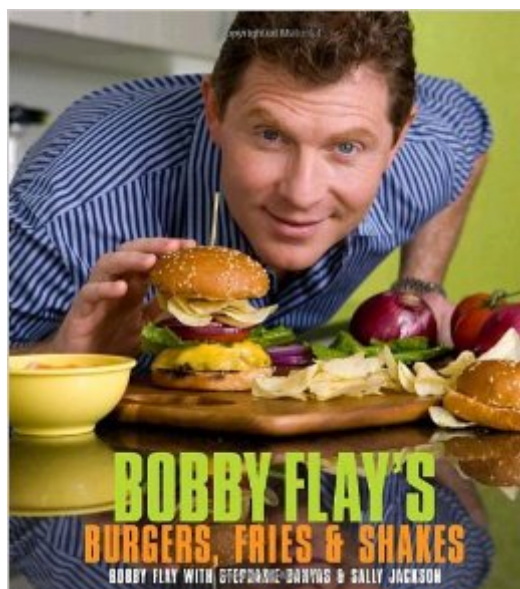


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# Bobby Flay's Burgers, Fries, And Shakes



## Synopsis

Bobby Flay's Burgers, Fries, and Shakes

## Book Information

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Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (74 customer reviews)

Best Sellers Rank: #204,392 in Books (See Top 100 in Books) #77 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Burgers & Sandwiches](#) #129 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats](#) #166 in [Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling](#)

## Customer Reviews

I have had this book for almost exactly one year and boy oh boy, I do love his book. Believe it or not, I'm not a Bobby Flay fan (even though he is cute), but I seriously love burgers and shakes. Oh and boy do I mean that. Mr. Flay manages to succinctly spell out how to make the absolute perfect burger such as what type of meat, how to form patties, exact grilling times and methods and on and on. He goes over it step-by-step and (thankfully) explains why you are supposed to do what he tells you to do. He also has an incredible talent for creative toppings that are truly amazing. I will also grant that he names some of the common toppings with absolute flair, such as his "Cheyenne Burger" with barbecue sauce, bacon and onion rings. As a side note, the picture of that burger, which I am longingly looking at as I write, makes my mouth water and my tummy rumble. No. Really. Another thing I love about this book is that he gives recipes for sauces (and even pickles). One thing I catch myself saying over and over and over again is, "It's all in the sauce." I say it because it's true. If you have an excellent Marsala sauce, you can serve it over just about anything, not just chicken; so it adds variety AND flavor. Yet if you serve a bad Marsala sauce, over juicy chicken, the whole thing is ruined. Well, I digress but you see the point. A great sauce will elevate the burger and add variety as well as flavor. Suffice it to say, he teaches us everything we need to know. As mentioned above he even tells us how to make our own pickles plus he explains the

various cheeses plus much more. You'll not find a greater burger cookbook that will give you just about every element that you will need.

I've bought several burger books and a few of them have not really measured up but I like this one for its simplistic approach. The burger patties require a few and basic ingredients, I had always thought that there must be some sort of secret to making good burgers... Even though I am somewhat satisfied with the results that I have gotten so far, I think that I might tinker with the patty recipe a bit more reach perfection. In terms of fries, which I just can't get enough of, the book explains the double frying method beautifully and simply... I always used to tell everyone that a single fry will either give you soggy and limp fries or crispy fries on the outside and raw potato on the inside which is really nasty to bite into! Also, the book confirmed my theory about soaking fries for a few hours before actually frying them!! There is good range of chips, fries, and wedges to go through... but there is beating just plain old good fries or chips! The shakes in the book are also good but not spectacular. Don't get me wrong I'm not saying that they will be a disappointment, I'm just saying that they are not Michelin Star material. I've tried three or four and was happy with the results, but the one that I had higher expectations for was the roasted marshmallow shake... it came out tasting like a plain vanilla shake... maybe I did something wrong, not really a catastrophe. I enjoyed the presentation of the book and way it was printed, unlike all the other genres where illustrations are not necessary, I think printing a book on recycled brownish paper is fine, but not when it comes to cookery books!

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