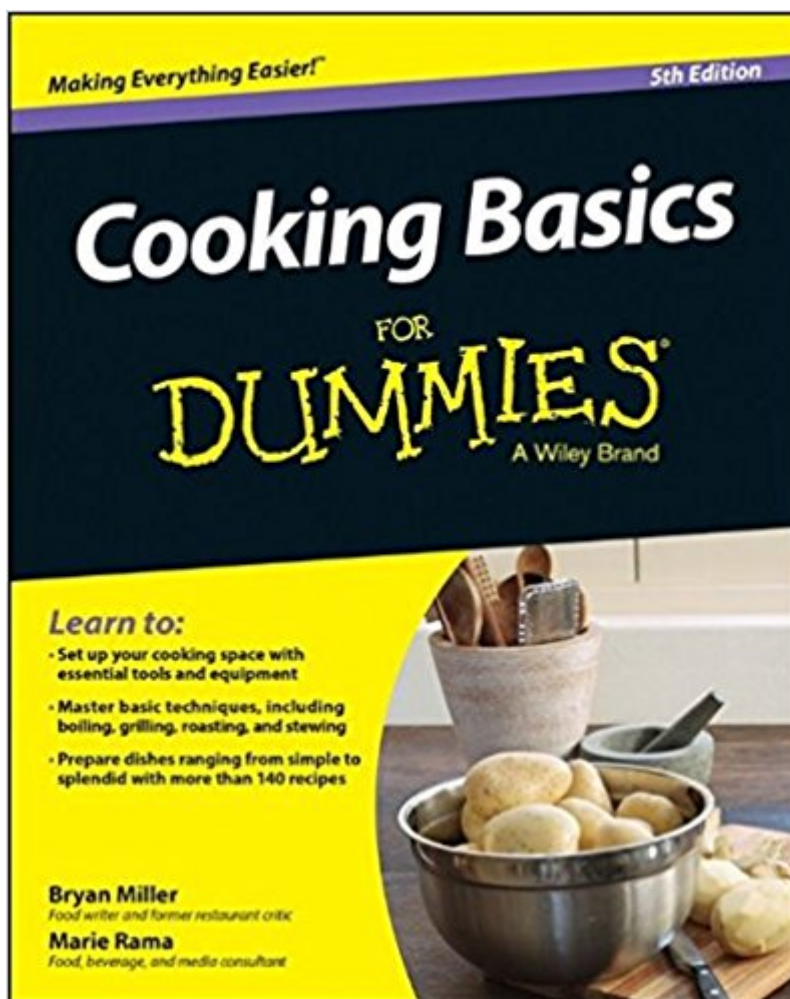


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Cooking Basics For Dummies



Synopsis

Get started cooking now with *Cooking Basics For Dummies, 5th Edition*! Are you looking to dig yourself out of microwave dinners and learn the ropes of home cooking? *Cooking Basics For Dummies, 5th Edition* takes the intimidation out of cooking and helps you start cultivating your culinary prowess in no time. From learning fundamental cooking techniques like dicing, chopping, and sautéing to creating delicious, easy-to-follow recipes, you'll discover how to cook up crowd-pleasing meals the whole family will enjoy—all without breaking a sweat! Even if you've never cracked an egg, this friendly, practical guide gives you all the ingredients to become a superior home cook. In plain English, it explains step-by-step how to master popular cooking techniques, such as dicing vegetables, hard boiling an egg, making quick and delicious sauces, planning menus, stocking your pantry, and so much more. Packed with more than 150 easy-to-follow recipes for every meal of the day, from mouth-watering mains to sumptuous sides to delectable desserts. Helps you master grilling, slow cooking, baking, roasting, pressure cooking, and more. Includes tips on adapting meals to meet the latest dietary trends, such as low-sugar, low-sodium, low-fat, plant-based, and vegetarian diets. Covers shopping at farmer's markets and buying organic foods. *Cooking Basics For Dummies, 5th edition* is for every beginner cook or polished chef looking for a refresher on breathing new life into home-cooked meals.

Book Information

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Customer Reviews

Learn to: Set up your cooking space with essential tools and equipment Master basic techniques,

including boiling, grilling, roasting, and stewing Prepare dishes ranging from simple to splendid with more than 140 recipes Your go-to guide for everything you need to know in the kitchen Ready to do more than boil water? Cooking Basics For Dummies will help you expand your skills and develop your confidence in the kitchen. With easy-to-understand instructions and a fun and friendly tone, this cookbook shows you how to prepare everything from traditional dishes to the latest popular foods. You'll be creating delicious, healthy meals in no time. Get cookin' - get the scoop on stocking your fridge, having all the essential tools, and making popular international recipes All about technique - slice and dice like a pro with tips on buying and caring for knives, discover how different cooking methods affect meats and veggies, and find recipes for satisfying sweets Expand your repertoire - whip up great breakfasts, super soups, savory salads, stupendous sauces, and delectable desserts Real menus for real life - find out how to make quick, healthy, and filling meals that fit into your hectic day, from one-pot meals to inexpensive dishes with a gourmet taste Open the book and find: Popular Asian and Mediterranean dishes to try Recipes featuring kale, whole wheat pasta, and bacon Tips on preparing impressive meals for holidays and special occasions The lowdown on baking, saut ing, steaming, and more How to stock your pantry and fridge so you always have the right ingredients on hand Quick-fix recipes to help you get dinner on the table in no time Chefs' secrets that will have you cooking like a pro

Bryan Miller is a food and wine writer and a former restaurant critic for The New York Times. He has written and cowritten 11 books. Marie Rama grew up in the restaurant business surrounded by a large family of food professionals and entrepreneurs and has worked in various areas in the industry.

I gave this as a gift to my teenage cousin for christmas. He was certain it was a gag gift, but I have heard he has pulled it out as a reference in his few attempts to keep himself fed. A great basic step by step cookbook for someone who is truly clueless about cooking.

Great book for an amateur cook such as myself...very well written and with a broad array of easy to prepare recipes...I would recommend this book for anyone who needs brushing up on the basics as well as entry level cooks like myself.

Learning to cook is a breeze with this book!

I bought this for my sister who is notorious for being a hopeless cooking case. It is simple, easy to understand and informative. I am confident it will finally get her on the track to putting meals on the table!

Got this as a gift for my future daughter in law. I got cooking for dummies years ago and loved it because the recipes are easy to follow also provides great tips on how to set up your kitchen.

Easy to understand. A wonderful reference book.

If I remember right, I got it early. I haven't looked through it, as it is a gift. But, I'm sure the receiver will love it!

good for beginners

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