

*Librería*  
***Bonilla y Asociados***  
*desde 1950*



**Título:**

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**Precio:** \$224.00

**Editorial:**

**Año:** 2007

**Tema:**

**Edición:** 1ª

**Sinopsis**

**ISBN:** 9780060899226

Most diners believe that their sublime sliver of seared foie gras, topped with an ethereal buckwheat blini and a drizzle of piquant huckleberry sauce, was created by a culinary artist of the highest order, a sensitive, highly refined executive chef. The truth is more brutal. More likely, writes Anthony Bourdain in *Kitchen Confidential*, that elegant three-star concoction is the collaborative effort of a team of "wacked-out moral degenerates, dope fiends, refugees, a thuggish assortment of drunks, sneak thieves, sluts, and psychopaths," in all likelihood pierced or tattooed and incapable of uttering a sentence without an expletive or a foreign phrase. Such is the muscular view of the culinary trenches from one who's been groveling in them, with obvious sadomasochistic pleasure, for more than 20 years. CIA-trained Bourdain, currently the executive chef of the celebrated Les Halles, wrote two culinary mysteries before his first (and infamous) *New Yorker* essay launched this frank confessional about the lusty and larcenous real lives of cooks and restaurateurs. He is obscenely eloquent, unapologetically opinionated, and a damn fine storyteller--a Jack Kerouac of the kitchen. Those without the stomach for this kind of joyride should note his opening caveat: "There will be horror stories. Heavy drinking, drugs, screwing in the dry-goods area, unappetizing industry-wide practices."