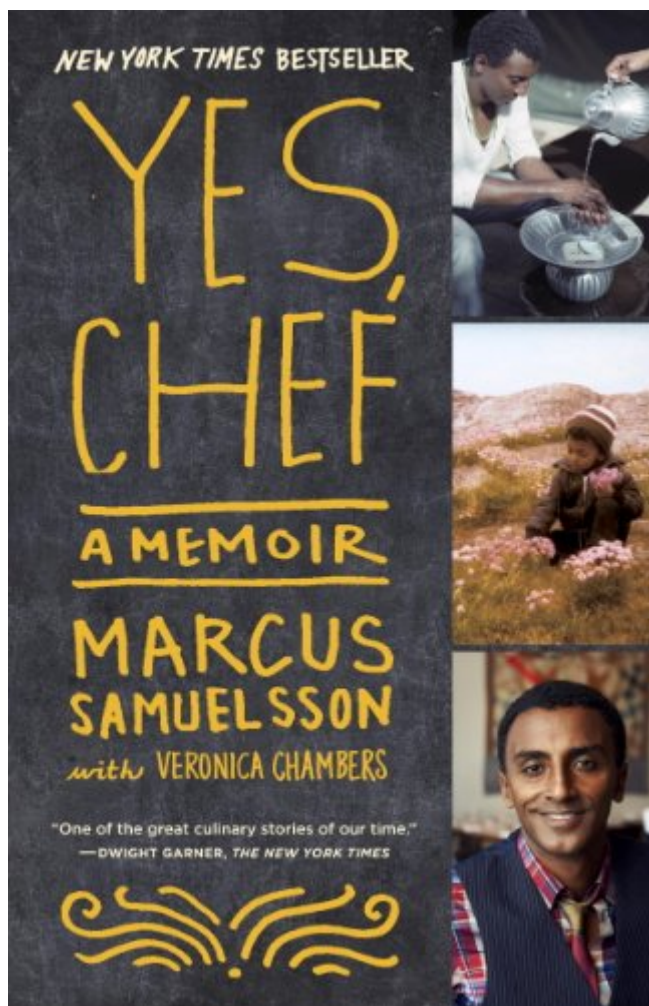


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Yes, Chef: A Memoir



Synopsis

JAMES BEARD AWARD NOMINEE *Yes, Chef* NAMED ONE OF THE TEN BEST BOOKS OF THE YEAR BY *Â VOGUE* *Â NEW YORK TIMES BESTSELLER* *Â*“One of the great culinary stories of our time.” *Â*•Dwight Garner, *Â The New York Times* *Â* It begins with a simple ritual: Every Saturday afternoon, a boy who loves to cook walks to his grandmother’s house and helps her prepare a roast chicken for dinner. The grandmother is Swedish, a retired domestic. The boy is Ethiopian and adopted, and he will grow up to become the world-renowned chef Marcus Samuelsson. This book is his love letter to food and family in all its manifestations. Yes, *Chef* chronicles Samuelsson’s journey, from his grandmother’s kitchen to his arrival in New York City, where his outsize talent and ambition finally come together at Aquavit, earning him a New York Times three-star rating at the age of twenty-four. But Samuelsson’s career of chasing flavors had only just begun *Â*•in the intervening years, there have been White House state dinners, career crises, reality show triumphs, and, most important, the opening of Red Rooster in Harlem. At Red Rooster, Samuelsson has fulfilled his dream of creating a truly diverse, multiracial dining room *Â*•a place where presidents rub elbows with jazz musicians, aspiring artists, and bus drivers. It is a place where an orphan from Ethiopia, raised in Sweden, living in America, can feel at home. Praise for *Yes, Chef* *Â* *Â* *Â*“Such an interesting life, told with touching modesty and remarkable candor.” *Â*• *Â* *Â*•Ruth Reichl *Â* *Â* *Â*“Marcus Samuelsson has an incomparable story, a quiet bravery, and a lyrical and discreetly glittering style *Â*•in the kitchen and on the page. I liked this book so very, very much.” *Â*• *Â* *Â*•Gabrielle Hamilton *Â* *Â* *Â*“Plenty of celebrity chefs have a compelling story to tell, but none of them can top [this] one.” *Â*• *Â* *Â*•The Wall Street Journal *Â* *Â* *Â*“Elegantly written . . . Samuelsson has the flavors of many countries in his blood.” *Â*• *Â* *Â*•The Boston Globe *Â* *Â* *Â*“Red Rooster’s arrival in Harlem brought with it a chef who has reinvigorated and reimagined what it means to be American. In his famed dishes, and now in this memoir, Marcus Samuelsson tells a story that reaches past racial and national divides to the foundations of family, hope, and downright good food.” *Â*• *Â* *Â*•President Bill Clinton

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Customer Reviews

Quite an interesting story about a person with a highly unusual life: from a short Ethiopian childhood to adoption by spectacularly loving parents a continent away, to the life of a super chef on yet another continent. Meanwhile, we meet a principled human being working to strengthen an American community that has seen decline. All this, and well-written, too. I liked it a lot.

This book reminded me of Alberto Salazar's memoir on running. I know that sounds odd but it is just another good story on the drive and determination that some immigrants have. Makes me feel a bit lazy at times as a native born American. Marcus has faced a lot of adversity and there are some real high moments for him in his life as well as low. I have read a lot of chef bio's and this one ranks pretty high as a decent read. I love his description of food as he travels and works at many different places around the world. It has inspired me to buy some berbere spice to try on food at home. He talks A LOT about race. Being Caucasian, I knew that a person of different ethnicity might have to think about whether the treatment they receive in life is a result of their color just as easily as it is a result of their personality. But to be honest, I never realized someone could think about it this often. He touches on it probably in every single chapter of the book. Not to say whether this is good or bad, just something I noticed. I would recommend this book to any foodie who might enjoy having a little background knowledge on the people they see on TV.

Ordered this as a Kindle daily deal, and had to put everything on hold for 2 days while I finished it. A fascinating story of one man's journey from being a 2-year-old tubercular Ethiopian orphan to a "celebrity chef." Fascinating peak behind the scenes at top restaurants and what it takes to be a "star" chef. In some ways a brutally honest book. Samuelsson doesn't always come out the hero. He is ambitious, driven, and single-minded, sometimes to his detriment. But he also shows great insight about the journey that has brought him to where he is now, a gift that may be as rare as the kind of talent he has. I noticed that some of the more negative reviews focus on the fact that the reader likes Samuelsson less after reading the book. Fair enough, but I would argue that discovering that someone you admire has some flaws, while disappointing, doesn't mean the book is bad. The writing is good. The story-telling engaging. Those qualities make it worth the read.

I enjoyed this book a lot. I was hooked from the first page. His life story is unreal being adopted from Ethiopia by a loving Swedish couple. He enjoyed helping his Swedish grandmother in the kitchen. His original choice of a career would have been as a soccer player and he was good but he was not tall. He then turned to food. I enjoyed learning how hard one has to work to become a good chef. His Swedish parents did a good job raising him. He had the self confidence to travel to different countries to train. I liked his descriptions of spices and different restaurants that he either worked at or visited. If I ever get to New York, I'd love to visit The Red Rooster. Best wishes for continuing success Marcus!

This was a chef's biography without a focus. Some chef biographies focus on the people and experiences that shape the philosophy of food; this covers some of that but has concepts that come out of nowhere e.g. farm-to-table rather than their development being traced. Some chef biographies focus on the hurdles between their background and viewing themselves as cooks; this covers some of that but focuses so much on his single-minded determination that the hurdles are overshadowed. Some chef biographies try to humanize a super-chef and their elaborate cuisine; this may try but it does not present a likeable man nor to an extent a man who has matured and become more wise through his experience. The net result is that an interesting life history and an interesting approach towards flavor becomes a mediocre story. Its worth a read in order to fill in the background of the man behind Food Network appearances, several interesting cookbooks and some impressive cooking chops. But prepare to be disappointed.

What a wonderful book. Marcus tells his story in an interesting way. He is honest about the problems he has encountered but he doesn't whine about them. Instead, you get the sense of an optimistic problem solver who sees the big picture around him. Marcus comes across as the friend you could always call to help you but with the plus that he could cook a great meal for you. At the end you want to stand and cheer and say " Go, Marcus! "

Great read. I introduced this book to my book club, Well Read Sisters, and our meeting to review the book was held at "The Red Rooster, Harlem". We traveled from DC to NY for this special meeting. We had a great time. The food was excellent. Marcus Samuelsson was not there however his staff was very gracious. Looking forward to his opening his restaurant in the DC area.

I absolutely loved reading this memoir from a famous chef. His candid, personal story is an inspiration to us all. I always wondered what is inside someone to come from such humble beginnings and rise to world fame. This book popped up on my Book Bub listing and I was delighted to see something from Marcus because I was fortunate enough to meet him when he was in Minneapolis opening Aquavit. He was a humble, delightful man, easy to talk to. So glad his life has turned out so well. He deserves it.

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Yes, Chef: A Memoir No No Yes Yes (Leslie Patricelli board books) Yes Yes We're Magicians Yes Means Yes!: Visions of Female Sexual Power and A World Without Rape Obama's Legacy - Yes We Can, Yes We Did: Main Accomplishments & Projects, All Executive Orders, International Treaties, Inaugural Speeches and Farwell ... of the 44th President of the United States Yes Yes Y'all: The Experience Music Project Oral History Of Hip-hop's First Decade Cooking with the Diabetic Chef: Expert Chef Chris Smith Shares His Secrets to Creating More Than 150 Simply Delicious Meals for Peop Air Fry Everything: Foolproof Recipes for Fried Favorites and Easy Fresh Ideas by Blue Jean Chef, Meredith Laurence (The Blue Jean Chef) Fast Favorites Under Pressure: 4-Quart Pressure Cooker recipes and tips for fast and easy meals by Blue Jean Chef, Meredith Laurence (The Blue Jean Chef) Yes Is More: An Archicomic on Architectural Evolution Bill Bruford: The Autobiography. Yes, King Crimson, Earthworks and More. When Cancer Calls … Say Yes to Life: The Story of One Man’s Journey through Leukemia Dr. Jonathan V. Wright's Nutrition & Healing (The skin cancer cure... yes, cure... that works every time, Volume 14 Number 5) Yes, I Have Herpes: A GynecologistÃ¢â -â„¢s Perspective In and Out of the Stirrups Yes, You Can Get Pregnant: Natural Ways to Improve Your Fertility Now and into Your 40s Boundaries: When to Say

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