



Cooking Basics for Dummies

Bryan Miller , Eve Adamson

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It doesn't take culinary mastery and great recipes to be a great cook. But then again, it does take more than boiling eggs to lure you out of ordering take-out every night. Whether you want to pick up a new hobby, win your friends and family over [move "over" after "win"?] with your meals, or eat healthier, heartier meals, you'll need to know a few things about cooking. *Basic Cooking For Dummies, Third Edition* digs you out of microwave dinners and tipping delivery persons and propels you with all the ingredients you need toward becoming a superior home cook. This hands-on guide shows you the fun and easy way to prepare meals all your guests will love, from die-hard vegetarians to the most passionate meat eaters. You'll be able to handle boiling, poaching, steaming, braising, grilling, and other essential techniques, making it easy to master:

Stirring up sensational soups Perfecting the art of the egg Dressing up salads to impress Creating wonderful pasta dishes One-stop one-pot meals Satisfying your sweet tooth with desserts Cooking for your boss Making the most of leftovers Meals for the most special occasions Packed with over 150 tempting, hassle-free recipes that will satisfy every palette, as well as advice on supplying, organizing, and budgeting your kitchen, you'll have all the know-how to become a culinary expert and possess the elusive key to anyone's stomach!

Cooking Basics for Dummies Details

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From Reader Review Cooking Basics for Dummies for online ebook

Christopher says

Actually, I don't think I own this book, but the one I have isn't showing up.

I have just plain ol' **Cooking for Dummies**. Not **Basic**. But this entry will do the job just fine, I suppose.

I like to cook, but let's face it - I'm a little dumb. I need things to remind me how many cups are in a tablespoon or how many litres will fit in a shot glass. I need something to walk me through the act of boiling eggs. I will never in my life remember how to make a roux, so I need it written out for me.

And that's what this book does. It lists all the simple, basic, dumb stuff about cooking and provides an easy resource so goons like me can actually stumble through the kitchen and crank out meals which actually get compliments from dinner guests!

If only they knew my secret is that I am a big dummie. DON'T TELL A SOUL...

Andrea Ika says

Book Review: Cooking Basic for Dummies

Bryan Miller #review2014

My rating : 4 stars

Blurb

Basic Cooking For Dummies, Third Edition digs you out of microwave dinners and tipping delivery persons and propels you with all the ingredients you need toward becoming a superior home cook. This hands-on guide shows you the fun and easy way to prepare meals all your guests will love, from die-hard vegetarians to the most passionate meat eaters. You'll be able to handle boiling, poaching, steaming, braising, grilling, and other essential techniques, making it easy to master:

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My thought

This book is very well written for those who don't know much, or want to know more about cooking. This book is easy and entertaining to read. This book explains a lot of simple stuff and has recipes to apply what the chapter is about. It has a list of basic supplies and equipment for a kitchen, provides terms and explains it easily. Examples and recipes are clear and easy to follow. I really enjoy the light, easy, and best of all, easily

understandable format of this book

I love that this book really gives you the basics. I now know the differences between things like knives, some herbs and different sauces!!!

The thing I found most useful was the section on what to do with leftovers, which has been one of those "ugh" things in our home. Now instead of throwing out leftovers, we've got some ideas on what to do with them.

Also, I became more aware of expiration dates especially with eggs and other items. I did enjoy the book and I highly recommend it.

Holly says

I don't think this book would be entirely helpful for a beginner. That is, they'd have to read the whole thing, because the order is not entirely helpful. Measuring doesn't come until chapter 10? Very few pictures and most of those are drawings.

Steven Peterson says

The book begins with this comment (Page 1): "Whether you fancy yourself a hotshot home cook or someone who wouldn't know a whisk from a Weimaraner, *Cooking Basics for Dummies*, 4th edition, can help you." So, this book is designed, at one level, to provide a neophyte the tools to use as the foundation for decent cooking. As such, I think, it does its job nicely. I have sometimes seen rather lame entries into the "... for Dummies" series. This is not one of those.

The volume begins with the basics—what goes into your kitchen? This includes the basics of your own kitchen (such as when you can best use a microwave—and when you should probably not use one); What tools one needs in the kitchen (Pots and pans, small appliances, mixing and baking tools, "gizmos and gadgets"—such as meat thermometers, which can be very useful; Stocking the pantry and the refrigerator—What are the basics needed? (e.g., baking supplies, herbs and spices, refrigerated supplies [such as eggs and butter and cheeses], fruits and veggies).

Part II of this book explores techniques, such as use of knives, boiling-poaching-steaming, sautéing, braising and stewing, roasting, grilling and broiling, and cooking basics (measuring, working with eggs, whipping-stirring-folding-etc. There are also recipes that illustrate the technique in action. For instance, sautéed skillet potatoes. Clean potatoes and scrub them (unpeeled), cube the potatoes, heat oil in a large skillet, add potatoes and cook for about 10 minutes, remove potatoes, sauté onion, bell pepper, oregano, salt, pepper, and cayenne pepper, cook for about 4-5 minutes, add potatoes to mixture and cook until potatoes are browned and crisped. Described step by step and simply. Someone trying this dish for the first time would have a fair chance of success by following the 7 point instructions for the recipe.

Part III looks at mastering breakfast (e.g., how to make scrambled and fried eggs, how to cook bacon, how to make French toast), soups and salads, grains, sauces, and sweet dishes. One example of a recipe included in this section: Béchamel sauce. Heat milk, create a roux (butter and flour mix—explained simply), add milk to roux while continually whisking, remove from heat and add nutmeg and salt and pepper whisking all the

while.

Part IV presents a variety of recipes using techniques described earlier. This includes one pot meals, making meals for a crowd, classy dishes, use of leftovers, etc. (keep in mind that recipes are also included in earlier chapters on techniques and so on). Part V focuses on “Tens”: ten common cooking disasters and how to avoid/deal with them, ten ways to think like a chef, and ten ways to do healthy cooking (including going vegan or vegetarian, producing low fat meals, and providing more fiber with meals).

All in all, pretty satisfying. One can quibble about this or that, but this, overall, works pretty well.

Roger says

Lots of good info.

Elise says

My mother in law gave me this when I was first married, and it is a great book. It gives great basic information. Nice to have on your shelf when you have a question about food.

Kathi says

A very easy book to follow. I don't like to cook and never really learned. This book brings people from step one..meaning what you should have in your kitchen and not just the food but the cookware you will need to actually cooking simple recipes.

This book would probably bore someone who already can cook, but is great for the novice.
