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CookWise: The Secrets of Cooking Revealed by Shirley O ...

CookWise covers everything from the rise and fall of cakes, through unscrambling the powers of eggs and why red cabbage turns blue during cooking but red peppers don't, to the essential role of...

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CookWise covers everything from the rise and fall of cakes, through unscrambling the powers of eggs and why red cabbage turns blue during cooking but red peppers don't, to the essential role of crystals in making fudge. Want to learn about what makes a crust flaky? Try the Big-Chunk Fresh Apple Pie in Flaky cheese Crust.

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Offering "the hows and whys of successful cooking," Cookwise, by well-known food writer and culinary sleuth Shirley O. Corriher, tells you how and why things happen in the course of food preparation. The more than 230 outstanding recipes featured not only please the palate, but demonstrate the various roles of ingredients and techniques—making Cookwise an invaluable reference for anyone ...

CookWise: The Secrets of Cooking Revealed: Corriher ...

Is it safe to let a biochemist into your kitchen? If it's Shirley Corriher, extend an open invitation. Her long-awaited book, Cookwise, is a unique combination of basic cooking know-how, excellent recipes--from apple pie to beurre blanc--and reference source. She makes the science of cooking entirely comprehensible, then livens it up with stories, such as when her first roast duck blew up because she overstuffed it and the fat from the bird caused it to expand beyond capacity.

Cookwise : The Secrets of Cooking Revealed, by Shirley ...

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Book Overview. Offering "the hows and whys of successful cooking," Cookwise, by well-known food writer and culinary sleuth Shirley O. Corriher, tells you how and why things happen in the course of food preparation. The more than 230 outstanding recipes featured not only please the palate, but demonstrate the various roles of ingredients and techniques--making Cookwise an invaluable reference for anyone who has ever wanted to improve on a recipe, make a cake moister,...

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Cookwise The Secrets of Cooking Revealed (1997 publication ...

In "CookWise", Shirley Corriher, the "Sherlock Holmes of cooking", reveals the astonishing drama set in motion every time a potato hits hot fat to become a French fry or the oven's heat bakes the outside of a chicken into a caramel crust. "Corriher is a true original--an experienced cook and teacher who also happens to be a trained chemist and a ...

Cookwise: The Secrets of Cooking Revealed by Shirley O ...

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In CookWise, food sleuth Shirley Corriher tells you how and why things happen in cooking. When you know how to estimate the right amount of baking powder, you can tell by looking at the recipe that the cake is overleavened and may fall. When you know that too little liquid for the amount of chocolate in a recipe can cause the chocolate to seize and become a solid grainy mass, you can spot chocolate truffle recipes that will be a disaster. And, in both cases, you know exactly how to "fix" the recipe. Knowing how ingredients work, individually and in combination, will not only make you more aware of the cooking process, it will transform you into a confident and exceptional cook—a cook who is in control. CookWise is a different kind of cookbook. There are more than 230 outstanding recipes—from Snapper Fingers with Smoked Pepper Tartar Sauce to Chocolate Stonehenge Slabs with Cappuccino Mousse—but here each recipe serves not only to please the palate but to demonstrate the roles of ingredients and techniques. The What This Recipe Shows section summarizes the special cooking points being demonstrated in each recipe. This little bit of science in everyday language indicates which steps or ingredients are vital and cannot be omitted without consequences. No matter what your cooking level, you'll find CookWise a revelation.

For years, food editors and writers have kept CookWise right by their computers. Now that spot they've been holding for BakeWise can be filled. With her years of experience from big-pot cooking for 140 teenage boys and her classic French

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culinary training to her work as a research biochemist at Vanderbilt University School of Medicine, Shirley Corriher manages to put two and two together in unique and exciting ways. She describes useful techniques, such as brushing puff pastry with ice water—not just brushing off the flour—making the puff pastry easier to roll. The result? Higher, lighter, and flakier pastry. And you won't find these recipes anywhere else, not even on the Internet. She can help you make moist cakes; flaky pie crusts; shrink-proof perfect meringues that won't leak but still cut like a dream; big, crisp cream puffs; amazing French pastries; light génoise; and crusty, incredibly flavorful, open-textured French breads, such as baguettes and fougasses. BakeWise does not have just a single source of knowledge; Shirley loves reading the works of chefs and other good cooks and shares their information with you, too. She applies not only her expertise but that of the many artisans she admires, such as famous French pastry chefs Gaston Lenôtre and Chef Roland Mesnier, the White House executive pastry chef for twenty-five years; Bruce Healy, author of *Mastering the Art of French Pastry*; and Bonnie Wagner, Shirley's daughter-in-law's mother. Shirley also retrieves "lost arts" from experts of the past such as Monroe Boston Strause, the pie master of 1930s America. For one dish, she may give you techniques from three or four different chefs plus her own touch of science—"better baking through chemistry." She adds facts about the right temperature, the right mixing speed, and the right mixing time for the absolutely most stable egg foam, so you can create a light-as-air génoise every time.

The James Beard Award-winning, bestselling author of *CookWise* and *BakeWise* delivers priceless cooking techniques and know-how based on her expansive understanding of food science. Want to cook fluffier scrambled eggs and more flavorful sauces, keep your greens brilliantly green, and make everything taste more delicious? *KitchenWise* combines beloved cooking expert Shirley Corriher's down-to-earth advice with scientific expertise to address everyday cooking issues. Whether you are a beginning cook or a professional chef, Shirley's guidance will save you time and money, and let you know exactly what to do behind the stove. A gifted teacher with a degree in chemistry, Shirley takes readers through the hows and whys of what she does in the kitchen, explaining the science behind common problems and offering solutions for how to fix them. (For example, salt has an amazing ability to suppress bitterness and allow other flavors to emerge.) Filled with more than 30 of Shirley's favorite time-tested recipes, in *KitchenWise* readers learn how to cook more successfully, why certain ingredients work well together, and what makes good food great. Amazingly informative, approachable, and packed with proven techniques, *KitchenWise* serves up new ways to get the most from your cooking.

The *Cook's Bible* takes the mystery out of preparing a great meal. What's the ideal ratio of oil to vinegar in a vinaigrette? Kimball gives you the answer: 4 1/2 to 1. What's the secret to perfect roast chicken? A 375(degree) oven and a 170(degree) internal temperature for the thigh. How about the toughest kitchen challenge of all, piecrust? Kimball makes it easy with the right ingredients (including Crisco and butter) and illustrated step-by-step instructions. For these and the rest of America's best-loved dishes - vegetable soup, poached salmon, roast beef, barbecued ribs, homemade pizza, waffles, chocolate chip cookies, and many others - Kimball has tested and retested to deliver the definitive recipes. In addition to these master recipes, Kimball also serves up a generous helping of appealing variations - nearly 450 recipes in all. Throughout, Kimball

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elucidates kitchen procedures - butterflying a chicken, for instance, or dicing an onion - with more than 250 beautifully rendered step-by-step illustrations. And he also provides lucid guidance on what kitchen equipment you need and what you can live without - a microwave oven is optional, but good knives are essential - including brand names, model numbers, and prices. From recipes to techniques to equipment, here is a one-volume master class in American home cookery, a cooking school in print for beginners and experienced cooks alike.

A requisite countertop companion for all home chefs, *Keys to Good Cooking* distills the modern scientific understanding of cooking and translates it into immediately useful information. The book provides simple statements of fact and advice, along with brief explanations that help cooks understand why, and apply that understanding to other situations. Not a cookbook, *Keys to Good Cooking* is, simply put, a book about how to cook well. A work of astounding scholarship and originality, this is a concise and authoritative guide designed to help home cooks navigate the ever-expanding universe of recipes and ingredients and appliances, and arrive at the promised land of a satisfying dish.

Two divergent influences--Southern cooking and French cuisine--come together in *Bon Appétit, Y'all*, a modern Southern chef's passionate and utterly appealing homage to her culinary roots. Espousing a simple-is-best philosophy, classically trained French chef and daughter and granddaughter of consummate Southern cooks, Virginia Willis uses the finest ingredients, concentrates on sound French technique, and lets the food shine in a style she calls "refined Southern cuisine." More than 200 approachable and delicious recipes are arranged by chapter into starters and nibbles; salads and slaws; eggs and dairy; meat, fowl, and fish main dishes; sides; biscuits and breads; soups and stews; desserts; and sauces and preserves. Collected here are stylishly updated Southern and French classics (New Southern Chicken and Dumplings, Boeuf Bourguignonne), rib-sticking, old-timey favorites (Meme's Fried Okra, Angel Biscuits), and perfectly executed comfort food (Mama's Apple Pie, Fried Catfish Fingers with Country Rémoulade). Nearly 100 photographs bring to life both Virginia's food and the bounty of her native Georgia. You'll also find a wealth of tips and techniques from a skilled and innovative teacher, and the stories of a Southern girl steeped to her core in the food, kitchen lore, and unconditional hospitality of her culinary forebears on both sides of the Atlantic. *Bon Appétit, Y'all* is Virginia's way of saying, "Welcome to my Southern kitchen. Pull up a chair." Once you have tasted her food, you'll want to stay a good long while.

A richly illustrated introduction to the art of cooking provides step-by-step instruction in five hundred cooking techniques, tricks, and solutions that range from how to season a cast iron pan or how to prevent shells from sticking to hard-cooked eggs to how to carve a turkey and bake a perfect pie. By the author of *Essentials of Cooking* and *Glorious French Food*. Original.

Details what roles different ingredients and techniques play in cooking and provides tools to modify and improve recipes and avoid cooking disasters

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Alex Talbot and Aki Kamezawa, husband-and-wife chefs and the forces behind the popular blog Ideas in Food, have made a living out of being inquisitive in the kitchen. Their book shares the knowledge they have gleaned from numerous cooking adventures, from why tapioca flour makes a silkier chocolate pudding than the traditional cornstarch or flour to how to cold smoke just about any ingredient you can think of to impart a new savory dimension to everyday dishes. Perfect for anyone who loves food, Ideas in Food is the ideal handbook for unleashing creativity, intensifying flavors, and pushing one's cooking to new heights. This guide, which includes 100 recipes, explores questions both simple and complex to find the best way to make food as delicious as possible. For home cooks, Aki and Alex look at everyday ingredients and techniques in new ways—from toasting dried pasta to lend a deeper, richer taste to a simple weeknight dinner to making quick “micro stocks” or even using water to intensify the flavor of soups instead of turning to long-simmered stocks. In the book's second part, Aki and Alex explore topics, such as working with liquid nitrogen and carbon dioxide—techniques that are geared towards professional cooks but interesting and instructive for passionate foodies as well. With primers and detailed usage guides for the pantry staples of molecular gastronomy, such as transglutaminase and hydrocolloids (from xanthan gum to gellan), Ideas in Food informs readers how these ingredients can transform food in miraculous ways when used properly. Throughout, Aki and Alex show how to apply their findings in unique and appealing recipes such as Potato Chip Pasta, Root Beer-Braised Short Ribs, and Gingerbread Soufflé. With Ideas in Food, anyone curious about food will find revelatory information, surprising techniques, and helpful tools for cooking more cleverly and creatively at home.

An expert on Southern cooking journeys from Memphis to Miami to deliver more than two hundred authentic Southern recipes, including new twists on old fare

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