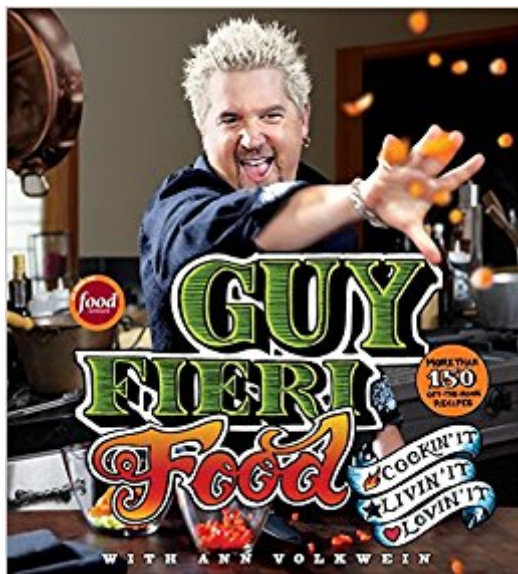


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# Guy Fieri Food: Cookin' It, Livin' It, Lovin' It



## Synopsis

Bursting with personality, fun, and flavor, Guy Fieri Food is the first-ever cookbook from the Food Network superstar, host of NBC's popular game show *Minute to Win It*, and #1 New York Times bestselling author of *Diners, Drive-ins & Dives* and *More Diners, Drive-ins & Dives*. Filled with more than 150 original recipes, gorgeous full-color photos, and loads of great cooking tips, Guy Fieri Food is an absolute must for any Fieri fan!

## Book Information

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## Customer Reviews

Exclusive: Guy Fieri on Writing Guy Fieri Food: Cookin' It, Livin' It, Lovin' It The idea behind creating Guy Fieri Food was to pull together the stories and recipes that show how I got to where I am today. I've put everything into this book as if it was the last thing I will ever do. That's a huge position to take, and everyone who participated, from family to friends to supporting teams, had the same attitude from beginning to end. It was Go Big or Go Home. With my Guy Fieri Knuckle Sandwich team, I developed recipes for the book by brainstorming on camping trips, on airplanes, through texts, over voicemails, on cocktail napkins, and by stepping into somebody's kitchen while on the road. Every moment, all the time, the recipe machine was on. I can't taste it, look at it, see it, smell it, want it, or be around it without thinking what more it could be, where it could be used and how it could be served. Creating new recipes is like playing on a giant culinary playground as long as you bring a fearless attitude you're in the game. This book has it all. Dozens and dozens of kickass recipes? Got 'em. Stories of my younger days wrangling pigs,

becoming Mr. Awesome Pretzel, and mastering flambé captain duties? Of course! But I'll also give you the backstory behind starting my restaurants and the recipes that became my culinary foundation, and I'll even lead you through a tour of vegetables with my go-to methods on when to get them and how to best cook 'em up. This is a 360 experience, from my roots to my restaurants to my shows and all the great food in between. *Guy Fieri Food* will feed all your senses, and if we had a good scratch and sniff it would've been in there. From *Guy Fieri Food: Cookin' It, Livin' It, Lovin' It: S'more Pizza* Makes 2 pizzas

**Ingredients** 2 store-bought 1-pound pizza dough balls 1/4 cup slivered almonds 3 tablespoons unsalted butter 1 sleeve graham crackers, crushed (about 1-1/4 cups crumbs) 1/2 teaspoon chili powder 1/4 teaspoon cayenne pepper 1/4 teaspoon fine sea salt 1/2 cup all-purpose flour 1/4 cup fine cornmeal 3 cups mini marshmallows Two 4-ounce dark chocolate bars, broken into 1/4-inch chunks **Special Equipment:** pizza peel and pizza stone (or pizza pan) I say it on *Triple D* all the time "everything has a kicker."

I'll show you what it takes to make the dish outta bounds. The kicker here is chili and cayenne. . . . Ooooh yeahhhhhh! **Directions** 1. Preheat the oven to 400° F. 2. Form the pizza dough into two 12- to 14-inch rounds, 1/4-inch thick. Bake, preferably on a pizza stone, for 4 to 6 minutes, until just beginning to brown. (See page 157 for more help on shaping and baking pizza crusts.) Leave the oven on at 400° F. 3. While the pizza crust is baking, toast the almonds in a dry medium skillet over medium-high heat. Transfer the almonds to a plate to cool. 4. Melt the butter in the skillet. Add the graham cracker crumbs, chili powder, cayenne, and salt. Cook for 2 to 3 minutes, until the crumbs are well-coated. Remove from the heat and set aside. 5. For each pizza, top the crust with half of the marshmallows and scatter half of the chocolate over the marshmallows. Return to the oven for 3 to 5 minutes, until the marshmallows are puffed and lightly browned. Sprinkle the pizza with half of the graham cracker mixture and top with half of the almonds. Let rest 3 to 4 minutes, slice, and serve. Repeat to make the second pizza.

If you've checked out my *Diners, Drive-ins and Dives* books or visited my restaurants, Johnny Garlic's and Tex Wasabi's, you know I'm down with all types of good food and that I'll do what's required to track it down. In *Guy Fieri Food*, I'm cookin' it my way, from the perfect recipe for Pepper Jack Pretzels (from Mr. Awesome Pretzel himself—that's me) to how to pull together a Red Rocker Margarita Chicken sandwich to a full-on vegetable Guy'd (bet you didn't see that one comin'!). Before I'm finished I'll have you throwing parties with everything from Bacon-Jalapeno Duck appetapas to Chicago Beef Pizza to Johnny Garlic's Cedar Plank Salmon. Fact is, I've been cookin' it, livin' it, and lovin' it since I was just a kid, and it's a privilege to help you bring home some of my

own classic, big, and bold flavors.

This is a fun cookbook. So many recipes...it just reminds me of family! We always cooked on the weekends together and this book is the spirit of that. It brings me back to those days, where my nose just barely reached the BBQ handle but I always held the sauce bowl for dad. I highly recommend it to your collection. I liked it so much I bought it for my other sister-in-law for the holidays. She really doesn't cook and this will help her "ease" into the kitchen!

I like this cookbook a lot. It's fun to read, lots of good stories, Guy's enthusiasm showing through on every page. It's the kind of cookbook where you look at every recipe and say "that sounds good, and I could make that". There's no mystery here, just straightforward ingredients combined in interesting ways to maximize the flavors. So far I've made two recipes. The French Pig pizza is brie, leeks, apples and pancetta. Guy writes "come on now, I could put pancetta, brie, leeks and apples on a flip-flop and you would love it". He's right, it was really good, and easy, and a nice table starter for a party. The Summer Grilled Pork which is four pork chops, pounded to 1/4", laid out across 10 strips of bacon, swathed with cream cheese and peppers, then rolled into a tin foil log and grilled both in the tin foil and over direct heat to crisp the bacon, then sliced cross-wise into medallions. Very smart technical, very delicious flavors, nice visual appearance too. There's many more great recipes I'm looking forward to trying. This is a "go-to" cookbook, when you need to quickly identify something great you can make quickly without too much fuss or hassle.

This cookbook is the best cookbook I have ever owned and used. I love the way Guy's personality and passion permeates the book. The side stories and tidbits told in only a way that Guy can tell them only adds to the experience. This is the only cookbook that I have read from cover to cover and felt like I had been on a food vacation. I love to cook and I love to cook this kind of food. If you love experiences and experiences shared with food, friends, and family; this is the cookbook for you. I liked it so much that I also purchased the hard back version. This is definitely going to be my go to cookbook for the foreseeable future. Very well done. True to Guy's style -- Over The Top.

Not only a great cookbook but also a great background read on the life & times of Guy (Guido) his family (not all related by blood) but family none the same. I didn't realize how interesting he is until this book all I knew about him was that he was that spiky haired guy in the Camaro on Diners & Dives or the game show host from Minute to Win It. LMAO This is one impulse buy that I can truly

say came out much better than I expected.

This book changed my life. Before I had it, I wasn't cookin' it, livin' it, or lovin' it. But now that I do have it, you could say I'm a changed man. Guy Fieri really speaks to you in this book, with compelling recipes that leave you always coming back for more.

I would purchase this book again if for nothing other than the Hot Wings recipe. Delicious! My husband has already made several of the recipes out of this book and they have all been amazing. I love that there is so much personal information about Guy's journey also included in this book. It is interesting to read about his life also and gives you insight into him as a person. This is a great book to own the hardback of for your kitchen cookbook collection. Also makes a great gift for anyone who enjoys watching Guy's television shows.

My new favorite! Guy is an amazing chef, and these recipes are proof of his commitment to flavor and quality. My favorite is his cajun chicken alfredo. It's nuts! Not a light meal by any means, but what an amazing dish! Highly recommend!

Wonderful cookbook and full of great stories from his childhood to now. I enjoy cookbooks with stories and pictures. This book has many tales of places I've visited in California through the years. There are many very good recipes and ideas, too!

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