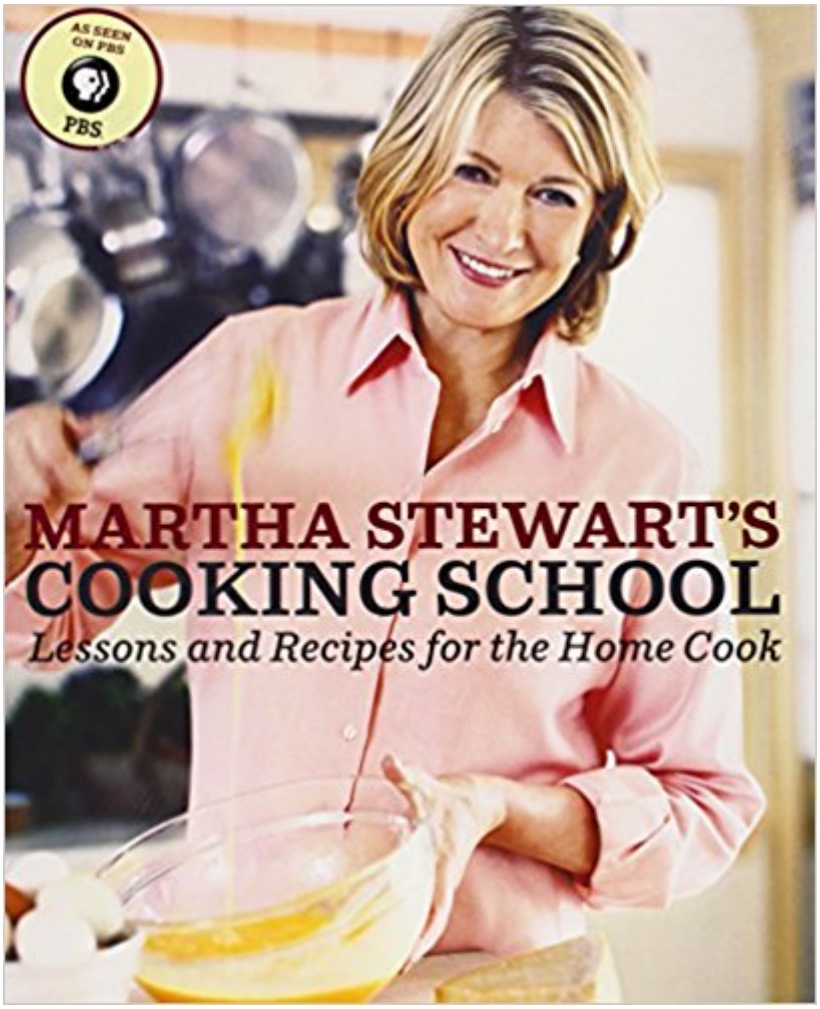
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Martha Stewart's Cooking School: Lessons And Recipes For The Home Cook



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Synopsis

Imagine having Martha Stewart at your side in the kitchen, teaching you how to hold a chefÃ¢â ¬â„¢s knife, select the very best ingredients, truss a chicken, make a perfect pot roast, prepare every vegetable, bake a flawless pie crust, and much more.In Martha StewartÃ¢â ¬â„¢s Cooking School, you get just that: a culinary master class from Martha herself, with lessons for home cooks of all levels.Never before has Martha written a book quite like this one. Arranged by cooking technique, itÃ¢â ¬â„¢s aimed at teaching you how to cook, not simply what to cook. Delve in and soon youÃ¢â ¬â„¢ll be roasting, broiling, braising, stewing, sautÃƒÂ©ing, steaming, and poaching with confidence and competence. In addition to the techniques, youÃ¢â ¬â„¢ll find more than 200 sumptuous, all-new recipes that put the lessons to work, along with invaluable step-by-step photographs to take the guesswork out of cooking. YouÃ¢â ¬â„¢ll also gain valuable insight into equipment, ingredients, and every other aspect of the kitchen to round out your culinary education.Featuring more than 500 gorgeous color photographs, Martha StewartÃ¢â ¬â„¢s Cooking School is the new gold standard for everyone who truly wants to know his or her way around the kitchen.Ã Â This best-selling cookbook originally inspired Martha Stewart's beloved PBS series of the same name and includes some of the recipes the show featured in its first seasons.

Book Information

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Customer Reviews

Book Description Imagine having Martha Stewart at your side in the kitchen, teaching you how to hold a chefÃ¢â ¬â„¢s knife, select the very best ingredients, truss a chicken, make a perfect pot

roast, prepare every vegetable, bake a flawless pie crust, and much more. In Martha StewartÃ¢â ¬â„¢s Cooking School, you get just that: a culinary master class from Martha herself, with lessons for home cooks of all levels. Never before has Martha written a book quite like this one. Arranged by cooking technique, itÃ¢â ¬â„¢s aimed at teaching you how to cook, not simply what to cook. Delve in and soon youÃ¢â ¬â„¢ll be roasting, broiling, braising, stewing, sautÃƒÂ©ing, steaming, and poaching with confidence and competence. In addition to the techniques, youÃ¢â ¬â„¢ll find more than 200 sumptuous, all-new recipes that put the lessons to work, along with invaluable step-by-step photographs to take the guesswork out of cooking. YouÃ¢â ¬â„¢ll also gain valuable insight into equipment, ingredients, and every other aspect of the kitchen to round out your culinary education. Featuring more than 500 gorgeous color photographs, Martha StewartÃ¢â ¬â„¢s Cooking School is the new gold standard for everyone who truly wants to know his or her way around the kitchen. Martha Stewart's Prime Rib Roast Prime rib, or standing rib roast, has long been a mainstay at the holiday table (where it is often paired with Yorkshire pudding, a British specialty made from the pan juices and a simple batter of flour, eggs, and milk). As it is expensive, prime rib should be handled with extra care. It is imperative that you have an instant-read thermometer for determining the internal temperature; if allowed to cook too long, the meat will no longer be a rosy pink inside, the optimal color for any high-quality roast. Remove the roast when still rare, as it will continue to cook as it rests, rising as much as 10 degrees in 20 minutes. Rubbing meat (as well as chicken and fish) with herbs, spices, and a bit of oil will add tremendous flavor. Here, the beef is coated with a mixture of bay leaves, sage, and orange zest, all familiar holiday flavors. Allowing the meat to "marinate" in the rub overnight deepens the flavor even more. A similar result is achieved by simply salting the meat a day or two before roasting, whereby the salt will have penetrated the meat much like a brining solution. Larger roasts such as prime rib, crown roast, and a whole turkey are started at a high temperature (450-degrees F) to sear the meat, then the temperature is lowered after 30 minutes to prevent the outside from burning before the meat is cooked through. The exterior won't develop a crust right away, but the initial high heat gives the outside a head start so that it will be perfectly browned in the end. --Martha Stewart Prime Rib Roast For Rub 15 dried bay leaves, crumbled 1/3 cup coarsely chopped fresh sage leaves, plus several whole leaves for garnish 1/2 cup extra--virgin olive oil coarse salt and freshly ground pepper 1/3 cup finely grated orange zest (from 2 to 3 oranges) For Roast 1 three-rib prime rib of beef (about 7 pounds), trimmed and frenched Prepare Meat Stir together crumbled bay leaves, sage, the oil, 1Ã Â teaspoons salt, and the orange zest in a small bowl. Season with pepper. Rub herb mixture all over the beef, coating evenly. Refrigerate overnight, covered. About 2 hours before you

plan to cook the beef, remove it from the refrigerator. Place beef, fat side up, in a roasting pan and allow it to come to room temperature. Meanwhile, heat the oven to 450-degrees F. Roast Cook beef for 30 minutes, then reduce temperature to 350-degrees F and continue roasting until an instant-read thermometer inserted into meat (away from bone) registers 115-degrees F to 120-degrees F (for rare), about 1 hour to 1 hour 15 minutes longer. Let rest 20 minutes. Carve and Serve Slice meat away from ribs, cutting along the bones. Then, slice meat crosswise to desired thickness. Serve, garnished with whole sage leaves. Martha Stewart is the author of dozens of bestselling books on cooking, entertaining, gardening, weddings, and decorating. She is the host of The Martha Stewart Show, the Emmy-winning, daily national syndicated program, and founder of Martha Stewart Living Omnimedia, which publishes several magazines, including Martha Stewart Living; and produces Martha Stewart Living Radio, channel 112 on SIRIUS Satellite Radio.

Starred Review. Stewart's trademark ability to simplify everything that seems complex or overwhelming in domestic life serves her well in this excellent foundation course in cooking techniques. Like Stewart herself, its pages exude authority along with accessibility, with numerous helpful checklists, charts and boxed tips artfully arranged throughout the numbered lessons that build from essentials such as roasting chicken perfectly or wilting leafy greens just so to more involved, less frequently used methods featured as extra credit, such as grinding and binding meat into patÃƒÂ© or producing a peerless vegetable puree. Each technique is illustrated by numerous stylish yet instructive photos, and accompanied by a few carefully selected recipes and variations that successfully aim to familiarize cooks with a basic procedure without inundating them with the full range of possibilities right away. They will also appreciate Stewart's concise but enlightening introductions to each chapter and the lessons within, For new cooks looking to establish a core set of kitchen skills as well as for those just looking to brush up or to have a ready reference to cooking fundamentals, this impressive volume will be an ideal choice. Color photos not seen by PW. (Oct.) Copyright Ã Â© Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

I have had this book for 6 years or more and I still refer to it. It is honestly one of the best cookbooks that I own. It is a quality book, what you would expect from Martha Stewart. What I think I like best about it is she goes over the different pots, pans and skillets, explaining the different between each and what its best for cooking. She does the same thing with the cooking tools and knife skills. The is also an illustrated guide on who to julienne, dice, slice, chop and mince. It even goes over the flavor profile of herbs and how to use them. The book truly hold true to the cooking school title. It explains

to much and still includes beautiful pictures throughout the entire book.

I recently, 2017, bumped into re-runs of Martha's cooking school on PBS. With my niece's upcoming wedding I thought this would be a great starter cook book, one that she'll refer to in the future, like I do my Better Homes and Gardens cook book I rec'd. on my wedding day 35 years ago.

There are two versions of the Cooking School book. One without the videos which is slightly more than 100MB in size. This version has the "Kindle with Audio/Video" which is supposed to have 31 videos, so the file is a whopping 594MB in size.Having videos in a cooking book is a "good thing" (as Martha says) however, the videos do not play (not a "good thing").I checked various reviews on the separate Lessons sold, and others also comment on the videos not playing. This book description lists Kindle apps and devices that will play the videos, and I've tested two with no video playing.I also see the Cooking School book is priced the same whether it has the videos or not. I suspect they know the video function does not play in the Enhanced Edition. Maybe one day they will play, but for right now you will only see a large blank area below where it says, "How to cut up a chicken (3:21)" with no video playing.This could be an issue with rather than Martha's team, but nothing is said in the book description about this issue.

Haven't made many recipes from this book yet, but it is a brilliant read. I keep saying, "I didn't know that". Martha makes everything look so easy because she is so focused on teaching. Makes me wish I had 10 people to cook dinner for, (I know that "for" is a preposition, so what?)

I had hoped this book was to be something like the Martha Stewart Cooking School on Public TV. Same recipes, etc. Not so. Just a small step up from the old Betty Crocker books. If you are an idiot in the kitchen this will help. If you have any experience or degree of expertise...keep on looking.

This cookbook is 580 pages of all you ever need to know about cooking and more. It was a Christmas present and has been thoroughly enjoyed. I am a Martha Stewart fan and use her recipes often. I have adopted her Pate Brisee for all of my pies, and taught my daughter how to bake using this recipe. The recipe is included in this cookbook with step by step instructions, pictures included. You can't miss with this recipe.This is a large cookbook, not just meant for the beginner, but for everyone. A wonderful resource for anyone. The photography is beautiful and accompanies the recipes- step by step, you really can't fail. This is an all encompassing

cookbook.Martha Stewart starts out with the Basics: 'A Cook's Golden Rule'. This encompasses the few routines you need to become efficient in the kitchen. And, then on to Stocking the Kitchen, what to do as You are cooking. The sizes and shapes and ups and downs of equipment. Onto the tools and knives and then how to chop vegetables with a few words about herbs, onions and leeks.The cookbook is then divided into seven different sections:1. Stocks and soups- any and every soup and stock-the basics of our loves.2. Egss- boiled, poached, coddled and baked.3. Meat, Fish and Poultry- how to pick your cut, and how to cut your own chicken, hwo to carve your meats and chickens and evey which way but loose to cook them.4. Vegetables- 70 pages of every vegetable you have ever heard of and how to prepare them.5. Pasta- how to make your own pasta and all the sauces to go with them.6. Dried Beans and Grains- these have become a staple of our diet- and instead of opening a can you can cook them from scratch.7. Desserts- this is my favorite chapter-I am a cake affecianado, and this is chock full of the basic cake recipes and frostings. Every other kind of dessert is available up to sorbets.There are more than 200 recipes in this marvelpus cookbook. I do not have enough superlatives for Martha Stewart's Cooking School. The best compliment I can give 'Martha Stewart's Cooking School' is to say that I have given this cookbook to my daughters and they use it as much as I do!Highly Recommended. prisrob 02-26-09Martha Stewart's Cookies: The Very Best Treats to Bake and to Share (Martha Stewart Living Magazine)

Didn't give enough recipes, didn't follow the recipes on her show on PBS. If you are going to put out a book where you share recipes from your show, then you should have them in the book.

First of all, this book is HUGE. Like, two inches thick huge. Most of it is actually lessons on how to choose, prepare, and cook awesome food. There are recipes in it as well so you can try out what you have learned. This book is not a read from the beginning to end type of book. More like a "let's open it up to a page and see what we can do" type of book. The other day, my husband and I decided we were going to oven roast our very first chicken. We read the chapter on roasting, followed her instructions to the letter, and ended up with a prefectly roasted chicken on our very first attempt. Crispy golden skin, juicy flavorful meat, we ate it with our bare hands like heathens because it was too good to stop and get a fork. If you are interested in learning how to cook, or in improving your skills and undoubtedly learning something you didn't already know, this is a great book for you.

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