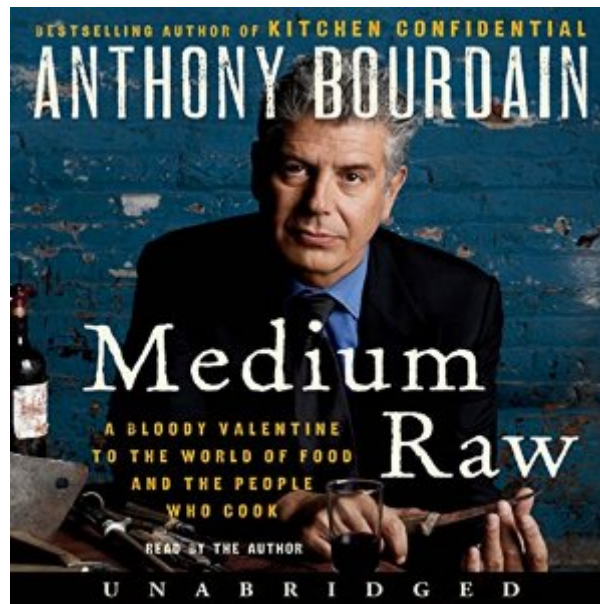


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Medium Raw: A Bloody Valentine To The World Of Food And The People Who Cook



Synopsis

The long-awaited follow-up to the mega-best-seller *Kitchen Confidential* In the 10 years since his classic *Kitchen Confidential* first alerted us to the idiosyncrasies and lurking perils of eating out - from Monday fish to the breadbasket conspiracy - much has changed for the subculture of chefs and cooks, for the restaurant business and for Anthony Bourdain. *Medium Raw* explores those changes, moving back and forth from the author's bad old days to the present. Tracking his own strange and unexpected voyage from journeyman cook to globe-traveling professional eater and drinker, and even to fatherhood, Bourdain takes no prisoners as he dissects what he's seen, pausing along the way for a series of confessions, rants, investigations, and interrogations of some of the most controversial figures in food. Beginning with a secret and highly illegal after-hours gathering of powerful chefs that he compares to a mafia summit, Bourdain pulls back the curtain, but never pulls his punches, on the modern gastronomical revolution, as only he can. Cutting right to the bone, Bourdain sets his sights on some of the biggest names in the foodie world, including David Chang, the young superstar chef who has radicalized the fine-dining landscape; the revered Alice Waters, whom he treats with unapologetic frankness; the *Top Chef* winners and losers; and many more. Always he returns to the question "Why cook?" Or the more difficult "Why cook well?" *Medium Raw* is the deliciously funny and shockingly delectable journey to those answers, sure to delight philistines and gourmands alike.

Book Information

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Customer Reviews

The year's may have passed and he's turned into a TV personality since Kitchen Confidential Updated Edition: Adventures in the Culinary Underbelly (P.S.), which revealed the behind-the-scenes world of a chef in the NY city restaurant scene, but Tony despite his own self-analysis in this one hasn't changed all that much. He's still as potty mouthed, contrarian, anti-establishment and provocative as ever. He's also as much or more of a clever, creative good writer with an unquestionable passion for food and the restaurant biz that entertains and fascinates even someone like me who only eats at restaurants. Like the first book, the chapters each act as more of an essay than as a story - covering the evolution of the restaurant/food industry and what's happened to him since his first book. There's a lot of angry diatribes interlaced with his dry humor. The topics include the inability to find a good decent hamburger, overpretentious/priced restaurant habits, the evils of the James Beard foundation, Alice Waters and sustainability, vegetarianism, the CIA and the Food Network. Some of these are better executed than others. During the hamburger one, in particular - I was ready for him to get off his soapbox long before he actually did. Still, Tony doesn't shy away from naming names and dishing dirt that anyone who watches those "evil" food shows like Iron Chef, Top Chef, and Rachel Ray will recognize and find entertaining. In fact, a whole chapter is dedicated to who he believes are the heroes and villains of the restaurant biz today, and why.

"When I sat down at my desk every morning to write Kitchen Confidential and began clacking away at the keyboard, I was gloriously free of hope that it would be read outside a small subculture of restaurant people in New York City," writes Anthony Bourdain in his newest book, and third since Kitchen Confidential, called Medium Raw. When Kitchen Confidential was published, it became an almost overnight success. As it pushed higher and higher on the NY Times Bestseller List, so to did the stardom of Anthony Bourdain. Kitchen Confidential was perhaps so popular, because for the less initiated, it unveiled in a terribly entertaining way, the obscured and raw "culinary underbelly" of the restaurant industry. It was precisely because it was written for a "subculture" of insiders that Kitchen Confidential was adopted by the masses. Its authenticity proved irresistible. Fast forward ten years: Bourdain has become a celebrity. He is the writer and personality of an Emmy award-winning television show: No Reservations. He is employed by the very network he has so long railed against: The Food Network. He is a married family man, who resides with his young daughter and wife within the yuppy confines of the Upper East Side of Manhattan. The thing is- these contradictions are certainly not lost on the self-deprecating Bourdain. They do, however, rob Bourdain's newest effort, Medium Raw, of any hope at the authenticity and refreshing originality of

Kitchen Confidential, and even of No Reservations. In Medium Raw, Bourdain does not fail to offer healthy servings of his unique, vitriolic, acerbic, laser-sharp, and hilarious wit, which his fans have come to expect of him.

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