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The Man Who Ate Everything

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When Jeffrey Steingarten was appointed food critic for Vogue, he systematically set out to overcome his distaste for such things as kimchi, lard, Greek cuisine, and blue food. He succeeded at all but the last: Steingarten is "fairly sure that God meant the color blue mainly for food that has gone bad." In this impassioned, mouth-watering, and outrageously funny book, Steingarten devotes the same Zen-like discipline and gluttonous curiosity to practically everything that anyone anywhere has ever called "dinner." Follow Steingarten as he jets off to sample choucroute in Alsace, hand-massaged beef in Japan, and the mother of all ice creams in Sicily. Sweat with him as he tries to re-create the perfect sourdough, bottle his own mineral water, and drop excess poundage at a luxury spa. Join him as he mounts a heroic--and hilarious--defense of salt, sugar, and fat (though he has some nice things to say about Olestra). Stuffed with offbeat erudition and recipes so good they ought to be illegal, The Man Who Ate Everything is a gift for anyone who loves food.

**Book Information**

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**Customer Reviews**

`The Man Who Ate Everything` is written by Jeffrey Steingarten, credited with being the food critic for `Vogue` magazine, belongs to a very exclusive club of American culinary columnists whose present leading light is James Villas and whose biggest star was M.F.K. Fisher. Oddly, I always had trouble appreciating Fisher's writing, while I simply can't get enough of either Villas or Steingarten. And, of these two, I am leaning to Steingarten if anyone asked me for a `good book on food`. Steingarten's greatest strength as a writer to the amateur foodie is his ability to put himself in
our position vis-à-vis the experts. He never pictures himself as an expert like Harold McGee on food science or Mario Batali on Italian cuisine or Nick Malgieri on baking or even like gifted neophyte Alton Brown on cooking technique. Unlike these professionals and teachers, Steingarten's shtick is how he gets there, not what he has learned after arriving. He is the culinary everyman's surrogate who can travel to Venice to visit Marcella Hazan for an education in cooking and eating Venetian seafood and have cooking expert Marian Cunningham fly in to teach him how to make a perfect piecrust. Steingarten's introduction which gives an explanation of the book's title makes one seriously wonder what our dear reporter did before he was tapped to write on food for 'Vogue'. His list of culinary aversions could fill several major cookbooks, and have. One wonders if Steingarten had any food related assignment before he embarked on reforming his tastes to fit his 'Vogue' assignment. While I sometimes fear that my sense of taste is remarkably dull compared to those of talented chefs, my compensation is that there is literally nothing I will not eat and there are very few things I will avoid.

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