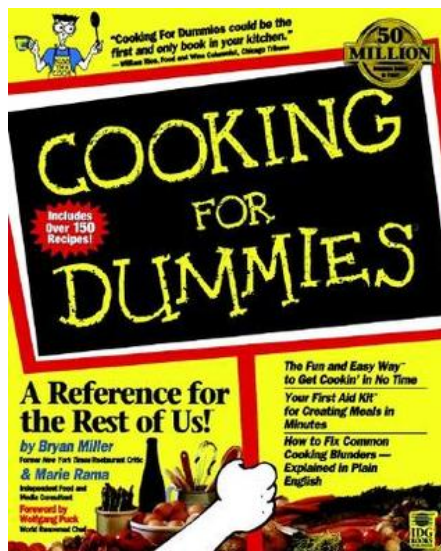




Cooking For Dummies

Bryan Miller , Marie Rama

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Is your idea of a home-cooked meal a frozen dinner, macaroni and cheese from a box, or a pizza? Well, don't let your phobia of cooking keep you out of the kitchen. With "Cooking For Dummies™ " as your guide, you'll find quick answers to all your cooking dilemmas. This book is filled with time-saving tips and techniques, money-saving strategies, and more than 150 easy-to-prepare recipes! Inside, you'll discover how to: Grill, roast, braise, and sauté like a pro Create vegetarian dishes with favor and zest Impress your friends and family by creating elegant (but easy-to-prepare) dishes Find foolproof ways to fix your cooking mistakes Organize your kitchen so that everything is accessible Use your appliances, utensils, and gadgets Mix, measure, and substitute ingredients in your recipes Make a dazzling dinner out of what you've got in your pantry Keep your budget intact while shopping at the market

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From Reader Review Cooking For Dummies for online ebook

Megan says

I bought this book for my husband and the kids, but I've been amazed by all the helpful little tidbits I've picked up.

Katy says

It's not the only cookbook you'll ever need - not by a long shot - but this is a surprisingly good starter cookbook. All the basics are here: recipies for beef stew, chicken soup, hard-boiled eggs, Thanksgiving turkey; how-tos on peeling tomatoes, mincing onions, measuring liquid and dry ingredients, cleaning mussels; and reference tables for qualities of herbs, the various pasta cheeses, and ingredient substitutions. One of the most food-soiled books in my kitchen.

Alex says

Cooking for Dummies by Bryan Miller (2000)

Shauna says

Probably better as an on-hand reference guide than as a read cover to cover type. But very thourough, good layout, witty jokes. Despite literally being my age it hasn't aged much and isn't too dated, but it also assumes that the reader has a lot more time, money, and storage space than I think is necessary for good cooking, but that's just my opinion

Ilona says

J'ai lu la version française de poche où au moins une fois on se rend compte qu'une partie a été enlevée et que ça a été mal édité (on parle d'une recette à venir qui n'arrive jamais). Je suppose donc la version de poche est une version coupée avec des recettes en moins, et pas une version avec un contenu pensé pour moins de pages (comme par exemple le japonais pour les nuls version poche).

C'est peut-être un peu dommage d'avoir gardé les mesures de tasse auxquelles les français ne sont pas vraiment habitués, mais ça explique plutôt bien à un néophyte. Même si je n'ai jamais essayé les recettes.
