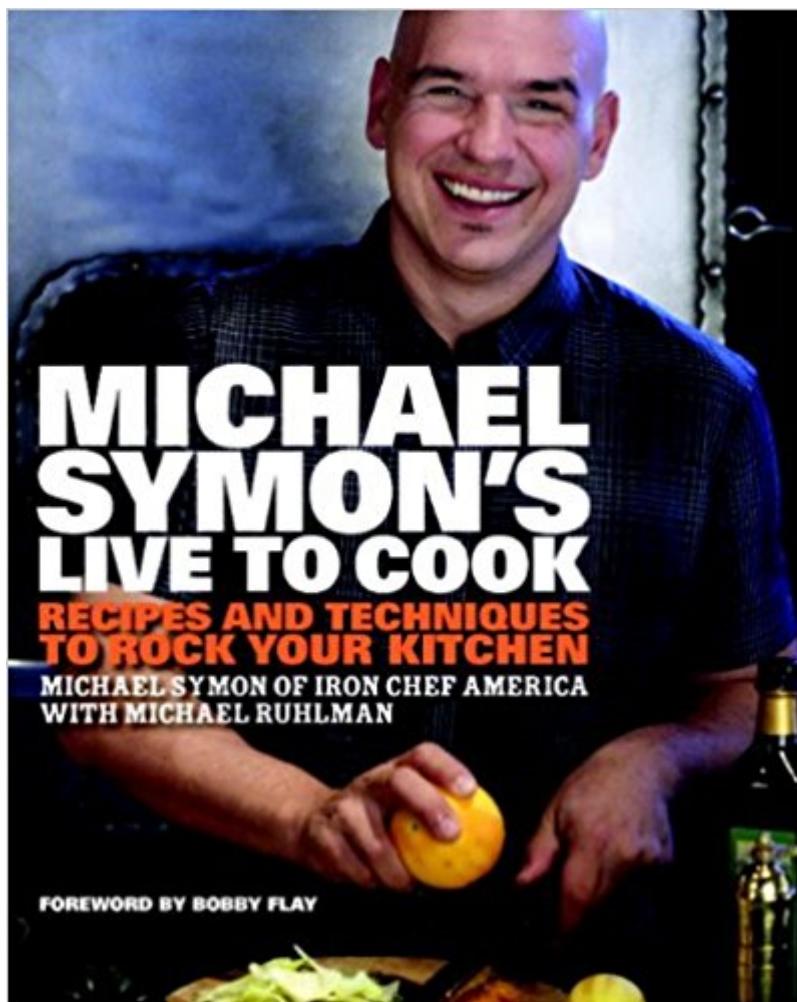


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Michael Symon's Live To Cook: Recipes And Techniques To Rock Your Kitchen



Synopsis

Hometown boy turned superstar, Michael Symon is one of the hottest food personalities in America. Hailing from Cleveland, Ohio, he is counted among the nation's greatest chefs, having joined the ranks of Mario Batali, Bobby Flay, and Masaharu Morimoto as one of America's Iron Chefs. At his core, though, he's a midwestern guy with family roots in old-world traditions. In Michael Symon's *Live to Cook*, Michael tells the amazing story of his whirlwind rise to fame by sharing the food and incredible recipes that have marked his route. Michael is known for his easy, fresh food. He means it when he says that if a dish requires more than two pans to finish, he's not going to make it. Cooking what he calls "heritage" food—based on the recipes beloved by his Greek • Italian • Eastern European • American parents and the community in Cleveland—Michael draws on the flavors of traditional recipes to create sophisticated dishes, such as his Beef Cheek Pierogies with Wild Mushrooms and Horseradish, which came out of the pierogies that his grandpa made. Michael translates the influences of the diverse working-class neighborhood in which he grew up into dishes with Mediterranean ingredients, such as those in Olive Oil Poached Halibut with Fennel, Rosemary, and Garlic; Italian-style handmade pastas, like Linguini with Heirloom Tomato, Capers, Anchovies, and Chilies; and re-imagined Cleveland favorites, such as Mac and Cheese with Roasted Chicken, Goat Cheese, and Rosemary. Part of Michael's irresistible allure on the Food Network comes from how much fun he has in the kitchen. To help readers gain confidence and have a good time, Michael Symon's *Live to Cook* has advice for cooking like a pro, starting with basic instructions for how to correctly use techniques such as braising, poaching, and pickling. There's also information on how caramelizing vegetables and toasting spices can give dishes a greater depth of flavor—instead of a heavy, time-consuming stock-based sauce—and why the perfect finishing touch to most meat or fish dishes can be a savory hot vinaigrette instead. With fantastic four-color photography throughout and tons of helpful "Symon Says" tips, Michael Symon's *Live to Cook* is bound to get anyone fired up about getting into the kitchen and cooking up something downright delicious.

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Customer Reviews

From Michael Symon's *Live to Cook: Veal Chop Milanese with Arugula Salad* This is a very simple dish to make and is also one that works with all sorts of different meats, such as chicken, pork, beef, and most game. It makes a great late lunch or early dinner in the summertime when tomatoes and arugula are bountiful. The thing I love about it is you get some great texture from the standard breading, and the arugula salad keeps things light and flavorful. -- Michael Symon

Ingredients 4 bone-in veal chops, each 12 ounces 2 cups all-purpose flour 4 large eggs 2 cups panko bread crumbs 1/2 cup grated Parmesan cheese Kosher salt and freshly ground black pepper 1/4 cup olive oil 2 tablespoons unsalted butter 1 garlic clove, minced Juice of 1 lemon 1/4 cup extra-virgin olive oil 1 red onion, thinly sliced 3 cups arugula 1 cup grape tomatoes, halved 12 fresh basil leaves

Cleveland's most famous restaurateur, Symon is an iron chef on the Food Network, and he's got the personality to hang with Mario Batali and Bobby Flay. His fun, brash appeal often shines through in this collection of bold and surprisingly simple to master recipes. He doesn't hold back with the flavorings: a simple linguine with heirloom tomatoes is spiced with capers, anchovies and chili, and even veggie side dishes—peas and pancetta; Ohio creamed corn with bacon; crispy cauliflower with anchovy aioli—are decadent. Chapters on pickling and charcuterie are evidence that this is a legit chef's cookbook, but he makes such recipes as lamb bresaola, duck confit, and pickled ramps completely approachable. Though the prose feels dashed off (one paragraph says Symon's food is reliant on good technique and a few lines later claims it uses almost no technique whatsoever) and the design is occasionally forced (chapter contents and some headings are displayed in a font apparently meant to evoke Symon's many tattoos, but they're barely legible), the recipes are very strong. This volume is excellent for anyone who wants to cook

like a chef without a lot of stress. (Nov.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

I gave this to my Niece who was a beginner cook. Now she is a lot better. I think she got motivated by the style of this book.

Yes, bacon makes everything taste better. So if you're not a fan, this isn't for you. But honestly, I didn't know there were so many ways to use it even to enhance the flavor of asparagus. Not to say everything in this book has bacon. He also tells his story from the beginning of his cooking career to where he is now in between the chapters. I do love his recipes, the burger is amazing and everyone should make it. Also, he explains the different taste components that should be in the dish to balance it, like including something vinegary to balance a heavy savory taste. I never really thought about cooking like that and it really opened my eyes to even more possibilities. But don't worry, there are simple family favorites in here too. Definitely try the tomato soup recipe!

I love Michael Symon (I think I have a bit of a crush!) cause of his passion and zest for cooking. It also may be cause he's half Greek like me. I don't know. I do know that the recipes in his Live to cook cookbook are fantastic! I bought the cookbook after making the pasta dish with anchovies. I had borrowed this cookbook from the local library and fell in love with so many of the recipes I just had to purchase it.

Like another reviewer commented that he was not excited about this long awaited Symon cookbook initially from its cover nor quick look through the collection, that was my exact reaction. But I knew that Symon can cook the doors off an oven and so made myself carefully go through it. The cover does project Michael's great smile, but it should have had another Symon distinctive, in fact a first for a cookbook. It should have been fitted with one of those "sound producing greeting cards when you open the cover" to have his infectious laugh with busy kitchen sounds in the background. I first ran into Michael in friend Ruhlman's "Soul of a Chef." Next, saw him on FoodTV network in Melting Pot, and then later in Iron Chef competition. Had on top of this that his new restaurant here in Detroit, "Roast" made me check it out. It was superb, so I knew I had to dig and mine this cookbook more than a casual pass. This reviewer loves the intro writings of the chef(s) and what their philosophy of cooking is, and why this cookbook? Michael is to the point: "approachability! Share food with home cook! straightforward! economical! minimal embellishments! big, big flavors and

soulful satisfactions! It's also to be a tribute to his heritage, to which we all should admire and give it a taste. It's Greek-Italian-Slovakian. He's typical in admonishing us home cooks to buy best ingredients and apply good technique, and wanting us home wanna be's to be better with every dish. What is fascinating about all this as Symon points out is his sections on charcuterie and pickling. Not many of us mess around with these areas, so this will be adventuresome to say the least to indulge. My early venture into Symon's world is not extensive to this point, but can report that he meets his goals easily and persuasively. I made the Pierogies with Wild Mushrooms and Horseradish (my wife is nuts about pierogies) and substituted cubed beef shoulder for the cheeks as Symon Says, and the dish sung! His restaurant was famous because he kept prices low and used minimal pots/pans, limiting himself to \$20 back in late '90s and 2 pan max. Here, it takes 3: pasta pot, skillet for mushrooms and Dutch oven, but the results are worth it. Also, tried his Spicy Tomato and Blue Cheese Soup and it is unique and a go-to! Heat of sriracha and rich blue cheese combine with San Marzanos tomatoes to make this rich and satisfying bowl of pleasure. Didn't have opportunity here to go with his recommended blue cheese source, but will try it out soon. Substituted Maytag Blue and it seemed grand. This is definitely a home centered cookbook, and one the into-it home chef will want to refer to often to learn this wonderful ethnic collection and technique improving offering, as are the Symon Says sidebars. The photos are excellent as are all Clarkston Potter offerings.

I sadly didn't find too many useful recipes in this cookbook. I was expecting more simple and rustic dishes. If you enjoy seafood and mushrooms (both things I hate) and have access to what in my area (small town) are considered more exotic ingredients this may be the cookbook for you though! I expected much more from this book and it really just wasn't there.

Michael Symon is such a great chef! I love his recipes. They are not the simplest, but they enhance simple, fresh ingredients and makes them better. I have been a fan of his since he first tried out for The Next Iron Chef! And I love his laugh and smile. His book is filled with really great recipes, and while I have not tried them all, the ones I have tried are fabulous! They take some preparation, so be sure your mise en place is set, and you read the recipes all the way through to account for long braising times, etc.

Upon the initial review of the book, I thought "Ahw, just another cook book with recipes the home cook would never attempt (ingredients not readily available/process not geared to an average home

cook)." My thoughts were changed when I read various reviews on this review post under this book, designating to give it a second chance. So I did, and I am greatly pleased. Many of the recipes can be made by the home cook. Michael's stories are very enjoyable - they help you greatly to understand his style and what he hopes to accomplish. His chef's tips are also very invaluable (commenting on the role of his pantry, cooking tools, ingredients, etc.). I greatly enjoy his ideas on how to completely change a dish (i.e. turning it to an oriental slant my making a vinaigrette that would include "XXX", etc.). Between his cookbook and the Michael Chiarello cookbooks, I was able to understand the style the each chef is trying to get across. I had never been able to accomplish that in the past. Note: I am a Clevelander so I do I have an upfront appreciation for Symon's accomplishments.

Michael Symon is the only person I have ever bought a cookbook of that I actually LOVE every recipe. He is good at making complicated dishes approachable and somehow fun.

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