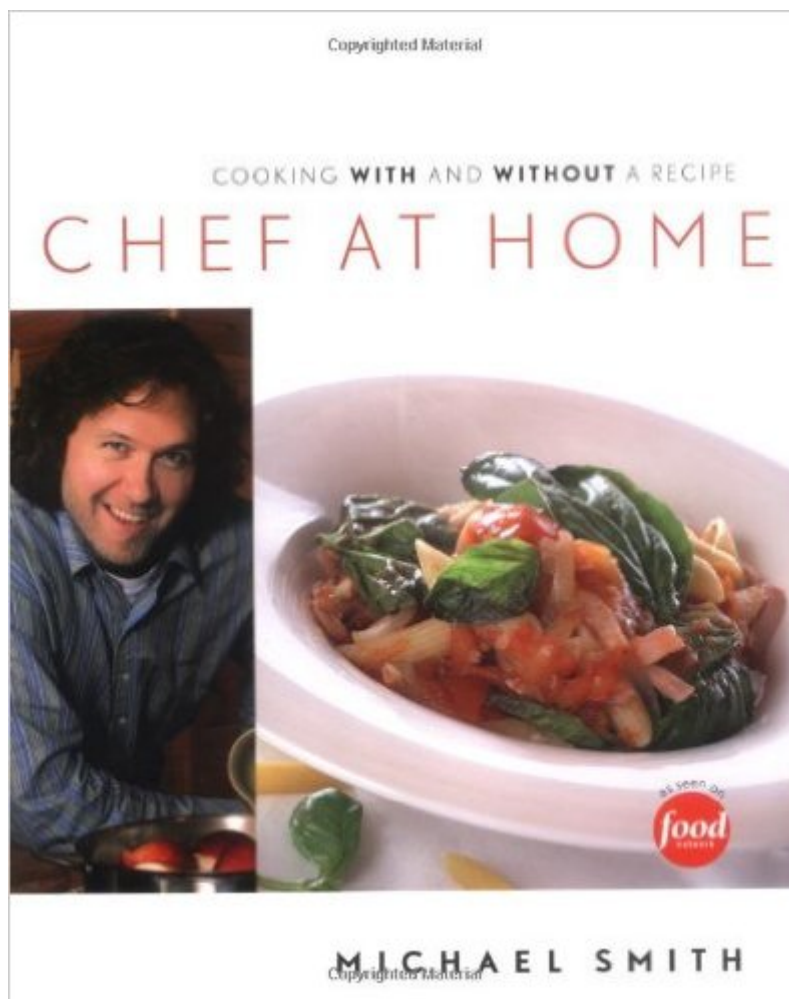


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# Chef At Home



## Synopsis

TV's Chef Michael Smith shows how cooking without recipes makes for stress-free kitchen adventures. Chef at Home Chef Michael Smith welcomes readers into his home kitchen where he encourages home chefs to cook with -- and without -- a recipe. Packed with simple and delicious meals, this cookbook offers kitchen insight and a culinary adventure on every page. Chef Michael Smith has cooked professionally for more than 20 years. In Chef at Home, the companion cookbook to his hit Food Network series, Smith emphasizes simple, stress-free cooking. In his house, every meal is an opportunity to have fun and experiment with flavors. Aspiring home cooks will learn from Smith's professional cooking secrets. Experienced home cooks will appreciate his open, creative approach. Everyone will love the book's simple, healthy flavors and the tips on personalizing each dish. Recipes include: Country Inn Pancakes Maritime Clam Chowder Rosemary Vanilla Chicken Mac and Cheese with Lobster. This book is meant to be ripped, oil-stained, accidentally burnt, and deliberately written on. It works best in the kitchen -- not on the coffee table.

## Book Information

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Average Customer Review: 4.8 out of 5 starsÂ Â See all reviewsÂ (19 customer reviews)

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## Customer Reviews

This is first class teaching at it's best. Michael Smith is a relaxed host and guide to building your own culinary skills using a few simple, tried and true ideas to provide nutritious and delicious meals for your family or to offer suggestions for creating excellent,easy and very flavorful dishes for your favorite dinner guests.It's based on his Chef At Home TV series on Food Network Canada, or, for those of us south of the border, Discovery Channel's series, in which he cooks, instructs, encourages and offers endless hints, tips and advice for creating your own wonderful family dinners.The book succeeds on all levels in translating his warmth, enthusiasm and respect for home

chefs and encourages us to take a chance and have fun in our kitchens. I've enjoyed this so much that I've ordered two more copies as gifts to friend and family home chefs.

I originally saw Michael Smith on TV while on vacation in South Africa. I could not wait to get the book and I have not been disappointed. I love the way he helps you through recipes and encourages you to add your own touches to make the dish your own.

I really thought that cooking shows were mainly blase' affairs; that is, until I saw the Chef at Home show featuring Michael Smith. This in turn caused me to purchase his cookbook or cooking reference by the same name! Now, I can easily read his comments and follow up on dishes I think I would like which were featured in the show by looking at this book. If you need cooking inspiration, something to make it fun, then this book is for you!!!

I looked a long time to find a copy of this cookbook, and was pleased to finally find this. It's my style of cooking - a pinch of this, a generous squirt of that. Unlike America's Test Kitchen recipes (which is detailed down to the last 1/8 teaspoon of an ingredient), these are more improvisational, and the recipes are delicious. The recipes give suggestions for accompanying dishes as well as recommending substitutions for ingredients that may be hard to find. It is very much a book for less experienced cooks who may be intimidated in the kitchen. It is relaxed and easy to follow.

Excellent cook book, very easy to follow and the meals are lovely. Very user friendly.

I'm very very happy with both the ease of reading this cook book & also the chef's use of primarily inexpensive everyday pantry items. Due to health issues our daughter requires a lot of fiber everyday & this book offers interesting & tasty ways to incorporate whole wheat flour into some of the recipes. The textures are new to me and the dishes have a lot of flavor. Also, if you are familiar with the chef's cooking show on TV you will appreciate the fact that he obviously wrote every sentence in this book...you can actually imagine him saying every line. There are many helpful hints & basic cooking techniques that apply to cooking beyond the recipes in this book. I am very pleased with my purchase.

From the very first day I saw "Chef at Home" I was immediately addicted...this is a book highly recommended for the "can't cook, won't cook" folks like myself, as well as the seasoned pros. Don't

leave this book on a coffee table!!!Every recipe (most of which I have seen created on the show) is easy to follow (there are some ingredients I wouldn't touch with a 10-foot pole, like mushrooms), and the stories behind them are fascinating. I especially enjoyed the personal tidbits Michael included along the way, and the marvelous photos of him with Rachel and Gabe - wish I had that little boy's palate when I was his age!Thanks Michael for sharing your life and vision on cooking with your fans.

Its a cookbook that is EZ to use with fun things to make that you can enjoy.

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