



What's a Cook to Do?: An Illustrated Guide to 484 Essential Tips, Techniques, and Tricks

By James Peterson

Artisan. Paperback. Book Condition: new. BRAND NEW, What's a Cook to Do?: An Illustrated Guide to 484 Essential Tips, Techniques, and Tricks, James Peterson, Culinary students everywhere rely on the comprehensive and authoritative cookbooks published by chef, instructor, and award-winning author Jim Peterson. And now, for the first time, this guru-to-the-professionals turns his prodigious knowledge into a practical, chockablock, quick-reference, A-to-Z answer book for the rest of us. Look elsewhere for how to bone skate or trim out a saddle of lamb, how to saute sweetbreads or flambe dessert. Look here instead for how to zest a lemon, make the perfect hamburger, bread a chicken breast, make (truly hot) coffee in a French press, make magic with a Microplane. It's all here: how to season a cast-iron pan, bake a perfect pie, keep shells from sticking to hard-cooked eggs. How to carve a turkey, roast a chicken, and chop, slice, beat, broil, braise, or boil any ingredient you're likely to encounter. Information on seasoning, saucing, and determining doneness (by internal temperatures, timings, touch, and sight) guarantee that you've eaten your last bland and overcooked meal. Here are 500 invaluable techniques with nearly as many colour photographs, bundled...

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