



## Fire in My Belly: Real Cooking

*Kevin Gillespie , David Joachim*

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## **Fire in My Belly: Real Cooking** Kevin Gillespie , David Joachim

Step into the kitchen with beloved chef and 2016 James Beard Award nominee for Best Chef Southeast, Kevin Gillespie, whose deep commitment, passion, and skill shine throughout this approachable cookbook. This is truly a book to be cooked from again and again.

"Cooking is figuring out the great qualities of any food and making those qualities shine." That's the inspiring message of *Fire in My Belly* by *Top Chef* fan favorite Kevin Gillespie. *Fire In My Belly* celebrates good ingredients with more than 120 hip, accessible recipes presented in a cutting-edge design. This book taps into our national obsession with knowing where our food comes from. Kevin's southern charm, passion, and funny stories guide readers through one-of-a-kind chapters, like "Foods You Thought You Hated," "When I Want to Eat Healthy," "My Version of Southern Food," "World Classics Revisited," and "Junk Food." *Fire in My Belly* shows cooks what to do with fresh farmers' market foods while providing a backstage pass to the life of a rising culinary star.

## **Fire in My Belly: Real Cooking Details**

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## **From Reader Review Fire in My Belly: Real Cooking for online ebook**

### **Elaine says**

Highly recommend!

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### **Pamela Courtney says**

I will definitely be purchasing this book and using these recipes. What's not to love? From shrimp stuffed pan fried catfish to honey bun bread pudding with peanut butter whiskey sauce, every recipe has me salivating and wanting more.

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### **Maureen says**

Hipster bro seemingly inspired by Paula Deen, wants to help you make a lot of food that is no way good for you.

Pretty pictures, though.

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### **Karen says**

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### **Ben says**

First cookbook in a while that I want to cook more than one thing out of.

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### **Allison says**

Yummy

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### **Jules Vilmur says**

This distinctly personal memoir-laden cookbook has all the flavor of the deep South and a fat stack of recipes just begging to be tried. I'd give it two thumbs up but I'm still licking the candied garlic sauce off my

fingers.

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### **Dan says**

Gillespie was, and still is, one of my favorite contestants on Top Chef, not just for his season, but across the board. I liked his approach to cooking, to ingredients, and to other people. He just came across as a genuine, warm person, with a passion for what he does. And, that carries through into this book. I found myself along for the ride as he talked about his formation as a chef, and how he developed his style of cooking.

The book is well written, nicely illustrated, and has recipes that I think most decent home cooks, as well as pros, could jump right in and use. Nothing special is required other than an avid desire to produce a delicious dish and some standard cooking equipment along with ingredients that almost anyone should have access to.

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### **Homer Bartlett says**

I like Kevin's style. I also appreciate that he gives sizes of things that most cookbooks just take for granted. E.g. even my favorite Cooks Illustrated magazine will often list "1 onion, chopped fine" without indicating the size of the onion or the desired amount of finely chopped onion. I tried and liked a few recipes in this book, and several others sparked my imagination. I also liked the side stories and anecdotes.

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### **Ben says**

Good cookbook. Lots of fun family friendly recipes.

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### **Naomi says**

When I first took a look at this book, I was thinking Paula Deen on testosterone. As I got into it, Gillespie is SO FAR above that. He is in a class of his own! His recipes are unique with awesome pictures, excellent explanations in a layout that screams "FUN".

A word of warning, though, a better chunk of his recipes are not for the novice chef and require in depth preparation. He does give some in depth explanations, but not enough for a beginning cook to comprehend. But be prepared for some fun recipes with nice twists to standard food prep. One thing I did notice is that some of the ingredients might be difficult, depending on geographical area, to find so either give yourself time to locate them or find suitable substitutions.

This is definitely a chef I will be keeping an eye on!

Keep an eye out...I will be testing a couple of his recipes for The Pub and Grub Forum!

