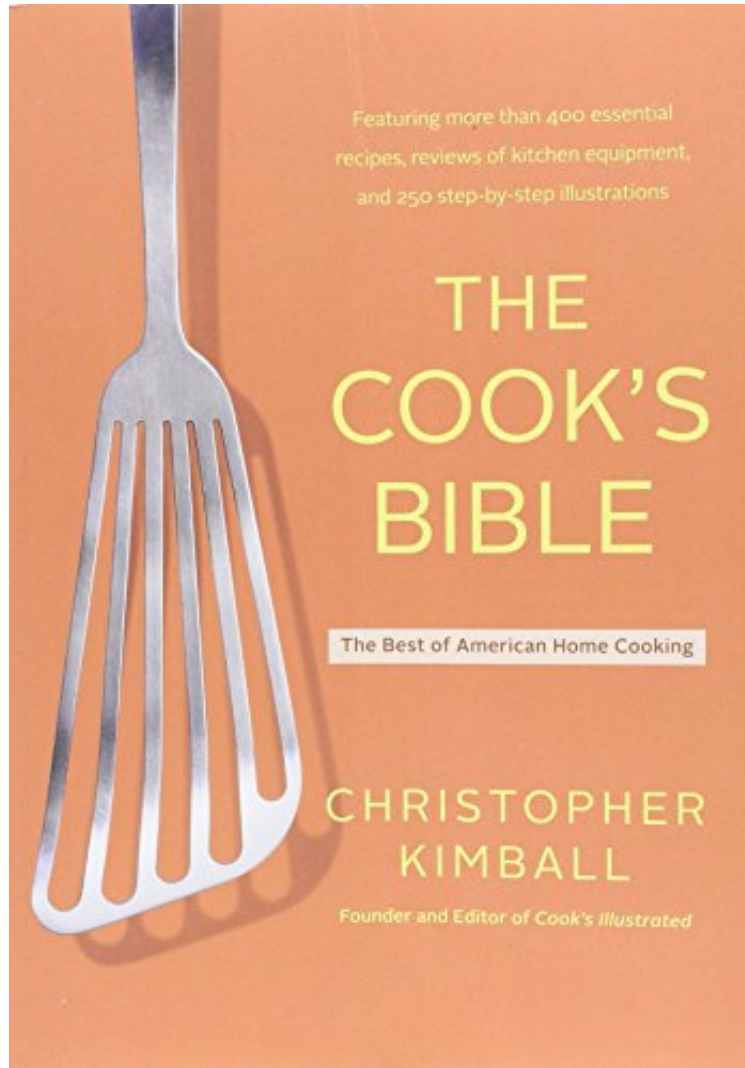


[Mobile ebook] The Cook's Bible: The Best of American Home Cooking

The Cook's Bible: The Best of American Home Cooking

Christopher Kimball

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Christopher Kimball : The Cook's Bible: 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: 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, soufflé, and baked and poached fruits. Line illustrations and charts augment the text, and there is a comprehensive index.
Highest recommendation for curious cooks.

A classic kitchen reference available in softcover for the first time.

From Publishers Weekly
What Gideon is to the hotel room, Kimball will soon be to the kitchen: inspirational, informative and probably ubiquitous. In this compendium of facts and firm opinions, the founding editor of *Cook's Illustrated* magazine details the research that informs his positions on the best pots, thermometers and knives and the value of pasta machines, microwaves and ice-cream makers. This evaluative approach extends to the 400 intensively tested recipes that advocate preferred methods for cooking rice, grains, fish, meat, poultry, sweets and more. Kimball dispels many widely held misconceptions as he asserts that an overnight soaking of dried beans is "vastly preferable" to a quick-soak and that a tightly trussed bird will roast unevenly. It took 33 tries in Kimball's count before he achieved the perfect pie crust; following his progress is like solving a delicious mystery. Some bread bakers may question the author's praise for rapid-rise yeast and his declaration that saltless bread is "inedible" (thereby dismissing a tradition of Tuscan bread-making), but these are quibbles about a highly personal book that tells not only how to prepare specific foods but why. For many, Kimball, who comes across as a purist's Martha Stewart, will be the ultimate source for such kitchen basics as the best method for roasting beef (a speedy 400 degrees for tenderloin; a more leisurely bout at 250 for tough bottom round). Kimball's experiments demonstrate that even experienced cooks don't know all the answers, although everyone will know more after reading this impressive compilation. 200 halftone illustrations not seen by PW. 40,000 first printing; BOMC/Good Cook selection; author tour. Copyright 1996 Reed Business Information, Inc.
From Library Journal
Kimball was the founding editor of the original, much-loved *Cook's* magazine, which he revived several years ago as *Cook's Illustrated*. Here he offers his culinary knowledge in 50 chapters, from *What To Buy for the Kitchen* to *Baked Fruit Desserts*, with dozens of photographs and step-by-step line drawings. The approach follows that of the magazine, where, for example, chicken may be roasted 15 different ways to determine "the best" way to cook it, or 40 batches of chocolate chip cookies are baked to find "the best" recipe. Some readers will find the detailed accounts of all the retesting and experimenting fascinating, while others will probably prefer just the recipes that resulted and less of the background. Sometimes the emphasis seems a bit odd?for example, there's a chapter on pasta sauces and another on how to make ravioli, but none on making basic pasta dough and using it for different shapes. Kimball is a man of strong opinions ("very few home cooks have a salt box, but everyone needs one"), and his very personal book will not be for everyone. Recommended for larger collections.
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From Booklist
The term bible generally brings to mind an authoritative, comprehensive guide to a discipline. Kimball's *Cook's Bible* strives less for comprehensiveness than for practicality and accessibility to the competent American home cook. In the tradition of James Beard and other

champions of American cuisine, Kimball counsels American cooks to be proud of their heritage and shun pretensions. Nevertheless, he is realistic enough to recognize that the American melting pot is still bubbling away, and dishes that seemed exotic only a few years ago now have the status of standard classics. Because of the many tables included in the book and its "master recipe" approach, this volume may prove helpful in libraries' cooking reference collections.

Mark Knoblauch