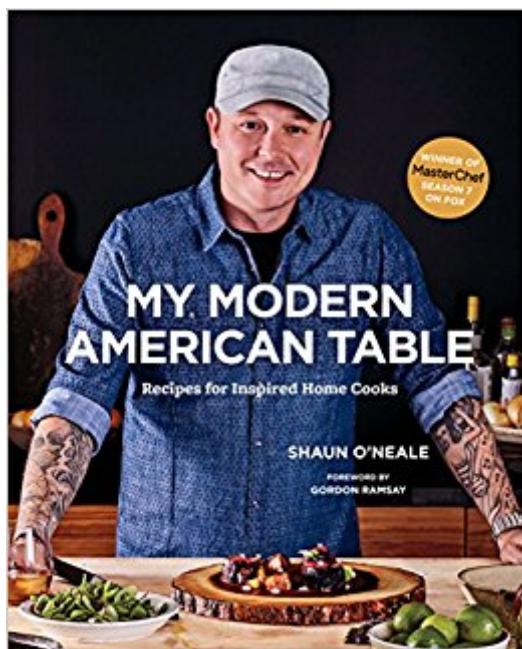


The book was found

# My Modern American Table: Recipes For Inspired Home Cooks



## Synopsis

Viewers fell in love with Shaun O'Neal on Season 7 of *MasterChef*. In his debut cookbook, O'Neal presents his take on modern American cuisine with international influences. It's experimental, it's edgy, and it's full of big flavors. This book is not your average home cookbook. O'Neal encourages you to push your own personal cooking boundaries and teaches you that home-cooked food can be elevated to fine-dining quality with ease. You will be inspired to try new recipes, new techniques, and new flavors, and you will learn that beautiful, high-end plating and presentation is never too complicated. The book offers 65 mouthwatering recipes, including Bourbon Braised Short Rib Ravioli; Spicy Miso Black Cod with Fresh Herb Salad; Chicken Saltimbocca Sandwich; Charred Balsamic Brussels Sprouts; Crazy Cheese Truffle Mac; Candied Bacon Cheesecake; and more. The book also shares stories from the seventh season of *MasterChef* and O'Neal's path to victory, offering a behind-the-scenes look at the exciting show. With O'Neal as your guide, this is the starting point in your own culinary journey, because the secrets in these pages won over the judges and earned O'Neal the title of *MasterChef*!

## Book Information

Hardcover: 208 pages

Publisher: Harry N. Abrams (May 9, 2017)

Language: English

ISBN-10: 1419724002

ISBN-13: 978-1419724008

Product Dimensions: 8 x 1 x 10 inches

Shipping Weight: 1.8 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 stars 2 customer reviews

Best Sellers Rank: #20,256 in Books (See Top 100 in Books) #117 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional

## Customer Reviews

Shaun O'Neal, a DJ from Las Vegas, Nevada, earned his spot in the *MasterChef* Kitchen by cooking a surf and turf dish topped with foie gras and a bone marrow beurre blanc sauce. He didn't stray from his high-end, fine-dining influence on his dishes, which led him to winning multiple Mystery Box Challenges and securing his spot in the finale. The finale is where he

wowed not only Gordon and Christina, but also guest judges Wolfgang Puck and Daniel Boulud with his three delicious dishes: an appetizer of miso halibut cheeks with vadouvan carrot puree and pickled mushrooms; an entrÃƒÂ©e of ancho coffee-roasted venison loin with roasted chanterelles and smoked plums with a truffle demi-glaze; and a salted caramel chocolate tart for dessert. In the end, it was ShaunÃ¢â€šs exquisite flavors and thoughtful dishes that won over the judges and earned him the MasterChef title.

I was lucky to meet Shaun in person at the Bite Of Seattle. He signed his cookbook for my son and was really nice! When I got home, I was able to browse through his cookbook, and, I must say it is put together very nicely. There are a lot of color photos and great recipes!

Bought six or seven for my cooks.they all love them!!!

[Download to continue reading...](#)

My Modern American Table: Recipes for Inspired Home Cooks Pleasures of the Vietnamese Table: Recipes and Reminiscences from Vietnam's Best Market Kitchens, Street Cafes, and Home Cooks  
Saami Inspired Bracelet Basics: How to make a Saami inspired pewter thread bracelet. (Saami Inspired Bracelets Book 1) Saami Inspired Bracelet Basics: How to make a Saami inspired pewter thread bracelet. (Saami Inspired Bracelets) The Art of the Table: A Complete Guide to Table Setting, Table Manners, and Tableware Pivot Tables: Pivot Table Basics, Pivot Table Essentials, Data Crunching, Master Pivot Tables, Learn Pivot Tables. Pivot Table Tricks, Tips, Secrets, Shortcuts, Made Easy, Pivot Tables for Beginners Everyday Korean: Fresh, Modern Recipes for Home Cooks The Vermont Farm Table Cookbook: 150 Home Grown Recipes from the Green Mountain State (The Farm Table Cookbook) Lodge Cast Iron Nation: Inspired Dishes and Memorable Stories from America's Best Cooks The Successful Single Mom Cooks!: 7 Ingredients or Less, On Your Table in 20 Minutes (Volume 2) The Successful Single Mom Cooks!: 7 Ingredients or Less, On Your Table in 20 Minutes (The Successful Single Mom Book 2) Beginner's Home Recording On A Budget: How to Build an Affordable Recording Studio at Home and Get Your Music Heard (Home Recording, Home Recording for ... Songwriting, Home Studio, Acoustic) INTERIOR DESIGN : The Beginner's guide, organise your home, techniques and principles on art of decoration: Customise your home with us (Home design, home construction, home arranging with style) Jello Shot Recipes: 55 Fun & Creative Jello Shot Recipes for your Party (Jello Shots, Jelly Shots, Party Recipes, Jungle Juice, Punch Recipes, Vodka Recipes, ... Rum Recipes, Cocktail Recipes, Wine Making) Low Carb Recipes: American Cooking Recipes - Paleo Diet Cookbook for

Healthy Eating, Quick and Easy Recipes, Weight Loss Cooking Recipes, Salad, 130+ Additive Free, American Recipes Keepers: Two Home Cooks Share Their Tried-and-True Weeknight Recipes and the Secrets to Happiness in the Kitchen The Cookbook Library: Four Centuries of the Cooks, Writers, and Recipes That Made the Modern Cookbook The Coastal Table: Recipes Inspired by the Farmlands and Seaside of Southern New England The New Mediterranean Jewish Table: Old World Recipes for the Modern Home The Connecticut Farm Table Cookbook: 150 Homegrown Recipes from the Nutmeg State (The Farm Table Cookbook)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)