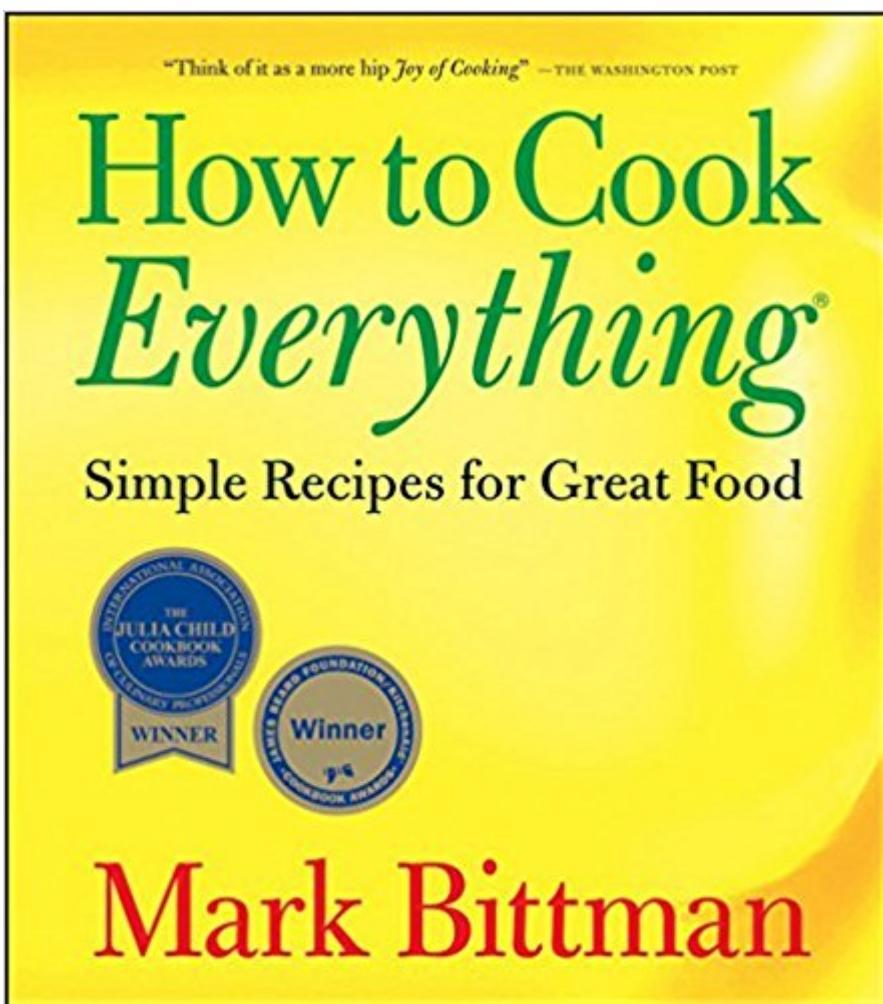


The book was found

How To Cook Everything: Simple Recipes For Great Food



Synopsis

Great Food Made SimpleHere's the breakthrough one-stop cooking reference for today's generation of cooks! Nationally known cooking authority Mark Bittman shows you how to prepare great food for all occasions using simple techniques, fresh ingredients, and basic kitchen equipment. Just as important, How to Cook Everything takes a relaxed, straightforward approach to cooking, so you can enjoy yourself in the kitchen and still achieve outstanding results.Praise for How to Cook Everything by Mark Bittman:"In his introduction to How to Cook Everything, Mark Bittman says, 'Anyone can cook, and most everyone should.' Now, hopefully everyone will -- this work is a rare achievement. Mark is in that pantheon of a few gifted cook/writers who make very, very good food simple and accessible. I read his recipes and my mouth waters. I read his directions and head for the kitchen. Bravo, Mark, for taking us away from take-out and back to the fun of food."-- Lynne Rossetto Kasper, host of the international public radio show "The Splendid Table with Lynne Rossetto Kasper""Mark Bittman is the best home cook I know, and How to Cook Everything is the best basic cookbook I've seen."-- Jean-Georges Vongerichten, award-winning chef/owner of Jean-Georges"Useful to the novice cook or the professional chef, How to Cook Everything is a tour de force cookbook by Mark Bittman. Mark lends his considerable knowledge and clear, concise writing style to explanations of techniques and quick, classic recipes. This is a complete, reliable cookbook."-- Jacques Pepin, chef, cookbook author, and host of his own PBS television series"Sometimes all the things that a particular person does best come together in a burst of synergy, and the result is truly marvelous. This book is just such an instance. Mark Bittman is not only the best home cook we know, he is also a born teacher, a gifted writer, and a canny kitchen tactician who combines great taste with eminent practicality. Put it all together and you have How to Cook Everything, a cookbook that will inspire American home cooks not only today but for years to come."-- John Willoughby and Chris Schlesinger, coauthors of License to Grill

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Customer Reviews

Mark Bittman, award-winning author of such fundamental books as *Fish* and *Leafy Greens* and food columnist for the *New York Times* ("The Minimalist"), has turned in what has to be the weightiest tome of the year. There are more than 900 pages in this sucker--over 1,500 recipes! This isn't just the big top of cookbooks: it's the entire three-ring circus. This isn't just how to cook everything: it's how to cook everything you have ever wanted to have in your mouth. And then some. Bittman starts with Roasted Buttered Nuts and Real Buttered Popcorn, and moves right along, section by section, from the likes of Black Bean Soup (eight different ways), to Beet and Fennel Salad, to Mussels (Portuguese-style over Pasta), to Cream Scones--and he hasn't even reached seafood, poultry, meat, or vegetables yet, let alone desserts. There are 23 sections in this cookbook (!) that reflect directly on the how-to of cooking, be that equipment, technique, or recipe. Every inch of the way the reader finds Bittman's calm, helpful, encouraging voice. "Anyone can cook," he says at the beginning, "and most everyone should." More than a few college kids are going to head off to their first apartments with Bittman's book under arm. More than a few marriages will benefit with this book on the shelf. And anyone who loves cooking and the sound of a great food voice is going to enjoy letting this book fall open where it may. No matter what the page, it's bound to be a tasty and rewarding experience. --Schuyler Ingle --This text refers to an out of print or unavailable edition of this title.

There's a millennial ring to the title of Bittman's massive opus of more than 1000 basic recipes and variations as the widely known food writer ("The Minimalist" is a weekly column in the *New York Times*) and author (*Fish*) contributes to the list of recently published authoritative, encyclopedic cookbooks. He concedes that most accomplished cooks will find little new here, and indeed the recipes can be as simple as how to pop corn. His voice is a comfortable one, however, so the tone is less tutorial than, say, that of the newly revised *Joy of Cooking*. While much of the ground covered is familiar, Bittman offers inventive fare (*Kale Soup with Soy and Lime*) and reclaims formerly abandoned territory?his *Creamy Vinaigrette* calls for heavy cream. Pastas range from

Spaghetti and Meatballs to Pad Thai. Similarly, sandwiches include both old favorites and fresh combinations, e.g., Curried Pork Tenderloin Sandwich with Chutney and Arugula. Bittman's friends, he says, praise his Chicken Adobo as the best chicken dish in the world. He doesn't linger too long with beef because Americans are eating less of it; he remarks that a well-done hamburger is not worth eating. Vegetables are comprehensively addressed from Artichokes to Yuca, with attention paid to buying, storing and cooking methods well suited to each. Desserts are mostly homey, like Apple Brown Betty and Peaches with Fresh Blueberry Sauce, but there is also a Death-by-Chocolate Torte. The enormous breadth of recipes, the unusually modest price and Bittman's engaging, straightforward prose will appeal to many cooks looking for reliable help with?or reference to?kitchen fundamentals. Illustrations not seen by PW. 250,000 first printing; \$250,000 ad/promo; simultaneous CD-ROM; 15-city author tour. Copyright 1998 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

I've only used this book once and mostly skimmed through it to review the content, but so far so good! I'm not much of a whiz in the kitchen. I can follow a recipe and creatively make things taste good--but it's not a passion. I love that this book gives you many alternatives and suggestions for "in general" recipes. I used it to make oven baked fried chicken. The recipe also suggested I could use another protein like pork chops, and called for buttermilk, something I don't regularly buy. I flipped to the back of the book to find the page number on how to make buttermilk. I loved that my expectations were immediately met by this thought, and the chicken was tasty! It's simply written and easy to follow, and organized in a user friendly manner. I love that the recipes aren't overly committed to complex, flamboyant ingredients and directions. This isn't the type of book where you'll find new age, trending recipes like Kale Chips or the wonderment of Quinoa; but it'll show you the basics on how to create alternative "chips" and goes into detail about quinoa as a grain.

I like to cook. Part of cooking to me, is experimentation and trying out new things. I don't care to follow exact recipes and am always trying to expand my repertoire. There have been times that I've wanted to try something new, but a certain fish, or cut of meat, seemed pretty pricey to potentially ruin. In those cases, I'd stick to my dishes I knew. Not anymore, this book is such a great guide and covers everything from what to look for when picking out your foods to how to prepare raw ingredients (shucking oysters or removing pin bones from fish). There are recipes you can follow, but also fantastic outlines on how to simply approach the seasoning and cooking of, well, pretty much everything. If you're an avid, adventurous cook who hates following directions and likes

smashing results, this book is for you.

This is an excellent cookbook. The writer is well known in the USA, as the food writer for the New York Times. It is a comprehensive book, with hundreds of interesting recipes, as well as practical tips. One of the most important things about the book is that the recipes actually work! Try the soufflÃ© recipe- I have found it to be literally foolproof! Highly recommended, and a great gift. Non-US readers should note this is a US book, so it refers to US measures and names for certain foods.

There are a lot of recipes, so it's a good place to start off. But the problem that I run into is that it may be hard to find something, and also a lot of the recipes are pretty bland and basic with not much to them.

Wow. This book covers just about everything (veggies, fruit, meat, & bread plus more) and this book has some very simple, but good recipes that I am looking forward to making. The author has provided well thought explanations concerning spices, mixing methods, plus explanations in areas that may cause difficulty for the home cook. A must-have cookbook for every kitchen regardless of the level of experience of the home cook. This tenth anniversary revised edition cookbook would also make a grand gift.

I bought this book for my sister who loves to cook. She previously had this book she had left it somewhere so she lost it. From her perspective it's an overall great book. It shows you the basics you need to make amazing dishes. And trust me I know as I have eaten her cooking. It's silly how something as simple as rice is always a pain to make and so difficult to get it to the right consistency. With this book though, she's mastered rice! I'm going to be buying this book for myself as well. It's also a great idea for a present for a friend who doesn't know how to cook, college student, or a newlywed couple.

Love it, in general, but be aware that it is "general." The preparation of vegetables is particularly useful with the illustrations. It is very much an overview, though--you're not going to find fancy or exotic preparations. Mark's thing is that he thinks like a home cook--if you're going to spend the effort of cooking something, might as well start thinking about future meals. There's an index at the end of the section that suggests what to do with extra cooked onions, for example. That's my guy. I

might be niggling on this, but he hates on bread machines and I just have to disagree here. Have you made bread? It's essentially a whole lot of kneading, a whole lot of waiting, and a whole lot of things that a machine can totally do easily, while you go off and do the things in the rest of your life. I'm going to assume his hate is because he wants people to understand why fresh bread is so delicious, and the effort and patience involved makes it so. Mark, I get you. I cannot eat factory bread because I'm spoiled. But bread machines totally just erase a bunch of steps, and shouldn't we be encouraging everyone to appreciate freshness and local ingredients? Great "textbook" style book for home cooks. If you loved his original, this is the same style, just tweaked a bit for the meat-free.

This cookbook is extremely useful and empowering. For me, a person with little experience in the kitchen, it has freed me to try new things and enabled me to get delightful results pretty easily. One of the best features of the book is the approach of theme and variation. Every recipe is actually a lesson, teaching you how to cook some basic fundamental dish, and then there are several (sometimes dozens) of variations that can be tried based on that dish based on taste or available ingredients. This promotes experimentation and the development of intuition, and it is far less overwhelming than dozens of separate but similar recipes would be. My one suggestion/wish would be to provide metric units of measure. I am trying to use this book in Europe, and the units of cups etc are tedious to convert to g and ml. At least in the eBook, this should be selectable.

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