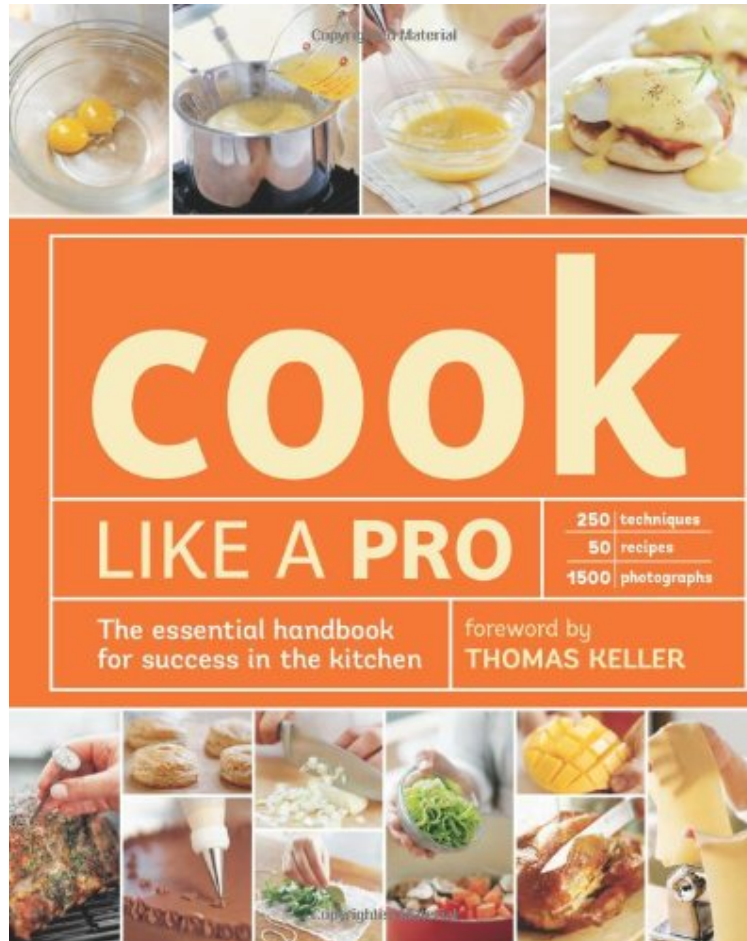


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Cook Like a Pro

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The Editors of Williams-Sonoma : Cook Like a Pro before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cook Like a Pro:

0 of 0 people found the following review helpful. This is by far the best technique book I have seen By Poj This is by far the best technique book I have seen. One of the few books I have read cover to cover. It provides very clear instructions concerning the basic and some intermediate cooking and basic skills. 0 of 0 people found the following review helpful. Five Stars By Kevyn Allard Wonderful reference book! It's well edited and photographed, too. 0 of 0 people found the following review helpful. Explains it all. Outfitting and using a kitchen. By B. Roy I'm amazed at how much this book covers. Excellent for a new or middle of the road cook. It has LOTS of pictures, explaining what everything in the kitchen is and what it's used for. There are pictures of how to do practically everything food related. There also many recipes, too. I highly recommend this for people moving into their first home, where they will be setting up their kitchen, preparing the food, and cooking it.

Cook Like a Pro is the essential reference book for any kitchen. Whether you're outfitting your kitchen for the first time or need a visual guide to cutting up a chicken, this comprehensive book features more than 1,500 full-color photographs, 250 techniques, 200 tools, and 50 recipes. This book is a bible of essential kitchen tools and cooking techniques. The first section is a comprehensive guide to basic tools and equipment for the home kitchen, with special features explaining the differences among cookware materials and a primer on cutlery styles and uses. The second section contains more than 250 cooking techniques that will help you accomplish tricky cooking tasks: cutting vegetables into a variety of shapes; boning and skinning a chicken breast; preparing and shaping fresh pasta dough; and filling and frosting a layer cake. Troubleshooting tips show you what can go wrong and how to fix it without having to start again. Also included are more than 50 recipe staples, such as buttermilk pancakes, perfect poached salmon, classic roast chicken, sautéed summer vegetables, homemade chicken and beef stock, and dozens of vinaigrettes and sauces, many featuring flavorful variations. Even when using a recipe from another cookbook, Cook Like a Pro will be your guide to beating egg whites to stiff peaks, shucking oysters, carving a bone-in roast, and scores of other kitchen tasks.

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About the Author The editors of Williams-Sonoma are a collective group of talented writers and editors who have been working on the Williams-Sonoma publishing program for more than 20 years. The editors were mentored extensively by Williams-Sonoma founder Chuck Williams, who has helped to revolutionize cooking in America through his retail stores, catalog, and web site.