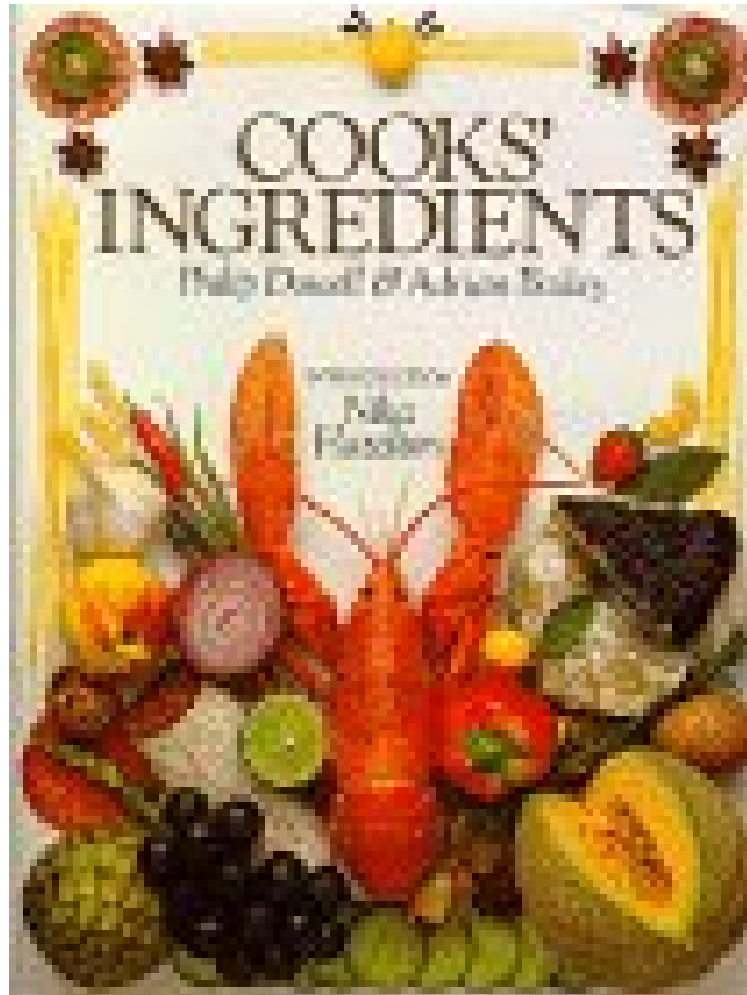


(Ebook pdf) Cook's Ingredients

Cook's Ingredients

Adrian Bailey

*ePub | *DOC | audiobook | ebooks | Download PDF*



[Download](#)

[Read Online](#)

#1671151 in Books William Morrow Cookbooks 1980-11-01 1980-11-01 Original language: English PDF # 1
1.01 x 8.81 x 11.27l, #File Name: 0688036813304 pages | File size: 30.Mb

Adrian Bailey : Cook's Ingredients before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cook's Ingredients:

1 of 1 people found the following review helpful. A good way to see what ingredients look like if one ...By Jackie Moore
The pictures are crisp and clear. A good way to see what ingredients look like if one is not familiar with them.
2 of 2 people found the following review helpful. Great book!By Deborah I Keel
Looked for this book all over! Could not find it at a reasonable price. For beginners I would recommend this book.
1 of 1 people found the following review helpful. I bought this as a gift.
By Michael DeWitt
I am not sure what to say other than after looking it over I think the person that I am giving it to will like it.

Book by Adrian Bailey

.com Adrian Bailey, wine-magazine editor, food journalist, and author of several cookbooks, brings the culinary know-how; and Philip Dowell, contributor to the Time/Life Foods of the World series, furnishes the photographic excellence for this innovative and useful food guide. The setup is elegantly attractive and extremely practical. Part I is all pictures (Dowell spent more than a year collecting the color plates), with similar food items (usually life-size) shown together on one page for easy comparison. Divvied up among a number of food categories--such as herbs, oil, cheese, and vegetables, dried pulses, fruit, baking goods, and pasta, fish, poultry, game, and sausages, coffee, tea, and alcoholic drinks--each pictured ingredient is followed by a brief but informative paragraph explaining its origin, uses, and flavor. Take "galangal." It's identified as the ground, dried root of a Chinese plant, ginger-peppery in taste, and used in curries and liqueurs. Part II is the text reference section, wherein each spice, seaweed and pickle, each grain, lamb cut and liqueur is categorized and described. Followed by a comprehensive index, this pictorial of foods was clearly created with dedication and love, to instruct, assist, and gratify the food enthusiast. With 200 pages of sumptuous color photographs and 100 pages of supportive text covering 2,000 cooking ingredients, Philip Dowell's and Adrian Bailey's kitchen reference is a culinary godsend, a scholarly success, and a work of art. --Stephanie Gold