



# Good Eats: The Later Years

*Alton Brown*

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## Good Eats: The Later Years Alton Brown

As Good Eats enjoys its 14th season on the Food Network, its popularity continues unabated. Fans can't get enough of Alton Brown's wildly inventive, science-geeky, food-loving spirit. It's no wonder, then, that the first two volumes in STC's Good Eats series were New York Times bestsellers.

Like Volumes 1 and 2, Good Eats 3: The Later Years packs a bounty of information and entertainment between its covers. More than 200 recipes are accompanied by hundreds of photographs, drawings, and stills from the show, as well as lots of science-of-food facts, cooking tips, food trivia, behind-the-scenes glimpses—and bonus sock puppet instructions! In chapters devoted to everything from pomegranates to pretzels, mincemeat to molasses, Alton delivers delicious recipes along with fascinating background in a book that's as fun to read as it is to cook from. Good Eats 3 will be a must-have addition to the bookshelves and kitchen counters of Alton lovers everywhere.

## Good Eats: The Later Years Details

Date : Published October 1st 2011 by Harry N. Abrams (first published September 27th 2011)

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Author : Alton Brown

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# From Reader Review Good Eats: The Later Years for online ebook

## Elizabeth says

This is the kind of book that you visit over and over again. I love Alton Brown, and this show is definitely my favorite food show of all time. There are some things I will likely never try (like building my own tandoor oven), but there are so many things that I have already adopted as part of my own cooking routine that have helped me improve.

A solid 5 stars!

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## Dan Appel says

I read somewhere that a very large percentage of those who purchase cookbooks do so, not to try the recipes but for the joy of reading them.

I must confess that I love reading good cookbooks - and I enjoy cooking the recipe jewels I find. Cooking for me is relaxing, creative and a welcome relief from the stress of my daily life.

So, I have decided to include a number of my favorite cookbooks so that you can enjoy them as well.

Alton Brown is a former science teacher and his approach on the television series that this and the other two volumes in the series is built on, reflect his desire that we not only understand cooking but that we also understand why things happen certain ways when we are cooking. He is one of my heroes!

This final volume in the series is built on the final episodes and recipes of the series. It is good reading and good cooking!

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## Bill says

Browsing the library copy before the one I ordered comes in.

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## Heather says

I love this book. I like Good Eats the TV show, and I like learning about the science behind the cooking. I can say that I've already successfully made two things out of the book (Shepard's Pie and Marshmallows), with plans to make more items. The recipes are easy to follow, and the information with them is great! A really solid cook book.

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## **Rachel says**

I've loved Good Eats since the beginning, even though it is a bit campy (i.e. the Okra episode). Alton Brown is very informational and scientific though, and I love how that continues through the Good Eats cookbooks. I definitely have marked more recipes in this cookbook than in Volume 1, with recipes like Salted Caramel (my current obsession), Cauliflower Cheese, Mincemeat Pie (one of my hubby's favorite Christmas treats), homemade vanilla wafers for Banana Pudding, Beer Bread, and Meat Sauce and Spaghetti, just to name a few.

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## **Lauren says**

Enjoyed this cookbook, there are recipes I look forward to making.

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## **Rachel says**

yummy recipies but not all taste as good as they look on the show.

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## **Robyn says**

The library didn't have volume 2, so I can't compare this to that, only to volume 1. This gets basically the same review as volume 1, but not quite as good. There is practically no trivia in this book, which makes it nearly a transcript of the show, with recipes (all by weight). Fine, but not great.

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## **Angie Lisle says**

The three books in The Good Eats series are, essentially, transcripts for Alton Brown's show, Good Eats - which I watched religiously. I refer to these three books as my "Kitchen Bible." I love how Brown explains the science behind the recipes - it gives me so much more control of my food when I know how and why it cooks/tastes/feels a certain way.

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## **Tara Choate says**

It is so odd to me that I don't care for these books. I feel like Alton Brown on TV is so easy to follow and careful in presenting the steps. Yet the books are hard to follow and don't seem to present things in any sort of order. For instance, the TV show really SHOWED how to spatchcock a bird; in the book, there are ridiculous, childish, bewildering diagrams.

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## **Alisha says**

Much larger book than I expected. Has ALL the details from the last 80 or so Good Eats episodes. A comprehensive companion to each episode, with all the explanations, recipes (which he calls "applications"--more scientific!), and pictures. Captures the spirit of the show pretty well. Small print in some sections, and so much information that it is impossible to read it in a short time. More suitable to select an episode or two at a time. Could be fun to watch the shows with this book handy. Comes with a pattern for a sock puppet and accessorizing stickers for said puppet.

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## **Betsy says**

I have read all three of the "Good Eats" books. This is probably my least favorite because of one particular episode. I really like Alton Brown, but to cook like him you'd need a kitchen the size of the Taj Majal and equipment to match. Many of the characters that made the series enjoyable are not featured in these pages.

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## **Millicent says**

Want to make 5 hour classic dishes using a few expensive ingredients like porcini, only so that you can find out that you prefer the simple recipes you already knew?

The spaghetti and meat sauce - I prefer my own recipe.

The bread pudding - Marcus Samuelsson's bread pudding using coconut milk takes much less preparation and tastes more decadent without being as unhealthy for you.

The only recipe I have to give alton kudos for isn't in this book. It's his brine for Turkey. That's it. He amuses me, but I am not trying another tedious recipe only to taste it and go 'meh'.

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## **Fran says**

I learn a lot when reading Alton Brown. And when I make the recipes I always get... Good Eats.

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## **Felicia says**

I love Alton Brown and Good Eats, so, what's not to like? Terrific recipes and the text reads like an episode of the show.

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