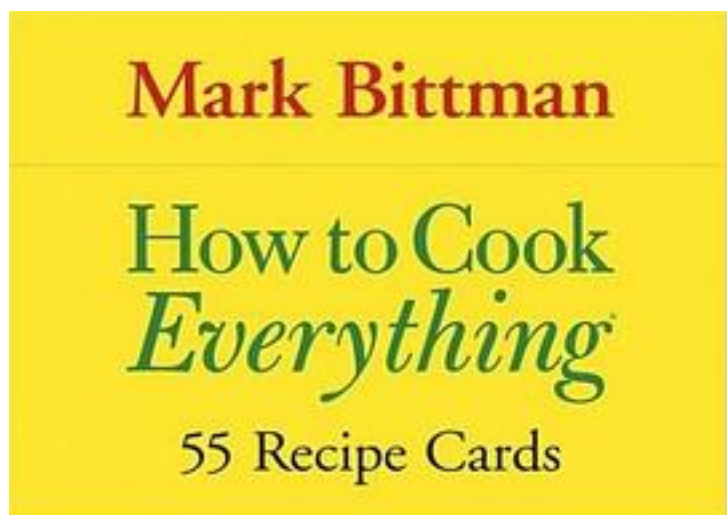


# How to Cook Everything



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出版者:

出版时间:2008-10

装帧:

isbn:9780470398579

First published 10-years ago, the second edition of How to Cook Everything has been completely revised and updated for how we cook today, with more recipes, variations and information (over 50 new material), and an even more user-friendly design. More than 2,000 new and completely updated recipes and clever variations for all occasions. Chapter-at-a-glance listings at start of chapter (like a mini TOC) help you navigate the chapter with x-refs to all the main sections (Appetizers has listings for Essential Recipes, Finger and Toothpick Food, Dips and Spreads, Crispy Starters, Wrapped Finger Foods, and More Formal Appetizers). Essential recipes at the beginning of each chapter highlight core dishes for every cook's repertoire, such as in the Soups chapter, which includes essential recipes for Chicken Soup, Many Ways; Chunky Vegetable Soup, and Noodle Soup. Simpler techniques; pared down recipes; all-new recipes, like Chicken Pot Pie, Warm Spicy Greens with Bacon and Eggs, Pistachio or Any Nut Shortbread, and Jim Lahey's No-Work Bread. Almost 400 detailed drawings of food preparation techniques (many new to this edition), from how to chop an onion to how

to use a pastry bag. Helpful sidebars, such as "18 Variations on Vinaigrette" New charts help you customize recipes with a variety of flavors and ingredients, such as "6 Ways to Flavor Grilled or Broiled Shrimp," or "Improvising Hot Sandwiches" Roasting times and temperatures as well as measurement conversions A comprehensive index that makes finding what you need a snap A selected list of mail-order sources Icons flagging Fast, Make-Ahead, Vegetarian, and Essential recipes, plus listings in the back for each.

作者介绍:

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