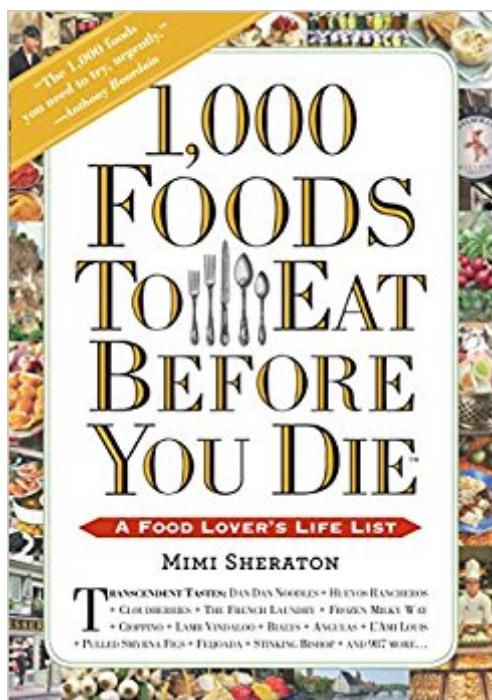


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# 1,000 Foods To Eat Before You Die: A Food Lover's Life List



## Synopsis

The ultimate gift for the food lover. In the same way that 1,000 Places to See Before You Die reinvented the travel book, 1,000 Foods to Eat Before You Die is a joyous, informative, dazzling, mouthwatering life list of the world's best food. The long-awaited new book in the phenomenal 1,000 . . . Before You Die series, it's the marriage of an irresistible subject with the perfect writer, Mimi Sheraton, a award-winning cookbook author, grande dame of food journalism, and former restaurant critic for The New York Times. 1,000 Foods fully delivers on the promise of its title, selecting from the best cuisines around the world (French, Italian, Chinese, of course, but also Senegalese, Lebanese, Mongolian, Peruvian, and many more) the tastes, ingredients, dishes, and restaurants that every reader should experience and dream about, whether it's dinner at Chicago's Alinea or the perfect empanada. In more than 1,000 pages and over 550 full-color photographs, it celebrates haute and snack, comforting and exotic, hyper-local and the universally enjoyed: a Tuscan plate of Fritto Misto. Saffron Buns for breakfast in downtown Stockholm. Bird's Nest Soup. A frozen Milky Way. Black truffles from Le Périgord. Mimi Sheraton is highly opinionated, and has a gift for supporting her recommendations with smart, sensuous descriptions you can almost taste what she's tasted. You'll want to eat your way through the book (after searching first for what you have already tried, and comparing notes). Then, following the romance, the practical: where to taste the dish or find the ingredient, and where to go for the best recipes, websites included.

## Book Information

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## Customer Reviews

Ã  Â Ã¢â ¬Å“Mimi Sheraton was one of the few critics or writers on food who, had she expressed displeasure with me, would have caused me to consider quitting the business.Ã  Â As a chef, I feared and respected her.Ã  Â As a writer and observer and enthusiastÃ¢â ¬â •as someone who travels largely on his stomachÃ¢â ¬â •I can tell you that what Mimi doesn't know is hardly worth knowing. This fat, comprehensive guide to the 1,000 foods to eat before dying is just that: 1,000 foods you NEED to try, urgently.Ã  Â Read ... and seek.Ã¢â ¬Â•Ã¢â ¬â •Anthony Bourdain, author, host, enthusiast "Her voluminous guidebook is an alphabetical cornucopia of food types and sources..."Ã  Â Ã¢â ¬â •The New York TimesÃ  Â Ã  Â "From abalone to zaÃ¢â ¬â„¢tar, Zingermans to Achatz, and lampascioni to lasagna, Mimi Sheraton has scoured the worldÃ¢â ¬â •both cerebral and physicalÃ¢â ¬â •to discover the most delicious and thoughtful comestibles. Her taste is intuitive, her curiosity insatiable,Ã  Â and the breadth of her knowledge, research, and experience is encyclopedic. A perfect book for expert and neophyte, itÃ¢â ¬â„¢s the definitive roadmap to gustatory revelations, wherever you are."Ã  Â Ã¢â ¬â •Mario Batali, chef,Ã  Â author, restaurateur, philanthropistÃ¢â ¬Å“If you love food, this is a book to read before you die! Mimi SheratonÃ¢â ¬â„¢s knowledge of the worldÃ¢â ¬â„¢s foods is legendary, as is the sharpness of her opinions. On nearly every page of 1,000 Foods to Eat Before You Die IÃ¢â ¬â„¢ve learned something new or honed my own judgment on hers. And with its links to sources and resources all over the world, I'll be dining in and out on it for years to come.Ã¢â ¬Â•Ã¢â ¬â •Harold McGee, author of On Food and Cooking: The Science and Lore of the Kitchen and Keys to Good Cooking: A Guide to Making the Best of Food and RecipesÃ  Â Ã¢â ¬Å“There is no one more authoritative than Mimi Sheraton to help you discover 1,000 Foods to Eat Before You Die. And thatÃ¢â ¬â„¢s because she has actually eaten each and every one of them with gusto, and with one of the worldÃ¢â ¬â„¢s most discerning and educated palates. This book may just become my go-to source for new menu ideas at our restaurants!Ã¢â ¬Â•Ã¢â ¬â •Danny Meyer, restaurateur and author of Setting the Table: The Transforming Power of Hospitality in BusinessÃ  Â Ã¢â ¬Å“Informative, evocative, and entertaining. ItÃ¢â ¬â„¢s a pleasure to check off the foods youÃ¢â ¬â„¢ve eaten and to plan to try the ones you havenÃ¢â ¬â„¢t yet enjoyed.Ã¢â ¬Â•Ã¢â ¬â •Marcus Samuelsson, cookbook author, chef, owner of Red Rooster HarlemÃ  Â Ã¢â ¬Å“Few people in the world have the experience that Mimi Sheraton brings to the subject of food.Ã  Â IÃ¢â ¬â„¢ll be spending the rest of my days knocking off dish by dish in 1,000 Foods to Eat Before You Die.Ã¢â ¬Â•Ã¢â ¬â •Bobby Flay, chef, restaurateurÃ  Â Ã  Â Ã¢â ¬Å“We are forever grateful to the incomparable Mimi Sheraton for her

knowledge and certainty as a journalist and a critic.â• Thomas Keller, chef/proprietor of The French Laundry â• in awe of Mimiâ•'s ability to compile such a beautiful and insightful book, again proving why she is one of the most important food writers of our time. This book is a gift to all food lovers, a thorough, delicious guide on the best dishes and ingredients around the globe.â• Daniel Humm, chef/owner, Eleven Madison Park and The NoMad â• "Who else would you trust on topics ranging from English jellied eel to hokey pokey ice cream from New Zealand and everything in between? Only the well seasoned Mimi Sheraton.â• Grant Achatz, chef/co-owner Alinea, Next, the Aviary â• "Mimi Sheraton has always reminded us that eating is an activity as much of the imagination as of the palate and the tongue. In 1,000 Foods to Eat Before You Die, she reaps the rich harvest of her prodigious gifts of endless curiosity, lightly worn knowledge, and elegance of style. She has provided us with a feast to be tasted and savored with the greatest pleasure.â• Mary Gordon, author of The Liarâ•'s Wife and Final Payments â• "Gargantuan in its appetite and encyclopedic in its scope, this is the most comprehensive book ever written on the great foods of the world. â• The book every food writer dreams of writing. A tour de force.â• Steven Raichlen, author of the Barbecue! Bible cookbooks and host of Primal Grill â• "Mimi Sheraton has written the definitive international guide for food lovers. Each page is filled with culinary treasures and surprises, presented in an engaging and entertaining manner. Reading and dining pleasure awaits you!â• Drew Nieporent, restaurateur, Tribeca Grill, Nobu, BÃƒÆtard â• "This book reads like a map to many of the great food experiences the world has to offer.â• A valuable addition to any food library.â• Eric Ripert, chef, Le Bernardin, author Avec Eric: A Culinary Journey with Eric Ripert "To this non-foodie, 1,000 Foods to Eat Before You Die was a revelationâ• perhaps the most useful travel guide on my shelf. I'm heading to Marrakesh for tagine right now." Andrew McCarthy, travel writer, actor, director "Mimi Sheraton is a national treasure. Her knowledge of food can't be beatâ• if anyone knows the 1,000 foods of a lifetime, it's Mimi." â• Daniel Boulud, chef, Restaurant Daniel, New York City â• "An epic to-do list, compiled over a lifetime of eating and traveling.â• Eater.com

Drawn from cuisines around the globe—French, Italian, Chinese, and Indian, but also Senegalese, Lebanese, Thai, and good old-fashioned American—here are the tastes, ingredients, restaurants, dishes, and recipes (more than 70) that every food lover should experience or dream about, whether it's dinner at Chicago's Alinea, the perfect empanada, or

a stroll in the markets of Palermo. Joyous, surprising, informative, and described in mouthwatering detail, each entry shines with the passion of one of the world's most celebrated food writers saying: You must try this. Nuts-and-bolts information at the end of each entry tells you where to taste the dish or find the ingredients, and where to go for the best recipes or find further information.

Recipes? This is not a cookbook! This is Mimi Sheraton's 21st Century Food Encyclopedia! A coup de maître: the knowledge, the research, the finesse, the precision, the sources, the history, down to the minutest details. It is an overwhelming achievement. I cannot stay away from it. I keep going back for more and more delights old and new and long-cherished foods while throughout the whole book that loving passion of food of hers shines and permeates the entire masterpiece.

I have this in paperback and kindle... This was a gift from my sister who knows that I love food. Had a lot of fun with this especially in NYC. Best part is the suggestions about which restaurants to try. I have also made a couple of the recipes. this type of project is very hard to keep current and I understand that so of course some restaurants had changed their menus and I couldn't find the item that I was looking for. Also, I skipped a couple because the sanitation standards in NYC are quite high and at least one restaurant that was recommended for some African food had some adverse data against it (evidence of rats) so I passed. I think that some of the suggestions could be more adventurous... That having been said overall I do love this book.

Blending both history, anecdotes, recipes, and photos Mimi Sheraton has written a book that is worth spending time over. This not a cookbook, it is, like the other "1,000..." books in the series a kind of travelogue through the world of food. The book is divided up by countries/regions of the world, and Ms. Sheraton includes not only the usual countries (France, Italy, etc.) she goes out of her way to include less-popular, though rich in food history, countries (Hungary for example). Designed to be easy to browse through, it's one of the best books on food I've purchased in the last year.

This book is so interesting with all kinds of different foods and how to find them. Some I probably would never try but many I think could be delicious. I think anyone who is interested in different foods should give this book a try.

Wonderful book. You are guaranteed to be starving every time you read it. Very informative and lots of color pictures with the occasional recipe thrown in here or there. Great if you are a foodie, like me.

Fantastic book. I am French and I even found a couple of things I have never tried. Making an *aioli* with egg yolks is not really a sin, but the original recipe calls for mortar and pestle mashed garlic and olive oil only... otherwise what you really make is a garlic flavored mayo. Obviously, although I am well traveled, going through the non French section will be a lot of unknowns for me; I can't wait!

I am still enjoying this book. There are so many dishes in the book that my mother made when I was younger. I have made a few that I haven't eaten for 50 years. Until I started to make some of the dishes I never realized how poor my grandparents must have been due to not eating meat, fish and chicken but eating loads of vegetables, fruits and nuts. Calf's feet were a monthly staple in our home just like it was for my grandparents in Eastern Europe. This book is definitely worth the read.

I love this book. I have read page after page and also looked up many food types. Everything written about all the varieties of food is well documented and makes me want to try it all. It is fun to read and a great reference book.

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