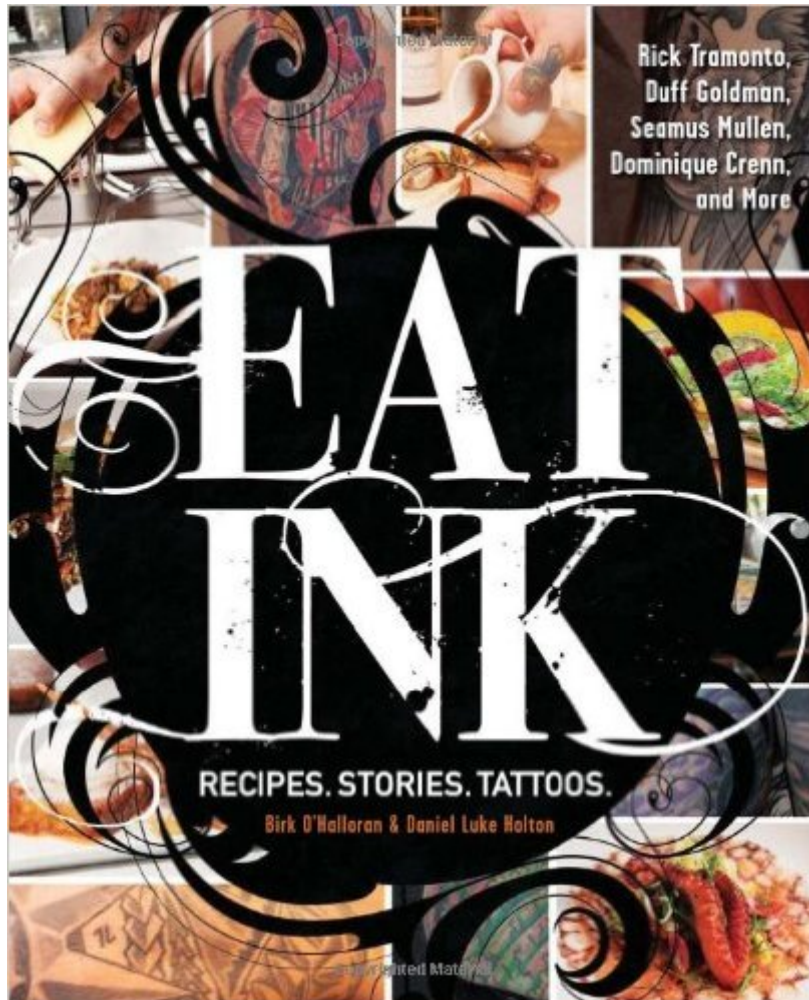


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# Eat Ink: Recipes. Stories. Tattoos.



## Synopsis

Explore the connection between culinary inspiration and one of the world's oldest forms of rebel art! From James Beard Award winners, Top Chef competitors, and Food Network stars to prep cooks, interns, and sous chefs, few other people are more closely associated with tattoos than chefs. Professional kitchens have traditionally been an unseen haven for many of society's misfits, but recently they have been transformed into stages as the world's obsession with great food and great chefs continues to grow. Knuckle tattoos that once excluded a person from many careers have become a badge of honor and the tattoos are now a testament to their commitment to their craft. Eat Ink goes beyond their Michelin stars and chef's coats to explore what lies beneath: seasoned cooks who love preparing original plates and wear their tattoos proudly as they share the experiences that led them to the kitchen. Inside this cookbook, you'll discover a range of recipes as diverse as the chefs themselves, as well as personal details about the chef's remarkable journeys through the kitchen (and the tattoo parlor). From Lish Steiling's Roasted Parsnip and Kale Salad to Rick Tramonto's Gemelli with Chicken and Spring Herb Sauce to Duff Goldman's Pineapple Hummingbird Cake, each revealing profile offers a never-before-seen peek behind the kitchen door and into the mind of a chef. Complete with hundreds of full-color photographs and 60 delicious recipes from today's top chefs, Eat Ink invites you into their kitchens to sample some of world's best plates.

## Book Information

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## Customer Reviews

But that being said, I like the layout, it's a fun informative style coffee table style book. Great recipes, not all "cheffy" necessarily, great pictures of the personalities behind some great restaurants....Probably a fun gift for a lot of people....

Gorgeous photos, amazing recipes and bios of some interesting chefs. I like the fact that it contains information about chefs from all over the U.S.. Be sure to read it on a full stomach, or you will be hungry.

My son is a professional chef, and yes, has tattoos. After reading this book myself I had to send him a copy. This book visually captures the creative side of being a chef, and how they show their colors. It builds on brief biographies of a select group of interesting and notable culinary personalities, and offers a sample of their creations on their skin and in their restaurants. The book is a delightful combination of what motivates individual chefs and a collection of unusual recipes, all shown beautifully photographed. The past decades have seen food preparation which was mostly pretty utilitarian in America until the fifties, become widely practiced as an culinary art, and the simultaneous rise of food related tattoo art in the restaurant world. This is a book any foodie would love to have on the coffee table or in the kitchen.

Purchased this book as a gift for my wife who loves to study tattoo artwork, read the stories behind tattoos and enjoys cooking great meals. This book covers all three areas and she loved it! I would say between the two of us we have recreated about forty percent of the recipes and they've all been good. The other thing is the title and cover art work really grabs people attention so very often you'll probably see your guests flipping through the book and asking to borrow it.

Eat Ink by Birk O'Halloran (Author), Daniel Luke Holton (Author) Cooks are branded into their field. They wear a cook's hat as a badge of honor; a war wound, a number across a mug shot. When you shake hands with a cook, you feel the rugged callousness of their hands from sweeping the carnage across their cutting board or hefting a ten-inch chef's knife over many long nights. They are much like members of a gang; they brandish colors and have lifted heads when they tell of their occupation. There is no just a cook. Hell no! Just is for somebody else, but not a cook. It's a pride thing. We'll tell anybody that cares to listen and even those that do not want to have their ear bent, will know by the end of the cocktail party that the cheese display could have used more sheep's milk

cheeses, the lollipop chops were hammered into oblivion and the bread pudding's whiskey sauce was perfect. Yeah, they'll know just by getting an earful of cook-speak and the assumptions will be made. We band together and we harbor a particular, imaginative, kitchen bravado. The gush of creative expression from a busy kitchen does not start and end with the dish that lands on the table. There is the kitchen music and the flourish of visually adventurous cooks' attire. There is even a compelling vernacular that is part of the culinary world's unique geography. And what a cook stores in his/her refrigerator for off-hours consumption can be described as abstract artwork at best, decadence and deviance at worst. A tattoo is part of a cook's kitchen vocabulary, as well. Adorned with favorite primal cuts, favorite terra-borne species and canned ingredients, tattoos are yet another medium for a cook. Why stop with the plate as a blank canvas when the artwork can creep its way up knuckles, forearms, necks and beyond? Birk O'Halloran and Daniel Holton pulled a Bourdain move! You know the one; wrote a book that you knew you simply should have written. Bourdain unearthed the cook's devilish life of debauchery and fine dining that, in one form or another, we have all lived. O'Halloran and Holton did much the same; they wrapped up some serious culinary firepower with a collection of ink-adorned skin and cooking intellect of some serious chefs. In *Eat Ink*, the duo get into the psyche of the chefs and cooks; the drive behind their food, the impetus for their skin art and their approach to creating, bridging or otherwise intertwining the two mediums. From the visually explosive vegetable bounty on Andy Husband's shoulder (executive chef/owner of the restaurants Tremont 647 and Sister Sorel) to the stoic, *æde gustibus et coloribus non est disputandum* near-boob ink of Christina Wilson (exec chef at Gordon Ramsay Steak) the tattoos are expressive as the food that this collective represent. *Eat Ink* is coolly composed with Food Network talent, James Beard winners and lesser-known luminaries. From those characters, there is the inspiration for their dishes, the ink they wear, their kitchen philosophies and psychology of these culinary miscreants! Five sections representing meat, sea fare, poultry/fowl, vegetables, and sweets provide easy navigation to *Eat Ink*'s 300 pages. Ripe with some 60 recipes, *Eat Ink* is for me and for you. It is for cooks that need to refocus on what drives us. It is for the novice, kitchen hack that wants to see what the guy that makes his food on a Saturday night behind the line looks like and, often, thinks about cooking. *Eat Ink* is for members of the tattooed generation that want to know what they want to be when they grow up; that they will gladly sport those ink-stained arms, knuckles and chests, but will need to invest some sweat equity if they want that needle-driven artwork to mean even more than an attention grabber. O'Halloran and Holton artistically dispense the cooks that share the needle that delivers an

endorphin rush through and from the kitchen to the voracious appetites of eaters that want to relish in the absurdity that makes great food come to life. "What I like about tattoos is it's a piece of me, it becomes part of me. I know where I was, I know who I was with it. It's a mark of time, it's a passage of a place in your life." • Andy Husbunds, Eat Ink, p.13

I enjoyed reading the biographies of the different tattooed chefs. This book is for the up-and-coming gourmet cook - lots of recipes for pork bellies. More up-scale than day-to-day cooking,

visually very nice, even though the recipes seem to be all very complex. I would have liked it if it included at least some that were easier

Although the book was for someone else, I found it fantastic! Great pictures, great stories and great food! I'll definitely be borrowing it!

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