

The book was found

A Super Upsetting Cookbook About Sandwiches



Synopsis

Tyler Kord is chef-owner of the lauded No. 7 restaurant and No. 7 Sub shops in New York. He is also a fabulously neurotic man who directs his energy into careless ruminations on sandwich philosophy, love, self-loathing, pay phones, getting drunk in the shower, Tom Cruise, food ethics, and what it's like having the names of two different women tattooed on your body. Most of these ruminations also happen to be truly excellent recipes, like roast beef with crispy shallots and smoky French dressing, or a mind-blowing mayonnaise that tastes exactly like pho. [Tyler, you never did finish writing that fried squid recipe though. You know that, right? -Ed.] This is his first book. If you buy it, you can help make sure it won't be his last.

Book Information

Hardcover: 192 pages

Publisher: Clarkson Potter (June 14, 2016)

Language: English

ISBN-10: 0804186413

ISBN-13: 978-0804186414

Product Dimensions: 7.3 x 0.7 x 9.3 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 58 customer reviews

Best Sellers Rank: #56,112 in Books (See Top 100 in Books) #39 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Burgers & Sandwiches #82 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Vegetables #87 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > Essays

Customer Reviews

“Only Tyler could put together a sandwich with the seemingly insane combination of roasted broccoli, lychee, and ricotta salata, and have it be so delicious! This very talented cook will take you on a intergalactic voyage.” —Jean-Georges Vongerichten “Tyler and his approach to sandwiches are equal parts clever, hilarious, and deeply dirty (in all the right ways). I’m obsessed with the never-ending possibility of what a sandwich can be, and so I’m a supreme fan girl of everything that Tyler and his crazy mind inserts between these pages and two pieces of bread.” —Christina Tosi “I’ve always said that if you want white people to understand your culture, you should put it on bread. In the tradition of pairing the other with simple carbohydrates, Tyler Kord has written a book about sandwiches so that finally white people may

understand the culture of self-hating, neurotic, New York chefs. • "Eddie Huang" "It's the best sandwich cookbook I've ever come across" | The super-upsetting part finds Tyler drinking in showers, crying in bathrooms, and going ballistic on overrated lobster rolls. But it's all in good fun. What's not upsetting are the recipes. They're the exact opposite, in fact | There are hilarious essays and photo gallery "quality artwork. And then there's just Tyler himself. Writing in his own unique voice, making his own unique sandwiches, being the kind of chef that I've always liked." "Keith Pandolfi, Serious Eats" Sometimes, not often, a cookbook shows up that you grab immediately, no questions asked, and start to read. The new book by Tyler Kord is one of those...an essay-ish cookbook that reads like a very funny blog " back when blogs were neurotic, first-person diatribes about stuff the author actually knew something about " crossed with a YA book that both you and your teenager enjoyed reading. You will be entertained. You will learn how to make Canadian bacon from scratch. The author got an BA in English from Oberlin before he worked for Jean-Georges Vongerichten, which in this case turns out to be as good a combo as that broccoli, ricotta salata and lychee sandwich." --Amy Scattergood, Los Angeles Times " In a world saturated by cookbooks that are often so similar or forced, this one was authentically itself. The overall message is perhaps familiar: eat more plants, pay attention to where your food comes from, put some effort into the things you do, everything in moderation. But rather than coming from an author who projects wellness and righteousness, as seems so often the case, this message is coming in the form of delicious, drippy sandwiches from someone who is hilariously self-deprecating. --Food52

TYLER KORD is chef-owner of the No. 7 restaurant group. He graduated from Oberlin College with a BA in English before attending the French Culinary Institute, where he stayed on to be sous chef to Alain Sailhac for four years. He then worked as sous chef at Jean Georges Vongerichten's restaurant Perry St. before opening No. 7, which was named one of the top 10 new restaurants in the country by Bon Appétit.

Tyler Kord thinks outside the box. He uses ingredients you probably wouldn't think to use in ways you wouldn't think to use them.

interesting flavor combinations. really funny descriptions too

I have enjoyed reading this book as much as I have making the sandwiches. My family has declared

this sandwich month and I am supposed to make a different one every night.

I did indeed read it to my mother over a series of months as a bedtime story. It was fun for us to read together on long drives and quiet days. We also ate quite a lot of its contents together, all of which were excellent.

Great book. I have already made the pickled red onions twice.

If Tyler's intentions were to make me angry by writing an upsetting book about sandwiches, he failed. He made me laugh. And very hungry.

Tylor Kord is a hilarious writer. I have read this book multiple times because it is written so well. Kord is hilarious!

This book is hilarious and delicious (two adjectives I've never used together before). Do yourself a favor and read it cover to cover.

[Download to continue reading...](#)

A Super Upsetting Cookbook About Sandwiches Super Power Breathing: For Super Energy, High Health & Longevity (Bragg Super Power Breathing for Super Energy) Super humans, and Super Heroes edition 3: How too Cause Super humans and Super Heroes with Quantum Physics Super Mario Run:Diary of Super Mario: Super Run for coins! (Unofficial Super Mario Run Book) Easy Asian Cookbook Box Set: Easy Korean Cookbook, Easy Filipino Cookbook, Easy Thai Cookbook, Easy Indonesian Cookbook, Easy Vietnamese Cookbook (Korean ... Recipes, Asian Recipes, Asian Cookbook 1) 101 Soups, Salads and Sandwiches: Family-Friendly Recipes Inspired by The Mediterranean Diet (Free Gift): Superfood Cookbook for Busy People on a Budget (Mediterranean Cookbook for Beginners) Super Awesome Traditional Maryland Recipes: Crab Cakes, Crab Dip, Softshell Crab Sandwiches From Baltimore, Annapolis and Ocean City (Cooking Around the World Book 1) Worldwar: Upsetting the Balance The Teacher Who Broke The Rules: An upsetting story of child abuse, manipulation and blackmail (Child Abuse True Stories). Mug Recipes Cookbook : 50 Most Delicious of Mug Recipes (Mug Recipes, Mug Recipes Cookbook, Mug Cookbook, Mug Cakes, Mug Cakes Cookbook, Mug Meals, Mug Cookbook) (Easy Recipes Cookbook 1) Easy European Cookbook Box Set: Easy English Cookbook, Easy Greek Cookbook, Easy French Cookbook, Easy Irish Cookbook, Easy German Cookbook, Easy Portuguese ... Portuguese

Recipes, Irish Recipes 1) DC Super Hero Girls: Past Times at Super Hero High (DC Super Hero Girls Graphic Novels) The Perfect Afternoon Tea Recipe Book: More than 160 classic recipes for sandwiches, pretty cakes and bakes, biscuits, bars, pastries, cupcakes, ... and glorious gateaux, with 650 photographs Afternoon Tea at Home: Deliciously indulgent recipes for sandwiches, savouries, scones, cakes and other fancies The Banh Mi Handbook: Recipes for Crazy-Delicious Vietnamese Sandwiches Perfect Panini: Mouthwatering recipes for the world's favorite sandwiches The Encyclopedia of Sandwiches: Recipes, History, and Trivia for Everything Between Sliced Bread Emeril's Kicked-Up Sandwiches: Stacked with Flavor Cookbooks for Fans: Pittsburgh Football Outdoor Cooking and Tailgating Recipes: Delicious Roethlis Burgers & Sandwiches ~ Sports and Outdoors Steeler Style ... ~ American Football Recipes Book 6) Chicago Style "A Recipe Collection of Chicago's Best Sandwiches, Steaks, Ribs, Desserts and More"

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)