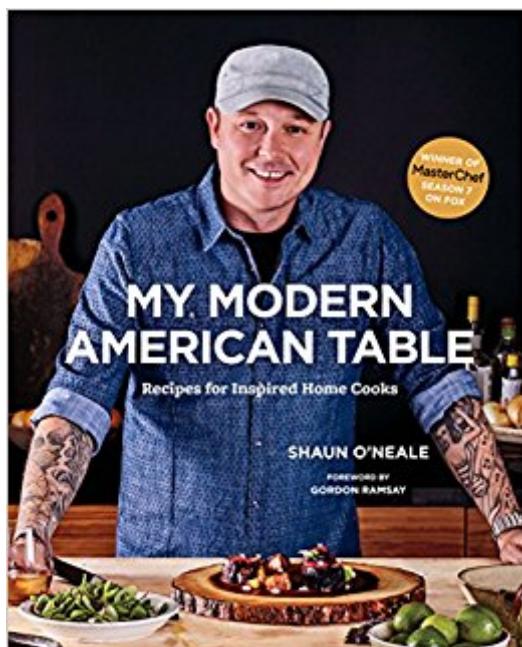


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My Modern American Table: Recipes For Inspired Home Cooks



Synopsis

Viewers fell in love with Shaun Oâ™Neale on Season 7 ofÂ MasterChef. In his debut cookbook, Oâ™Neale presents his take on modern American cuisineÂ with international influences.Â Itâ™s experimental, itâ™s edgy,Â and itâ™s full of big flavors.Â This book is not your average home cookâ™s cookbook. Oâ™Neale encourages you to push your own personalÂ cookingÂ boundariesÂ and teaches you that home-cooked food can be elevated to fine-dining quality with ease.Â You will be inspired to try new recipes, new techniques, and new flavors, and you will learn that beautiful, high-end plating and presentation is never too complicated.Â The book offers 65 mouthwatering recipes, including Bourbon Braised Short Rib Ravioli; Spicy Miso Black Cod with Fresh Herb Salad; Chicken Saltimbocca Sandwich; Charred Balsamic Brussels Sprouts; Crazy Cheese Truffle Mac; Candied Bacon Cheesecake; and more.Â The book also shares stories from the seventh season ofÂ MasterChefÂ andÂ Oâ™Nealeâ™sÂ pathÂ to victory, offering a behind-the-scenes look at the exciting show.Â With Oâ™Neale as your guide, this is the starting point in your own culinary journey, because the secrets in these pagesÂ won over the judges and earned Oâ™Neale the title of MasterChef!

Book Information

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Customer Reviews

Shaun Oâ™Neale, a DJ from Las Vegas, Nevada, earned his spot in the MasterChef Kitchen by cooking a surf and turf dish topped with foie gras and a bone marrow buerre blanc sauce. He didnâ™t stray from his high-end, fine-dining influence on his dishes, which led him to winning multiple Mystery Box Challenges and securing his spot in the finale.Â The finale is where he wowed not only Gordon and Christina, but also guest judges Wolfgang Puck and Daniel Boulud with his

three delicious dishes: an appetizer of miso halibut cheeks with vadouvan carrot puree and pickled mushrooms; an entrÃ©e of ancho coffee-roasted venison loin with roasted chanterelles and smoked plums with a truffle demi-glaze; and a salted caramel chocolate tart for dessert.Â In the end, it was Shaunâ™s exquisite flavors and thoughtful dishes that won over the judges and earned him the MasterChef title.

I was lucky to meet Shaun in person at the Bite Of Seattle. He signed his cookbook for my son and was really nice! When I got home, I was able to browse through his cookbook, and, I must say it is put together very nicely. There are a lot of color photos and great recipes!

Bought six or seven for my cooks.they all love them!!!

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