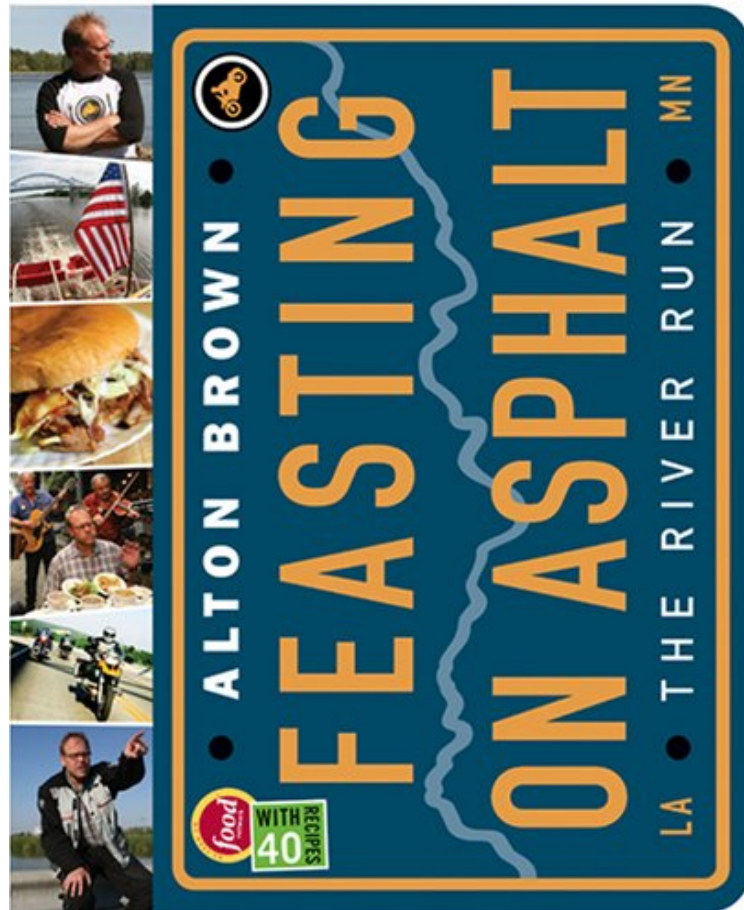


[Download] Feasting on Asphalt: The River Run

Feasting on Asphalt: The River Run

Alton Brown

*audiobook / *ebooks / Download PDF / ePub / DOC*



[Download](#)

[Read Online](#)

#92757 in Books 2008-04-01 Original language: English PDF # 1 9.25 x 1.00 x 7.50l, 1.63 #File Name: 1584796812208 pages | File size: 60.Mb

Alton Brown : Feasting on Asphalt: The River Run before purchasing it in order to gage whether or not it would be worth my time, and all praised Feasting on Asphalt: The River Run:

1 of 1 people found the following review helpful. One More Time!By CustomerLike this guy. Like the way he talks about food and food preparation. Great to add to your Alton Brown collection. But if you find him annoying.....I guess some people do..... pass this one up.0 of 0 people found the following review helpful. Feast, Indeed!By RussLove Alton Brown's Good Eats and this entire book sounds exactly like him. Felt like I was there with him enjoying all that marvelous food. Recipes are great, too. Highly recommend it to any fan of Alton, motorcycle road trips or road food.0 of 0 people found the following review helpful. but he's got great taste, so I'm sure it's goodBy Denise ApplebyI bought this for my son-in-law for Christmas so I haven't read it or tried any recipes, but he's got great taste, so I'm sure it's good.

Hes on the road again. This time, Alton Brown and his motorcycle-mounted crew are off on a thousand-mile, south-to-

north journey that follows Americas first superhighwaythe Mississippi. Starting at the great rivers delta on the Gulf of Mexico and ending up near its headwaters in Minnesota, Alton and buddies travel the heartlands byways to scout out the very best of roadside foodand to get to know the people who spend their lives preparing and serving it.A companion to the six-part Food Network series airing in fall 2007, Feasting on Asphalt: The River Run is a travel diary, photo journal, and, of course, cookbook. Altons itinerary includes big-city eateries and small-town chat n chews, as well as markets, inns, ice cream parlors, museums, barbecue jointsand even an alligator farm.Louisiana-style Grilled Alligator Tail (served simply, with lemon and butter) is one of the books forty original road-food recipes. Others include Pecan-Coconut Pie from an Arkansan roadside restaurant; BBQ Pork Ribs in Mississippi that Brown eats over pancakes; Vegetable Borscht from St. Pauls Russian Tea House; and Fried Catfish from a riverside burg in Illinois. When it comes to Americas foodways and folkways, theres no better tour guide than Alton Brown.

About the AuthorAlton Brown is the writer, director, and host of the Food Network show Good Eats, which won a 2007 Peabody Award, and is the resident food historian, scientist, and color commentator of the networks Iron Chef America series. In 2004, his book Im Just Here For the Food won the James Beard Award for Best Cookbook in the Reference category. A regular contributor to Bon Apptit and Mens Journal magazines, Brown lives in the southern United States with his wife and daughter.Jean-Claude Dhien was trained as a chef in Europe and now works as a photographer. He accompanied Alton Brown on his first Feasting on Asphalt series in 2006.