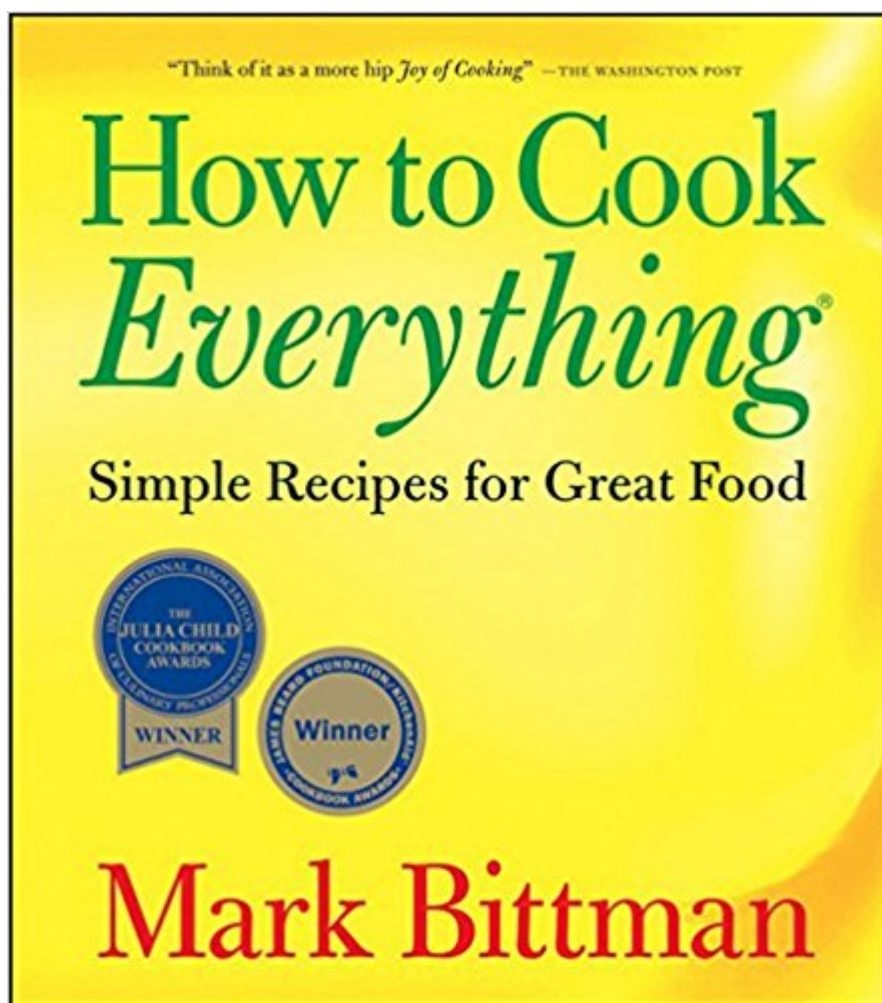


The book was found

How To Cook Everything: Simple Recipes For Great Food



Synopsis

Great Food Made Simple Here's the breakthrough one-stop cooking reference for today's generation of cooks! Nationally known cooking authority Mark Bittman shows you how to prepare great food for all occasions using simple techniques, fresh ingredients, and basic kitchen equipment. Just as important, *How to Cook Everything* takes a relaxed, straightforward approach to cooking, so you can enjoy yourself in the kitchen and still achieve outstanding results. Praise for *How to Cook Everything* by Mark Bittman: "In his introduction to *How to Cook Everything*, Mark Bittman says, 'Anyone can cook, and most everyone should.' Now, hopefully everyone will -- this work is a rare achievement. Mark is in that pantheon of a few gifted cook/writers who make very, very good food simple and accessible. I read his recipes and my mouth waters. I read his directions and head for the kitchen. Bravo, Mark, for taking us away from take-out and back to the fun of food."-- Lynne Rossetto Kasper, host of the international public radio show "The Splendid Table with Lynne Rossetto Kasper" "Mark Bittman is the best home cook I know, and *How to Cook Everything* is the best basic cookbook I've seen."-- Jean-Georges Vongerichten, award-winning chef/owner of Jean-Georges "Useful to the novice cook or the professional chef, *How to Cook Everything* is a tour de force cookbook by Mark Bittman. Mark lends his considerable knowledge and clear, concise writing style to explanations of techniques and quick, classic recipes. This is a complete, reliable cookbook."-- Jacques Pepin, chef, cookbook author, and host of his own PBS television series "Sometimes all the things that a particular person does best come together in a burst of synergy, and the result is truly marvelous. This book is just such an instance. Mark Bittman is not only the best home cook we know, he is also a born teacher, a gifted writer, and a canny kitchen tactician who combines great taste with eminent practicality. Put it all together and you have *How to Cook Everything*, a cookbook that will inspire American home cooks not only today but for years to come."-- John Willoughby and Chris Schlesinger, coauthors of *License to Grill*

Book Information

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Customer Reviews

Let me start by saying I'm a busy working mom of two. I grew up eating Hamburger Helper and hot dogs, so I didn't learn to cook until I was an adult. My dad's had triple bypass and my mom's having gastric bypass, so we're trying to learn from their mistakes and eat not entirely vegetarian, but definitely a more plant-based diet. I'm sure all this sounds familiar to a lot of people! *How to Cook Everything Vegetarian* is exactly the cookbook I've been trying to find for a long time. It has the simple, everyday recipes that I sometimes need, combined with a LOT of wonderful vegetarian dishes from ordinary supermarket ingredients. How about Peanut Soup, Senegalese Style? Or Korean-Style Noodles in Cool Bean Broth (in less than 20 minutes for when the kids are whining for dinner) Mustard Cheese Fondue? This book is written in Bittman's typical 'theme and variations' style, with a basic recipe (like for waffles) and then a sidebar or list following the recipe that gives variations (like a list of things you can add to waffles for flavoring). The great thing about this is that it means you rarely have to reject a recipe because you don't have the exact ingredients, just go with a variant. The only quibble I have with it is, it's sometimes difficult to keep track of what you are supposed to sub out & sub back in when you have a crying toddler on your ankle. A basic cookbook should also walk you through basic techniques and ingredients. I was a little surprised to see the vegetables chapter was nearly 200 pages. Then I looked through it and realized a lot of that is guidance on how to select and prep the various vegetables.

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