



# Guy Fieri Food: Cookin' It, Livin' It, Lovin' It

*Guy Fieri , Ann Volkwein*

Download now

Read Online 

# Guy Fieri Food: Cookin' It, Livin' It, Lovin' It

*Guy Fieri , Ann Volkwein*

**Guy Fieri Food: Cookin' It, Livin' It, Lovin' It** Guy Fieri , Ann Volkwein

Bursting with personality, fun, and flavor, *Guy Fieri Food* is the first-ever cookbook from the Food Network superstar, host of NBC's popular game show "Minute to Win It," and #1 *New York Times* bestselling author of *Diners, Drive-ins & Dives* and *More Diners, Drive-ins & Dives*. Filled with more than 150 original recipes, gorgeous full-color photos, and loads of great cooking tips, *Guy Fieri Food* is an absolute must for any Fieri fan!

## Guy Fieri Food: Cookin' It, Livin' It, Lovin' It Details

Date : Published May 3rd 2011 by William Morrow

ISBN : 9780062079305

Author : Guy Fieri , Ann Volkwein

Format : ebook 416 pages

Genre : Food and Drink, Cookbooks, Cooking, Nonfiction

 [Download Guy Fieri Food: Cookin' It, Livin' It, Lovin& ...pdf](#)

 [Read Online Guy Fieri Food: Cookin' It, Livin' It, Lovi ...pdf](#)

**Download and Read Free Online Guy Fieri Food: Cookin' It, Livin' It, Lovin' It Guy Fieri , Ann Volkwein**

---

## **From Reader Review Guy Fieri Food: Cookin' It, Livin' It, Lovin' It for online ebook**

### **FabulousRaye says**

I hate Guy Fieri. I'm kinda not allowed to watch his shows, cause I get all mad and yell at the TV. Oh, I think Diners, Drive-ins, and Dives is okay....as long as it's on mute.

This cookbook would be good for the dude-bro, Sammy-Hagarish, tool kind of home cook. Guy certainly doesn't cook the type of food that I cook, but he wrote decent-ish recipes. I'd skip over all the dumb stuff about his life. It's pretty boring.

---

### **Kelly says**

This book is phenomenal. I found it at the library and it is now a must have to my growing cookbook shelf. The recipes are delicious. The biographical parts are well written. Great pictures of the food and fantastic tattoo-style artwork through out. It's a pleasure to just page through.

---

### **William Lotten says**

Absolutely love it

---

### **Mary says**

I love this "Guy". When I saw him on the Next Food Network Star, I thought he had no more chance than I did. But, I was wrong. He is great. This cookbook, besides having great recipes, has a good intro all about his life as a restaurateur. Very interestingly told in the pov of his parents, restaurant partner and other people.

---

### **Colleen says**

I didn't think all of the recipes were really that accessible for the typical American kitchen. Many of them either didn't appeal to me, required expensive/hard to find ingredients, or were just odd combos.

I do have about 10 recipes starred that I'd like to try.

Overall, I enjoyed his step-by-step photos of how to deal with cuts of meat more than the actual recipes themselves.

---

## **Kristen says**

Date nights at the Walton House usually involve snuggling on the couch, eating popcorn, and watching Diners, Drive Ins, and Dives. Each of my kids know this man by face. They know his name. They have been known to say phrases like "off the hook", "flavortown", and "winner, winner turkey dinner" without being prompted. In short, we love this "Guy"! I loved this cookbook, too! I am so glad that it included stories about his past, his culinary upbringing, and introduced me to the team behind his shows. It was also fun to read about his Next Food Network Star journey and see pre-bleached hair photos. The recipes themselves are in general a little too rockstar for this Mormon mama, and most have extensive lists of ingredients, but I suspect that any I do make will be amazing. I am really looking forward to preparing the coconut rice and cilantro. This was a fun book!

---

## **Alison James says**

Not many of the recipes appealed to me & nothing really stood out that I tried.

---

## **Katherine says**

The food in this book would make this a 5-star cookbook for me - on a day I was boozing, and the day after, hungover. (Providing the food was prepared in advance!) This stuff is straight-up party food; not classy, not fancy. It's all very... Fieri. (Don't get me wrong, the food in here looks tasty, and it would probably change my life and bring me over to the Guy team if I ate it... while drunk.)

Okay, so I don't really care for Guy Fieri - he comes off as such a creepy douche (sorry) on TV. If you're a Fieri fan, then you will love this book: it's got a lot of background and childhood pics of the guy, and he talks a lot about his cooking experiences.

Nearly every recipe seemed easy enough to do (the only exceptions for me were to do with deep-frying since I don't own a deep-fryer, and the recipes with duck. He does a lot of stuff with duck! If I got my hands on some duck, I would cook something MUUUUUCH fancier with it than BLT sandwiches, fried rice, etc...).

I hate the way his annoying mannerisms come through in the book. EX: "It'll give your taste buds a round-house kick!"

I do like that he has a couple pitcher cocktail recipes in the back, though!

---

## **Christy Olesen says**

This is the first cook book I've read cover to cover. That's because it also Guy's autobiography, and full of great stories about his growing up years, his early restaurant years and his youthful adventures. The recipes look great, but a bit complicated for me. A fun read.

---

## **Mary says**

I love Guy Fieri. He seems like a really good son, brother, friend. A good guy. I enjoyed the chatty parts, and the recipes. Cute pictures, family anecdotes, finding that the "cartoonish" Guy comes from humble roots and remains a humble man, strong community leader, who's top priority is as husband and dad. Immediately on my menu to try..Louisiana BBQ Shrimp. There's some very different and good looking pizza recipes here as well. I make my own marinara and Italian dishes with my eyes closed, so unfortunately he didn't really teach me anything in the pasta section. A fun read, good food...get reading and cooking !

---

## **Citri says**

i aint livin it or lovin' it

---

## **Chi Dubinski says**

"Guy Fieri Food" is a big, bold , colorful volume, much like the author himself. Fieri writes about his lifelong love of food and tells stories about his family and friends. He started with a pretzel cart when he was a child, opened a restaurant "Johnny Garlic" and became a fixture on television food shows. Many of the recipes feature frilled meats, bacon, and hot peppers. There's bacon-wrapped shrimp with chipotle BBQ sauce, banana pepper sauerkraut, and penne with Cajun hot links and chipotle shrimp. Not all the recipes are so over-the-top. There are also some with interesting flavors, but lighter on the heat and the meat. Like pepper jack pretzels, coffee bananas foster, and watermelon pork tacos.

---

## **Gary says**

This is more than a cookbook, it is a casual biography of Guy Fieri's life. I got so much out of reading the stories about Guy, his sister, his family. They made a lot of the recipes come together. I know know more about where he is coming from and it add a little something to the dish.

The "Bring It On Brisket" is a variation on a dish my grandfather used to cook at his diner right by CBS studios in Los Angeles, not only did Guy jazz it up, he brought back great memories.

---

## **Lee says**

Awesome cookbook! I didn't know where to begin when I saw all the good recipes in this colorful book. It's great that it starts with talking all about how Guy Fieri grew up and how he got into cooking and starting restaurants. Great stories...rambunctious and outgoing, like Guy himself. He has a wonderful way of talking about food and putting it together, until you can't wait to get cooking and taste the food for yourself. I highly recommend you read this one, and you're especially lucky if you can get your own copy.

---

**Kristen says**

Definitely unique recipes and dishes I never thought of. Most have an accompanying picture to show the finished dish which I really like. This book just contains a lot of dishes I would never make but there are a few I will definitely try.

---