

(Free) The Cook's Bible and The Dessert Bible Box Set: The Best of American Home Cooking

The Cook's Bible and The Dessert Bible Box Set: The Best of American Home Cooking

Christopher Kimball

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#663574 in Books 2015-10-13 2015-10-13 Original language: English PDF # 1 10.13 x 2.38 x 7.13l, .0 #File Name: 0316260738880 pages | File size: 64.Mb

Christopher Kimball : The Cook's Bible and The Dessert Bible Box Set: The Best of American Home Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised The Cook's Bible and The Dessert Bible Box Set: The Best of American Home Cooking:

1 of 1 people found the following review helpful. Thinking outside the (recipe) boxBy Savvy ShopperI have been

enjoying Cooks Illustrated magazine and editor Christopher Kimball's editorials for several years now. So recently when I discovered this book and The Kitchen Detective were available, I thought I would enjoy the approach I can only call unique in mastering basic, quality cooking. And I do! For Mr. Kimball, a recipe is never taken for granted, and obtaining results worthy of one's effort is a challenge he takes on with the persistence of a pit bull. And yet this is not gourmet cooking, which would be impractical for me. This is down to earth cooking and writing style, complete to very believable references to wife and kids and staff having been part of the process of obtaining results in the kitchen worth striving for. If you are a person who cooks regularly and enjoys cooking, curious about the dimension of chemistry and mechanics that influence whether your final product is just so-so or fabulous, you will love this book and The Kitchen Detective companion.

4 of 4 people found the following review helpful. Titles and subtitles are difficult to see
By Customer
The book that arrived was not the book pictured on the site. This is important because the printing in the newer version is not easy to read at all when it comes to the main titles and subtitles. The version pictured on the site had much better printing. I only ordered it to get the pictured version as I knew that version was okay. Thus, I feel customers should be told that this is not the book they will be receiving and that the printing is not easy to read. Several members of my family agreed that the printing was not good so this is not an eyesight issue; the printing is not good.

18 of 19 people found the following review helpful. one of the best cookbook/food books I've ever owned
By audrey frances
Subtitled "The Best of American Home Cooking", this volume presents a series of master recipes within the context of recipe analysis, equipment recommendations and illustrated techniques.
Chris Kimball Co. define what they consider the perfect dish, talk to experts, test dozens of recipe variations and then report back. Like a Consumer Reports for cooking, they name names and tell you what brand or supplier of ingredients and utensils is superior -- and why. And like Harold McGee's classic 'On Food and Cooking', they explain the history, the chemistry, the physics whatever interesting facts help explain what goes on in your kitchen. It really enables you to experiment more intelligently. One caveat: if you are a curious cook, give yourself some extra time to read the always informative and entertaining chapters leading up to the recipes. I own about 60 food and cookbooks. Many are useful for a few recipes and a few are regularly useful, but I would rank The Cook's Bible as one of the top three I own. Recipes are consistently, and authoritatively, first rate -- and delicious. Subjects include equipment for the kitchen, using a microwave oven, how to use knives, potatoes, steaming vegetables, roasting vegetables, how to build a salad, dried beans, shellfish, pasta, fish and shellfish, frying or roasting a chicken, turkey, stews, stocks and sauces, barbecue, pizza, stir-fry, yeast breads, eggs, cakes, pies, cookies, brownies, souffle, and baked and poached fruits. Line illustrations and charts augment the text, and there is a comprehensive index. Highest recommendation for curious cooks.

A two-volume master class in home cooking from the host of America's Test Kitchen—with surefire recipes for America's best-loved dishes and desserts, from fluffy biscuits and tangy barbecue to chocolate chip cookies and the perfect apple pie. Cook's Illustrated founder and editor Christopher Kimball has spent years testing recipes to make them foolproof and as delicious as possible. Here, he takes the mystery out of cooking with more than 700 essential recipes you can trust. What's the ideal ratio of oil to vinegar in vinaigrette? Ever wonder why cakes sometimes sink in the middle or why pie dough falls apart when rolled? What are the risks of using an 8-inch cake pan when a recipe calls for a 9-inch pan? Kimball has the answers, and he pairs his tried-and-true advice with hundreds of step-by-step illustrations. This box set delivers the best and easiest ways to master every meal of the day. The Cook's Bible features all-time favorite preparations for soups, salads, vegetables, meat, fish, pizza, and pasta; The Dessert Bible shows you how to make tempting cakes, pies, cookies, ice cream, and more. This beautiful compendium is a cooking school in book form for beginners and experienced cooks alike.

About the Author
Christopher Kimball serves as the publisher and editor of the magazines Cook's Illustrated and Cook's Country. He also hosts the public television cooking shows America's Test Kitchen and Cook's Country from America's Test Kitchen. Kimball is a regular contributor to The CBS Early Show and has been featured in many publications, including The New Yorker, the Wall Street Journal, the New York Times, and People.