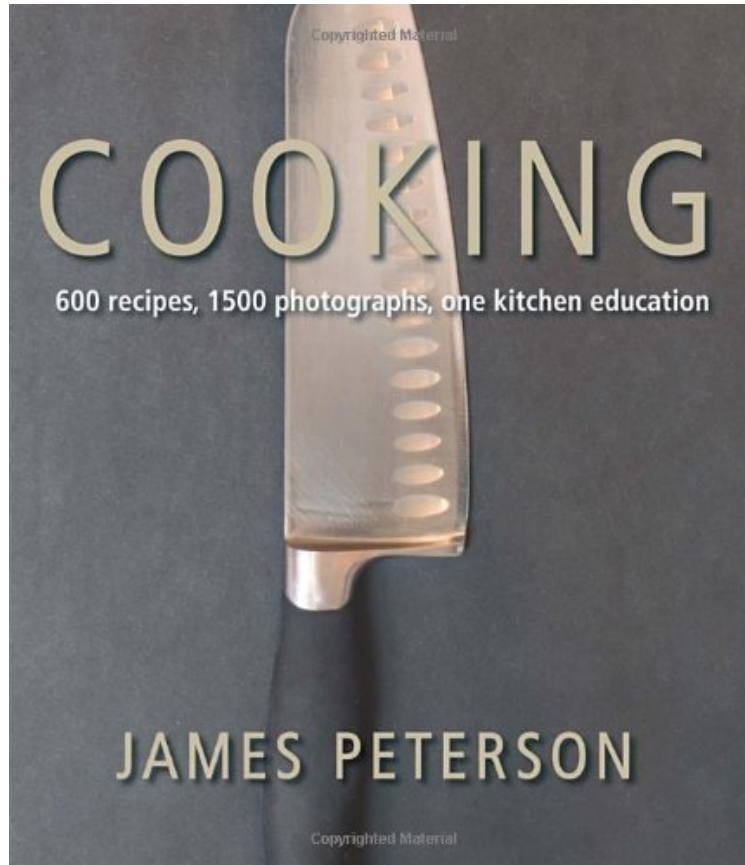


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Cooking: 600 Recipes, 1500 Photographs, One Kitchen Education

James Peterson

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James Peterson : Cooking: 600 Recipes, 1500 Photographs, One Kitchen Education before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cooking: 600 Recipes, 1500 Photographs, One Kitchen Education:

0 of 0 people found the following review helpful. A Cooking Class in a Book By Andrew Heyman There is no doubt that this is one of the best modern gourmet cookbooks I have ever used. The recipes are easy to follow, and do an excellent job of walking the reader through how to cook the most complex dishes. The end result is not only a perfect dish, but an understanding of how to do it again. What really sold me on Cooking was the roast chicken, and cheese soufflé recipes. I had never cooked soufflé before, and had always had a hit or miss experience with roasting chicken. By using Cooking, I made soufflés that were not only enjoyed by all, but were gorgeous to look at, and did not immediately fall when removed from the oven. I have made the roast chicken several times now, and each time it comes out perfect; crunchy browned skin, and meat so juicy my wife couldn't believe it was cooked all the way (we both grew up with overcooked chicken). I highly recommend Cooking for anyone that has the time and desire to make great food. Well worth the price. 0 of 0 people found the following review helpful. Excellent!! By F. Martin I am not a

good cook. There are things about cooking that I never learned. This book has all that knowledge that I have always wanted but was never able to find. The author describes each of 10 cooking methods and what makes that method successful. It is the exact information I have tried to find for years. He lists ingredients you should have on hand. He describes equipment you should have. He also provides recipes. I'm anxious to put this knowledge to the test. I highly recommend this book to anyone who wants to improve their cooking skills. 1 of 1 people found the following review helpful. Great Cooking Instruction By Alan Zirlin Like other reviewers have said, this is an excellent book. Has plenty of photos. Detailed recipes and the author knows his stuff as far as French style cooking goes. It is not so much the recipes, it is that you will learn a great deal about cooking theory from this book and this is what you need to become a better cook. I have several instruction books on cooking and this author is the best of them all.

In an era of outfitted home kitchens and food fascination, it's no wonder home cooks who never learned the fundamentals of the kitchen are intimidated. Twenty years ago, James Peterson could relate, and so he taught himself by cooking his way through professional kitchens and stacks of books, logging the lessons of his kitchen education one by one. Now one of the country's most revered cooking teachers, Peterson provides the confidence-building instructions home cooks need to teach themselves to cook consistently with ease and success. COOKING is the only all-in-one instructional that details the techniques that cooks really need to master, teaches all the basic recipes, and includes hundreds of photos that illuminate and inspire. Cooking authority James Peterson's definitive, all-inclusive learn-to-cook cookbook. 600 hard-working recipes everyone should know how to make—from the perfect roasted chicken to bouillabaisse and apple pie. 1,500 instructional photos, showing exactly how recipes are made, teach food-literate novices to cook with confidence and more advanced cooks to expand their repertoire. James Peterson has more than 1 million cookbooks in print.

.com Put simply, Cooking is a revelation. No other cookbook so deftly illustrates as broad a scope of classic culinary methods and flavors as you'll find here. As a veteran chef and award-winning cookbook author, James Peterson is uniquely qualified to take food lovers into the modern kitchen and turn them into passionate, precise, intuitive cooks. What's most impressive about a book of this breadth and size (540 pages and 600 recipes, brought to life with 1500 vivid color photographs) is how accessible and fun it is to read. Every recipe in Cooking sings with a deep knowledge of the ingredients at hand, encouraging cooks not just to follow the recipe but to really understand and relish in the process, and the result is a terrific turn-to reference for any cook seeking inspired instruction. --Anne Bartholomew Luscious Recipes from Cooking Artichoke and Toasted Walnut Salad Braised Short Ribs Classic French Apple Tart