Keys to Good Cooking: A Guide to Making the Best of Foods and Recipes (Hardback)



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KEYS TO GOOD COOKING: A GUIDE TO MAKING THE BEST OF FOODS AND RECIPES (HARDBACK)



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Penguin Press, United States, 2010. Hardback. Book Condition: New. 234 x 183 mm. Language: English . Brand New Book. The answers to many kitchen conundrums in one easy-to-use volume, from the author of the acclaimed culinary bible On Food and Cooking. From our foremost expert on the science of cooking, Harold McGee, Keys to Good Cooking is a concise and authoritative guide designed to help home cooks navigate the ever-expanding universe of ingredients, recipes, food safety, and appliances, and arrive at the promised land of a satisfying dish. A work of astounding scholarship and originality, Keys to Good Cooking directly addresses the cook at work in the kitchen and in need of quick and reliable guidance. Cookbooks past and present frequently contradict one another about the best ways to prepare foods, and many contain erroneous information and advice. Keys to Good Cooking distills the modern scientific understanding of cooking and translates it into immediately useful information. Looking at ingredients from the mundane to the exotic, McGee takes you from market to table, teaching, for example, how to spot the most delectable asparagus (choose thick spears); how to best prepare the vegetable (peel, don t snap, the fibrous ends; broiling is one effective cooking method for asparagus and other flat-lying vegetables); and how to present it (coat with butter or oil after cooking to avoid a wrinkled surface). This book will be a requisite countertop resource for all home chefs, as McGee s insights on kitchen safety in particular- reboil refrigerated meat or fish stocks every few days. (They re so perishable that they can spoil even in the refrigerator.); Don t put ice cubes or frozen gel packs on a burn. (Extreme cold can cause additional skin damage)-will save even the most knowledgeable home chefs from culinary disaster. A...

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