

The Cooks Book Step By Step Techniques Recipes For Success Every Time From The Worlds Top Chefs Including Marcus Wareing Shaun Hill Ken Hom Shaun Hill Ken Hom And Charlie Trotter

2021 IACP Award Winner in the General Category Increase your meat counter confidence with this must-have companion for cooking beef, pork, lamb, and veal with more than 300 kitchen-tested recipes. Part cookbook, part handbook organized by animal and its primal cuts, Meat Illustrated is the go-to source on meat, providing essential information and techniques to empower you to explore options at the supermarket or butcher shop (affordable cuts like beef shanks instead of short ribs, lesser-known cuts like country-style ribs, leg of lamb instead of beef tenderloin for your holiday centerpiece), and recipes that make those cuts (72 in total) shine. Meat is a treat; we teach you the best methods for center-of-the-plate meats like satisfying Butter-Basted Rib Steaks (spooning on hot butter cooks the steaks from both sides so they come to temperature as they acquire a deep crust), meltingly tender Chinese Barbecued Roast Pork Shoulder (cook for 6 hours so the collagen melts to lubricate the meat), and the quintessential Crumb-Crusted Rack of Lamb. Also bring meat beyond centerpiece status with complete meals: Shake up surf and turf with Fried Brown Rice with Pork and Shrimp. Braise lamb shoulder chops in a Libyan-style chickpea and orzo soup called Sharba. Illustrated primal cut info at the start of each section covers shopping, storage, and prep pointers and techniques with clearly written essays, step-by-step photos, break-out tutorials, and hundreds of hand-drawn illustrations that take the mystery out of meat prep (tie roasts without wilderness training; sharply cut crosshatches in the fat), so you'll execute dishes as reliably as the steakhouse. Learn tricks like soaking ground meat in baking soda before cooking to tenderize, or pre-roasting rather than searing fatty cuts before braising to avoid stovetop splatters. Even have fun with DIY curing projects.

A kitchen companion featuring photographs of fruit and vegetables, rare meats, exotic spices and flavorings, all available in local supermarkets, includes expert information on which varieties are the best, and how to buy, store, prepare and eat them.

"A new kind of foundational cookbook, this thoroughly modern guide to becoming a smarter, faster, more creative cook serves up clear and uncomplicated recipes that make cooking fun and will inspire a new generation to find joy in the kitchen."--Publisher's description.

50 easy-to-follow healthy recipes with clear, step-by-step instructions and inspirational images that will have kids cooking with confidence in no time. Children will learn how to chop, mix, and stir their way to kitchen magic and put their skills to good use making a mixture of tasty savory and sweet dishes using few-and easy-to-find-ingredients. From soups to macaroni and cheese to banana bread, Cooking Step by Step is packed with 50 mouth-watering recipes that are easy to make, and will get kids into cooking and baking. Plus they will love eating their fresh, healthy, and delicious creations! Junior chefs will also learn tips and shortcuts, and get to grips with cooking terms and kitchen fundamentals-all while having a great time making simple snacks, balanced meals, and sweet treats.

Maman: The Cookbook

More Than 300 Favorite Recipes with Clear Step-by-Step Sequences to Ensure Success

The New McCall's Cookbook

Cook Beautiful

All-Day Recipes to Warm Your Heart

Holly In The Kitchen

The debut cookbook from the creator of EyeSwoon features 100 seasonal recipes for meals as gorgeous as they are delicious. In Cook Beautiful, Athena Calderone reveals the secrets to preparing and presenting unforgettable meals. As “The modern girl’s Martha Stewart”, Athena cooks with top chefs, hosts incredible dinners, and designs stunning tablescapes—all while balancing the visual elements of each dish with incredible flavors. In her debut cookbook, she shows us how to achieve her impeccable yet approachable cooking style (New York Times T Magazine). Included are 100 recipes with step-by-step advice on everything from prep to presentation—from artfully layering a peach and burrata salad to searing a perfect steak. Recipes include Grilled Zucchini Flatbread with Ramp-Pistachio Pesto, Stewed Pork with Squash and Walnut Gremolata, Blood Orange Bundt Cake with Orange Bitters Glaze, and more. Organized by season, each section closes with a tablescape inspired by nature, along with specific table décor and entertaining tips.

Provides illustrated directions for making simple beverages, desserts, main dishes, and salads, for planning menus, and for using kitchen equipment.

A special new edition of the best-selling cookbook features a special heart-healthy section that reveals how to cut bad fats and cholesterol in meals, reduce stress, maintain healthy weight, quit smoking, and control heart disease risk factors, along with more than one thousand classic and contemporary recipes, nutritional breakdowns, how-to guidelines, cooking tips, and hints for menu planning and entertaining. The debut cookbook from the popular New York Times website and mobile app NYT Cooking, featuring 100 vividly photographed no-recipe recipes to make weeknight cooking more inspired and delicious. You don’t need a recipe. Really, you don’t. Sam Sifton, founding editor of New York Times Cooking, makes improvisational cooking easier than you think. In this handy book of ideas, Sifton delivers more than one hundred no-recipe recipes—each gloriously photographed—to make with the ingredients you have on hand or could pick up on a quick trip to the store. You’ll see how to make these meals as big or as small as you like, substituting ingredients as you go. Fried Egg Quesadillas. Pizza without a Crust. Weeknight Fried Rice. Pasta with Garbanzos. Roasted Shrimp Tacos. Chicken with Caramelized Onions and Croutons. Oven S’Mores. Welcome home to freestyle, relaxed cooking that is absolutely yours.

107 Recipes Illustrated by Artists from Around the World

Meat Illustrated

Picture Cook

They Draw and Cook

Baking Demystified with 450 Foolproof Recipes from America's Most Trusted Food Magazine

My First Cookbook

“Really great graphics” –Mark Bittman, The New York Times “An ingenious cookbook” –Mark Wilson, Fast Company: Design RECIPES

Get Free The Cooks Book Step By Step Techniques Recipes For Success Every Time From The Worlds Top Chefs Including Marcus Wareing Shaun Hill Ken Hom Shaun Hill Ken Hom And Charlie Trotter

WITHOUT READING With illustrations instead of text, Picture Cook will reinvent the way you make food. Over 50 homey recipes are distilled into their most basic components, each rendered step-by-step in enchanting line drawings like nothing ever before seen in a cookbook. Covering everything from omelets and lasagna to chocolate cake, this cheery bunch of recipes will cure your kitchenphobia, delight the design lover in you and satisfy every tummy in your path. Including a visual tutorial on knife skills, illustrated metric conversion chart, and an index especially organized for various dietary needs, Picture Cook makes the perfect gift for budding chefs, college students, or any home cook in need of some visual inspiration.

Introduces the tools, recipes, and techniques necessary for such dishes as speedy pizzas and bread bears.

Hundreds of Delicious Recipes Anyone Can Make! Do you crave homemade French Toast, Eggplant Parmigiana, and Pecan Pie, but don't know the difference between broiling and baking? This book offers a crash course in cooking basics as well as lessons on creating everything from classic entrees to decadent desserts. Complete with step-by-step instructions, a glossary of cooking terms, and 60 brand-new recipes, you'll learn all there is to know about the kitchen as you make flavorful recipes like: Baked Nutty Banana Pancakes Spinach, Bacon, and Egg Salad Stuffed Green Bell Peppers Shepherd's Pie Oatmeal Chocolate Chip Cookies So forget macaroni and cheese from a box, frozen dinners, and takeout--The "I Don't Know How to Cook" Book, 3rd Edition shows you how to craft great-tasting, homemade meals in no time!

Experience the sophisticated, rustic-chic charm of the celebrated, French-inspired Maman café right from home. Welcome to Maman. Maman ("mother" in French) was created to fill a void that fiancés Elisa and Benjamin saw in the café scene--a beautiful, homey place where you could savor a delicious, freshly-baked cookie or quiche, and also gather with friends for a lively brunch as if in your own living room. In their debut cookbook, the owners of this elegant and charming collection of cafés share the recipes of some of their bestselling baked goods and dishes alongside brand new ones. This collection of 100 recipes spans from breakfast to dessert and everything in between, all united by the sense of family-inspired tradition. Handed down through generations, this is the food that makes you feel at home while also appealing to modern tastes and design aesthetics. The spirit of the café is reflected in recipes like Banana Lavender Waffles with Vanilla Mascarpone, Roasted Delicata Squash, Hazelnut and Taleggio Focaccia Tartine, and the made-famous-by-Oprah Nutty Chocolate Chip Cookie. This book delivers the appeal of beloved French fare and café culture with its recipes and design. Maman: The Cookbook encourages the Francophile in you to create delicious café favourites and special moments in your own home.

Cook Book for Kids

2,500 of the World's Best with Classic Recipes

Step-by-step Techniques & Recipes for Success Every Time from the World's Top Chefs

The Cook's Illustrated Meat Book

The Cook's Illustrated Complete Book of Poultry

The Cook's Book of Ingredients

Illustrated step-by-step directions for making such favorites as hamburgers, hot dogs, pizza pie, pigs in a blanket, and animal crackers. Offers step-by-step techniques and hundreds of recipes for sauces, soups, dairy, fish, poultry, seasoning, meat, pasta, vegetables, breads, grains, and desserts and pastries as well as sections on Indian, Thai, and Chinese cooking.

The ultimate bible for today's busy cook: a cookbook, pocket shopping list and DVD in one. The cookbook that really understands what you need in the kitchen, answering all your culinary questions, from what the finished dish should look like and if it can be prepared it ahead, to what to do with leftovers. Over 1,000 mouth-watering recipes, thousands of explanatory photographs, and superb step-by-step guidance will teach you how to get great home-cooking on the table without fuss. Plus a 90-minute DVD demonstrates over 25 everyday techniques. With a pull-out Pocket Shopping Book listing every recipes ingredients, perfect for dropping in your handbag so you'll never need to write a shopping list again.

A comprehensive collection of clear instructions for everyday cooking, from home-style comfort cooking to restaurant-worthy dishes. Includes vegetarian alternatives.

The Step by Step Cook's Encyclopedia

Patisserie

The Good Housekeeping Step-by-step Cook Book

The Children's Step by Step Cookbook

The Cook's Illustrated Cookbook

My Learn to Cook Book

Get the very best from the ingredients that you cook with everyday at home. Perfect for home cooks, keen to ensure they choose the very best and get the best results. Learn how to buy, store, prepare, cook, preserve and eat over 2,500 ingredients. Plus you'll learn about the best seasonal ingredients and discover complementary flavour pairings. Over 250 classic recipes from making pesto to fruity jams, with easy-to-follow, step-by-step instructions that you'll love making again and again. Written by a team of global culinary experts, The Cook's Book of Ingredients brings together their collective expertise to showcase key ingredients from around the world, from Italian and Indian to French and British. Now available in ebook(PDF) format.

Prologue: a rendez-vous -- The cook -- Writer and author -- Origin and early development of modern cookbooks -- Printed cookbooks: diffusion, translation, and plagiarism -- Organizing the cookbook -- Naming the recipes -- Pedagogical and didactic aspects -- Paratexts in cookbooks -- The recipe form -- The cookbook genre -- Cookbooks for rich and poor -- Health and medicine in cookbooks -- Recipes for fat and lean days -- Vegetarian cookbooks -- Jewish cookbooks -- Cookbooks and aspects of nationalism -- Decoration, illusion, and entertainment -- Taste and pleasure -- Gender in cookbooks and household books -- Epilogue: cookbooks and the future

Introduces the best methods for preparing chicken, turkey, duck, goose, quail, squab, and pheasant, accompanied by tips on cooking equipment, techniques, and ingredients

Cooking is an everyday skill that anyone can master. The 140 recipes in this beginner's cookbook include well-known classics that will help build a basic repertoire, such as Fish Pie, Spaghetti with Meatballs and Baked Mushroom Risotto. Each recipe contains minimal ingredients, and all the techniques are explained and illustrated with step-by-step photographs. Recipes have been selected to teach a wide range of skills, such as marinating, poaching, frying, grilling, roasting and casseroles. The book is a must for everyone who wants to learn to cook with fresh ingredients, and who would like to eat healthier home-cooked meals. * Learn how to master the art of home cooking, with successful results every time. * Understand kitchen basics such as stocking the store cupboard, choosing essential equipment, menu planning, budgeting and hygiene. * Recipes include Macaroni with Four Cheeses, Seafood Gumbo, Chicken Fajitas, Chilli Con Carne, Fruit Crumble, and Lemon Surprise Pudding. About the Author: Bridget Jones has written over 50 books, contributed to many more, and acted as consultant on a number of major titles. She is also a qualified fitness instructor, and uses her skills to help people achieve optimum health and self esteem.

Illustrated Step-by-Step Baking

Step-by-step Kids' Cook Book

100 Modern, Simple Recipes in 20 Minutes or Less

A History of Cookbooks

See. Make. Eat.

From Kitchen to Page Over Seven Centuries

The ultimate recipe resource: an indispensable treasury of more than 2,000 foolproof recipes and 150 test kitchen discoveries from the pages of Cook's Illustrated magazine. There is a lot to know about cooking, more than can be learned in a lifetime, and for the last 20 years we have been eager to share our discoveries with you, our friends and readers. The Cook's Illustrated Cookbook represents the fruit of that labor. It contains 2,000 recipes, representing almost our entire repertoire. Looking back over this work as we edited this volume, we were reminded of some of our greatest hits, from Foolproof Pie Dough (we add vodka for an easy-to-roll-out but flaky crust), innumerable recipes based on brining and salting meats (our Brined Thanksgiving Turkey in 1993 launched a nationwide trend), Slow-Roasted Beef (we salt a roast a day in advance and then use a very low oven to promote a tender, juicy result), Poached Salmon (a very shallow poaching liquid steams the fish instead of simmering it in water and robbing it of flavor), and the Ultimate Chocolate Chip Cookies (we brown the butter for better flavor). Our editors handpicked more than 2,000 recipes from the pages of the magazine to form this wide-ranging compendium of our greatest hits. More than just a great collection of foolproof recipes, The Cook's Illustrated Cookbook is also an authoritative cooking reference with clear hand-drawn illustrations for preparing the perfect omelet, carving a turkey, removing meat from lobsters, frosting a layer cake, shaping sandwich bread, and more. 150 test kitchen tips throughout the book solve real home-cooking problems such as how to revive tired herbs, why you shouldn't buy trimmed leeks, what you need to know about freezing and thawing chicken, when to rinse rice, and the best method for seasoning cast-iron (you can even run it through the dishwasher). An essential collection for fans of Cook's Illustrated (and any discerning cook), The Cook's Illustrated Cookbook will keep you cooking for a lifetime - and guarantees impeccable results.

The ultimate 'show and tell' reference to ingredients from around the globe, The Cook's Book of Ingredients showcases fresh food and explains how to get the best out of it. Get expert information that tells you which varieties of ingredients are best, and how to buy, store, and eat them. Flavor Pairings give you a helping hand by listing complementary ingredients, and more than 250 Simple Classic key-ingredient recipes, such as Peach Melba and Pesto, complete the journey from field to

plate. The Cook's Book of Ingredients stimulates readers to try new foods and more about their favorites. This is an invaluable reference for food lovers and cooks intent on making the most of all the ingredients available today.

For any cook, illustrated step-by-step instructions that explain an unfamiliar technique or guide them through the crucial part of a recipe can be invaluable. They are particularly useful for relative beginners, providing reassurance and demystifying methods that are new to them. The Illustrated Step-by-Step Cook recognizes the importance of these step-by-steps, including a photographic sequence for each of its 300 dishes, positioned alongside the recipe so the reader doesn't have to go searching for it in a separate techniques section. The Illustrated Step-by-Step Cook also features a photograph of each and every finished dish. The structure of the book is straightforward, beginning with snacks and starters, progressing to mains (subdivided into fish, meat, and meat-free dishes), and concluding with desserts and baking. With reliable recipes from internationally renowned cookery teacher and food writer Anne Willan, this book allows anybody to cook classic recipes perfectly and with confidence.

In this brand-new, official tie-in to Mary's much anticipated series, the nation's best-loved home cook will teach you to cook with confidence, with over 120 delicious recipes. This book features all the recipes from the show, including delicious weeknight dinners, irresistible dinner party suggestions and of course, plenty of tempting traybakes and biscuits for those with a sweet tooth. Featuring her no-nonsense tips and techniques, each chapter ensures perfect results every time, whatever you're cooking. In addition, Mary's no-fuss advice will help you foolproof your kitchen – whether that's preparing ahead to entertain a crowd, planning weekly family meals, or ensuring your store cupboard is well stocked. With Mary's no-fuss guidance, discover how every delicious dish can be made completely foolproof.

The New York Times Cooking No-Recipe Recipes

A Foolproof Guide to Understanding and Cooking with Cuts of All Kinds

Star Cooks

Techniques That Teach and Recipes to Repeat: a Cookbook

300 Great Recipes You Can't Mess Up!

The Illustrated Cook's Book of Ingredients

From the #1 New York Times bestselling author of Deceptively Delicious, an essential collection of more than 100 simple recipes that will transform even the most kitchen-phobic “Can’t Cooks” into “Can Cooks.” Are you smart enough to dodge a telemarketer yet clueless as to how to chop a clove of garlic? Are you clever enough to forward an e-mail but don’t know the difference between broiling and baking? Ingenious enough to operate a blow-dryer but not sure how to use your blender? If you are basically competent, then Jessica Seinfeld’s The Can’t Cook Book is for you. If you find cooking scary or stressful or just boring, Jessica has a calm, confidencebuilding approach to cooking, even for those who’ve never followed a recipe or used an oven. Jessica shows you how to prepare deliciously simple food—from Caesar salad, rice pilaf, and roasted asparagus to lemon salmon, roast chicken, and flourless fudge cake. At the beginning of each dish, she explains up front what the challenge will be, and then shows you exactly how to overcome any hurdles in easy-to-follow, step-by-step instructions. Designed to put the nervous cook at ease, The Can’t Cook Book is perfect for anyone who wants to gain confidence in the kitchen—and, who knows, maybe even master a meal or two.

Patisserie cookbook. Covers cakes, meringues, gateaux, pastries, yeast and breakfast goods, creams, sauces and fillings, and desserts. Provides information on uniform, equipment and ingredients. Includes appendices, glossary and index. Author is a pastry chef.

Explains the fundamentals of cooking and presents recipes for beverages, main dishes, and accompaniments in addition to providing tips on nutrition and menus for entertaining

Bursting with luscious color photography and clear, step-by-step techniques drawn from the world's top chefs, "The Cook's Book" presents a one-stop reference for all home cooks--from those who want to gain more confidence in the kitchen and hone their skills to anyone who is eager to learn basic methods from scratch.

[A Cookbook]

Cooking Step by Step

Mary Berry: Foolproof Cooking

The Cooking Book

Step-by-step Techniques & Recipes for Success Every Time from the World's Top Chefs, Including Marcus Wareing, Shaun Hill, Ken Hom & Charlie Trotter

Betty Crocker Cookbook

Get Free The Cooks Book Step By Step Techniques Recipes For Success Every Time From The Worlds Top Chefs Including Marcus Wareing Shaun Hill Ken Hom Shaun Hill Ken Hom And Charlie Trotter

A new edition of The Cook's Book - winner of the Gourmand World Cookbook Award. Master classic dishes and pick up tips for success every time with the world's top chefs, including Marcus Wareing, Charlie Trotter. From making a mouth-watering sauce to jointing a chicken and preparing fresh lobster to cooking the perfect rice, you'll find easy to achieve techniques and over 600 delicious recipes to bring to perfection on a plate in your own kitchen, no matter what your culinary skills. Get cooking and explore chapters covering all the major foods: from meat, fish and vegetables to desserts and cakes for every kitchen.

Holly In The Kitchen is a recipe book fully loaded with meals to suit everyone. A great book for busy families and those new to cooking as I will guide with step by step instructions to make spot on flavour. I have included main meals, sides, salads, baking and so much more to tempt your taste buds. There is an example weekly meal planner to make sure you are getting the most out of the week making life so much easier with simple to follow recipes and easily accessible ingredients. I think this will become a permanent fixture on your bench top as the range of meals is so vast you will never get bored. Want to cook like a real chef? Fancy serving up a feast fit for the famous? Twenty celebrity chefs choose their favourite recipes for you to make at home! Take a slurp of Nigel Slater, a dash of Lorraine Platter, Worrall Thompson and cook up a variety of tasty treats, from perfect pizza to ideal ice cream. Whip up breakfast, lunch or dinner, dine on fab finger foods and magical midnight feasts. See how to make them and have lots of fun doing it. Find out how to make tasty food that's good for you, too. Sweet or savoury, crunchy or creamy, serve up yummy, scrummy treats for all your friends. A portion of the proceeds go to Fareshare www.fareshare.org.uk, a charity who distribute food to those in need.

The Cook's Book Step-by-step Techniques & Recipes for Success Every Time from the World's Top Chefs

Everyday Recipes to Impress [A Cookbook]

The Cook You Want to Be

Easy to Use Beginner's First Cook Book

The Can't Cook Book

The Cook's Book

Recipes for the Absolutely Terrified!

The ultimate guide to classic bakes and modern favorites that doesn't just tell you what to do - it shows you. What's the difference between beating and folding? What should "soak" you line a pastry crust? When it comes to baking, knowing what an instruction means can be the difference between a showstopper and a soggy bottom. That's where Illustrated Step-by-Step comes in. Each of the 80 classic recipes in this essential collection is fully illustrated, with photographs of every stage of the baking process. See what other baking books only tell you: how to combine together butter and flour, and create a pastry lattice to top a pie or tart. Then try your hand at more than 250 variations on those classics, or use them as inspiration to build on and experiment with your own baking creations. If you're spoilt for choice, at-a-glance recipe choosers help you find the right recipe for any occasion, while tips on freezing help you to prepare ahead of time. With sweet and savory recipes that everyone will enjoy, it's time to roll up your sleeves, flour your work surface, and whip up something superb with Illustrated Step-by-Step.

The No Time to Cook Book contains over 100 quick and easy recipes you can cook in 20 minutes or less, from DIY sushi and stir-frys to Vietnamese feasts. There's no longer such a thing as "no time to cook" as DK comes to the rescue with this innovative recipe book. Recipes are broken down into simple visuals, making them as easy to understand as possible. Smart info boxes, charts, and at-a-glance flow diagrams make every step clear. With over 100 recipes, you'll learn to mix the perfect salsa dips, throw together five-minute fajitas, or make a curry in 15 minutes.

Baking demystified with 450 foolproof recipes from Cook's Illustrated, America's most trusted food magazine. The Cook's Illustrated Baking Book has it all—definitive recipes for all the classics: cakes, pies, tarts, breads, pizza, and more, along with kitchen-tested techniques that will transform your baking. Recipes range from easy (drop cookies and no-knead bread) to more challenging (croissants and dacquoise) and the trademark test kitchen expertise shines through each one. Discover why spreading the dough and then sprinkling the berries leads to better Blueberry Pie versus shredded extra-sharp cheddar cheese makes all the difference in our irresistible Cheese Bread, how we found three ways to squeeze more lemon flavor into our Lemon Bundt Cake, and why the best Buttermilk Waffles your family will ever taste warm and crispy. An illustrated Baking Basics chapter at the front of the book provides information on key ingredients and equipment, laying the groundwork for a lifetime of baking success. A shopping guide at the back recommends our favorite brands. The recipes in this book represent all the wisdom of the bakers that can't cook we've learned through literally thousands of trial-and-error sessions in our kitchens.

Endlessly entertaining and engaging, They Draw & Cook, with more than 100 hand-illustrated recipes, presents a unique and artful cooking adventure for all ages. After starting the book in 2010, Nate and Salli received hundreds of illustrated recipes from artists all over the world, which they decided to turn into a book. This book contains a sample of 107 of those illustrations in a style from cute to goofy to absolutely gorgeous. The illustration styles range from elegant to cheeky, the recipes from drinks to desserts and everyday to extraordinary. You'll find recipes like Beetroot-Yogurt-Thingummyjig, Starving Artist Goo-lash, and Top Model Salad; international cuisine such as Moroccan Orange & Date Salad and Moules Frites; and tantalizing taste tests like Flapjacks and Chicken in Love. The perfect combination of flair and folly, this irresistible and colorful book will be a new favorite both in and out of the kitchen. Sample recipes: Toasted Marmalade Flapjacks Top Model Salad Starving Artist Goo-lash Chicken in Love Beetroot-Yogurt-Thingummyjig Chocolate Haystacks Turn that Frown Upside Down Cake Coooooooooos!

The Illustrated Step-by-Step Cook

Cook's Illustrated Baking Book

The No Time to Cook! Book

The I Don't Know How To Cook Book

Cook This Book

Eminently practical and truly trustworthy, The Cook's Illustrated Meat Book is the only resource you'll need for great results

every time you cook meat. Whether you have burgers, steak, ribs, or roast chicken on the menu shopping for and cooking meat can be confusing, and mistakes can be costly. After 20-plus years of purchasing and cooking beef, pork, lamb, veal, chicken, and turkey, the editors of Cook's Illustrated understand that preparing meat doesn't start at the stove it starts at the store. The Cook's Illustrated Meat Book begins with a 27-page master class in meat cookery, which covers shopping (what's the difference between natural and organic labels?), storing (just how long should you really refrigerate meat and does the duration vary if the meat is cooked or raw?), and seasoning meat (marinating, salting, and brining). Matching cut to cooking method is another key to success, so our guide includes fully illustrated pages devoted to all of the major cooking methods: sautéing, pan-searing, pan-roasting, roasting, grilling, barbecuing, and more. We identify the best cuts for these methods and explain point by point how and why you should follow our steps and what may happen if you don't. 425 Bulletproof and rigorously tested recipes for beef, pork, lamb, veal, and poultry provide plenty of options for everyday meals and special occasion dinners and you'll learn new and better ways to cook favorites such as Pan-Seared Thick-Cut Steak, Juicy Pub-Style Burgers, Weeknight Roast Chicken, Barbecued Pulled Pork, and more. The Cook's Illustrated Meat Book also includes equipment recommendations (what should you look for in a good roasting pan and is it worth spending extra bucks on a pricey nonstick skillet?). In addition, hundreds of step-by-step illustrations guide you through our core techniques so whether you're slicing a chicken breast into cutlets or getting ready to carve prime rib the Cook's Illustrated Meat Book covers all the bases

More than fifty easy-to-follow recipes for young chefs teach basic cooking skills and safety tips, with full-color photographs of ingredients, utensils, and cooking techniques. By the author of My First Cookbook.

NEW YORK TIMES BESTSELLER • Beloved food writer and social media star Andy Baraghani helps you define and develop your personal cooking style—and become the cook you want to be—in more than 100 recipes. “This book is full of things I want to make and cook.”—Yotam Ottolenghi ONE OF THE MOST ANTICIPATED COOKBOOKS OF 2022—Time, Delish, Food52 Andy Baraghani peeled hundreds of onions at Chez Panisse as a teenage intern, honed his perfectly balanced salad-making skills at Estela in New York, and developed recipes in the test kitchens of Saveur, Tasting Table, and Bon Appétit. It took him all those years to figure out the cook he wanted to be: a cook who is true to his Persian heritage, a fresh-vegetable lover, a citrus superfan, and an always-hungry world traveler. In The Cook You Want to Be, Baraghani shows home cooks on how to hone their own cooking styles by teaching the techniques and unexpected flavor combinations that maximize flavor in minimal time. At Bon Appétit, Baraghani created a bevy of viral recipes—from Tahini Ranch to Fall-Apart Caramelized Cabbage—that became household staples. Here, he follows up with more umami-rich dishes, beautiful and restaurant-worthy meals (that take half the time), and well-known dishes recast in utterly delicious ways. Among his debut cookbook's 100 recipes, new surefire hits include Caramelized Sweet Potatoes with Browned Butter Harissa; Sticky, Spicy Basil Shrimp; and Tangy Pomegranate-Chicken. Cooks will find inspiration to riff on, quick meals for hurried weeknights, condiments galore, and memorable meals to impress dinner guests. In essays throughout the book, Baraghani shares convictions (why everyone must make his beloved Persian egg dish, kuku sabzi) and lessons to live by (the importance of salting fish before cooking it). The Cook You Want to Be is a trove of go-to recipes and knowledge, stunning photographs, and delicious, simple home cooking for modern times.

A new edition of The Cook's Book ♦ winner of the Gourmand World Cookbook Award. Now in e-book format Master classic dishes and pick up tips for success every time with the world's top chefs, including Marcus Wareing, Shaun Hill, Ken Hom & Charlie Trotter. From making a mouth-watering sauce to jointing a chicken and preparing fresh lobster to cooking the perfect rice, you'll find easy to achieve techniques and over 600 delicious recipes to help you create perfection on a plate in your own kitchen, no matter what your culinary skills. Get cooking and explore chapters covering all the major foods: from meat, fish and vegetables to desserts and cakes. An essential ingredient for every kitchen.

Illustrated Cook's Book of Ingredients