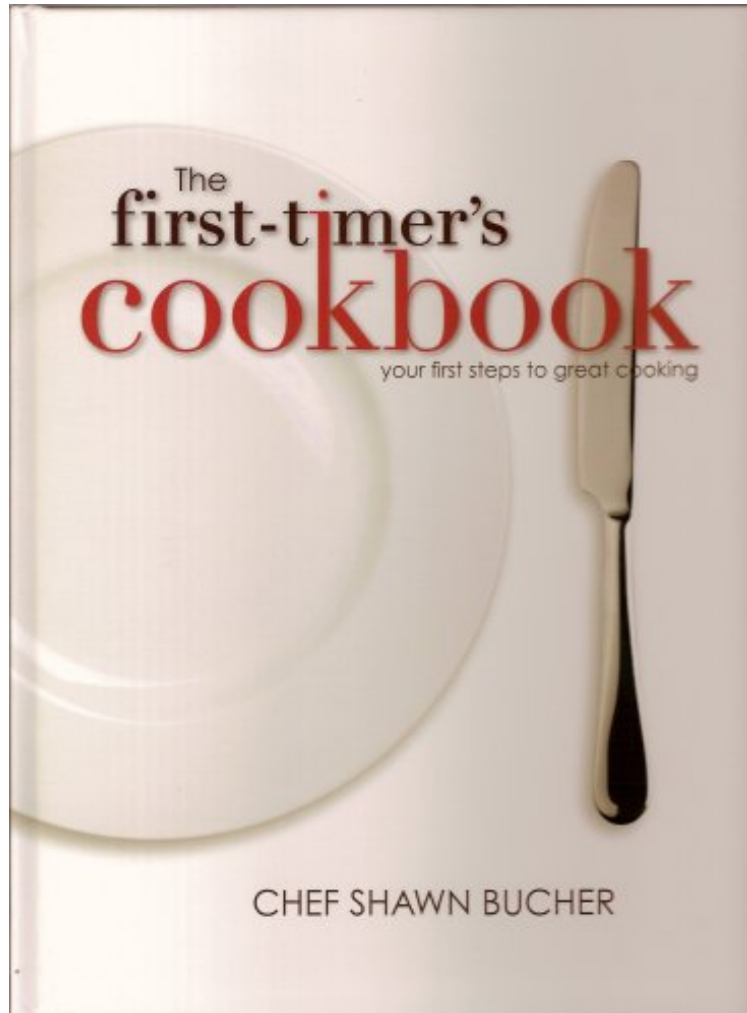


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## The First-Timer's Cookbook

*Chef Shawn Bucher*

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**Chef Shawn Bucher : The First-Timer's Cookbook** before purchasing it in order to gage whether or not it would be worth my time, and all praised The First-Timer's Cookbook:

2 of 2 people found the following review helpful. Excellent step by step directions for the true novice chef! By Kelli Imlay Great book for true novice cooks! Explains in detail how to complete steps that other cookbooks just state. For example, if a recipe says to "brown the ground beef" the book refers you to a separate section that teaches you how to brown ground beef!! I bought this as a Christmas present for my cousin who literally doesn't know how to boil a pot of water. Hopefully she will find it as helpful as it seems it will be! 5 of 5 people found the following review helpful. It is great for someone that knows nothing about cooking--but when I ... By A. Elliot It is great for someone that knows nothing about cooking--but when I read the description I thought there were basic recipes included--there are not--just cooking instructions which are quite nice and detailed. 2 of 2 people found the following review helpful. Great how-to

book!By my3sonsThis book gives a new cook the basics on things like how to buy, cut up, and cook a chicken. Like the title says, it is a cookbook, not a recipe book. It also has tips on shopping for meats and veggies and is loaded with helpful pictures. We gave it as a gift to our newlywed son and his bride. They read it the same day and said they would refer back to it often.

The First-Timer's Cookbook is the one cookbook that teaches all the basics. With simple techniques and easy step-by-step instructions for cooking almost anything, now you can learn how to cook, not just what to cook. Easy to follow step-by-step instructions. Lots of descriptive photos. Easy to understand and fun to use.