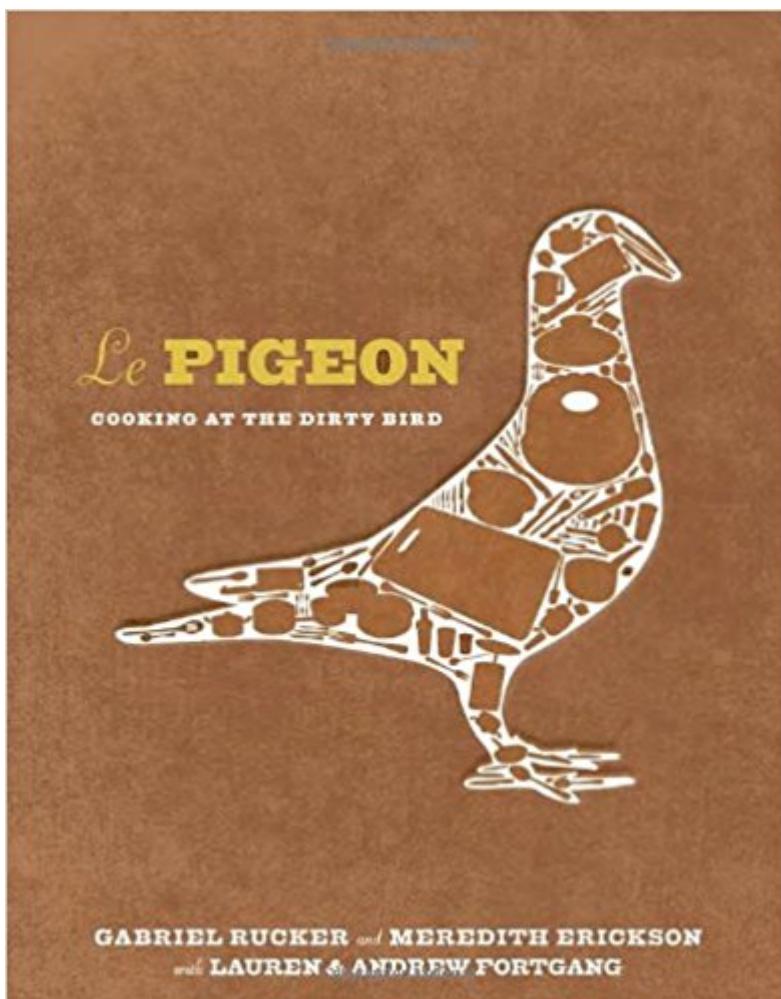


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Le Pigeon: Cooking At The Dirty Bird



Synopsis

This debut cookbook from James Beard Rising Star Chef Gabriel Rucker features a serious yet playful collection of 150 recipes from his phenomenally popular Portland restaurant. In the five years since Gabriel Rucker took the helm at Le Pigeon, he has catapulted from culinary school dropout to award-winning chef. Le Pigeon is offal-centric and meat-heavy, but by no means dogmatic, offering adventures into delicacies unknown along with the chance to order a vegetarian mustard greens quiche and a Miller High Life if that's what you're craving. In their first cookbook, Rucker and general manager/sommelier Andrew Fortgang celebrate high-low extremes in cooking, combining the wild and the refined in a unique and progressive style. Featuring wine recommendations from sommelier Andrew Fortgang, stand-out desserts from pastry chef Lauren Fortgang, and stories about the restaurant's raucous, seat-of-the-pants history by writer Meredith Erickson, Le Pigeon combines the wild and the refined in a unique, progressive, and delicious style.

Book Information

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Customer Reviews

Featured Recipes from Le Pigeon [Download the recipe for Duck Confit](#) [Download the recipe for Carrot Butter "Poached" Halibut](#)

Not many books have gotten my juices going as much as Le Pigeon; it's a proper joy. "Fergus Henderson, founder of St. John restaurant and author of Nose to Tail Eating" I'd heard nothing about this Portland, Oregon institution until the book landed on my desk and utterly

awed me. The young chefs draw influence from the Fergus Henderson nose-to-tail school but introduce a whole layer of iconoclastic hipster inspiration. When reading the contents makes you salivate, you know you have a winner." Tim Hayward, "Best books of 2013" Financial Times \rightarrow absolutely love this book! A behind-the-scenes look at Portland's beloved Le Pigeon restaurant, it's fun, quirky, and delicious. With Gabriel Rucker guiding you through these beautiful recipes, you can't go wrong. \rightarrow "April Bloomfield, chef-owner of The Spotted Pig and author of *A Girl and Her Pig* \rightarrow Gabriel once said to me, "We're just trying to find new ways to get people to eat lots of butter," revealing his irreverent and over-the-top attitude to cooking (see his recipe for Bacon Butter, page 42) and life. What arrives on the plate at Le Pigeon is incredibly well thought out, sophisticated, and delicious. This is a remarkable collection of recipes and stories from one of the most hard-working and dedicated chefs I know, and his merry band of compatriots. \rightarrow "Andy Ricker, chef-owner of Pok Pok \rightarrow Gabriel Rucker, one of the hottest of the hot rock star chefs, has the humility to pay homage to the pillars of Portland's dining scene and the brass to "Le Pigeonize" every dish he cooks with his own high-spirited sensibility. Whether he's dolloping oyster mayo on a hanger steak or turning lamb belly into a BLT, Rucker's boisterous but disciplined cooking will both surprise you and charm the hell out of you. \rightarrow "Tom Douglas, owner of Tom Douglas Restaurants \rightarrow At Le Pigeon, Gabriel Rucker has the opportunity to cook in Oregon "a very soulful region where food and wine are in harmony with the terroir. His cuisine is all about balance, with a dash of American nostalgia. He gets it. \rightarrow "Daniel Boulud, chef-owner of Daniel

As a professional cook with a degree in culinary arts I read a lot of cookbooks and other types of foodie books from Betty Crocker to Charlie Trotter. It's easy for a Chef to become far to serious about food, to intense and then they become off-putting. In the introduction to this book you get a look inside the journey of a Chef from being in over his head to being a 2 time James Beard Award Winner. Chef Rucker has a sense of humor while he goes about cooking. The integrity and care of the ingredients, which is vital, is there but with a touch of whimsy. True some of the recipes are almost completely inaccessible to the home cook but they provide a look into the professional kitchen that the Food network and Top Chef cannot provide. It takes time and dedication to accomplish what you see on your table as you dine out and this book is an example of the care that goes into it.

Not many cookbook came out in recent year reach the same cult status as *White Heat, Beyond*

nose to tail, Au Pied de Cochon. I felt this book has it. It's a fun cookbook and what everyday meal should look like, not commercialized meat. I want my everyday dinner to be like this. Getting chicken with feet on it. How many time you would see chicken in supermarket with feet still intact or head and neck? That's what food should look like as pure as it was over 150-200 years ago before commercialized farming started. I feel Gabriel Rucker is a kinda chef around my neighbor, less ego. Just cook good food and make food fun. His personality has stamped all over this book. I love this book so much that I ordered two more copies and sent them to friends. After reading this book, I simply want to book a flight to PDX to visit my soul sister, eat there, and walk up to the kitchen to say hello to him. And she is a huge fan of this restaurant.

I love the way this cookbook is written. It is not for the quick cook looking to get something on the table quickly. It is more geared for someone who appreciates 'off the beaten track' ingredients that involve a bit of time to coax out the best of ingredients. The dishes are complex and show a lot of thought of planning a dish and why it works. If you enjoy cooking and want to learn knew methods, thought processes about why certain ingredients work well with each other and are looking simply for a different view point on how to prepare new and tried and true ingredients you will enjoy even just reading this cookbook. Can't wait to try this restaurant - although is on the other side of the country!

We have a gourmet cooking group. I gave this book to one of us for his birthday. As the cooking challenge we passed this cookbook around and each cooked an entre and a side dish... The recipes were soooo... good, and the history, stories and other writings throughout the book made the whole experience really fun, because of course, we read the stories! We all went to the restuarant, Le Pigeon, for a dinner and had more fun watching their cooks! Yummy!

Lovely book, predictably pretentious (I know that's kinda the point), from ultra-hipster Portland, interesting recipes but ones your not likely to ever cook on your own (partially because of strange ingredients). Meat centric and completely honest about it.

Love it. Have many cookbooks and often go to them for inspiration then go my own way to cook. This one is certainly inspiring but when I decided on radish vichyssoise, mussels, picked onion and pesto, thought it was best to follow it their way! Delicious! Sounds a bit unusual but everyone loved it -- even my 13 yr old son. Can't wait to try the next one!

Contains enough twists to solid recipes to make it fun reading and a worthy addition to a good cookbook collection.

I love this book. It is well written, candid and full of amazing recipes. These guys are masters at their craft and are generous to share their story and their favorite recipes. It is pure inspiration. There are amazing full meal recipes and also a great section in the back with basics like the best blue cheese salad dressing I have every had.

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