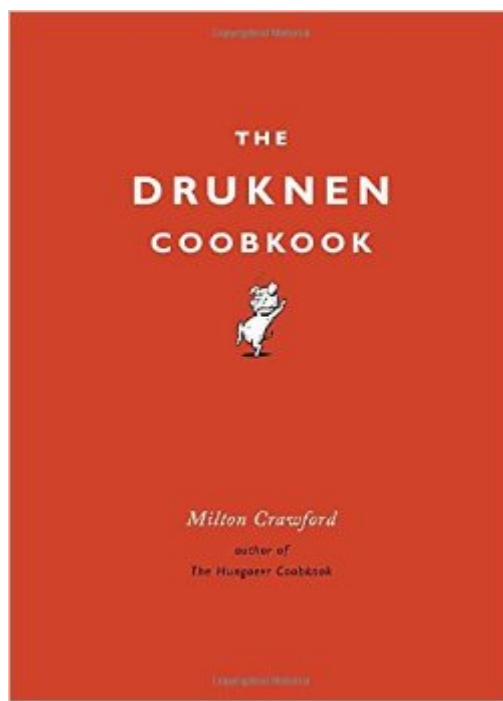


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The Drunken Cookbook



Synopsis

Whether it's a quiet glass of Chardonnay in a well-heeled wine bar or tequila shots at 2 a.m., drinking has a way of leading to hunger. All too often, we cave in to the booze munchies and settle for 7-Eleven fare or a dreadful diner. But there is another way. A better way. A Quick Couscous Chicken Biryani, Authentic Smoky Chicken Burritos, and even Spicy Thai-style Pork Burgers can be delectable and, more importantly, achievable with *The Drunken Cookbook*. Â Replete with satirical commentary on the vicissitudes of inebriation, *The Drunken Cookbook* also includes a series of tests to help the reader determine how drunk he or she is. Blessedly, *The Drunken Cookbook* takes into account the reader's intoxicated state and limited capacity to understand directions; safety warnings are a feature of each recipe, and risky techniques (like deep-fat frying) are excluded from the text.

Book Information

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Customer Reviews

I bought this as a component to "The Hungover Cookbook" as a gift for a friend. We've since read through it and I'm reviewing now. This combines the humor of a silly coffee table book with the practicality of actual recipes that can be made when intoxicated. A perfect companion for taking camping or leaving at a vacation house as I'm sure it will come in use. The recipes are easy enough to navigate when inebriated and likely healthier than snacking down two bags of potato chips or ordering pizza. In addition, it's something social to engage guests that may not be able to get themselves home.

This UK author provides lovely British humor alongside wonderful recipes. First he tests your degree of drunkenness and then he rates the recipes according to your ability to safely prepare them :) My fave is Spicy Thai-Style Pork Burgers with Cucumber Peanut Salad dressed in Shrimp Paste/Lime/Garlic! Perfect with cold beer. When he opened this birthday gift, my brother began reading it aloud to guests at his party :)

The Drunken Cookbook (or Druknen Coobkook) is a hard cover cook book that's slightly larger than my hand and contains recipes that you can make even when you've had too much to drink. The beginning of the book starts out with some tests to find out your level of drunkenness, if you're just tipsy then you can make most recipes, if you're too plastered then you should probably stay out of the kitchen. After the ridiculous tests and results, we get to the recipes. There are 7 chapters, each highlighting a different type of food such as The Drunken Carnivore, Plastered Party Food, or Boozy Desserts, each chapter contains 6 recipes, totaling 42 recipes in all. All recipes make enough food to serve 2 people. Each recipe contains warning symbols to signify whether the recipe calls for boiling water, sharp knives, or a hot pan, because these things can be especially dangerous after you've had a few too many drinks. Each recipe is also labeled for its level of difficulty; Cinch for Easy, Fussy for Moderate, and Toil for Difficult. I found the recipes inside a little too fancy and fussy for my taste. I'm not a great cook, I don't like spending a lot of time in the kitchen, I'm on a budget, and I like my recipes to have as few ingredients as possible. When I saw a cook book that catered to drunk people, I thought these would be easy and simple recipes for me on a daily basis.

Unfortunately, I just didn't think these recipes were any less complex than any other cook book out there. For example, the Spicy Thai-Style Pork Burgers with a Cucumber and Peanut Salad that was rated as Easy for level of difficulty, needed 22 different ingredients. Another thing that bothered me, is if you are going to supposedly make a cook book for drunk people, the ingredients should be things you might already have in your fridge such as chicken, beef, basic vegetables, and spices. Not things you are going to have to go out of your way to get. How many people have chicken liver in their fridge? Not me, and I'm pretty sure I don't want to have any kind of liver in my fridge, ever. The name just kind of throws me off, because when I thought of a drunken cookbook I was expecting burgers and wings, or even some basic soups, casseroles, or pastas. I wasn't expecting to find sophisticated dishes like, Pakistani Lamb Kofta, Curried Monkfish and mussels with Gewurztraminer, or Salt Cod Croquettes with Manzanilla. Seriously, most of these foods I've never heard of, and I'm not even sure if I can pronounce them correctly. If these recipes intimidate me,

then I can only imagine what my man-child boyfriend would think of them. Out of all the recipes in the entire book there are only a couple that I would even attempt. Overall, if you are someone that really likes to experiment in the kitchen and loves all different types of foods, then this cook book could be for you. If not, the recipes most likely won't appeal to you. However, The Drunken Cookbook could still make a great gag gift, which is probably what it was mainly intended for anyway. It also makes for a fun little quirky decoration on my kitchen counter, which is enough of a reason for me to keep it. Disclosure: I received this book from Blogging for Books for this review.

This was a gift for a friend, and she absolutely loved it. The book is hilarious, and kept us amused for a good while. While most of the recipes are more English as is the humor, and therefore more American may not make many of the recipes, there are still plenty of appetizing options, and still an enjoyable read. It's a small hardcover book, but well worth the price. Again, it's extremely funny, and even more so if intoxicated. My only qualms were that the book was delivered and had a scratch on the brand new cover, and not knowing about the style of recipes ahead of time, otherwise, it was excellent. Overall, I'd absolutely buy again as a gift, or even for myself!

This cookbook is designed for the drinker that comes home with anything from a buzz to barely standing and is hungry but did not stop at Taco Bell or Burger King on the way home, but rather would like to prepare a fresh, homemade meal. The book opens with a series of scenarios to help the reader determine just how drunk he/she may be. Right after this opening, the reader is presented with a list of "super-ingredients" to have on hand to prepare the recipes. This is kind of where I start to doubt the usefulness of this book. The list includes: Indian spices, pickled eggs, gherkins, cornichons, lemongrass, Bloody Mary mixer, fish sauce, etc. Quite a few of these are not common staples, so to just have them on hand for drunken cooking seems a bit farfetched for me. The book takes (seemingly) easy recipes and makes them far more complex to utilize while intoxicated. Take Twice Baked Potatoes (page 94). The recipe calls for: curry paste, cheese and peas, and then add finely chopped chives, prepare recipe and serve with: 1 red chili, Greek yogurt-green salad. This recipe might be delicious at 2:00 a.m., however, if you don't speed it up with the microwave, by the time this potato is cooked, the inebriated may have 1) fallen asleep or 2) finished off a bag of Lay's potato chips while waiting. The Twice Baked Potato recipe is one of the simplest in the book. Chicken Tikka Kebabs, Calcutta-Style Sikh Kebab Rolls and Chicken Livers, Bacon and Mushrooms on Toast are considerably more complex. It's not that some of the recipes wouldn't be delicious prepared any time, I just feel that I won't personally be using this book after

the midnight hour."I received this book from Blogging for Books for this review."

It was a gift to my sister who has a red kitchen. I also got her the hungover cookbook. She has them both on display on a little table in her kitchen and she loves them. The recipes inside sound pretty yummy as well.

Definitely not a beginner's cook book

Although a bit smaller than I had imagined, definitely a good read! Not for the rookie drinker, as there could be accidents.

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