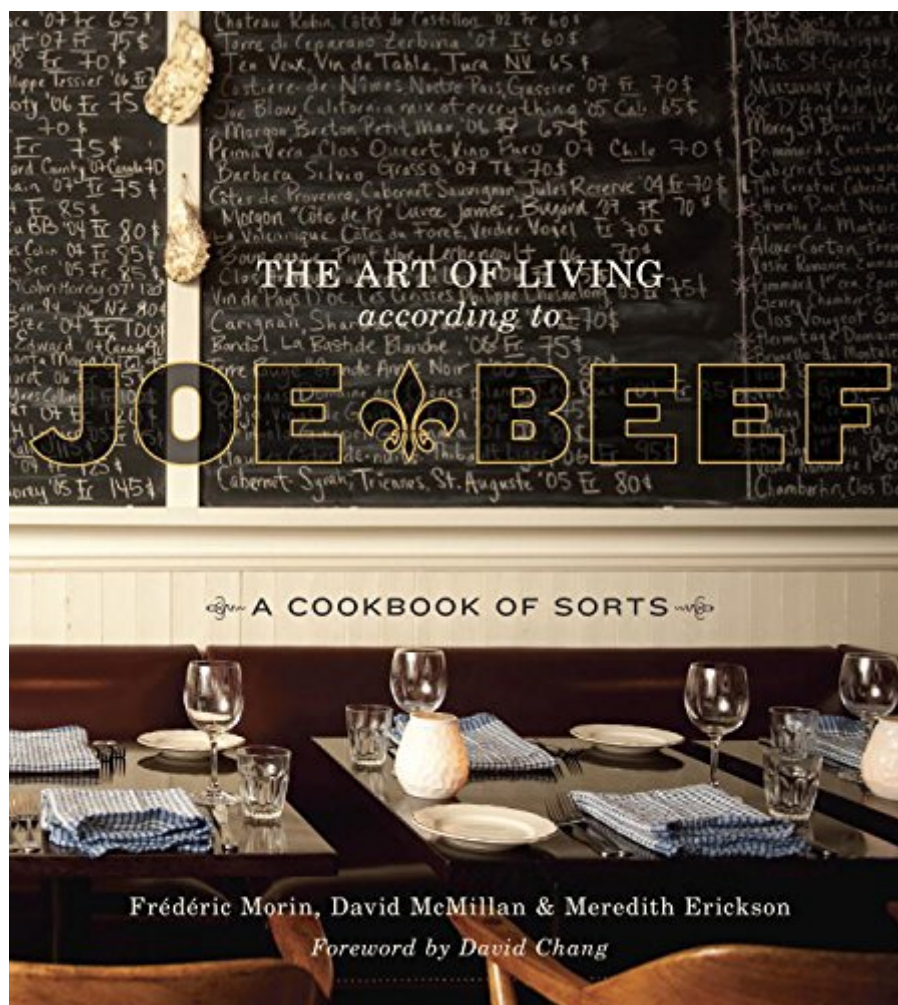


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# The Art Of Living According To Joe Beef: A Cookbook Of Sorts



## Synopsis

The debut cookbook from one of the most celebrated restaurants in Canada, featuring inventive twists on French market cuisine, plus spirited anecdotes and lush photography. Earning rave reviews for their unforgettable approach, Joe Beef co-owners/chefs David McMillan and Frédéric Morin push the limits of traditional French cuisine with over 125 recipes (nearly all of them photographed) for hearty dishes infused with irreverent personality. 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's version of a Scandinavian open-faced sandwich with thirty different toppings. Featuring lively stories and illustrations showcasing gangsters, oysters, Canadian railroad dining car food, the backyard smoker, and more, this nostalgic yet utterly modern cookbook is a groundbreaking guide to living an outstanding culinary life. From the Hardcover edition.

## Book Information

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## Customer Reviews

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.

These guys just ROCK! I have read tons of books on many subjects and of many genres - this might be the best book I ever read. It's witty, detailed but not boringly so, and has great stories, recipes, pix, itineraries, even some science! And it's honest. It makes me want to eat at Joe Beef, Liverpool House and Mckiernan's - I just can't afford it! These people are real restauranteurs with a passion for perfection, not only profit.

I am a bit beside myself. This book represents the unfolding of a vision - part eclectic and erudite - of some real characters with real talent for food. The dishes are grounded in the French vernacular, but creatively interpreted without the modern tendency to molecular approaches. Sometimes simple, sometimes very laborious, these dishes make me wish I lived next door. There is nothing pretentious about them, just unbridled deliciousness. These folks have some serious chops, and the book is a delight to read.

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 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.

Lovely book immediately one of my absolute favorites perfect for professional chefs or any lover of French cooking! Definitely a must read!

This will be the first restaurant I visit the next time I go to Montreal, Canada. The food is so incredible that reading it makes me want to not make it at home, just go to the restaurant! The two guys who founded Joe Beef's with their girlfriends and families and friends have a nice style of presenting the food and writing about it. If pictures were edible, there would be nothing left of my book!

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