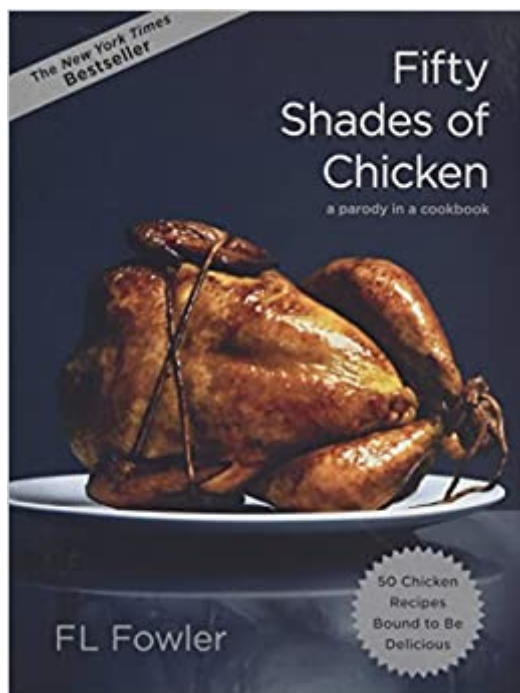


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# Fifty Shades Of Chicken: A Parody In A Cookbook



## Synopsis

Dripping Thighs, Sticky Chicken Fingers, Vanilla Chicken, Chicken with a Lardon, Bacon-Bound Wings, Spatchcock Chicken, Learning-to-Truss-You Chicken, Holy Hell Wings, Mustard-Spanked Chicken, and more, more, more! Fifty chicken recipes, each more seductive than the last, in a book that makes every dinner a turn-on. You want you to see this. Then you'll know everything. It's a cookbook, he says and opens to some recipes, with color photos. You want to prepare you, very much. This isn't just about getting me hot till my juices run clear, and then a little rest. There's pulling, jerking, stuffing, trussing. Fifty preparations. He promises we'll start out slow, with wine and a good oiling . . . Holy crap. You will control everything that happens here, he says. You can leave anytime, but as long as you stay, you're my ingredient. I'll be transformed from a raw, organic bird into something what? Something delicious. So begins the adventures of Miss Chicken, a young free-range, from raw innocence to golden brown ecstasy, in this spoof-in-a-cookbook that simmers in the afterglow of E.L. James's sensational Fifty Shades of Grey trilogy. Like Anastasia Steele, Miss Chicken finds herself at the mercy of a dominating man, in this case, a wealthy, sexy, and very hungry chef. And before long, from unbearably slow drizzling to trussing, Miss Chicken discovers the sheer thrill of becoming the main course. A parody in three acts: The Novice Bird (easy recipes for roasters), Falling to Pieces (parts perfect for weeknight meals), and Advanced Techniques (the climax of cooking) Fifty Shades of Chicken is a cookbook of fifty irresistible, repertoire-boosting chicken dishes that will leave you hungry for more. With memorable tips and revealing photographs, Fifty Shades of Chicken will have you dominating dinner.

## Book Information

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## Customer Reviews

**Featured Recipe: Dripping Thighs** The way his apron hangs from his hips already has me all wobbly. But as he coats my thighs with sticky liquid I can hardly contain myself. Is it the wine, or is my aroma starting to drive him crazy too? He heats me up fast, it wonâ™t take much too? He heats me up fast, it wonâ™t take much to finish me off now. His lips quirk up to a smile. My own juices are mixing with the coating and running all over the place. I get the strangest, sweetest, hedonistic feeling up and down. Itâ™s epicureanism run wild! He spreads my thighs out on a plate. Sticky hands and at least five wet napkins. What will the housekeeper think? Who cares? **Ingredients** 1 pound boneless, skinless chicken thighs, patted dry with paper towels 2 garlic cloves, finely chopped 1 teaspoon plus pinch coarse kosher salt Â teaspoon freshly ground black pepper 1 sweet onion, thinly sliced 1 cup white wine 1 bay leaf 1 cinnamon stick 2 tablespoons unsalted butter 1 tablespoon honey **Directions** Preheat the oven to 450 degrees F. In a large bowl, toss the chicken, garlic, 1 teaspoon salt, and pepper together. In a small saucepan, simmer together onion, wine, bay leaf, cinnamon stick, and a pinch of salt until most of the liquid has evaporated, 15 to 20 minutes. Toss in the honey and butter. Spoon the mixture over the chicken and toss well. Spread thighs, onion mixture, and any juices onto a baking sheet. Bake until chicken is no longer pink and onions are meltingly tender and caramelized, about 25 minutes.

âœ“ it will undoubtedly become one of America's most cherished cookbooks of all time.â•Eater.comÂ âœ“Like any good parody, this manages to make fun of both the flabby porn of "Fifty Shades" and the gushing language of "food pornâ |â •Â -BonAppetit.comÂ âœ“ |this genius little tidbit that combines the sexual and the culinaryâ |â •Â -Glamour.comÂ âœ“ All signs indicate that Fifty Shades of Chicken, a new cookbook parodying erotic novel Fifty Shades of Grey, is the real deal. We can't get over the hilarity of the description on the book's web site.â •Â -Huffington Post"The book that spawned âœmommy pornâ • has now given a new meaning to playing with your food. . . Youâ™ll never look at chickens the same way again." -Salon.com"Besides clever writing with laugh-out-loud double entendres, Fifty Shades of Chicken offers 50 (of course) tempting recipes, among them Crunchy Chicken Parmesan Croquettes and Cranberry Baked Chicken With Apple Cider." -The Republic

For woman (and men ) everywhere comes the highly anticipated sequel to the Fifty shades of Grey

trilogy. The chapter starts out with miss chicken in the kitchen. She is plump, cold and ready to get herself heated up. There are many ways for her to be made. As you can see toys are used on her in every way possible but still she stays in this kind of relationship. The reason is because every page she is handled differently and she likes it. If you like cooking and Fifty shades of grey, you will enjoy this cookbook, perhaps a little too much.

Fifty Shades of Chicken: A Parody in a Cookbook opens with the genius dedication, "For chicken lovers everywhere," and just gets lewder from there. In addition to being a parody of "Fifty Shades of Grey"-style erotica written from the perspective of a young hen, "Fifty Shades of Chicken" is also a lavishly illustrated cookbook in its own right. With titles like "Plain Vanilla Chicken" and "Steamy White Meat," the recipes are what makes this book more than a one-note joke or gag gift (pun intended). If only more cookbooks were this profane.

I bought this for all of my sisters, my mom, and my aunt, and it was received with hilarity. None of us will ever look at or cook a chicken ever again in quite the same way. The recipes are written from the perspective of the chicken, believe it or not. My 77 yr old aunt was so funny about it--and she's read 50 Shades of Gray, and I haven't yet! My only regret is that I didn't buy myself a copy of this cookbook. Apparently the recipes are great, too! Made for a very funny Christmas-- young adult kids not quite sure what to make of us "oldsters" laughing so hard at naughty things. Now-- I've just talked myself into buying myself a copy! Look out 1-Click-- here I come!

This book is not only funny as hell but the recipes are great too. Also according to my gf (who I bought one for as well as another friend and my mother who got the kindle version) she says the writing is a lot better than fifty shades of grey. I am a professional cook and these recipes are great this book is for sure not a gimmick of average to worse recipes with funny writing. The bacon wrapped wings and the thai chicken sliders were amazing. I will say the recipes that involve you using a whole chicken to roast are lacking in the powerful flavors and the ones I had so far were pretty average, but when the chicken was cut into pieces the recipes are much better. None I have tried so far were nasty though the coconut curry tenders were not that good.

I bought this as a "Secret Santa" gift for a coworker. On her list was "cookbooks", and since I can't ever do something without a bit of humor, I went with this one. It was the absolute hit of the day, at the salon. I can't recommend this enough, especially for a gift, but also for yourself. It's the perfect

conversation started to place in the kitchen for gatherings. The recipient of this book had NEVER even read "Fifty Shades", and also said her husband got a kick out of it. Told from the "Chickens point of view", you can't go wrong with this one. Delivery was just as expected, quick and easy.

This is a great book for the chicken enthusiast, such as myself. However, all the recipes are for WHOLE chicken, not breasts, wings, legs, or parts of the chicken (eg. marsala, parmigiana). All in all terrific with really funny prose throughout, just won't be using it as much as a thought.

I bought this for the Office White Elephant Party, along with a bottle of booze. It was a huge hit and was the most traded gift! The recipes and photos are pretty funny!

I purchased this book for my boss at work since she is a fan of the movies and her diet only allows her to eat chicken, but anyway, I looked through it before giving it as a gift and the content is great! The recipes, although i have not tried any myself, looked very delicious, and it has some context from the books, but converted into a recipe book, which makes the book interesting and fun to follow. Will definitely be getting one for myself!

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