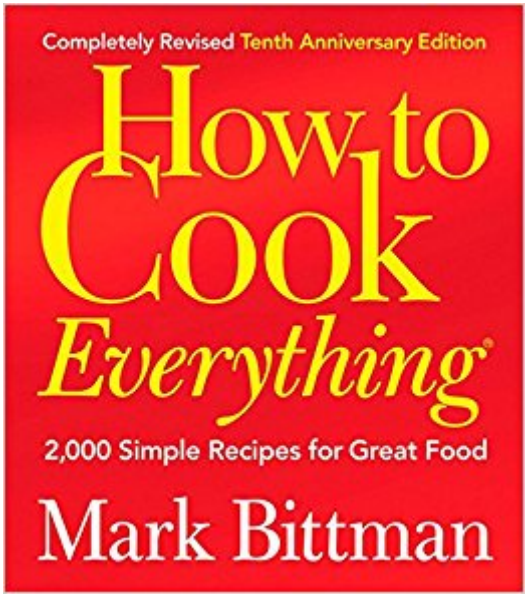
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How To Cook Everything: 2,000 Simple Recipes For Great Food,10th Anniversary Edition



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Synopsis

Mark Bittman’s award-winning How to Cook Everything has helped countless home cooks discover the rewards of simple cooking. Now the ultimate cookbook has been revised and expanded (almost half the material is new), making it absolutely indispensable for anyone who cooksÃ¢ ¬â •or wants to. With Bittman’s straightforward instructions and advice, you’ll make crowd-pleasing food using fresh, natural ingredients; simple techniques; and basic equipment. Even better, you’ll discover how to relax and enjoy yourself in the kitchen as you prepare delicious meals for every occasion. "A week doesn’t go by where I don’t pull How to Cook Everything down from the shelf, so I am thrilled there’s a new, revised edition. My original is falling apart!" Ã¢ ¬â •Al Roker "This new generation of How to Cook Everything makes my ’desert island’ cookbook choice jacked up and simply universal. I’ll now bequeath my cookbooks to a collector; I need only this one." Ã¢ ¬â •Mario Batali "Mark Bittman has done the impossible, improving upon his now-classic How to Cook Everything. If you need know-how, here’s where to find it." Ã¢ ¬â •Bobby Flay "Mark Bittman is a great cook and an incredible teacher. In this second edition, Mark has fine-tuned the original, making this book a must for every kitchen." Ã¢ ¬â •Jean-Georges Vongerichten "Throw away all your old recipes and buy How to Cook Everything. Mark Bittman’s recipes are foolproof, easy, and more modern than any others." Ã¢ ¬â •Isaac Mizrahi "Generous, thorough, reliable, and necessary, How to Cook Everything is an indispensable reference for both experienced and beginner cooks." Ã¢ ¬â •Mollie Katzen, author of the Moosewood Cookbook "I learned how to cook from How to Cook Everything in a way that gives me the freedom to be creative. This new edition will be my gift to new couples or for a housewarming; if you have this book, you don’t really need any others." Ã¢ ¬â •Lisa Loeb, singer/songwriter

Book Information

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Customer Reviews

Today’s favorite kitchen companionÃ¢â ¬â •revised and better than ever. Mark Bittman’s award-winning How to Cook Everything has helped countless home cooks discover the rewards of simple cooking. Now the ultimate cookbook has been revised and expanded (almost half the material is new), making it absolutely indispensable for anyone who cooksÃ¢â ¬â •or wants to. With Bittman’s straightforward instructions and advice, you’ll make crowd-pleasing food using fresh, natural ingredients; simple techniques; and basic equipment. Even better, you’ll discover how to relax and enjoy yourself in the kitchen as you prepare delicious meals for every occasion. "A week doesn’t go by where I don’t pull How to Cook Everything down from the shelf, so I am thrilled there’s a new, revised edition. My original is falling apart!" Ã¢â ¬â •Al Roker "This new generation of How to Cook Everything makes my ’desert island’ cookbook choice jacked up and simply universal. I’ll now bequeath my cookbooks to a collector; I need only this one." Ã¢â ¬â •Mario Batali "Mark Bittman has done the impossible, improving upon his now-classic How to Cook Everything. If you need know-how, here’s where to find it." Ã¢â ¬â •Bobby Flay "Mark Bittman is a great cook and an incredible teacher. In this second edition, Mark has fine-tuned the original, making this book a must for every kitchen." Ã¢â ¬â •Jean-Georges Vongerichten "Throw away all your old recipes and buy How to Cook Everything. Mark Bittman’s recipes are foolproof, easy, and more modern than any others." Ã¢â ¬â •Isaac Mizrahi "Generous, thorough, reliable, and necessary, How to Cook Everything is an indispensable reference for both experienced and beginner cooks." Ã¢â ¬â •Mollie Katzen, author of the Moosewood Cookbook "I learned how to cook from How to Cook Everything in a way that gives me the freedom to be creative. This new edition will be my gift to new couples or for a housewarming; if you have this book, you don’t really need any others." Ã¢â ¬â •Lisa Loeb, singer/songwriter Exclusive Recipe Excerpts from How to Cook Everything Ã¢â ¬Â¢ Grilled or Broiled Chicken Kebabs Ã¢â ¬Â¢ Roasted Shrimp with Herb Sauce Ã¢â ¬Â¢ Warm Spicy Greens with Bacon and Eggs Ã¢â ¬Â¢ Author Tip: 7 Ways to Vary Chicken Kebabs [PDF] 10 Reasons You Need the New How to Cook Everything (even if you already have the original) 1. The 2000+ simple recipes will make cooking at home easier, so you can spend less and eat better. 2. With 1,446 new recipes and variations such as Beer-and-Butter Chicken Wings, Roasted Corn Chowder,

BLT Salad, Paella with Chicken and Chorizo, Caramelized French Toast, and Popcorn Brittle, this book provides a whole new array of recipes. 3. The many new techniques covered in this edition will help you to expand your repertoire of kitchen skills to include frosting a cake, grinding your own chili powder, or even de-boning a quail. 4. Your husband, wife, brother, sister, son, daughter, or best friend needs a little help in the kitchen (okay, maybe a lot). The new How to Cook Everything contains more expert advice like Ã¢â ¬Å“12 Must-Have Kitchen Tools,Ã¢â ¬Â• Ã¢â ¬Å“Super-Easy 3-Ingredient Soups,Ã¢â ¬Â• and Ã¢â ¬Å“The Basics of Cutting.Ã¢â ¬Â• 5. You trust BittmanÃ¢â ¬â„¢s no-nonsense opinions and canÃ¢â ¬â„¢t wait to read the thousands of new ones packed into this edition. HeÃ¢â ¬â„¢ll even help you to select the best inexpensive fish (ex. mackerel is versatile, tasty, healthy, and plentiful; tilapia can taste kinda muddy). 6. The index of Ã¢â ¬Å“Essential RecipesÃ¢â ¬Â• points you to BittmanÃ¢â ¬â„¢s favorite dishes in each chapter, so thereÃ¢â ¬â„¢s less reason to be intimidated by all those recipes. 7. There are more helpful lists in the new How to Cook Everything than ever before. Bittman shows how to jack up the basics with easy ideas like Ã¢â ¬Å“4 Ways to Thicken a SauceÃ¢â ¬Â•, and Ã¢â ¬Å“Infinite Ways to Season or Serve Any Grilled or Broiled Chicken Dish.Ã¢â ¬Â• 8. With this editionÃ¢â ¬â„¢s brand new charts, itÃ¢â ¬â„¢s absurdly easy to look up the cooking times for grains, heat factor for chiles, and other need-to-know information about everything from herbs and spices to flour and noodles. 9. You know itÃ¢â ¬â„¢s cheap, easy, and fast to serve your family boneless chicken breasts every week, but sometimes you run out of ideas. ThatÃ¢â ¬â„¢s why you really need all the new recipes, variations, and other suggestions for chicken breasts like Ã¢â ¬Å“11 More Ways to Vary Grilled or Broiled Boneless Chicken.Ã¢â ¬Â• 10. There are plenty of new illustrations which incorporate more detail than many photos. TheyÃ¢â ¬â„¢ll show you how to use a pastry bag, how to eat crabs, and even how to puree soup using an immersion blender (itÃ¢â ¬â„¢s is way less messy than a regular blender).

Starred Review. Ten years have brought many changes to the U.S. culinary landscape, and Bittman’s new edition of his contemporary classic reflects that, with hundreds of recipes added, out-of-date ones banished and few lines from the holdovers left untouched. The opening chapter offers invaluable new tips on basic kitchen equipment and techniques, and in the wake of the recent vegetarian version of the book, produce and legumes are now featured earlier and with more inspired meatless recipes. Overall, Bittman’s globe-trotting palate shows even better than it did in the already quite international first edition, with intriguing recipes from every corner of the world. Considering these expansions, the most important change has been to the book’s user-friendliness:

a proliferation of charts, lists and boxes makes much more information immediately availableÃ¢â ¬â •hardly a page goes by without an eye-catching sidebar about technique, a handy table organizing the basics of an ingredient or dish or the myriad suggestions of variations and new ways to think about a recipe that make it the best-value all-in-one volume available. At-a-glance coding to indicate what is fast to make, what can be made ahead and what is vegetarian, plus highlighted recipes that Bittman considers essential, help ensure that even with more of everything to cook, this massive tome is navigable. Whether the first edition is on their shelves or not, home cooks of all skill levels will want to get this one. (Oct.) Copyright Ã Â© Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

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 souffléÃƒÂ© 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, plusexplanations in areas that may cause difficulty for the home cook. A must-have cookbook for every kitchen regardless of the level of experienceof 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 covert to g and ml. At least in the eBook, this should be selectable.

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