



[eBooks] The Home Cook: Recipes To Know By Heart: A Cookbook

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The Home Cook-Alex Guarnaschelli 2017-09-26 The all-in-one cooking bible for a new generation with 300 recipes for everything from simple vinaigrettes and roast chicken to birthday cake and cocktails. For Alex Guarnaschelli—whose mother edited the seminal 1997 edition of *The Joy of Cooking*, which defined the food of the late twentieth century—a life in food and cookbooks was almost predestined. Now an accomplished chef and author in her own right (and mom to a young daughter), Alex pens a cookbook for the way we eat today. For generations raised on vibrant, international flavors and supermarkets stocked with miso paste, harissa, and other bold condiments and ingredients, here are 300 recipes to replace their parents' Chicken Marbella, including Glazed Five-Spice Ribs, Roasted Eggplant Dip with Garlic Butter Naan, Roasted Beef Brisket with Pastrami Rub, Fennel and Orange Salad with Walnut Pesto, Quinoa Allspice Oatmeal Cookies, and Dark Chocolate Rum Pie.

The Home Cook-Alex Guarnaschelli 2017 Guarnaschelli's recipe collection has been a constant companion throughout her career. Often a recipe will lead into something unexpected, starting out as a basic but morphing into something else, something that demands to be shared with others. From simple vinaigrettes and roast chicken to birthday cakes and cocktails, she's ready to share her recipes with a new generation.

Cook with Me-Alex Guarnaschelli 2020-10-13 Through 150 decadent and smart recipes, the Food Network icon explores how the relationships with her family have shaped her as a chef and home cook. "Each recipe overflows with love and purpose, technique and soul, and, most of all, genuine joy for nourishing the people in your life who matter most."—Gail Simmons, food expert, TV host, and author of *Bringing it Home* NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY NPR AND FOOD NETWORK Growing up with a legendary cookbook-editor mother and a food-obsessed father, Alex Guarnaschelli has always loved to cook. Now, with a daughter of her own, food and cooking mean even more to Alex—they are a way for her to share memories, such as shopping in Little Italy with her father for cured meats and aged cheeses, and tasting the recipes her mom would make from the cookbooks of the iconic authors she worked with. And, more than anything, cooking is what Alex and her daughter, Ava, most love to do together. In *Cook with Me*, Alex revives the recipes she grew up with, such as her mom's chicken with barbecue sauce and her dad's steamed pork dumplings, offers recipes for foods that she wishes she grew up with, such as comforting and cheesy baked ziti, and details dishes new to her repertoire, including sheet pan pork chops with spicy Brussels sprouts and a roasted sweet potato salad with honey and toasted pumpkin seeds. From meatballs two ways (are you a Godfather or a Goodfellas person?) to the blueberry crumble her mom made every summer, Alex shares recipes and insights that can come only from generations of collective experience. These recipes reflect the power that food has to bring people together and is a testament to the importance of sustaining traditions and creating new ones.

Home Cook-Thomasina Miers 2017-02-28 'To me, home cooking means having fun with great ingredients without having to spend a fortune. It means spending some time, but not all the time, cooking nourishing flavoursome food. This book includes all my kitchen essentials and they are delicious and totally do-able.' This inspiring guide for the home cook is about enjoying good food any day of the week. Thomasina Miers, founder of Wahaca and Guardian weekend cook has collected her most-loved recipes; recipes that she has fed her friends and family at her always busy kitchen table, recipes made up of family classics or food inspired by her travels and her favourite food-writers and chefs. And she has made these gorgeous recipes achievable, time-friendly and fuss-free. There are irresistible recipes ranging from marmalade & poppy-seed muffins to a show-stopping seafood paella, a mouth-watering Mexican crab mayo to picadillo, the crispiest ever chicken thighs (which she makes for her children) to her upside-down rhubarb cake. She includes simple recipes for making the perfect poached egg, an immaculate short-crust pastry or a cheat's guide to Sunday roasts.

And every recipe includes a follow-up meal idea so that ingredients or sauces can be repurposed and your week and your food shop get that little bit easier. Bursting with imaginative ideas, big flavours and personality Home Cook includes 300 recipes and beautiful photography throughout.

Britain's Best Home Cook-Jordan Bourke 2018-04-19 Fantastic, easy recipes from the new BBC One series. Treat yourself to some of the dishes from the incredible final show such as Dipa's mouth-watering Spiced Cumin Carrots, Pippa's delicious Grilled Prawns and Dip or her Chicken Ballotine. If that doesn't tempt you, try Dipa's lovely Pan-fried Chicken, and Phillip's delectable Beef Wellington. Then there's all the wonderful desserts to choose from like Dipa's indulgent Carrot Cake and the Sticky Toffee Pudding. Finally, you can try your hand at the Scotch Egg from the tricky elimination challenge. *Britain's Best Home Cook* is the ultimate collection of delicious, achievable recipes from Britain's most talented everyday home cooks - those who make great food for their family and friends day in, day out. This fully photographed official companion to the hit series features all the very best dishes from the show's contestants - the recipes that the judges Chris Bavin, Mary Berry and Dan Doherty consider wonderful home cooking - and step-by-step advice on achieving the same perfect results for classic dishes and the nation's favourite meals. Alongside the show's brilliant recipes, award-winning food writer Jordan Bourke offers easy-to-follow and fuss-free good food that will bring new, tasty ideas to your kitchen table: quick suppers, great weekend lunches, healthy meals and flavoursome sides and veg dishes. Here you'll find recipes that define brilliant modern British home cooking, from the most sublime roast potatoes, an ingenious twist on roast chicken or irresistible yet utterly simple chocolate pudding.

Home Cooked-Anya Fernald 2016-04-05 A recipe collection and how-to guide for preparing base ingredients that can be used to make simple, weeknight meals, while also teaching skills like building and cooking over a fire, and preserving meat and produce, written by a sustainable food expert and founder of Belcampo Meat Co. Anya Fernald's approach to cooking is anything but timid: rich sauces, meaty ragus, perfectly charred vegetables. And her execution is unfussy, with the singular goal of making delicious, exuberantly flavored, unpretentious food with the best ingredients. Inspired by the humble traditions of *cucina povera*, the frugal cooking of Italian peasants, Anya brings a forgotten pragmatism to home cooking, making use of seasonal bounty by canning and preserving fruits and vegetables, salt curing fish, simmering flavorful broths with leftover bones, and transforming tough cuts of meat into supple stews and sauces with long cooking. These building blocks become the basis for a kitchen repertoire that is inspired, thrifty, environmentally sound, and most importantly, bursting with flavor. Recipes like Red Pepper and Walnut Crema, Green Tomato and Caper Salad, Chickpea Torte, Cracked Crab with Lemon-Chile Vinaigrette, Veal Meatballs, Anise-Seed Breakfast Cookies, and Ligurian Sangria will add dimension and excitement to both weeknight meals and parties. We all want to be better, more intuitive, more relaxed cooks—not just for the occasional dinner party, but every day. Punctuated by essays on the author's approach to entertaining, cooking with cast-iron, and a primer on buying and cooking steak, *Home Cooked* is an antidote to the chef and restaurant books that leave you no roadmap for tonight's dinner. With *Home Cooked*, Anya gives you the confidence, and the recipes, to love cooking again. — *Saveur*, Best of 2016

Korean Home Cooking-Sohui Kim 2018-10-16 In *Korean Home Cooking*, Sohui Kim shares the authentic Korean flavors found in the dishes at her restaurant and the recipes from her family. Sohui is well-regarded for her sense of *sohnmat*, a Korean phrase that roughly translates to "taste of the hand," or an ease and agility with making food taste delicious. With 100 recipes, *Korean Home Cooking* is a comprehensive look at Korean cuisine, and includes recipes for kimchee, crisp mung bean pancakes, seaweed soup, spicy chicken stew, and japchae noodles and more traditional fare of soondae (blood sausage) and yuk hwe (beef tartare). With Sohui's guidance, stories from her family, and photographs of her travels in Korea, *Korean*

Home Cooking brings rich cultural traditions into your home kitchen.

Memoirs of a Home Cook-Amy D. Currie 2003-12

Martha Stewart's Cooking School (Enhanced Edition)-Martha Stewart 2011-12-20 This enhanced edition of Martha Stewart's Cooking School includes 31 instructional step-by-step videos and hundreds of color photographs that demonstrate the fundamental cooking techniques that every home cook should know. Imagine having Martha Stewart at your side in the kitchen, teaching you how to hold a chef's knife, select the very best ingredients, truss a chicken, make a perfect pot roast, prepare every vegetable, bake a flawless pie crust, and much more. In Martha Stewart's Cooking School, you get just that: a culinary master class from Martha herself, with lessons for home cooks of all levels. Never before has Martha written a book quite like this one. Arranged by cooking technique, it's aimed at teaching you how to cook, not simply what to cook. Delve in and soon you'll be roasting, broiling, braising, stewing, sautéing, steaming, and poaching with confidence and competence. In addition to the techniques, you'll find more than 200 sumptuous, all-new recipes that put the lessons to work, along with invaluable step-by-step photographs to take the guesswork out of cooking. You'll also gain valuable insight into equipment, ingredients, and every other aspect of the kitchen to round out your culinary education. Featuring more than 500 gorgeous color photographs, Martha Stewart's Cooking School is the new gold standard for everyone who truly wants to know his or her way around the kitchen.

Valerie's Home Cooking-Valerie Bertinelli 2017-10-10 As the current star of her Food Network show, Valerie's Home Cooking, and co-host of the network's Kids Baking Championship, as well as having spent years acting on television, Valerie Bertinelli has made a name for herself in households across America. But to really know Valerie, is to spend time in her kitchen. Inspired by her family's cooking legacy, Valerie specializes in showing fans how to make dishes their own families will love that are for the heart and soul. As she often says, there's a story behind every recipe and Valerie shares them in this gorgeous cookbook, where home cooks will find more than 100 recipes that are easy to make and innovative--they're just as fresh, vibrant and down to earth as Valerie herself. Many of these classic comforting recipes have an original twist like Bloody Mary Tea Sandwiches, Lobster BLTs, Quick Rotisserie Chicken Gumbo, and S'mores Popcorn. These mouthwatering dishes will become your go-tos, whether you're having breakfast or lunch on your own, friends are joining for last-minute cocktails and small bites, or the whole family is coming together for a hearty dinner and dessert.

Taste & Technique-Naomi Pomeroy 2016-09-13 James Beard Award-winning and self-made chef Naomi Pomeroy's debut cookbook, featuring nearly 140 lesson-driven recipes designed to improve the home cook's understanding of professional techniques and flavor combinations in order to produce simple, but show-stopping meals. Naomi Pomeroy knows that the best recipes are the ones that make you a better cook. A twenty-year veteran chef with four restaurants to her name, she learned her trade not in fancy culinary schools but by reading cookbooks. From Madeleine Kamman and Charlie Trotter to Alice Waters and Gray Kunz, Naomi cooked her way through the classics, studying French technique, learning how to shop for produce, and mastering balance, acidity, and seasoning. In Taste & Technique, Naomi shares her hard-won knowledge, passion, and experience along with nearly 140 recipes that outline the fundamentals of cooking. By paring back complex dishes to the building-block techniques used to create them, Naomi takes you through each recipe step by step, distilling detailed culinary information to reveal the simple methods chefs use to get professional results. Recipes for sauces, starters, salads, vegetables, and desserts can be mixed and matched with poultry, beef, lamb, seafood, and egg dishes to create show-stopping meals all year round. Practice braising and searing with a Milk-Braised Pork Shoulder, then pair it with Orange-Caraway Glazed Carrots in the springtime or Caramelized Delicata Squash in the winter. Prepare an impressive Herbed Leg of Lamb for a holiday gathering, and accompany it with Spring Pea Risotto or Blistered Cauliflower with Anchovy, Garlic, and Chile Flakes. With detailed sections on ingredients, equipment, and techniques, this inspiring, beautifully photographed guide demystifies the hows and whys of cooking and gives you the confidence and know-how to become a masterful cook.

A Recipe for Cooking-Cal Peternell 2016-10-25 Celebrate the joys of a great day in the kitchen and a meal shared with family and friends with this follow-up to the bestselling, IACP Award-winning Twelve Recipes, featuring next level, home-cook-friendly recipes for occasions large and small. Twelve Recipes provided the basic techniques and recipes for essential home

cooking. Now, A Recipe for Cooking takes home cooks to the next level. Cal Peternell gives you everything you need to cook for big get-togethers, holiday feasts, family occasions, and for a special dinner for two. He organizes the recipes by season to help cooks plan their meals from first bite to last—how a meal should start, what should be the main attraction, what should be served alongside, and how to choose the perfect finish. Illustrated with charming color photos and drawings, A Recipes for Cooking offers a range of delicious, easy-to-master fare: Savory Tart with Onions, Olive, and Anchovies; Shredded Zucchini Fritters with Basil Mayonnaise; Citrus Salad with Ginger, Cilantro, and Saffron-toasted Pistachios; Fish and Shellfish Soup; Rolled Pork Loin Roast Stuffed with Olives and Herbs; Lasagna Bolognese; Belgian Endive Gratin with Gruyere and Prosciutto; and a Blood Orange and Buttermilk Tart. Each of Cal's recipes utilizes the freshest, most delicious ingredients of each season. Here are meals to share with close family and good friends—to laugh, drink, and cook with—as well as dishes that give you some quiet time in the kitchen, slicing, seasoning, and simmering. With food to make introductions, to commemorate, to celebrate, even, on occasion, to gently instigate, A Recipe for Cooking is Cal Peternell at his wittiest, warmest, and most inspiring.

Home-Bryan Voltaggio 2015-04-07 Top Chef Masters finalist Bryan Voltaggio's tribute to the American comfort food he enjoyed growing up, elevated with sophisticated and irresistible new recipes. Bryan Voltaggio brings an authentic love for seasonal, farm-to-table cooking and a playful and distinctive approach to classic dishes in his first solo cookbook. Many of the recipes celebrate his Middle-Atlantic roots in inventive ways, like Crab Waffle Benedict, Chicken Pot Pie Fritters, Sweet Potato and Chickpea Fries, and Spring Onion and Rhubarb Salad. Voltaggio loves to cook for a crowd and a special occasion, and he has included his menus for the gatherings with family and friends that mean the most to him: weekend brunches, Sunday suppers, Thanksgiving dinner, the Christmas Eve Feast of Seven Fishes, and Super Bowl Sunday. With tips and strategies that will save time and result in unforgettable dishes, Voltaggio proves that the best meals are the ones cooked at home.

Guy Savoy-Guy Savoy 2004-04-01 Offers recipes for simple but flavorful dishes that emphasize seasonal fruits and vegetables and meticulously blended seasonings, in such dishes as lamb stew with spring vegetables, cheese souffle, and Mediterranean quiche.

It's All Easy-Gwyneth Paltrow 2016-04-12 The #1 New York Times bestselling cookbook that will help anyone make delectable, healthy meals in no time! Gwyneth Paltrow is back to share more than 125 of her favorite recipes that can be made in the time it would take to order takeout (which often contains high quantities of fat, sugar, and processed ingredients). All the dishes are surprisingly tasty, with little or no sugar, fat, or gluten. From easy breakfasts to lazy suppers, this book has something for everybody. Yummy recipes include Chocolate Cinnamon Overnight Oats, Soft Polenta with Cherry Tomatoes, Chicken Enchiladas, Pita Bread Pizzas, Quick Sesame Noodles, and more! Plus, an innovative chapter for "on-the-go" meals (Moroccan Chicken Salad Wrap, Chopped Salad with Grilled Shrimp, and others) that you can take for lunch to work or school, to a picnic, or to eat while watching soccer practice!

The Home Cook Book- 1876

Old-school Comfort Food-Alex Guarnaschelli 2013 A Chopped judge and Next Iron Chef contestant provides 125 recipes for classic comfort foods while sharing evocative anecdotes about her relationship with her legendary cookbook editor mother Maria Guarnaschelli and her work in leading French restaurants under such chefs as Guy Savoy and Daniel Boulud.

Sara Moulton's Home Cooking 101-Sara Moulton 2016-03-08 In Sara Moulton's Home Cooking 101, Sara helps answer that eternal question, "What's for dinner?" This must-have resource combines 150-plus all-new recipes with time-tested methods that elevate meals from everyday to extraordinary. Sara guides readers every step of the way, from including detailed instructions in every recipe to ensure the dish comes out perfectly every time to tips about selecting ingredients and balancing flavors. Bright color photographs and straightforward techniques show how easy it is to build flavors in a pan for a one-dish dinner, bake seafood in parchment for a quick healthy meal, and turn fresh seasonal produce into scene-stealing side dishes. Readers will find recipes to please every palate, including a whole chapter of vegetarian and vegan options. Enjoy fresh-tasting classics such as Sautéed Lemon Chicken with Fried Capers, Steak with Pickled Salsa Verde, and No-Knead Walnut Rosemary Bread, along with inspired new

dishes such as Smashed Crispy Jerusalem Artichokes and Seared Scallop Salad with Spicy Watermelon Vinaigrette. Home Cooking 101 also features contributions from some of Sara's favorite fellow chefs, including Rick Bayless, Amanda Cohen, Hiroko Shimbo, Jacques Torres, Marc Vetri, and Grace Young. Sara's signature mix of energy and warmth makes this invaluable resource a joy to cook from, proving that even a quick weeknight meal can be fun and easy.

The Chef Next Door-Amanda Freitag 2015-09-29 Improve your confidence and add joy to your home cooking with this beautiful, practical, full-color cookbook filled with information, techniques, and more than 100 recipes from the Food Network favorite and critically acclaimed chef of New York's Empire Diner restaurant. Amanda Freitag is a master at knocking out fabulous meals in her restaurant kitchen and on the set of Food Network's Chopped and Iron Chef America. But until recently, she was totally intimidated to cook at home in her tiny apartment kitchen, relating to the fears of many home cooks. She realized she wasn't alone! She set out to help other home cooks and created a list of restaurant-quality recipes that shine in the home kitchen. The Chef Next Door teaches home cooks a wide range of confidence-instilling skills, tricks, and tips that Amanda has picked up working in professional kitchens and cooking competitively on television. In her bright, lively voice, she helps you master the basic techniques that are the foundation of good, flavorful cooking. She also teaches you how to think like a chef—to consider seasonality, balancing flavors, understanding the steps, and learning how to improvise—to create a menu and execute dishes with pro techniques, as if she were right there in the kitchen with you. You'll find everything from the basics—sauces, marinades, stocks, and rubs—to first impressions, salads, and easy dinner recipes, and will even become skilled in making "The Scary Stuff"—recipes that may seem out of reach but are not. With The Chef Next Door, you'll be able to dazzle friends and family with a diverse range of dishes, such as Spinach Feta Pies, Kale and Farro Salad with Aged Goat Cheese, Lusty Lemon Chicken, Pop's Beer-Braised Bold Beef Stew, Mediterranean Potato Salad, Marinated Artichokes, Cocoa Carrot Cake, and more. Filled with beautiful color photographs that show how achievable good food really is, The Chef Next Door makes confident home cooking a breeze.

Small Victories-Julia Turshen 2016-09-06 I can't wait to cook my way through this amazing new book, Ina Garten writes in the foreword to this cookbook of more than 400 recipes and variations from Julia Turshen, writer, go-to recipe developer, co-author for best-selling cookbooks such as Gwyneth Paltrow's It's All Good, Mario Batali's Spain...on the Road Again, and Dana Cowin's Mastering My Mistakes in the Kitchen. The process of truly great home cooking is demystified via more than a hundred lessons called out as "small victories" in the funny, encouraging headnotes; these are lessons learned by Julia through a lifetime of cooking thousands of meals. This beautifully curated, deeply personal collection of what Chef April Bloomfield calls "simple, achievable recipes" emphasizes bold-flavored, honest food for breakfast, lunch, dinner, and dessert. More than 160 mouth-watering photographs from acclaimed photographers Gentl + Hyers provide beautiful instruction and inspiration elevate this entertaining and essential kitchen resource for both beginners and accomplished home cooks.

Canal House: Cook Something-Christopher Hirsheimer 2019-09-10 Learn to cook well with this Joy of Cooking for the Instagram generation from James Beard Award-winning cookbook studio Canal House, "the 1600 Pennsylvania Avenue of the food world" (Bon Appetit), with 300 simple recipes to rely on for the rest of your life. Canal House's Melissa Hamilton and Christopher Hirsheimer are home cooks writing about home cooking for other home cooks. From a lifetime of making dinner every single night, they've edited their experience down to the essentials: 300 simple and genius recipes that reveal the building blocks of all good cooking, and are guaranteed to make you a better cook. Each chapter of Cook Something helps you master a key ingredient or powerful technique, moving from simple (a perfect soft-boiled egg, and how to make it uncommonly delicious) to ambitious (a towering chocolate soufflé). Recipes for salad dressings, sauces, braises, roasts, meatballs, vegetables, and even perfect snacks and sweets help novice and experienced cooks alike reach for the perfect dish for any occasion. Inside, you'll find: Poached salmon with lemon-butter sauce Fettucine with ragu bolognese Oven-braised chicken with gnocchi French onion soup Canal House's classic vinaigrette Classic Italian meatballs Caramelized apple galette And so much more. Filled with step-by-step photographs and indispensable kitchen wisdom, it is a perfect gift for beginners and an ideal reference for confident cooks. Cook. Cook something. Cook something for yourself. Cook something for others. It will satisfy you more than you know.

How to Cook-Hugh Acheson 2020-10-20 An empowering collection of 100 delicious, practical recipes that will teach young adults and kitchen novices how to cook for themselves—from a James Beard Award-winning chef and author. "A master class on nourishing yourself."—The Atlanta Journal-Constitution NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE ATLANTA JOURNAL-CONSTITUTION AND WIRED Acclaimed chef, TV star, and dedicated father Hugh Acheson taught his teenage daughters that cooking is an essential life skill. But he also knew that people don't need to know how to cook like a chef to feed themselves and their friends. Really, they only need to learn a handful of skills to enjoy a lifetime of cooking. So, in How to Cook, Hugh distills the cooking lessons that everyone should master into twenty-five basic building blocks: easy-to-grasp recipes that can turn anyone, young or old, into a confident home cook. Each of these recipes teaches a fundamental skill, such as roasting or whisking together a classic vinaigrette, and each stands alone as a stellar back-pocket basic. After laying the groundwork, How to Cook then offers recipes that expand on these foundations, whether it's remixing the flavors of one of the basic recipes, or combining a couple of them, to show you how you can produce a lifetime's worth of dishes. How to Cook is the book Hugh is going to give his kids when they leave home, knowing that with these 100 recipes, they'll be prepared to feed themselves for the rest of their lives.

The Recipe-Josh Ematt 2019-05-28 Michelin-starred chef Josh Ematt brings together more than 300 of the most important classic recipes by 150 of the world's most acclaimed chefs. Taken together, this is a compendium of the crème de la crème of blue ribbon cooking from the world's top restaurants in an elegantly designed volume that will stand up to use in the kitchen but be classically beautiful to behold - sure to delight any food lover or serious home cook. Josh Ematt, holder of three Michelin stars and best known for opening Gordon Ramsay's restaurant at the London Hotel in New York, has collected the most important classic recipes from the world's most acclaimed chefs to create a kind of Larousse Gastronomique of the 21st century. These are the best new classics that have emerged during the last 50 years from culinary stars. Each recipe has been tested by Ematt in his home kitchen, and he includes guidance and advice for the home cook--discussing complexity, preparation, key elements, complements for planning a larger menu, and tips of the trade. Featuring specially commissioned photographs, the book is organized into 12 easy-to-follow sections from basics (stocks, sauces, and dressings), to grains and vegetables, meats, seafood, baking, and more. Each section includes a dedicated introduction with key knowledge elements.

The Joyful Home Cook-Rosie Birkett 2019-05-02 An inspirational collection of resourceful and delicious recipes steeped in a fundamentally practical way of approaching home cooking; returning to basics, minimizing waste, following the seasons and keeping things simple to create effortless meals packed with flavour.

Home Cook-Alastair Hendy 2006 Alastair Hendy, style guru and former 'Sunday Times' cook, illuminates the comfort food we love to eat at home with this cookery 'bible'. From fry-ups and spag bol, to exotic sticky ginger chicken and treacle pudding, he conjures up memorable flavours and gives them a sophisticated twist.

Six Basic Cooking Techniques-Jennifer Clair 2018-03-06 Welcome to New York City's most popular cooking class -- now in a book! This vividly photographed manual is a peek inside culinary instructor Jennifer Clair's best-selling class her cooking school, Home Cooking New York (homecookingny.com), where just six cooking techniques lay the groundwork for a solid culinary foundation. You'll learn the proper way to handle a chef's knife, cook meat to perfection, create impressive pan sauces, and prepare restaurant-worthy vegetable dishes. Plus, you'll discover which ingredients truly make a difference in a home kitchen (kosher salt, extra-virgin olive oil, and Parmigiano-Reggiano cheese, to start). Each technique chapter includes a collection of flavorful recipes, so you can practice your newfound skills while cooking delicious meals. And throughout the book, myth-busting "Students Ask" and "Chefs Say" columns feature pearls of indispensable kitchen wisdom (why you should never mince basil, mint, or sage; why blanching vegetables is better than steaming; what are the three key flavors that make all food taste better; and more). Confidence is what makes a great cook, and this practical culinary guide is filled with the teachings you need to gain control of your kitchen.

Maangchi's Real Korean Cooking-Emily Kim 2015-05-19 Explore the rich diversity of Korean cooking in your own kitchen! Maangchi gives you the essentials of Korean cooking, from bibimbap to brewing your own rice liquor.

Home Cooking with Trisha Yearwood-Trisha Yearwood 2013 The bestselling author of "Georgia Cooking in an Oklahoma Kitchen" returns with this collection that highlights Southern cooking at its finest.

Matty Matheson: Home Style Cookery-Matty Matheson 2020-09-29 Chef Matty Matheson follows up his New York Times bestseller with an even bigger book that is all about quality home cooking. Matty returns with 135 of his absolute favorite recipes to cook at home for his family and friends, so you can cook them for the people you love. Home Style Cookery is his definitive guide to mastering your kitchen, covering everything from pantry staples (breads, stocks, and pickles) to party favorites (dips, fried foods, and grilled meats), to weeknight go-tos (stews, pastas, salads), and special occasion show-stoppers (roasts, smoked meats, and desserts). It starts with basics like Molasses Bread in an Apple Juice Can, Beef and Bone Marrow Stock, Kitchen Sink Salad, Thanksgiving Stuffing Butternut Squash, and the tallest Seven-Layer Dip you have ever seen. Next it covers comforting recipes like Littleneck Clam Orecchiette, Pho Ga, Sichuan Newfoundland Cod, Double Beef Patty Melt with Gruyere and Molasses Bread, and Matty's take on the ultimate Submarine sandwich. And it closes with bangers like Fish Sticks with Kewpie Tartar Sauce, Salt Crust Leg of Lamb and Yukon Golds with Creamed Spinach, Texas-Style Prime Rib, T-bone Steak and Fine Herb Chimichurri, and Lobster Thermidor with Bearnaise and Salt and Vinegar Chips. It even has desserts like his wife Trish's Chocolate Chip Cookies and Creme Caramel. In Home Style Cookery, Matty shares his bold style of cooking. Along with beautiful photographs of Matty's dishes and his farm, this book is filled with signature recipes that are equal parts approachable and tasty. Matty's first book shared his culinary story, Home Style Cookery will help you build yours.

The Mexican Home Kitchen-Mely Martínez 2020-09-15 Bring the authentic flavors of Mexico into your kitchen with The Mexican Home Kitchen, featuring 85+ recipes for every meal and occasion.

Gooseberry Patch Big Book of Home Cooking-Gooseberry Patch 2013-09-24 Take a trip down memory lane courtesy of Gooseberry Patch, the leaders in farmhouse fresh recipes, crafts, and country entertaining. Big Book of Home Cooking is Gooseberry Patch's biggest-ever recipe collection with 450 delicious recipes and over 200 photos that will take you back to your grandmother's kitchen. This hefty cookbook encompasses every recipe a home cook could ever need, including simple weeknight meals, special occasion menus, everyday soups and salads, comforting casseroles, homemade gifts from the kitchen, slow-cooker favorites, best-loved dessert recipes, and so much more. Loyal Gooseberry Patch brand followers and new readers alike will delight in inspirational entertaining ideas, helpful tips and shortcuts, a menu planner for pulling delicious meals together in a snap, and shared memories from recipe contributors. Filled to the brim with treasured, handed-down family recipes, this Big Book will become a must-have in every cook's collection.

Cook Beautiful-Athena Calderone 2017-10-10 The debut cookbook from Athena Calderone, creator of EyeSwoon, with 100 seasonal recipes for meals as gorgeous as they are delicious. In Cook Beautiful, Athena reveals the secrets to preparing and presenting unforgettable meals. As the voice and curator behind EyeSwoon, an online lifestyle destination for food, entertaining, fashion, and interior design, Athena cooks with top chefs, hosts incredible dinners, and designs stunning tablescapes, while emphasizing the importance of balancing the visual elements of each dish with incredible flavors. In her debut cookbook, she's finally showing the rest of us how to achieve her impeccable yet approachable cooking style. 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, Charred Eggplant with Zaatar and Yogurt Tahini, Mezzi Rigatoni with Radicchio and Guanciale, 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. Cook Beautiful is where design meets food, where culinary tradition marries food styling, where home chefs become experts. These are luscious dishes to make for friends and family, with advice that will inspire you to create visually stunning, and still wholly delicious, culinary masterpieces.

The Williams-Sonoma Cookbook-Williams-Sonoma 2008-10-21 Williams-Sonoma has compiled over 370 of the best recipes and 200 photographs from the top selling Williams-Sonoma Collection to create the ultimate

cookbook. Cooking today is multidimensional: it's about creating soul-warming comfort food for friends and family; making healthy, flavorful meals in a limited amount of time; inviting the flavors of ethnic cuisines into our kitchens; and preparing tasty, sumptuous meals for holidays and special occasions. The increasing availability of high-quality, local, and exotic ingredients has transformed the way we cook with delicious results. This comprehensive volume, with its tremendous breadth of recipes, reflects this new diverse interest in food. Among its more than 370 recipes are time-tested classics, fresh new favorites gleaned from restaurant menus, popular ethnic dishes customized for the home cook, and dozens of breakfast and dessert choices, from the simple to the spectacular. In short, The Williams-Sonoma Cookbook celebrates the pleasures of cooking in all its forms. Whether you are stir-frying a spicy basil-scented chicken dish for a simple weeknight supper, grilling fish steaks for a summer cookout, preparing a standing rib roast as the centerpiece for a multicourse special-occasion meal, or simply looking for a recipe for classic chocolate chip cookies or the ultimate cheesecake, this book is the perfect resource. The recipes are organized into twelve chapters so you can easily find the right dish for your needs. These include: Appetizers; Soups; Salads; Fish and Shellfish; Poultry; Beef and Veal; Pork and Lamb; Vegetables; Breads; Desserts; and Breakfast and Brunch. Sumptuous photographs for every recipe will show you how the finished dish should look. Dozens of photographed sidebars throughout the book illuminate cooking techniques, explain how to work with unfamiliar ingredients, and suggest flavorful sauces or condiments to accompany the main recipe. Among the recipes are classics that you will come back to again and again, like stuffed mushrooms, Cobb salad, potato gratin, Louisiana-style gumbo, bistro-style roast chicken, eggs Benedict, and devil's food cake. You will also find many dishes inspired by international flavors, such as pot stickers, gazpacho, tabbouleh, carnitas, tandooristyle chicken and tiramisu -- all destined to become new favorites in your home. Look, too, for plenty of kid-friendly recipes such as baked macaroni and cheese, chicken potpie, spaghetti and meatballs, and chocolate brownies, all of which could become some of the most-requested dishes in your cooking repertory. In addition to the recipes, a comprehensive reference section in the back of the cookbook offers dozens of the basic recipes you'll need for stocks and sauces, bread, pasta, and pie doughs, and dessert sauces and frostings. Also included are a full glossary of cooking terms and ingredients as well as cooking charts that will make it easy for you to find ingredient substitutes, doneness temperatures for meat and poultry, measurement equivalents, and more. No matter the occasion, The Williams-Sonoma Cookbook will provide the perfect recipe and plenty of inspiration for many years to come.

The American Home Cook Book-American lady 1864

Taste of Home 201 Recipes You'll Make Forever-Taste of Home 2019-03-05 Taste of Home 201 Recipes You'll Make Forever All the classic, must-have recipes that every home cook should know! Meatloaf. Brownies. Fried chicken. Chocolate cake. Lasagna. Pot roast. Gingerbread. Apple pie. Chicken Noodle Soup. These are the recipes that every home cook relies on—the classics that form the cornerstone of American family cooking. Whether you're a newlywed starting your own family, a graduate soon to be out on your own or an experienced cook who simply wants all the greatest hits—tested and perfected—in one convenient place, this volume is a must have. These recipes are the ones you'll turn to time and again, and Taste of Home 201 Recipes You'll Make Forever is the book will be the one you continuously reach for.

Once Upon a Chef, the Cookbook-Jennifer Segal 2018-04-24 Washington Post Bestseller! — Jenn Segal's Family-Friendly Healthy Cookbook If you're a fan of Chrissy Teigen, Skinnytaste, Pioneer Woman, or Oh She Glows cookbooks, you'll love Once Upon a Chef Become the favorite family chef: Once upon a time Jenn Segal went to culinary school and worked in fancy restaurants. One marriage and two kids later she created Once Upon a Chef, the popular blog that applies her tried-and-true chef skills with delicious, fresh, and approachable ingredients for family-friendly meals. In Jenn's book she shares 100 recipes that will up your kitchen game while surprising you with their ease. With the authority of a professional chef and the practicality of a busy working mom, Jenn teaches you to improve your cooking one recipe at a time, with helpful tips on topics such as how to season correctly with salt, how to balance flavors, and how to make the most of leftovers. The healthy cookbook for every meal of the day: Breakfast favorites like Maple, Coconut & Blueberry Granola and Savory Ham & Cheese Waffles Simple soups, salads, and sandwiches for ideal lunches (try the Fiery Roasted Tomato Soup paired with Smoked Gouda & Pesto Grilled Cheese Sandwiches) Entrées the whole family will love like Buttermilk Fried Chicken Tenders Tasty treats for those casual get-togethers like Buttery Cajun Popcorn and Sweet, Salty & Spicy Pecans Go-to sweets such as Toffee Almond Sandies and a Classic Chocolate Lover's Birthday Cake If you have

used recipes from Magnolia Table or Smitten Kitchen, you will want to own *Once Upon a Chef*: Flip through the pages of this book, and you'll want to make every recipe—whether it's an easy family dinner your kids will love, an indulgent dessert for someone special, or fun cocktails and appetizers for your friends. This is the book you'll turn to again and again, and with Jenn by your side in the kitchen, every meal will taste like the best night out!

Acadiana Table-George Graham 2016-10-15 Grab a seat at Acadiana Table and explore a cuisine and culture filled with flavor. In this 125-recipe, beautifully photographed regional cookbook, Louisiana native George Graham welcomes home cooks and food lovers to the world of Cajun and Creole cooking. The Acadiana region of southwest Louisiana, where this unique cuisine has its roots, is a journey into a fascinating culinary landscape. Filled with many of the standard dishes expected in a Louisiana cookbook, *Acadiana Table* also includes brand-new recipes, techniques, and an exploration into the culture, geography, and history of this distinctive area. Fans of Louisiana are sure to love this cookbook, even if they've been cooking Creole and Cajun for years. Book chapters include: - First You Make a Roux - Sunrise in Acadiana - Simmering Black Pots - A Little Lagniappe on the Side - Farm Fresh - The Cajun/Creole Coast - If it Flies, It Fries - Meats and the Mastery of the Boucherie - Sweet Surrender

The New York Times Cooking No-Recipe Recipes-Sam Sifton 2021-03-16 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.

The Recipe-Josh Ematt 2019-05 Michelin-starred chef Josh Ematt brings together 300 of the most important classic recipes by 150 of the world's most acclaimed chefs. Taken together, this is a compendium of the crème de

la crème of blue ribbon cooking from the world's top restaurants in an elegantly designed volume that will stand up to use in the kitchen but be classically beautiful to behold - sure to delight any food lover or serious home cook. Josh Ematt, holder of three Michelin stars and best known for opening Gordon Ramsay's restaurant at the London Hotel in New York, has collected the most important classic recipes from the world's most acclaimed chefs to create a kind of Larousse Gastronomique of the 21st century. These are the best new classics that have emerged during the last 50 years from culinary stars. Each recipe has been tested by Ematt in his home kitchen, and he includes guidance and advice for the home cook - discussing complexity, preparation, key elements, complements for planning a larger menu, and tips of the trade. Featuring specially commissioned photographs, the book is organised into 12 easy-to-follow sections from basics (stocks, sauces, and dressings), to grains and vegetables, meats, seafood, baking, and more. Each section includes a dedicated introduction with key knowledge elements.

The Food Lab: Better Home Cooking Through Science-J. Kenji López-Alt 2015-09-21 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 gooey 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.