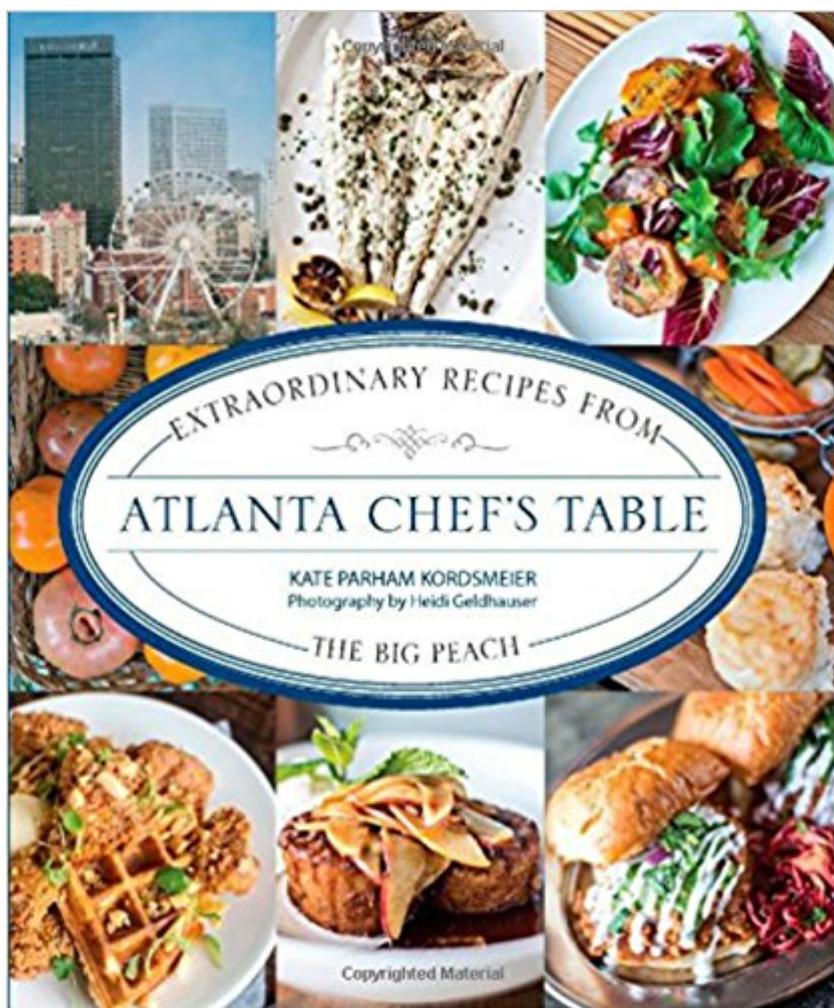


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Atlanta Chef's Table: Extraordinary Recipes From The Big Peach



Synopsis

Serving up an eclectic mix of foods, Atlanta boasts a host of talented chefs along with a devoted foodie community. With several James Beard Foundation Award semifinalists, Atlanta continues to pioneer the South from casual comfort to the finer foods. Whether you're headed to downtown or to the ethnic mecca that is Buford Highway, you'll find Atlanta's best chefs innovating and continuing to redefine the culinary food scene in the big Peach. With 100 recipes for the home cook from Atlanta's most celebrated eateries and showcasing over 200 full-color photos featuring mouth-watering dishes, famous chefs, and lots of local flavor, Atlanta Chef's Table is the ultimate gift and keepsake cookbook for both tourists and residents alike.

Book Information

Series: Chef's Table

Hardcover: 224 pages

Publisher: Globe Pequot Press; 1st Edition edition (February 7, 2015)

Language: English

ISBN-10: 1493006339

ISBN-13: 978-1493006335

Product Dimensions: 7.7 x 0.7 x 9.6 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars 21 customer reviews

Best Sellers Rank: #244,382 in Books (See Top 100 in Books) #3 in Books > Travel > United States > Georgia > Atlanta #153 in Books > Travel > Food, Lodging & Transportation > Dining #287 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South

Customer Reviews

These days eating outâ•or inâ• isn't just something Atlantans do before attending an event. Breaking bread is an event. The city's best restaurants include a mixed bag of far-flung ethnic eateries, chef-driven hotspots, and classic, time-tested mainstays.

Kordsmeier covers them all. Part-cookbook and part-tour guide, Atlanta Chef's Table manages to capture the complexity and breadth of Atlanta's modern restaurant landscape, and serve as a resource for those interested in emulating the flavors of this pivotal time in Atlanta food, at home. •Stephanie Dazey, writer and food editor at Creative Loafing in Atlanta (Stephanie Dazey, Creative Loafing in Atlanta) To fully comprehend the depth of Atlanta's unique culinary scene, it's essential to understand the stories of the people who live and work

here. Kate and Heidi do this effortlessly through interesting background information and captivating photography. Atlanta Chef's Table is more of a food-focused narration of where Atlanta came from and where it's going. This is the kind of cookbook that you reach for again and again. •Pano I. Karatassos, Executive Chef of KymaOur Atlanta chefs have built a wonderful culinary landscape with talent, passion and thoughtfulness. In Kate's book you hear their voices through their recipes, allowing us to eavesdrop on their delicious conversation.

•Linton Hopkins, chef/owner of Restaurant Eugene and Holeman and Finch Public House.Kate's book reads like a culinary tour of Atlanta's tastiest restaurants•from casual to fine•she uncovers the best of the best. •Katie Kelly Bell, freelance writer and editor, Forbes, USA Today, Decanter, The Atlantan, Men's Book & The Private Journey"Kate Parham Kordsmeier has curated a beautiful collection of culinary stories, showing Atlanta off to be what it truly has become: a world class dining destination full of excitement and authenticity. Atlanta Chef's Table is a stunning book worthy of your kitchen counter or your coffee table."Kate Parham Kordsmeier has articulated what so many of us have been working at for years: to show that Atlanta is a world class dining town. Atlanta Chef's Table highlights that authentic zeal, the focused precision and the gastronomic excitement that Atlanta restaurants have been working on for the last decade and it is a stunning collection of recipes to behold.Hugh Acheson, author A New Turn in the South and owner of Empire State South

Kate Parham is an Atlanta-based freelance food and travel writer for more than 65 publications, including USA Today, Travel + Leisure, Wine Enthusiast, The Washington Post, Esquire, DETAILS, Every Day with Rachael Ray, Vegetarian Times, and dozens more. After stints in Los Angeles, Italy, Dallas, and Washington D.C., Kate returned to her hometown of Atlanta, where she also reports on wine & spirits, health, and other lifestyle topics, and develops recipes for publications like Cooking Light and FITNESS. Kate is also a columnist for CNTraveler.com, FoodService Director, and Simply Buckhead. Photographer Heidi Geldhauser brings a very particular mindset and technique to the table when shooting food. To Heidi, the opportunity to work with a talented chef resonates with her own artistic training, as color and composition, lighting and mood play such integral roles in documenting food in the careful manner it deserves. Her philosophy: Since this is the only opportunity for the dish to be captured and preserved in image before it is enjoyed by the diner, attention to detail and to the chef's intention for the food are paramount. Heidi has been shooting at top Atlanta restaurants for several years, working closely with several of the city's most prominent public relations agencies. Her conversations with chefs over that

time have informed her own appreciation of not just how great food tastes, but how it is presented, and how thoughtfully planned and well-executed photography can and should be part of what draws a crowd to a culinary space. An Atlanta native, Heidi attended Atlanta College of Art and struck out on her own right after graduation. Her years of self-employment reflect the combination of free-spirited creativity and business-minded savvy that drives her professional life. When not documenting the Atlanta food scene, Heidi's photographic specialty is all things weddings.

I'm generally not a fan of traditional cookbooks as you can find virtually any recipe online and they take up a lot of space in the kitchen cabinets. Kate's book though is a different story and occupies a prominent place in my kitchen. She has assembled a collection of recipes for the quintessential dishes at some of Atlanta's top restaurants. I've enjoyed these dishes many times in the restaurants, so it's wonderful to be able to practice making them at home! On top of that, Kate includes wonderful narrative on the restaurants and their chefs. Even if you have no interest in cooking, this book is an excellent read just to learn more about the great restaurateurs of Atlanta.

I was searching for a gift for my daughter who is moving back to the Atlanta area after having been away for several years. I found just the perfect item in Kate Kordsmeier's book "Atlanta Chef's Table." This is the kind of book you like to sit out on the porch to read, pen in hand, so you can take notes of where you want to dine or what dish will be the main focus at your next dinner party. I particularly enjoyed reading the behind the scene stories of how some of our favorite restaurants had their beginnings. Thanks Ms. Kordsmeier for putting together such a beautiful gift and sharing it with all of us!

Great book for foodies who not only love new recipes but also like to have a little knowledge about the history of Atlanta's best restaurants. For me it was also nice to know the owner and chef at each restaurant. This book makes a great gift for friends or business associates because it's unique and looks great on a coffee or side table. I've given several to clients and they love it.

The benefits of this book are two fold - It allows you to get to know the wonderful chefs and restaurants in your city and allows you the ability to create their dishes right in your own home! There is a recipe for every level of home chef and you'll love taking an intimate look into your local eateries. This book is perfect for a new comer to the city and one who has lived here for years.

Wonderful book and I love the photography as well. I am just beginning to venture out of my comfort zone as a cook and it's wonderful to be able to try the recipes for meals I've actually enjoyed in restaurants here in Atlanta. I have thoroughly enjoyed the dishes I have prepared from this delightful book. Thank you Kate and can't wait for your next project.

This book is a nice resource for the culinary happenings in Atlanta. However, I am disappointed that the recipes do not include garnishing & plating instructions to match the beautiful photos.

Not only does it provide some great recipes, but also gives a great overview of some of the best restaurants/chefs in the ATL. As a newcomer to the area, I highly recommend this book!

Just received this cookbook as an early Mother's Day gift from my daughters. The perfect gift. I love it.

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