

Kitchen Knife Buying Guide

Instructs home cooks on basic knife skills, providing hundreds of step-by-step illustrations for both left- and right-handed users, in a guide that includes coverage of knife and cutting-board selection, as well as the steps for mastering such techniques as mincing, julienne slicing, and carving.

Winner of the 2018 James Beard Foundation Book Award (Baking and Desserts) A New York Times bestseller and named a Best Baking Book of the Year by the Atlantic, the Wall Street Journal, the Chicago Tribune, Bon Appétit, the New York Times, the Washington Post, Mother Jones, the Boston Globe, USA Today, Amazon, and more "The most groundbreaking book on baking in years. Full stop."—Saveur From One-Bowl Devil’s Food Layer Cake to a flawless Cherry Pie that’s crisp even on the very bottom, BraveTart is a celebration of classic American desserts. Whether down-home delights like Blueberry Muffins and Glossy Fudge Brownies or supermarket mainstays such as Vanilla Wafers and Chocolate Chip Cookie Dough Ice Cream, your favorites are all here. These meticulously tested recipes bring an award-winning pastry chef’s expertise into your kitchen, along with advice on how to “mix it up” with over 200 customizable variations—in short, exactly what you’d expect from a cookbook penned by a senior editor at Serious Eats. Yet BraveTart is much more than a cookbook, as Stella Parks delves into the surprising stories of how our favorite desserts came to be, from chocolate chip cookies that predate the Tollhouse Inn to the prohibition-era origins of ice cream sodas and floats. With a foreword by The Food Lab’s J. Kenji López-Alt, vintage advertisements for these historical desserts, and breathtaking photography from Penny De Los Santos, BraveTart is sure to become an American classic.

Ranging from suggestions for the care of musical instruments to maintaining home safety, a celebration of and guide to the finer points of home-keeping offers a contemporary, creative, and positive take on a traditional subject

This compact book contains the best buying advice from "Consumer Reports" along with expert strategies for finding many products at the best prices. Includes advice for shopping online, by mail order, or in stores; lab test results; and a preview of the 2001 model-year vehicles.

Long Knife

An Illustrated Kitchen Guide to Using the Right Knife the Right Way. A Storey BASICS® Title

Maggie’s Harvest

An Edge in the Kitchen

Vegetables, Revised

Kitchen Confidential Updated Ed

Buying Guide 2001

Sharp is a knife skills class in book form and an introduction to the best knives you can buy from all over the world. From a premier knife purveyor and go-to knives expert, this comprehensive guide details the elements of buying and caring for good knives, including sharpening and knife skills. Step-by-step instructions and photography cover a range of techniques with 15 recipes from great chefs—including Stuart Briozza of State Bird Provisions and Melissa Perello of Frances—which feature all the cuts that mark an accomplished cook. Sharply packaged with a textured cover, a foil spine, and more than 150 striking photographs of knifemakers, coveted knives, and beautiful food, this is the cookbook, handbook, and visual journey for anyone wanting to hone their skills in the kitchen.

Are you looking to venture into the knife making business but don't how where to start from? Or are you looking to start making knives for personal or commercial purposes? Whatever the case may be, this book is the right guide to perfect your aspirations. Knife making is simply the art of making knives for different purposes including cutting things such as food items, cotton, foam, and so much more. Although the process of making knives is technical and requires a bit of skill, it is still very learnable in a short period. There are different types of knives including handmade ones and the ones made in factories. Handmade knives are much more preferable and most people argue that they supersede the ones made in factories. If you seek to delve into the craft of making knives, then you can create your homemade knives for personal use or to sell; you can even transform a space in your home into a knife making workspace. This book, Knife Making Book for Beginners, is packed with well-detailed information about everything that has to do with knife making. With this guide, you can easily become a knife making professional in no time. The art of making knives requires you to have a budget before venturing into the profession and there is no better way to start your knife making journey other than reading this book. Here is a preview of what you will learn in this guide: Definition and history: You will learn the true meaning of knife making and its earliest forms. Profitability potential: You will discover if the knife making business is profitable or not and how you can get started to making profitable knives the RIGHT WAY. Knife making terminologies: Confused about the terms used in knife making? This guide will teach what there is to know about the terminologies used in making knives. Tips and tricks: As a beginner, this book will help you familiarize yourself with the important tips and tricks that will guide you in your journey to become a professional knife maker. Tools and supplies: In here, you will be educated on the tools and supplies needed to make quality and eye-catching knives. Anatomy of knives: You will learn how knives are structured and how you can make your own knife the easy way. Troubleshooting common problems and FAQ: Several common knife making problems encountered by most knife makers are discussed with the steps to be taken in fixing them. FAQs asked by knife makers are also discussed. And much more!! What more are you waiting for? If you are ready to begin your knife making journey, then get a copy of this book RIGHT NOW.

Make Standout, Effortless and Appetizing Meals Using Your Most Versatile Kitchen Tool! Get ready to fall in love all over again with your Dutch oven. Through 60 mouthwatering recipes, Emily and Matt Clifton, authors of Cork and Knife, show you just how practical and exciting this essential kitchen appliance can be. Be it sweet or savory, long-simmered or last-minute, there is little you can’t do in your Dutch oven—your dinners will never feel dull or complicated again. These are just some of the extraordinary dishes you’ll be making time and again for your loved ones: - Slow-Braised Lamb Shoulder and Potatoes with Yogurt-Mint Sauce - Olive and Roasted Garlic Pull-Apart Focaccia - Plum, Raspberry and Almond Crumble - Hard Cider-Braised Turkey Thighs with Apples and Onions - Pommes Frites with Three Dipping Sauces - Beer-Steamed Mussels with Chorizo and Fennel - Wonton Soup with Homemade Dumplings and Bok Choy Whether you are gathering your family for a memorable feast, or settling in for a more intimate tête-à-tête with friends, The Ultimate Dutch Oven Cookbook promises a no-fuss (and delectable!) answer to all your mealtime conundrums.

"Every recipe from the hit TV show with product ratings and a look behind the scenes"--Jacket.

Kitchen Meditations and Inspired Recipes from a Mindful Cook

125 Recipes for Your Daily Dose of Awesome

Gluten-Free on a Shoestring

The Complete America’s Test Kitchen TV Show Cookbook 2001-2022

The Essential Guide to Use, Techniques & Care

Knife Skills

Knives Cooks Love

Why are most of us so woefully uninformed about our kitchen knives? We are intimidated by our knives when they are sharp, annoyed by them when they are dull, and quietly ashamed that we don't know how to use them with any competence. For a species that has been using knives for nearly as long as we have been walking upright, that's a serious problem. An Edge in the Kitchen is the solution, an intelligent and delightful debunking of the mysteries of kitchen knives once and for all. If you can stack blocks, you can cut restaurant-quality diced vegetables. If you can fold a paper airplane, you can sharpen your knives better than many professionals. Veteran cook Chad Ward provides an in-depth guide to the most important tool in the kitchen, including how to choose the best kitchen knives in your price range, practical tutorials on knife skills, a step-by-step section on sharpening, and more—all illustrated with beautiful photographs throughout. Along the way you will discover what a cow sword is, and why you might want one; why chefs are abandoning their heavy knives in droves; and why the Pinch and the Claw, strange as they may sound, are in fact the best way to make precision vegetable cuts with speed and style. An Edge in the Kitchen is the one and only guide to the most important tool in the kitchen.

A legend. A warrior. A hero. A classic American epic. Two centuries ago, with the support of the young Revolutionary government, George Rogers Clark led a small but fierce army west from Virginia to conquer all the territory between the Ohio and Mississippi rivers. He battled the British, forged friendships with French and Spanish settlers, and made treaties with many Indian tribes who revered the lanky, red-haired white man and called him Long Knife. He fell in love with the woman of his dreams, the beautiful Spanish maiden Teresa de Leyba. And George Rogers Clark was, in the end, bitterly betrayed by the same government he had so nobly served. Rich in the heroic characters, meticulously researched detail, and grand scale that have become James Alexander Thom's trademarks, Long Knife, his first historical epic, is simply unforgettable.

22 years of foolproof recipes from the hit TV show captured in one complete volume The Complete America’s Test Kitchen TV Show Cookbook is a living archive of every recipe that has been on every episode of public television’s top-rated cooking show, including the new season that debuts in January 2022. It also includes the top-rated equipment and ingredients from the new testing and tasting segments. Cook along with Bridget and Julia and the test kitchen chefs as the new episodes of the 2022 season air with all-new recipes. Every recipe that has appeared on the show is in this cookbook along with the test kitchen’s indispensable notes and tips. A comprehensive shopping guide shows readers what products the ATK Reviews team recommends and it alone is worth the price of the book.

Rates consumer products from stereos to food processors

A User’s Manual

How to Carve, Chop, Slice, Fillet

Every Recipe from the Hit TV Show with Product Ratings and a Look Behind the Scenes

Eat Delicious

The Definitive Introduction to Knives, Sharpening, and Cutting Techniques, with Recipes from Great Chefs

Japanese Kitchen Knives

The Ultimate Dutch Oven Cookbook

Good knife skills are key to feeling confident and comfortable in the kitchen. Chef Bill Collins teaches you how to wield cooking knives properly, so you can slice, peel, bone, and dice with ease. Illustrated step-by-step instructions show you how to cut and carve seafood, poultry, meats, and produce of all kinds. In addition to profiling the best uses for a variety of knife types, Collins includes tips for using other sharp kitchen tools like graters, vegetable peelers, and mandolins. Get ready to chop away!

Provides descriptions and prices for collectible knives, along with information about collecting the item, different types and brands, main components, and factors that can affect its value.

*Energetic, classic, adventurous and completely satisfying, Eat Delicious is packed with stunning photography and big bold recipes-- perfect for fans of Jamie Oliver, Smitten Kitchen and the hundreds of thousands of followers of Dennis the Prescott on Instagram. Eat Delicious features comfort food from around the globe that can be prepared by any home cook, no matter their skill level. Good food isn’t processed or precious, Dennis insists. Good food is delicious, fun to make, exciting to eat and puts you in a good mood. Mirroring the inviting, energetic style of Dennis’s Instagram account, Eat Delicious is packed with 125 of his most popular and original recipes for breakfast, lunch, and dinner as well as desserts, snacks, and sides that everyone will enjoy, including: * Brioche Doughnuts * Fried Feta BLT * Fried Shoestring Onion Cheeseburgers * Super Spicy Dan Dan Noodles * Garam Masala Beer Mussels * Matcha Mint Chip Ice Cream Skip the takeout and create Dennis’s fabulous fare in your own kitchen with this dazzling cookbook that makes it easy to eat delicious!*

Make Food Great with Just One Ingredient Alcohol isn’t just an accompaniment to a great meal, but the secret ingredient to make dishes pop with flavor, added depth and complexiy. Emily and Matt Clifton, founders of the blog Nerds with Knives, show you how to use vodka to make extra crispy batter in Ultra-Crispy Fish with Vodka and Beer Batter, heighten the aroma of the spicy, garlicky sauce in the Tequila and Lime Shrimp Scampi and bring perfect balance to dishes like Vermouth-Braised Leeks or Classic Chicken Piccata just by adding white wine. Through their knowledge of boozy cooking science, you’ll make classic dishes that pack a delicious punch. So put on your apron, pop a cork, raise your glass and get ready to cook.

Nourishing Whole Food Recipes for Every Day

A Primer on Sharpening Knives and Other Edged Tools

Official Price Guide to Collector Knives

BraveTart: Iconic American Desserts

The Simple Path to Cooking Like a Pro, Learning Anything, and Living the Good Life

20 Years of Test Kitchen Expertise in One Essential Handbook

Consumer Reports 2000 Buying Guide

Maggie’s Harvest brings together over 350 of Maggie Beer’s signature recipes, detailed descriptions of her favourite ingredients and inspiring accounts of memorable meals with family and friends.Maggie lives her life according to the seasons of her beloved Barossa Valley and this is evident on every page, where her overwhelming love of and enthusiasm for the Barossa, its produce and people shines though. The recipes highlight Maggie’s philosophy of using the freshest and best seasonal produce available and treating it simply.Divided into four chapters based on the seasons, this book provides information on the local seasonal ingredients which Maggie is most passionate about, which she either grows on her farm and orchard in the Barossa, or sources from local suppliers.

Presents a practical but unusual guide to mastering food and cooking featuring recipes and cooking tricks from world-renowned chefs.

Discusses sharpening equipment, explains techniques and methods, and provides step-by step instructions for sharpening everything from chisels to drill bits

Many books teach the mechanics of cooking and even inspire us to cook; not many dwell on the kitchen’s ability to be a place of awakening and joy. In Finding Yourself in the Kitchen, Dana Velden asks you to seek deeper meaning in this space and explores what cooking can teach about intimacy, failure, curiosity, and beauty. Finding Yourself in the Kitchen is a book of essays, each focused on a cooking theme that explores how to practice mindfulness in the kitchen--and beyond--to discover a more deeply experienced life. It also offers meditation techniques and practical kitchen tips, including 15 of Velden’s own favorite recipes. What happens when we find ourselves in the kitchen? What vitalizes, challenges, and delights us there? An extension of her popular "Weekend Meditation" column on TheKitchn.com, this book offers you the chance to step back and examine your life in a more inspired way. The result is a reading experience that satisfies, nourishes and inspires.

Every Recipe from the Hit TV Show Along with Product Ratings Includes the 2023 Season

Sharpening Made Easy

A Bladesmithing User Guide to Forging Knives Plus Tips, Tools and Techniques to Get You Started

Recipes from the Kitchen

Essential Techniques and Recipes

The Culture, Craft and Cult of Cook’s Knife

The Complete America ’s Test Kitchen TV Show Cookbook 2001–2023

In "Knives Cooks Love," trusted cookware authority Sur La Table teams up with writer Jay to guide chefs of all levels so their knives will last a lifetime. The nuances between knife blades and handles are discussed, and numerous cutting techniques are showcased. These skills are then put to the test with more than 20 knife-essential, tantalizing recipes.

A New York Times Bestseller Winner of the James Beard Award for General Cooking and the IACP Cookbook of the Year Award "The one book you must have, no matter what you’re planning to cook or where your skill level falls."—New York Times Book Review Ever wondered how to pan-fry a steak with a charred crust and an interior that’s perfectly medium-rare from edge to edge when you cut into it? How to make homemade mac ‘n’ cheese that is as satisfyingly goeey and velvety-smooth as the blue box stuff, but far tastier? How to roast a succulent, moist turkey (forget about brining!)—and use a foolproof method that works every time? As Serious Eats’s culinary nerd-in-residence, J. Kenji López-Alt has pondered all these questions and more. In The Food Lab, Kenji focuses on the science behind beloved American dishes, delving into the interactions between heat, energy, and molecules that create great food. Kenji shows that often, conventional methods don’t work that well, and home cooks can achieve far better results using new—but simple—techniques. In hundreds of easy-to-make recipes with over 1,000 full-color images, you will find out how to make foolproof Hollandaise sauce in just two minutes, how to transform one simple tomato sauce into a half dozen dishes, how to make the crispiest, creamiest potato casserole ever conceived, and much more.

Sales of Japanese kitchen knives are booming in the U.S. But how many people have the skills to use these superbly-crafted tools to full advantage? Now, internationally renowned chef Hiromitsu Nozaki shares his expertise and insights in a book that will help anyone who owns a Japanese knife to maximize its performance. In Japanese Kitchen Knives, Nozaki teaches the reader how to use usuba, deba and yanagiba, the three main traditional Japanese knives. He explains many essential techniques, such as the importance of understanding blade angle and point of force, and illustrates these lessons by working with ingredients familiar to western readers, like carrots and rainbow trout. Color photos and Nozaki’s commentary further clarify the process, and the pictures are taken from the chef’s perspective for easier understanding (most other books take photos from the reverse perspective). Each technique is accompanied by recipes that require its use, and all recipes are very simple, using easy-to-acquire ingredients. Other sections include a look at artisanal Japanese knife — making and information on sharpening, storing and identifying the variety of Japanese knives. Specialty knives are shown on location, from the unique unagi eel knife in an unagi specialty restaurant to the colossal tuna filleting knife in Tsukiji fish market.

'Hayward, one of the... best food writers alive, every page a different blade, glintingly pictured and lovingly described. Kitchen porn but not sinister: A cook’s gotta chop, a cook’s gotta mince.' - Simon Schama in New York Times 'Both essential and informative, useful information and sheer blade porn. Tim Hayward explores the world of knives with enthusiasm and authority.' - Anthony Bourdain 'This is possibly the coolest book I have ever seen. Glorious in content, geeky in text and engaging in photography. This is every cook's must-have reference book! I love it.' - Tom Kerridge 'Tim Hayward is the most serious cookery writer I know. Whatever he says, I will listen. Whatever he writes, I will buy.' - Len Deighton 'A gleaming, razor-sharp paeen to the chef’s greatest weapon in Knife by Tim Hayward. Both eloquent and encyclopaedic, Knife is the ultimate book of blades" - Tom Parker Bowles, Mail on Sunday Knife is a love-letter to this essential culinary tool - its form, history and creation. The knife can be the most functional utensil or the most exquisite piece of design - avid collectors pay jaw-dropping sums for a piece of Japanese hand-crafted steel, made according to traditions that date back thousands of years. Through interviews with knife-makers, chefs and collectors, acclaimed food writer Tim Hayward explores how the relationship between cook and blade has shaped the both the knife itself, and the ways we prepare and eat food all over the world. From Damascus blades to Chinese cleavers and sushi knives, at the heart of Knife is a fascinating guide to 40 different types of knife, each with its own unique story, detailed description and stunning photographs. Lavishly illustrated and designed, and as cool, personal and desirable as the most intricately crafted deba, Knife opens up the world of this most covetable of culinary implements.

The Art and Science of Keeping House

Mastering Knife Skills

Step-by-step instruction for forging your own knife from expert bladesmiths, including making your own handle, sheath and sharpening

A Novel

The Food Lab: Better Home Cooking Through Science

The Hell's Kitchen Cookbook

Buying Guide 2003

2021 IACP Award Winner in the Single Subject Category Dive into seafood with confidence and get inspired by 198 recipes for multiple kinds of fish—featuring fresh, modern flavors and plenty of fish facts For many home cooks, preparing seafood is a bit of mystery. But I'm going to let you in on a little secret: Cooking great-tasting seafood is easy and anyone, anywhere can do it. (That means you!) Our newest cookbook provides you with everything you need to create satisfying and healthy seafood meals at home. We explore how to buy quality fish and dive deep into all the varieties of fish available, from light and flaky to rich and meaty. You'll get answers to all of your seafood related questions and practical tips and tricks for handling fish. But the recipes are where things get really exciting. From sumptuous appetizers and savory soups and stews to easy weeknight dinners and company-worthy fare (and a lot more), you'll learn just how rewarding it is to prepare seafood at home. We've also included substitution information for each recipe. So if you can't find a certain kind of fish or if you don't like the type used in the recipe, you can use any of the listed substitutions and still achieve great results. Clever, right? Having delicious, healthy (and easy) recipes to cook at home is more important than ever. We hope you'll give seafood cookery a chance. You won't regret it.

Written by three Michelin-starred chefs: Charlie Trotter, Marcus Wareing, and Shaun Hill, this book covers every cutting technique—chopping, slicing, dicing, carving, filleting—for every relevant ingredient: meat, fish, shellfish, vegetables, herbs, and fruit.

A master class on vegetables with award-winning cookbook author and renowned cooking instructor James Peterson Have you ever purchased bundles of ingredients at the farmers' market only to arrive home and wonder what on earth to do with your bag of fiddlehead ferns, zucchini flowers, bamboo shoots, or cactus pads? Treat yourself to an in-depth education withVegetables, acclaimed author and teacher James Peterson's comprehensive guide to identifying, selecting, and preparing ninety-five vegetables—from amaranth to zucchini—along with information on dozens of additional varieties and cultivars. Peterson's classical French training and decades of teaching experience inform his impeccable presentation of every vegetable preparation technique and cooking method. You'll begin by stemming, seeding, peeling, chopping, slicing, dicing, mincing, crushing, and pureeing, then explore less familiar but no-less-useful skills such as turning turnips, charring chile peppers, and frenching French green beans. Once the prepping is complete, Peterson explains the intricacies of the many methods for cooking each vegetable, from the most straightforward boiling, braising, steaming, and stir-frying techniques, to the more elaborate and flavor intense grilling, glazing, roasting, sautéing, and deep-frying. The text is further enhanced with handsome full-color photography and useful extras, like time-saving workarounds, tips on seasonal purchasing, storage recommendations, and suggestions for kitchen tools you'll really use. Woven in with the fundamentals is Peterson's collection of some 300 recipes that showcase the versatility of vegetables in both familiar and unexpected ways. He offers dozens of refreshing salads; plenty of soups and rich, flavorful stews; crowd-pleasing casseroles and pastas; soul-comforting gratins and risottos; and perfect, hand-crafted gnocchi. There are some surprises, as well. For instance, the hardworking cabbage is pickled, potted, steamed, stir-fried, stuffed, and slawed, but when it appears in theCabbage Potée with Braised Duck Legs, it is transformed into a black-tie entrée. TheBaked Morels Stuffed with Foie Gras is an unapologetically upscale variation on basic stuffed mushrooms, and in his iconic Eggplant Parmesan, Peterson confesses to changing the recipe every time he makes it—and urges you to do the same! So the next time you spot some salsify at the farmers' market, don't be daunted—buy some and give the Artichoke, Morel, and Salsify Salad a chance. If tender little broccolini show up in your neighborhood grocer's, be sure to try the savory-sweetBroccolini with Pancetta, Anchovies, and Raisins. And when your fifth backyard bumper crop of summer tomatoes has your family longing for take-out after weeks of tomato soup, tomato salads, and tomato sauces, bring them back to the table with Twice-Baked Garlic and Tomato Soufflés. Whether you're an iconoclastic cook looking to broaden your culinary horizons, or a tradition-minded home chef hoping to polish your prep skills while expanding your repertoire, Vegetables will become your essential go-to reference.

After more than 20 years of obsessive research and testing, America's Test Kitchen has literally written the book on how to master your kitchen. Logically organized and packed with step photography, this will be the ultimate one-stop resource for both shopping and cooking. Have you ever wished that your kitchen came with instructions? Let the experts at America's most trusted test kitchen show you the ropes in this new illustrated compendium of techniques, tips, tricks, recipes, and reviews for the home cook. This is a handbook for everyone, beginner to expert, that is not only useful but also entertaining, thought-provoking, and utterly unique. It will appeal to longtime fans of the magazine who want to see behind the scenes as well as to novice cooks who want to get everything right in the kitchen from the beginning. Never before has America's Test Kitchen revealed the secrets behind our extensive testing procedures and exacting recipe development process; in this new book, come behind the scenes to see how we pick the best equipment and ingredients and create the most foolproof recipes out there. With dozens of equipment recommendations, hundreds of ingredient entries, mini lessons on basic cooking skills and useful kitchen science, plus illustrated step-by-step instructions for 50 of our most essential recipes.

The Most Authoritative Guide to Buying, Preparing, and Cooking, with More than 300 Recipes [A Cookbook]

Build Complex Flavors with Bourbon, Wine, Beer and More

Selection. Care. Techniques. Recipes.

A Modern Guide to Knifemaking

Cork and Knife

Every Recipe from the Hit TV Show Along with Product Ratings Includes the 2022 Season

Bladesmithing

A deliciously funny, delectably shocking banquet of wild-but-true tales of life in the culinary trade from Chef Anthony Bourdain, laying out his more than a quarter-century of drugs, sex, and haute cuisine—now with all-new, never-before-published material

Gluten-free cooking has never been this easy—or affordable! Tired of spending three times as much (or more) on gluten-free prepared foods? If you're ready to slash the cost of your grocery bill, you've come to the right place. In Gluten-Free on a Shoestring, savvy mom Nicole Hunn shows how every gluten-free family can eat well without breaking the bank. Inside this comprehensive cookbook, you'll find 125 delicious and inexpensive gluten-free recipes for savory dinners, favorite desserts, comfort foods, and more, plus Nicole's top money-saving secrets. Recipes include: Apple-Cinnamon Toaster Pastries • Focaccia • Spinach Dip • Ricotta Gnocchi • Chicken Pot Pie • Szechuan Meatballs • Tortilla Soup •Baked Eggplant Parmesan• Never-Fail White Sandwich Bread • Banana Cream Pie with Graham Cracker Crust • Blueberry Muffins • Cinnamon Rolls • Perfect Chocolate Birthday Cake With advice on the best values and where to find them, meal planning strategies, and pantry-stocking tips, Gluten-Free on a Shoestring is your essential guide. Never fall victim to the overpriced, pre-packaged gluten-free aisle again. Roll on by—happier, healthier, and wealthier.

In A Modern Guide to Knifemaking, survivalist Laura Zerra, one of the stars of Naked and Afraid on the Discovery Channel, shares her essential knifemaking tips and tricks, including step-by-step instructions for both forging and stock removal. We all use a knife pretty much every day, but for Zerra, her daily life often depends on the blade she takes with her into the wild. She's learned about what works and what doesn't, what steel will hold an edge, and what nuances in blade design will make or break a knife. From design to sharpening, A Modern Guide to Knifemaking covers every step in the knifemaking process. To begin, you will consider what you want your knife to accomplish, develop a design, and make a prototype. Zerra takes you through choosing and buying steel for your knife and then teaches you to build your own forge. You will learn forging basics and then move on to forge the shape of your knife and make the blade tip. From there, you will cut the blade profile, grind in bevels to make the edge of the knife, heat treat and temper your blade, grind and polish it, and make a handle and sheath for it. You will also learn sharpening techniques to maintain the edge of your new knife. Throughout, Zerra has included Pro-Tips from some of the leading knifemakers working today including Ken Onion, Kaila Cumings, and Mike Jones. A Modern Guide to Knifemaking covers every detail of knifemaking so you can make yourself the perfect knife.

1,800 foolproof recipes from 23 years of the hit America's Test Kitchen TV show captured in one volume The Complete America's Test Kitchen TV Show Cookbook is a living archive of every recipe that has been on every episode of public television's top-rated cooking show, including the new season that debuts in January 2023. It also includes the top-rated equipment and ingredients from the new testing and tasting segments. Cook along with Bridget and Julia and the test kitchen chefs as the new episodes of the 2023 season air with all-new recipes. Every recipe that has appeared on the show is in this cookbook along with the test kitchen's indispensable notes and tips. A comprehensive shopping guide shows readers what products the ATK reviews team recommends and it alone is worth the price of the book.

The Simple Bites Kitchen

Buying Guide 2000

Knife

The Complete Guide to Sharpening

What Good Cooks Know

Modern Recipes for Everyone, Everywhere

The Essential Guide to the Most Important Tools in Your Kitchen (with DVD)

National Winner for Gourmand World Cookbook Awards 2017 - Family Books Winner of the 2018 Taste Canada Awards - General Cookbooks, Silver Delicious, wholesome family-friendly recipes from the creator of the award-winning Simple Bites blog Toasty warm in the winter and cool in the summer, Aim é e ' s comfortable kitchen is a place where the family gathers, cooks together, and celebrates everyday life. In The Simple Bites Kitchen, she brings her love of whole foods to the table and shares heart-warming kitchen stories and recipes that are nutritious, fairly simple to make, and utterly delicious. Aim é e knows the challenges that come with feeding a family and tackles them head on by providing lunchbox inspiration, supper solutions and healthy snack options. Aim é e ' s collection of 100 wholesome recipes draws on her experience as a mom and a seasoned cook and is brimming with fresh ingredients and simple instructions so that you can cook with confidence knowing you ' re providing your family with healthy and great-tasting meals. You and your family will enjoy recipes from Overnight Spiced Stollen Swirl Buns and Maple-Roasted Pears with Granola for breakfast, Tequila-Lime Barbecue Chicken and Strawberry Rhubarb Pie for a fresh air feast, garden-inspired recipes like Harvest Corn Chowder and Lentil Cottage Pie with Rutabaga Mash, and family dinner favourites like Roast Chicken with Bay Leaf and Barley and Cranberry-Glazed Turkey Meatloaf with Baked Sweet Potatoes. Filled with beautiful photography, The Simple Bites Kitchen also includes recipes to keep your preserves pantry well-stocked all year, tips, simple tutorials and inspiration and ideas for homespun hospitality.

Anyone who wants to cook-- either professionally or at home-- needs to know how to use a knife. Holding and using knives correctly will not only help you work more safely, but also enable you to work faster, making you much more efficient in the kitchen.

Powerful bladesmithing techniques for beginner, intermediate and advanced knife makers Do you want to make your first knife but don't know where to start? Does your pride in your bladesmithing skills motivate you to take them to the next level? Do you want buyers to come begging to buy your knives? Are you constantly inspired by popular bladesmithing TV shows, and want to improve and compare to the master bladesmiths present on them? I, Wes Sander, will share the secrets of creating knives and swords that are easy to make yet strong and sharp. Note: This book has 3 manuscripts in 1 book Book 1: Bladesmithing: A Definitive Guide Towards Bladesmithing Mastery Book 2: Intermediate Guide to Bladesmithing: Make Knives, Swords, and Forge Damascus Book 3: Advanced Guide to Bladesmithing: Forge Pattern Welded Damascus Swords, Japanese Blades, and Make Sword Scabbards If you want to learn how to make a knife and deepen your bladesmithing knowledge, then this book is for you. In this book you will discover: - The most cost-effective method to make your first knife - How you can make your first sword, in just 17 steps, start to finish - The 10 step method to forging a pattern welded Damascus sword - 4 techniques that will 'reveal' the end grain texture of your Damascus knife - How to forge, assemble, heat treat, and polish a Japanese sword - The secret temperature to correctly temper your Japanese blade - The #1 high-performance steel that you should use to make knives - How to build a simple but effective forge - A simple technique, used by master bladesmiths, that will prevent your blade from shattering, even if it's your first time making a knife - How to set up a good working shop, without breaking the bank with expensive machinery Here are the answers to some questions you might have about this book: Q: I have never made a knife before. Can your book still help me to make swords and Damascus knives? A: Yes. The steps laid out inside this book have been designed to guide even the person who has no experience making knives, so you can get started no matter what your skill level is! Q: How is the author qualified to teach these bladesmithing techniques? A: I, Wes Sander, am an expert bladesmith with experience in bladesmithing since 1999. I have forged many Damascus swords, knives, and katanas to effectively teach others how to do so. Additionally, I have had the privilege to attend many BLADE conventions and other exhibitions to know the craft of other bladesmiths as well. So yes, I would say I'm qualified to bring you results when teaching you how to make swords and knives. Q: I don't have a lot of tools to start. Can I still make knives and swords using your book? A: Only a few tools are required to start with this book. The rest you can make or acquire along your bladesmithing journey. The book even has a step-by-step guide to making your own forge. Even someone without a forge can start! The number of ideas you can realise for your knives is directly related to your understanding of various bladesmithing techniques and the characteristics of different materials. Get started before you find the perfect piece of stock steel, but are unable to forge it. Take action now and buy this book by scrolling up and clicking the 'Buy Now' button As the number of gourmet home kitchens burgeons, so does the number of home cooks who want to become proficient users of the professional-caliber equipment they own. And of all kitchen skills, perhaps the most critical are those involving the proper use of knives. Norman Weinstein has been teaching his knife skills workshop at New York City ' s Institute of Culinary Education for more than a decade—and his classes always sell out. That ' s because Weinstein focuses so squarely on the needs of the nonprofessional cook, providing basic instruction in knife techniques that maximize efficiency while placing the least possible stress on the user ' s arm. Now, Mastering Knife Skills brings Weinstein ' s well-honed knowledge to home cooks everywhere. Whether you want to dice an onion with the speed and dexterity of a TV chef, carve a roast like an expert, bone a chicken quickly and neatly, or just learn how to hold a knife in the right way, Mastering Knife Skills will be your go-to manual. Each cutting, slicing, and chopping method is thoroughly explained—and illustrated with clear, step-by-step photographs. Extras include information on knife construction, knife makers and types, knife maintenance and safety, and cutting boards, as well as a 30-minute instructional DVD featuring Weinstein ' s most important techniques.

Foolproof Fish

Beginner + Intermediate + Advanced Guide to Bladesmithing: Knife Making Compendium for Beginner, Intermediate, and Advanced Bladesmiths

Complete Book of Knife Skills

Home Comforts

Knife Making Book for Beginners

The Best Recipes on the Planet for Everyone's Favorite Pot

125 Easy Recipes for Eating Well on the Cheap

"The first official companion cookbook from the enormously popular Fox cooking competition show,"--Amazon.com.

The Ultimate Guide to Kitchen Knives—How to Buy Them, Keep Them Razor Sharp, and Use Them Like a Pro

The 4-hour Chef

The Complete America's Test Kitchen TV Show Cookbook 2001-2016

Knife Skills Illustrated

Adventures in the Culinary Underbelly

Sharp

Finding Yourself in the Kitchen