly, served up Bourdain-style. Bestselling chef and No Reservations host Anthony Bourdain has never been one to pull punches. In *The Nasty Bits*, he serves up a well-seasoned hellbroth of candid, often outrageous stories from his worldwide misadventures. Whether scrounging for eel in the backstreets of Hanoi, revealing what you didn't want to know about the more unglamorous aspects of making television, calling for the head of raw food activist Woody Harrelson, or confessing to lobster-killing guilt, Bourdain is as entertaining as ever. Bringing together the best of his previously uncollected nonfiction—and including new, never-before-published material—*The Nasty Bits* is a rude, funny, brutal and passionate stew for fans and the uninitiated alike.

Book Information

Hardcover: 288 pages

Publisher: Bloomsbury USA; First Edition edition (May 16, 2006)

Language: English

ISBN-10: 1582344515

ISBN-13: 978-1582344515

Product Dimensions: 6.4 x 1.1 x 9.5 inches

Shipping Weight: 1.2 pounds

Average Customer Review: 4.2 out of 5 stars [See all reviews](#) (173 customer reviews)

Best Sellers Rank: #101,320 in Books (See Top 100 in Books) #25 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Tasting](#) #188 in [Books > Cookbooks, Food & Wine > Cooking Education & Reference > Essays](#)

Customer Reviews

'The Nasty Bits' by chef, novelist, and culinary bad boy TV and print journalist, Tony Bourdain is a collection of thirty-six (36) non-fiction pieces and one fictional fragment from various American and Australian English language culinary journals and other miscellaneous mags such as 'Playboy' and 'Rolling Stone'. The pieces are cleverly, if somewhat arbitrarily divided into six chapters, titled by the five flavors on the tongue, Salty, Sweet, Sour, Bitter, and Unami, plus 'A Taste of Fiction'. Many of the pieces are an update to the subjects Tony covers in his best known book, the memoir, 'Kitchen Confidential', plus commentaries on his adventures while doing various TV shows and personal appearances since he hung up his toque as executive chef of Les Halles in New York City a few years ago. I am happy to say that while I was never very impressed by the few Bourdain pieces I

read in `Gourmet', almost all of these pieces have something interesting to say to the lover of culinary gossip. Bourdain is almost unique among the current crop of culinary celebrities. I have often seen it written that he is a better writer than he was a chef. In my reading, I think this is quite true, since I find his pieces as engaging as the very spicy memoir from Gael Greene and `almost' as literate as the writing of the great M. F. K. Fisher. His one cookbook of recipes from Les Halles is worth reading more for the way Bourdain writes about his very simple recipes than for the recipes themselves. Bourdain's primary interest is as an iconoclast and as a guide to the dirty underbelly of the culinary world.

Art-cuisine one-upsmanship is increasingly out of hand. Showcase restaurants are more and more divorced from the roots of good eating: the economical, parsimonious, and HUNGRY tradition of farm, field, and woods. When Anthony Bourdain writes, whether it be about commercial kitchens, or Bistro food, or artsy platings, or variety meats, or his adventures to the culinary hinterlands, he is always criticizing one thing: the sissifying of food [and chefs] in the art-cuisine market. He disdains the fussy, the hyper-refined, and the decorative. His criticisms in *Nasty Bits* are just as spot-on damning and funny as we've come to expect after reading *Kitchen Confidential* and *The Les Halles Cookbook*. He enthusiastically celebrates the simple pleasures of skillfully-prepared simple dishes, returning time and again to our hunger and our need for sustenance and flavor. In *Nasty Bits* he travels the world in search of intense and intimate food adventures. He eats seal with an Inuit family, and his description is alive to the newness and immediacy of the experience. But these world travels do not, by any means, lead to an embrace of 'fusion' cuisine with all of its forced assimilations and jarring collisions. He is a food realist: he operates within the larger economy, as nearly all of us do, but with a real regard for the basic dishes that evolved out of specific places before refrigeration and multinationals. Without indulging in specious pseudo-intellectual arguments, pro or con, as so many food writers-cum-cultural critics do, he references appetite and taste. These are certainly the first and second reasons we eat. What he disparages so eloquently are all the OTHER reasons we eat: to impress, to be seen, to scratch the itch of dilettantism, to celebrate our wealth, etc.

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

The Nasty Bits: Collected Varietal Cuts, Usable Trim, Scraps, and Bones NASTY NAZIS 2: NASTY NAZIS & NASTY NAZI BITCHES: 165 PULP MAGAZINE COVERS FEATURING NASTY NAZIS AND NASTY NAZI BITCHES DOING WHAT THEY DO BEST... The Book of Bones: A Bones Bonebrake Adventure (Bones Bonebrake Adventures 2) NASTY NAZIS 3: Pulp Magazine Covers Featuring Nasty Nazis III-Treating Beautiful Women Sew Dolled Up: Make Felt Dolls and Their Fun,

Fashionable Wardrobes with Fabric Scraps and Easy Hand Sewing Osteoporosis: How To Reverse Osteoporosis, Build Bone Density And Regain Your Life (Osteoporosis, Bone Density, Strong Bones, Healthy Bones, Osteoporosis Cure) Perfect Bones : A Six-Point Plan to Promote Healthy Bones Your Bones: How You Can Prevent Osteoporosis & Have Strong Bones for Life Naturally Fight Fat After Forty: The Revolutionary Three-Pronged Approach That Will Break Your Stress-Fat Cycle and Make You Healthy, Fit, and Trim for Life Holly Clegg's Trim and Terrific Diabetic Cooking Borders, Trim & Frames for Scroll Saws (Woodworker's Pattern Library Series) Holly Clegg's Trim & Terrific Gulf Coast Favorites: Over 250 easy recipes from my Louisiana Kitchen Plain Sailing: The Sail-Trim Manual for New Sailors Introduction to Computing Systems: From Bits and Gates to C and Beyond Making Bits & Pieces Mosaics: Creative Projects for Home and Garden ISO 5468:2006, Rotary and rotary impact masonry drill bits with hardmetal tips - Dimensions Cabezas y Embocaduras/ All about Bits and Bridles (Guias Fotograficas Del Caballo/ Photographic Horse's Guides) (Spanish Edition) Hugh Johnson on Wine: Good Bits from 55 Years of Scribbling A Graveyard Called Two Bits: How to Succeed at War without Really Dying A Thousand Cuts: The Bizarre Underground World of Collectors and Dealers Who Saved the Movies

[Dmca](#)