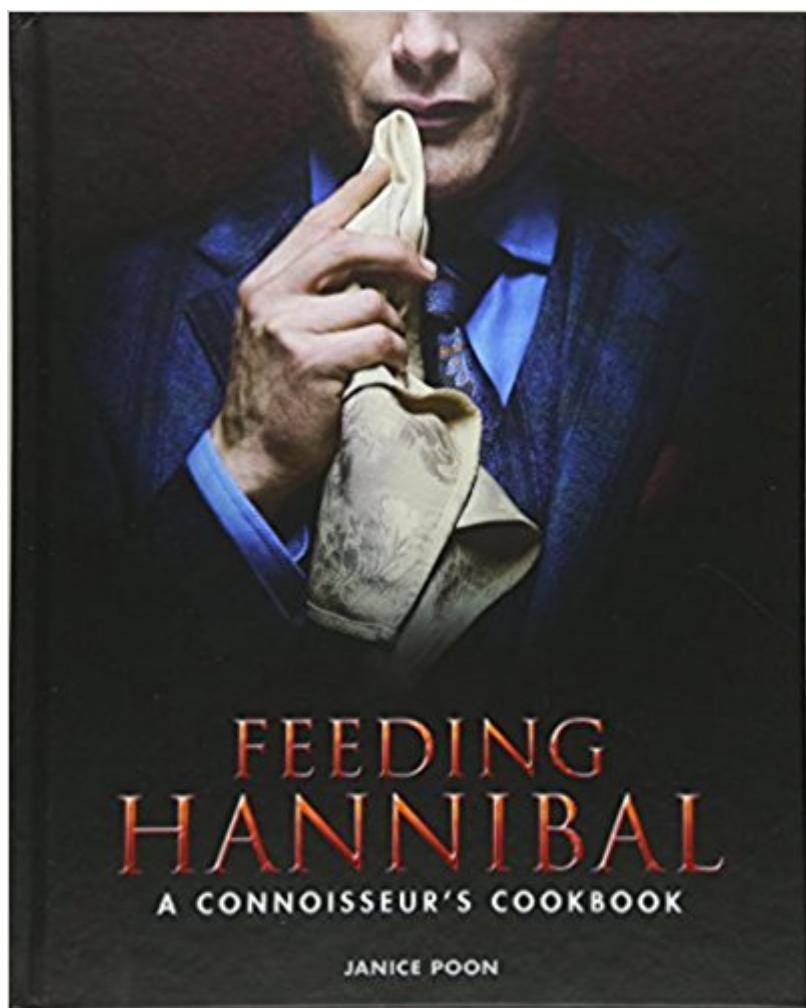


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Feeding Hannibal: A Connoisseur's Cookbook



Synopsis

Feeding Hannibal: A Connoisseur™s Cookbook is a collection of easy-to-follow recipes inspired by the show and created by its food stylist, Janice Poon. Each recipe is accompanied by fascinating insider™s anecdotes, delightful artwork and revealing behind-the-scenes photos of stars and crew on the set of Hannibal.

Book Information

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Customer Reviews

âœThis self-penned cook book is a real deal trip. Get it for the budding chef in your life or the "Fannibal" with a sick sense of humor.â•-Â Coming Soon gift guideâœEven if your cooking skills are stuck at reading the box to find out how long the food should be microwaved, the book is also full of behind-the-scenes photos and anecdotes from the show!â•-Â Drunk MallâœThese creations from Toronto-based food stylist Janice Poon sound seriously tasty, and the accompanying text and photos are a droll delight.â•-Â The Film Stage gift guideâœThe showâ™s food stylist Janice Poon makes everything accessible and practical, so you really only have one decision to make: red or white wine?â•-Â Indiewire gift guideâœideal for any Hannibal fan who enjoys fine diningâ•-Â Gentlemanâ™s Gazette gift guideÂâœNow, with this cookbook, you can bring some of Dr. Lecter's more stunning dishes to life, albeit with a lot less human flesh.â•-Â Joblo gift guideÂâœNot just your typical Martha Stewart cookbook...Whether your a fan of Hannibal, âœwannabeâ•-Â cook, aspiring chef or food snob, Feeding Hannibal: A Connoisseur™s Cookbook by Janice Poon is worthy to own on your library shelf or kitchen table.â•-Â RetrendersâœProvides

great insights not just into the show, but how to make yourself look and feel like a professional chef."

-Â Fangirl NationÂ œA deadly delightâ • -Â Nerdistâ œIf you were a fan of NBCâ ™s
â œHannibal,â • you may recognize the name Janice Poon as she was the showâ ™s incredible
food stylist.Â Now she has a new book...which of course landed on our â œBest Books of the
Halloween Seasonâ • list.â • -Â Dread Centralâ œFeeding Hannibal is a terribly fun cookbook...
Poon's approach is pragmatic and crowd-pleasing. It's doable, and that's the most exciting thing
about Feeding Hannibal.â • -Â Birth. Movies. Deathâ œFans of the series have long marveled at
how delicious the dishes featured in Hannibal appeared. Heck, even Iâ ™d been willing to nibble on
some of those mouthwatering vittles! Well now we can with Feeding Hannibal: A Connoisseurâ ™s
Cookbookâ • -Â Horrorfreakâ œFrom the protein scramble Hannibal gives Will when he shows up at
his home, to a hunk of Eddie Izzardsâ ™ leg, Feeding Hannibal leaves no stone unturned as it gives
readers the chance to recreate any and all meals they may have seen on the show."

-Â Nerdophilesâ œEach recipe isnâ ™t just instructions, but ways in which the dish was used or
featured in the TV show. That makes each meal richer and more interesting." -Â Adventures in Poor
Taste"would make any serious gourmand mad with envy" -- Fangoriaâ œCheekily written...a great
looking cookbook with fantastic food photography and plenty of fine dining recipesâ •

-Â Entertainment Buddhaâ œAn incredible book" -Â Fangirl NationÂ Â œA damn fine coffee table
book with which to freak out the in-lawsâ • -Â Pajibaâ œFeeding Hannibal is a must for every
kitchen or coffee tableâ • -Â Coming Soonâ œSure to enhance any Halloween supper partyâ •

-Â Inside The Magic"From start to finish, Feeding Hannibal is darkly beautiful, charming, and
inspiring" -Â Project Fandomâ œFrom start to finish itâ ™s just a fantastic bookâ • -Â Pixelated
Geek"It was an extremely interesting read and even if you never cook anything from it, it is still a
worthy purchase for Fannibals" -Â Cinema Sentries"Simply incredibleÂ If youâ ™re a fan of
Hannibal, then I would definitely say this book is a must. Just looking through the photos and
remembering the different episodes and seeing this food, it makes me want to go back and re-watch
them now! But even if youâ ™re a causal fan but love to cook, then I bet youâ ™ll find some very
interesting things within these pages." Â - Kitley's Krypt"Anyone who enjoys art, design, and food
(especially all of that wrapped into one) will get a kick out of trying these dishes." Â - Black Girl
Nerds"Feeding HannibalÂ is highly recommended for both Fannibals and foodies" - The Strand
Magazineâ œ[Poon] carries herself with a professionalism that encourages readers to pay attention
and take notes, as we are in the presence of a master.â • -Â Horrortalk

Janice Poon is a world-renowned food stylist and writer. Her eclectic career in design spans

magazines, wedding dresses, jewellery, sculpture and fragrances. She is an award-winning graphic novel author and currently the food stylist on the critically acclaimed NBC show, *Hannibal*, which spawned her popular behind-the-scenes blog, "Feeding *Hannibal*™". Janice lives and works in Toronto, Canada.

An exquisite book full of delicate, high end, and delicious treats. This is not macaroni and cheese dressed up for a show, this is sea urchin and shattered tea cups for those who delight with bloody and insatiable jokes and palates. While quite a few of the recipes are rather high end, and require sometimes difficult and expensive ingredients, it is simply to be expected (who amongst us can casually get and cook a suckling pig, after all?). But, on the other hand, quite a few of the recipes, most of them I would say if you have a good butcher in the area, while extravagant and most likely not fit for a quick meal after work, are easy to whip together for a lovely weekend dinner party. There are even a few vegetarian recipes for those of us who know people who prefer a lighter affair. The book is not just all recipes. No, no it is not. There are wonderful illustrations, and quite a bit of information on how to present the delights to perfection as well. Shattered teacups and pinwheel cookie people and all. If you loved the show, this book is for you. It is, truly, feeding *Hannibal*.

I really hate cooking. I would rather do dishes, do yard work, clean the bathroom...pretty much anything instead of cooking. With that said, being the *Fannibal* that I am, I had to order this book, and I am so glad I did. While it is unlikely I will make many of the dishes in this book, simply because I hate making food (I would practically live off cereal if it were up to me; *Hannibal* would be so disappointed), there is much more to this book than just recipes. The pictures in the book are gorgeous and vibrant, which is one of the first things you notice. There are also amusing anecdotes and interesting information sprinkled throughout the book. And, of course, what would be a book about the show *Hannibal*, without cannibal puns? With all of that said, for those that actually enjoy cooking, the recipes are explained in great detail and are easy to follow. There are tips and tricks, for those that are new in the kitchen, at the front of the book. Additionally, there are some vegetarian options for some of the recipes as well. The recipes range from seemingly easy (I might actually try the sanguinaccio dolce aka blood chocolate) to some that are more challenging, for the more experienced cannibal...er...chef. One of the small details that I like about the book is that it tells you which episode the recipes were featured in. One last note about the book...as the disclaimer on the back states, it "is intended for *Fannibals* and foodies, not cannibals. Please don't eat your friends!"

Being a fan of the show, I pre-ordered this book as soon as it became available. I am so glad I did. The book is nicely laid out, with plenty of pictures, anecdotes from the show and a ton of gourmet recipes. And Janice included a vegetarian section to boot!

I only wish every single dish was pictured, or at least more of them were. I didn't purchase this book to actually attempt any of the recipes, but after reading Janice Poon (or the ghostwriter's) exciting prose, I may try one--one day. But as it is, only a relative few of the recipes are actually shown with a photograph. Those that are, however, are amazing and all that one could hope for in a book like this. Here's to the awesome work of Janice Poon, and (maybe) another season of *Hannibal*!

I hesitated to buy this when it came out because I've bought media artbooks, etc. before and gotten a shoddy product. I was delighted to find out that this cookbook is beautifully put together. Most of the recipes are too fanciful to make for everyday life, but Janice Poon's notes are fascinating to read. Even a fan who doesn't like to cook will find it an interesting read. The few recipes I have tried held up in both taste and aesthetics. The book itself is a really nice hardcover with beautiful pictures and illustrations. As someone who owns a lot of both cookbooks and coffee table books, *Feeding Hannibal* instantly became one of my favorites.

got it as a gift for my boyfriend and he loved it! it has some funny lines in it too, and references to you what episode the recipes came from.

Although I haven't tried any of the beautiful recipes in this book, it is thorough with great illustrations and pictures. If you are a fan of this television series you will love this cookbook.

Amazing, the food is all menacingly beautiful, and the passages before each recipe from the author are insightful and humorous. Janice Poon also makes a lot of these very high class dishes very accessible and offers alternatives for the original ingredients. With vegetarian options too, despite the show's promise. Ultimately, definitely worth getting if you enjoyed the show!

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