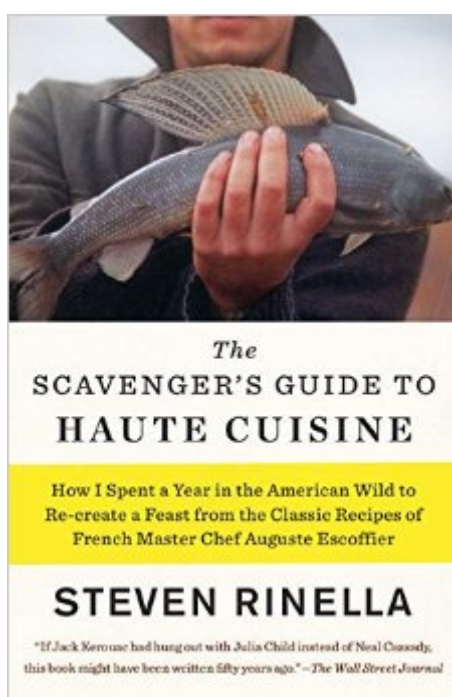


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The Scavenger's Guide To Haute Cuisine: How I Spent A Year In The American Wild To Re-create A Feast From The Classic Recipes Of French Master Chef Auguste Escoffier



Synopsis

When outdoorsman, avid hunter, and nature writer Steven Rinella stumbles upon Auguste Escoffier's 1903 milestone *Le Guide Culinaire*, he's inspired to assemble an unusual feast: a forty-five-course meal born entirely of Escoffier's esoteric wild game recipes. Over the course of one unforgettable year, he steadily procures his ingredients—fishing for stingrays in Florida, hunting mountain goats in Alaska, flying to Michigan to obtain a fifteen-pound snapping turtle—and encountering one colorful character after another. And as he introduces his vegetarian girlfriend to a huntsman's lifestyle, Rinella must also come to terms with the loss of his lifelong mentor—his father. An absorbing account of one man's relationship with family, friends, food, and the natural world, *The Scavenger's Guide to Haute Cuisine* is a rollicking tale of the American wild and its spoils. "Praise for *The Scavenger's Guide to Haute Cuisine*—if Jack Kerouac had hung out with Julia Child instead of Neal Cassady, this book might have been written fifty years ago. . . . Steven Rinella brings bohemian flair and flashes of poetic sensibility to his picaresque tale of a man, a cookbook, and the culinary open road."—*The Wall Street Journal* "If you rue the depersonalization of food production, or you're tired of chemical ingredients, [Rinella] will make you howl."—*Los Angeles Times* "A walk on the wild side of hunting and gathering, sure to repel a few professional food sissies but attract many more with its sheer in-your-face energy and fine storytelling."—Jim Harrison, author of *Legends of the Fall* "[A] warped, wonderful memoir of cooking and eating . . . [Rinella] recounts these madcap wilderness adventures with delicious verve and charm."—*Men's Journal*

Book Information

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Outdoors > Hunting & Fishing > Hunting

Customer Reviews

Another fine book by Rinella. I was semi hesitant, thinking this was a cookbook, which was fine, but didn't figure I would end up reading cover to cover. It's not. It's written like his other books. Informative, and storylike. Tells a tale, and he has a knack for it. Great book.

His writing and story telling flow so well that sometimes I have to go back and reread a few paragraphs. You'll be transitioned from history to his own personal accounts so flawlessly and beautiful it will leave you in awe.

A great and well-written adventure of food, travel, and hunting (even if the end result is a menu that appeals to only a few)

A great story and man, I would have loved to had a place at the table for that meal! A fun engaging read.

I always enjoy reading Rinella because he is honest and discloses his failures as well as his triumphs.

Excelent book, keeps you interested. Love to cook and hunt, found that the book keep both sides happy.

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