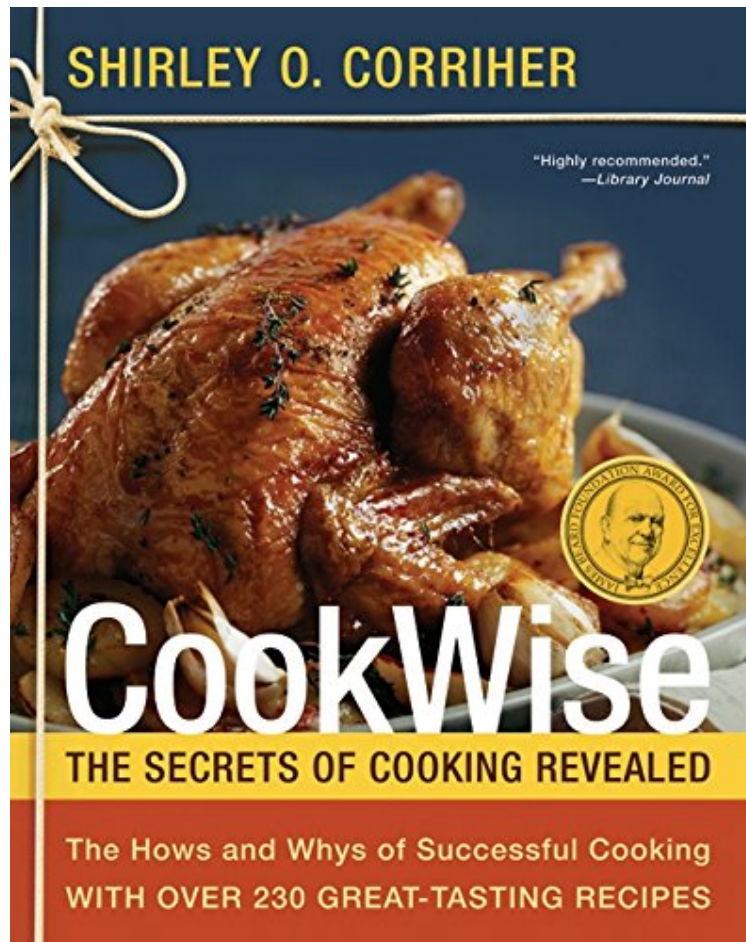


(Download) CookWise: The Secrets of Cooking Revealed

CookWise: The Secrets of Cooking Revealed

Shirley O. Corriher

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Shirley O. Corriher : CookWise: The Secrets of Cooking Revealed before purchasing it in order to gauge whether or not it would be worth my time, and all praised CookWise: The Secrets of Cooking Revealed:

0 of 0 people found the following review helpful. What you need to know to cook intelligently By Farmhouse LadyWonderful, educational, inspiring. I looked forward to my time each evening reading this book cover to cover. It was like going to a fun school with Mrs. Corridor, a favorite instructor. Many years ago I asked many PhDs in various fields what actually happened to food when it was cooked. What did heat, temperature and time do to it structurally so that we recognized it as cooked? Ah, Mrs. Corridor knows and tells in a way that is easily comprehensible. My time preparing and cooking food will now be so much more intelligently spent (although I will need to re-read sections as there is so much in this book, one could not remember it in one comprehensive reading). This book won the James Beard Foundation Award for Excellence and truly deserves that award. 2 of 2 people found the following review helpful. Very informative, well written, minor flaws By Melissa Good science and great tips for those of us who are interested in how food reacts to its given environment. There are times though that I found it a little frustrating because

the scientific information was there, but the basic recipe was missing. For instance, baked custard. The food's reaction to heat is explained, but a definitive recipe on baked egg custard just wasn't there. Also, I was surprised that, with all the information on frying foods, there was no actual recipe for fried chicken (the one fried recipe most of us are willing to put aside healthy eating for occasionally). All in all, it's a very informative book and, except for the missing recipes and the fact that the information is not, in my opinion, as well organized as it could be, I would have given it 5 stars. 1 of 1 people found the following review helpful. Questions Answered By Mimi The modern version of the Joy of Cooking with even more detail. How to boil an egg may seem ridiculous, but you will be thinking that you should have read that part when you are trying to peel those slippery little suckers and the shells won't come off. A "go to" essential book that covers A thru Z cooking secrets. A little too much detail for me. I don't care about how or why the components of flour makes it rise, or what makes up the gluten that everyone is going crazy about. But is there, along with other information that you won't have to Google.

Offering the hows and whys of successful cooking, *Cookwise*, by well-known food writer and culinary sleuth Shirley O. Corriher, tells you how and why things happen in the course of food preparation. The more than 230 outstanding recipes featured not only please the palate, but demonstrate the various roles of ingredients and techniques making *Cookwise* an invaluable reference for anyone who has ever wanted to improve on a recipe, make a cake moister, or a roast chicken juicier.

"Corriher is a well-known culinary consultant and problem solver whose answers to kitchen mysteries have appeared in many food publications. Now she has set down some of her vast knowledge in this big, wide-ranging reference/cookbook. In seven basic chapters, from *The Wonder of Risen Bread* to *Sweet Thoughts and Chocolate Dreams*, she explains why recipes work, what to do when they don't and how to make them even better (anyone who's ever wondered why the same cake recipe always tastes better when her neighbor makes it will find out the probable reasons why). More than 200 recipes interspersed throughout demonstrate Corriher's explorations and explanations. Also included are *At a Glance* charts for easy reference (e.g., *Fine tuning cookies*), *trouble-shooting charts* (*Yeast Bread Problems*), *charts on the basics* (*Whipped Cream: What to Do and Why*), and dozens more. Although the recipes are delicious--and surely foolproof--this unique work will be far more valuable as a reference than as a cookbook. Highly recommended."--"Library Journal"

"Besides the background procedures and transformations discussed in chapter introductions, Corriher spells out the science lesson to be learned from each of the recipes, e.g., chilling potatoes in the fridge converts some of the starch to sugar and promotes the browning process in *Oven-Fried Herbed Potatoes*. Corriher, passing up no chance to inform is a persuasive tutor with many terrific ideas.... Curious-minded home cooks who are satisfied as much by the process of cooking as by its other rewards will find much to relish here."--"Publishers Weekly"

From the Back Cover In *CookWise*, food sleuth Shirley Corriher tells you how and why things happen in cooking. When you know how to estimate the right amount of baking powder, you can tell by looking at the recipe that the cake is overleavened and may fall. When you know that too little liquid for the amount of chocolate in a recipe can cause the chocolate to seize and become a solid grainy mass, you can spot chocolate truffle recipes that will be a disaster. And, in both cases, you know exactly how to "fix" the recipe. Knowing how ingredients work, individually and in combination, will not only make you more aware of the cooking process, it will transform you into a confident and exceptional cook who is in control. *CookWise* is a different kind of cookbook. There are more than 230 outstanding recipes from *Snapper Fingers with Smoked Pepper Tartar Sauce* to *Chocolate Stonehenge Slabs with Cappuccino Mousse* but here each recipe serves not only to please the palate but to demonstrate the roles of ingredients and techniques. The *What This Recipe Shows* section summarizes the special cooking points being demonstrated in each recipe. This little bit of science in everyday language indicates which steps or ingredients are vital and cannot be omitted without consequences. No matter what your cooking level, you'll find *CookWise* a revelation. About the Author Shirley O. Corriher, national and international speaker, food writer, and culinary food sleuth, solves problems for everyone from large corporations, food editors, and test-kitchen chefs to home cooks. For ten years, Shirley was a syndicated columnist for the Los Angeles Times Syndicate and Tribune Media Services. She lives in Atlanta, Georgia, with her husband, Arch.