



Fries!

By Lingle, Blake

Condition: New. Publisher/Verlag: Princeton Architectural Press | An Illustrated Guide to the World's Favorite Food | Imagine a plate of crisp, golden, salted fries, and you'll know why this is the world's favorite food. Who better to write the consummate cultural history and user's guide of the fry than Blake Lingle, whose fries were recently voted the best in America by U.S. News & World Report. In this lighthearted ode, Lingle offers a 360-degree look at fries, from their roots in antiquity, to the long-standing debate as to whether the Belgians or the French created the first true frites, to their current status as a gourmet treat (whether dusted with truffle salt or slathered in gravy and cheese curds in that outrageous Canadian delicacy, poutine). The pop culture and lore of fries includes a look inside a potato farm and fry factory. Lingle catalogues the many varieties of shapes, oils, vegetables, coatings, seasonings, sauces and pairings—describing what to eat and drink with your fries. Detailed instructions are given for how to cut, fry, and serve your own Platonic ideal of the fry. Additional fry know-how is combined with archival images and new colour photography to showcase the glorious tastiness of fries, in...



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Reviews

An incredibly great book with perfect and lucid answers. Better then never, though i am quite late in start reading this one. You will not sense monotony at whenever you want of the time (that's what catalogues are for relating to if you question me).

-- **Nannie Lindgren Jr.**

Complete manual! Its such a great study. It really is written in straightforward phrases rather than hard to understand. You are going to like the way the article writer create this publication.

-- **Ike Fadel**