



The Art of Living According to Joe Beef: A Cookbook of Sorts

David McMillan , Frederic Morin , Meredith Erickson , David Chang (Foreword)

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Located in a working-class neighborhood of Montreal, Joe Beef is at the center of Montreal's growing reputation as a culinary destination. Often referred to as the Paris of North America, Montreal is the second-largest French-speaking city in the world, and like France, food is at the heart of its identity.

In *The Art of Living According to Joe Beef*, co-owners/chefs Frédéric Morin and David McMillan, along with writer and former Joe Beef staff member Meredith Erickson, present 135 unforgettable recipes showcasing Joe Beef's unconventional approach to French market cuisine. Advocating the use of ingredients from local or family-owned producers whenever possible, this collection of hearty dishes delivers. The **Strip Loin Steak** comes complete with ten variations, **Kale for a Hangover** wisely advises the cook to eat and then go to bed, and the **Marjolaine** includes tips for welding your own cake mold. Joe Beef's most popular dishes are also represented, such as **Spaghetti Homard-Lobster**, **Foie Gras Breakfast Sandwich**, **Pork Fish Sticks**, and **Pojarsky de Veau** (a big, moist meatball served on a bone). The *coup de grâce* is the Smorgasbord—Joe Beef's version of a Scandinavian open-faced sandwich—with thirty different toppings.

This cookbook (of sorts) is packed with personal stories, Fred's favorite train trips, Dave's ode to French Burgundy, instructions for building a backyard smoker and making absinthe, a Montreal travel guide, and *beaucoup plus*. With nearly every recipe photographed in exquisite detail, this nostalgic yet utterly modern cookbook is a groundbreaking guide to living an outstanding culinary life.

The Art of Living According to Joe Beef: A Cookbook of Sorts Details

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From Reader Review The Art of Living According to Joe Beef: A Cookbook of Sorts for online ebook

Mary says

David Lebovitz recommended

Karen says

Very fun book that even has the authors guide to Montreal. A generous book with lots of recipes I would love to make, but probably never will.

Celia says

A pleasure to read.

George Bieber says

Great book for the professional chef. Might not interest the casual cook.

Interesting insight into a very unique restaurant group.

I did skim the train chapter, not too interested in that section.

Good photos and inspiring dishes!

Mario MJ Perron says

Forget any notion of healthy eating and embrace the culinary adventures contained in this collection. It is a tale of passion that will make you drool on every page! My advice is to have some tissues handy.

If you ever wanted to be a foodie, this book is for you!

Ps: make your reservation now and order the foie gras sandwich. It's so much more mouthwateringly delicious than you could possibly imagine.

Good luck and good reading.

M.

Less_cunning says

EVERYONE SHOULD OWN THIS GREAT COOKBOOK !!!

Zach Lorber says

Amazing cookbook with lots of culinary commentary. Laughed out loud a lot!

Anne says

An eccentric mix of Montreal history, autobiography and cookbook, "Joe Beef" is a testament to the love of food and the characters who gather in the kitchen to cook. The recipes are not for the faint of heart--35% whipping cream, butter, lard, suet, multiple eggs, pork--but so delicious. We prepared one, a traditional cake called Financier, and munched them with homemade chocolate mousse and Quebec strawberries. Paradise. Scattered among the traditional recipes are essays about the three restaurants in the Joe Beef family, clustered in a rapidly gentrifying part of working class Montreal as well as descriptions of old-fashioned railway dining and other culinary pursuits. The next step is dinner at "Joe Beef."

Valerie Sherman says

I love Montreal cuisine, and this book lived up to its expectation.

I made lentils like baked beans, plum jam, cider turnips, and kale for a hangover. All delicious. Looking forward to trying some of the desserts and the charcuterie. Probably will not cook horse or rabbit at home, but no judgment.

Tanya says

Gorgeous book with great information! Love these guys!

Foxthyme says

Hello beautiful, gorgeous, droolfest of a cookbook 'of sorts,' I love you.

This book is not just recipes to you, it's about a philosophy and lifelong adoration of food.

If you eat, you will love this book even if you don't cook. I dare you not to salivate while reading.

Lynn says

What makes this book amazing is the stories that go along with the recipes. McMillan and Morin have a very unique sense of humour, and Erickson does a great job of making their stories come alive. Some of the recipes seem a little too much for a home cook (like the foie gras double down), but the instructions for all

recipes are clear and concise. So far I've made the pulled pork, bbq sauce, and the banana bread. All three turned out great.

Robb Coulter says

Great christmas present. Lots of insight into the owners and development of what is now a restaurant empire in Montreal. Mixed in with great pictures, tantalizing recipes and a history of Montreal.

Asta says

Joe Beef and Liverpool House are two of my favourite restaurants in Montreal so when I heard that Fred and David were putting out a cookbook I was excited.

This isn't really a cookbook, although there are plenty of fine recipes. This a food manifesto. This is a history of the making of a friendship a business partnership, the restaurants, and the neighbourhood. It's also a collection of thoughts about what makes a good meal, why Fred loves trains and why they, along with Martin Picard of Pied de Cochon, are the hard-core carnivores of North American cuisine.

Lena says

This is an amazing book, cookbook of sorts, including stories about train travel, Montreal, the good and the bad, east and west coast of Canada and food, glorious food. The recipes include classic French reductions, lots of meat, evaporated milk and Velveeta. Come on! How great is that?

I know I won't be making everything in this book, because there are some things as a home cook that are just too much work for me (read: I am too damn lazy). But that is reason enough to visit the restaurant in Montreal.
