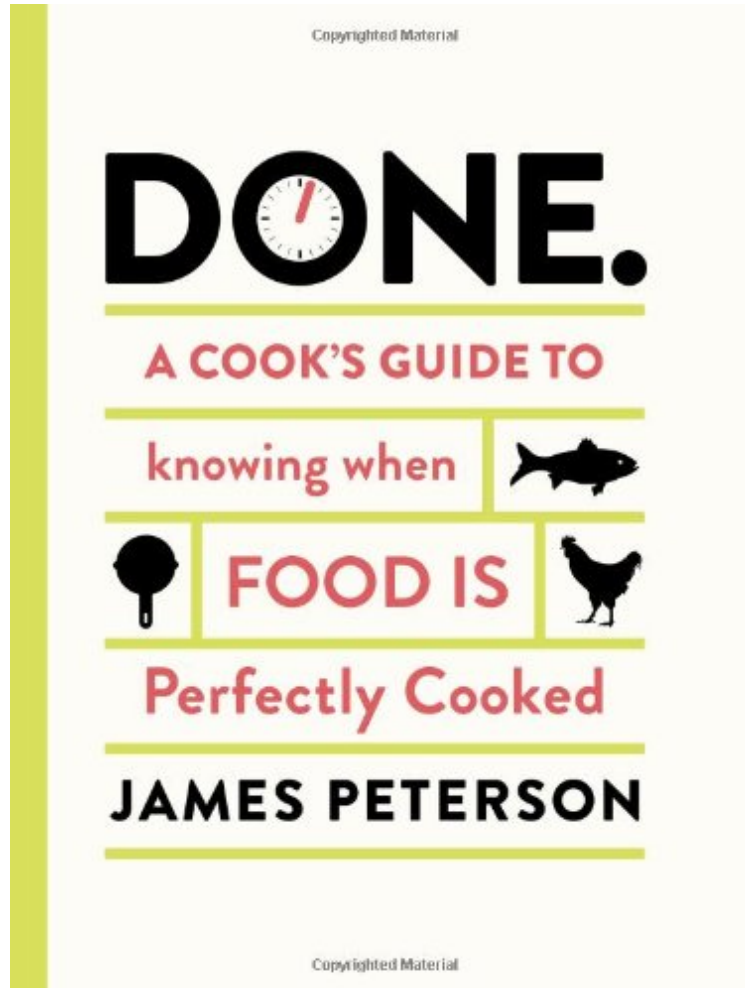


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Done.: A Cook's Guide to Knowing When Food Is Perfectly Cooked

James Peterson

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James Peterson : Done.: A Cook's Guide to Knowing When Food Is Perfectly Cooked before purchasing it in order to gage whether or not it would be worth my time, and all praised Done.: A Cook's Guide to Knowing When Food Is Perfectly Cooked:

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younger cooks and those who might be unclear on how to accomplish the basics of excellent cooking for the best results, I would highly recommend it.

Done. answers the age-old question that stumps all cooks: "Is it ready yet?" In this infinitely handy kitchen guide, foremost cooking authority James Peterson gives at-a-glance answers for more than 85 of the most vexing-to-cook foods, from sauces, vegetables, fish, and meats to sweets. Detailed descriptions of smell, sound, look, and texture provide a quick reference, while more than 500 color photographs clearly capture each key stage of doneness. With distilled explanations of the 10 basic cooking methods for context, Done. is the solution to thermometer dependence. It's an instant classic for cooks of all skill levels.

"I'm betting each of us can think of someone in our lives who would love this book - and most likely that "someone" is ourselves! ...This is one of those books to keep handy next to the stove for quick reference - it will give confidence and reassurance to new and veteran home cooks alike." - The Kitchn
About the Author James Peterson is the James Beard Award-winning author of 15 cookbooks and the technique instructor at New York City's Institute of Culinary Education. He lives in Brooklyn, New York.