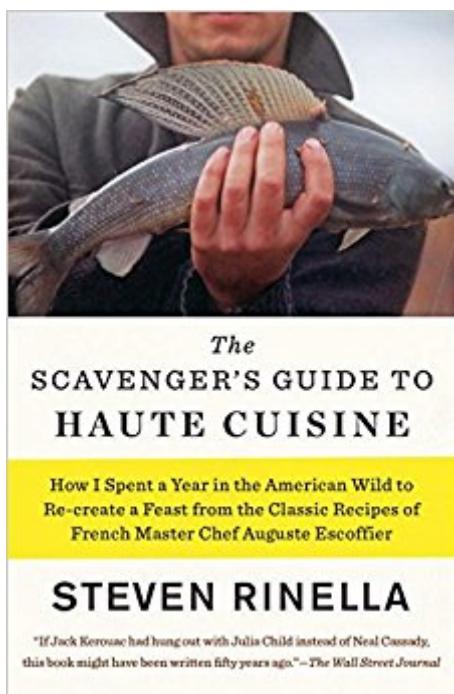


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The Scavenger's Guide To Haute Cuisine: How I Spent A Year In The American Wild To Re-create A Feast From The Classic Recipes Of French Master Chef Auguste Escoffier



Synopsis

When outdoorsman, avid hunter, and nature writer Steven Rinella stumbles upon Auguste Escoffier's 1903 milestone *Le Guide Culinaire*, he is 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*

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Customer Reviews

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Steven Rinella is the author of *The Complete Guide to Hunting, Butchering, and Cooking Wild Game*, *Meat Eater*, *American Buffalo*, and *The Scavenger’s Guide to Haute Cuisine*. His articles have appeared in many publications, including *Field and Stream*, *Men’s Journal*, *Outside*, *Men’s Health*, *The New York Times*, and the anthologies *Best American Travel Writing* and *Best Food Writing*. Rinella is the host of the popular TV series *MeatEater*, which airs on the Sportsman Channel. Born and raised in Twin Lake, Michigan, he now lives in Washington.

Wet your appetite of game cooking with Steven Rinella’s first venture into this topic. The ultimate hunting chef that has a way with words that offers a romantic yet realistic vision of hunting and cooking.

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.

I really enjoy Rinella’s writing style and this book follows him through a personal journey that is tied

together by his planning of this epic meal. I didn't make it halfway through the book before looking for the reference cook book. I think even a non-hunter will enjoy this book for the process that the author goes through as he gathers his ingredients.

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.

Great wild meals are well within reach. Entertaining and informative like everything written by Steven Rinella.

Great book! I'm a little biased being a Rinella fan.

Excellent book. He makes you think your there with him. Wish it was longer

Rinella is a great writer who lives and envously adventurous life. His work is always a pleasure.

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