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# Steak: One Man's Search for the World's Tastiest Piece of Beef

*Mark Schatzker*

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"[He] writes with wit, pace and grace, and a gentle, self-deprecating humor that makes him the Bill Bryson of beef." —Richard Vines, Bloomberg



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One Man's Search for  
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#239952 in Books Mark Schatzker 2011-04-26 2011-04-26 Original language: English PDF # 1 8.50 x .70 x 5.50l, .52 #File Name: 0143119389304 pagesSteak One Man s Search for the World s Tastiest Piece of Beef | File size: 74.Mb

**Mark Schatzker : Steak: One Man's Search for the World's Tastiest Piece of Beef** before purchasing it in order to gage whether or not it would be worth my time, and all praised Steak: One Man's Search for the World's Tastiest Piece of Beef:

16 of 17 people found the following review helpful. A deep dive into a delicious subjectBy Tomas MandarinI wasn't sure what to expect when I started reading Steak. What I found was an excellent blend of travelogue, food writing,

personal journal, and scientific discourse. The book is enjoyable from beginning to end. There is an honesty to the writing, suggesting a deep fascination and passion for the subject matter - steak. And that leads the author to discuss more than just opinions, more than just subjective descriptions of good food that may or may not be accessible to the average person. Schatzker travels all over the world to attempt to uncover why people love steak, what makes steak taste good, and what is wrong with mass produced commoditized beef. He writes about the food and flavor science in an ease that is reminiscent of Malcolm Gladwell or Atul Gawande. The complexity of the subject matter is explained in a story like fashion and that makes it highly digestible (pardon the pun) and fascinating. For a book that is educational, fun and even at times touching, I highly recommend this book. 0 of 0 people found the following review helpful. Great book! By adam This guy has some good reads. Reccomend his books thouroughly. 0 of 0 people found the following review helpful. This is a great book, and I know great books By Marj H This is a great book, and I know great books... I started reading with no great expectations, BUT, it surpassed anything else I've read on the subject... the author makes the reader understand how why a steak tastes good, and why feedlots, et al, and including much grass fed beef is lacking in flavor...and nutrients...but it is so much more, not dry reading at all...this is a fun book to read...

STEAK. Nothing that humans have ever put into their mouths in the name of nourishment has been the subject of such devotion, such flights of gastronomic ecstasy, or such grave connoisseurship as this most adored of meats. Now Mark Schatzker, an award-winning food and travel writer, takes readers on an odyssey to four continents, across thousands of miles, and through hundreds of cuts of steak, prepared in dozens of ways, all in a quest for the perfect piece. Steak is an impassioned, funny, and enlightening look at the fate of this beloved food.

From Publishers Weekly Slate columnist Schatzker's journey through more than 100 pounds of steak begins with a single, fondly remembered bite from his past and takes him, years later, to eight countries on four continents in pursuit of flavorful beef. Chapter by Dionysian chapter he probes the myths and minutiae of tasty beef. Does marbling (the small white dots and curls of fat spread throughout a steak's red flesh) matter more than breed? Is a stressed animal less tasty? Can words accurately describe the flavor of beef? In Texas, Schatzker compares corn-fed to grass-fed rib-eyes; Scotland is mostly about the Angus bulls, while Japan provides the lure of its famed kobe and Wagyu beef. Lessons from each new location build upon those from the last, underscoring his major concern: do modern practices of commercial breeding and production sacrifice quality for quantity? Schatzker writes with a discerning eye, an inquisitive mind, and a comedic sense of timing that keeps both shop talk (reading cow pies), and the esoteric (the mysteries of umami) from numbing readers' minds. On the way to a unifying theory of steak, Schatzker even raises his own cows for slaughter, leading him to the Zen-like revelation that the secret to great steak is great steak. No matter. Steak is easily one of the most entertaining and informative noncookbooks about beef. (June) Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From Booklist The dedicated carnivore's gold standard has always been the steak. Seared to a deep brown and bulging with red meat juices, it's the quintessential cut of beef. Canadian Schatzker allows his obsession with the ideal steak to propel him across the face of the earth in search of that one sizzling slab of perfection. Starting in Texas' ranch country, he looks at cattle production in Scotland, France, Italy, Japan, and Argentina, each of which trumpets the superiority of its particular beef. In order to bring some objectivity to his evaluation, Schatzker devises a detailed, comprehensive list of steak qualities that rivals wine-tasting standards. He senses timber, liver, cucumber, blood, cream, and chestnut among many other flavors, and he rates texture and tenderness as well. Schatzker ultimately goes so far as to raise his own animals. Meat lovers will learn a lot from this book, which upends a few current beliefs and prejudices. --Mark Knoblauch Schatzker has done an ace job of combining interesting historical facts and stories, dense lessons on food and animal science, and amusing accounts of his steak-seeking travels into an entertaining, story-shaped narrative arc. Globe and Mail