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The art of braising comes down to us from the earliest days of

cooking, when

ingredients were

enclosed in a heavy pot

and buried in the hot

embers of a dying fire

until tender and bathed

in a deliciously

concentrated sauce.

Today, braising remains

as popular and as

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Cooking a thorough
explanation of the
principles of good
braising with helpful
advice on the best cuts
of meat, the right
choice... 125 reliable,
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for meat, poultry,
seafood, and vegetables,
ranging from quick-
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potatoes with garlic &

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bay leaves Braised
potatoes with butter &
rosemary The simplest
potato & leek braise
End-of-summer green
beans braised with
tomatoes Peperonata
Stuffed eggplant braised
with dill & mint Yogurt-
topped ...

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ingredients were enclosed in a heavy pot and buried in the hot embers of a dying fire until tender and bathed in a deliciously concentrated sauce.

Today, braising remains as popular and as uncomplicated as ever.

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onze services gebruiken
zodat we verbeteringen
kunnen aanbrengeen, en
om advertenties weer te
geven.

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Cooking ...~~

Braising is a very well-
defined method
characterized by

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browning a relatively large cut of protein or vegetable, followed by cooking over a low, all-around heat with liquid extending about 1/3 the way up the height of the primary ingredient.

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A cosy duo of
comforting autumnal
recipes: a red lentil dal
with carrots, pumpkin
and fried ginger, and
sweet-and-sour pork
tempered with ginger
and curry leaves

Autumn is a spectacular

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The Art Of
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Cooking Molly

Presents detailed
cooking instructions for
braising a variety of
meat and vegetable
dishes, with advice on
shopping for food and
choosing ingredients.

A master teacher
provides delicious

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The Art Of Uncomplicated Cooking Molly Stevens

recipes and explains the principles behind the essential technique of roasting. Successful restaurateurs have always known that adding "roasted" to a dish guarantees immediate appeal.

Molly Stevens brings her trademark thoroughness and eye for detail to the technique of roasting.

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The Art Of Uncomplicated Cooking Molly Stevens

She breaks down when to use high heat, moderate heat, or low heat to produce juicy, well-seared meats, caramelized drippings, and concentrated flavors. Her 150 recipes feature the full range of dishes from beef, lamb, pork, and poultry to seafood and vegetables. Showstoppers include porchetta ingeniously

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Stevenson

made with a loin of
pork, a roast goose with
potato-sage stuffing, and
a one-hour beef rib roast-
dishes we've dreamed of
making, and that Molly
makes possible with her
precise and encouraging
instructions. Other
recipes such as a
Sunday supper roast
chicken, herb-roasted
shrimp, and blasted
broccoli make this an

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indispensable book for home cooks and chefs. All About Roasting is like having the best teacher in America in the kitchen with you.

Daniel Boulud's BRAISE is the superstar chef's guide to braising. Featuring braising recipes from around the world, this book will become an instant

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Classic and the definitive
cookbook on the
technique, bringing one
pot meals to a whole
new level. BRAISE is
Daniel Boulud's
definitive cookbook on
the time-honored
cooking technique of
braising. Braising is
"moist heat" cooking,
where a small amount of
liquid is cooked along
with the food in a closed

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container over long periods of time. A successful braise mingles the flavors of the food being cooked with the liquid it is cooked in, and, because the cooking takes place slowly without burning the food, the technique results in rich, aromatic flavors. Daniel Boulud has collected the world's best recipes for

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BRAISE. Featuring dishes from Thailand, Italy, Mexico, Turkey, Lebanon, France, Russia, China and many other places, **BRAISE** is a comprehensive guide to braising. With simple recipes for all kinds of braises — from meat to fish to vegetables — the book is sure to please cooks of every skill level. Whether you're

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Interested in the ordinary (Pot Roast) or the exotic (Quiabebe from Brazil), Boulud's expert guidance and easy to follow recipes bring the world of braise to your fingertips with welcome simplicity and intense flavour.

Organized according to main ingredient, a taste-tempting cookbook

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combines modern convenience and style and old-fashioned comfort food with a collection of delicious slow-cooked meals, including Classic Pot Roast, Pub Short Ribs, Coq au Vin, and Spring Stew of Favas, Artichokes, and Fresh Peas.

Introduces three

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Hundred potato recipes, ranging from appetizers to main courses and desserts, including summer vichyssoise and herb garden potato salad, Sunday lamb with proper roast potatoes, potato cheddar bread with chives, and farmhouse chocolate cake.

Hundreds of recipes

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The Art Of
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Stevens

designed to get
exceptional meals on the
table in under an hour
With Kitchen Simple,
James Peterson, one of
America's most
celebrated cookbook
authors and renowned
cooking instructors,
delivers a definitive
resource for the busy
home cook. Elevating
routine, weekday fare
into exciting culinary

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creations, Peterson proves unequivocally that great food need not be complicated or time-consuming to prepare.

More than 200 recipes, such as Summer Steak Salad, Mexican-Style Gazpacho, White Bean Bruschetta, Red Cabbage with Bacon and Apples, and Ricotta Ravioli, are thoughtfully streamlined to require

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The Art Of
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Cooking Molly
Steinberg

no more than thirty minutes of active prep time with delivery to the table in under an hour.

For leisurely meals and celebratory occasions, there are also dozens of luxe dishes, like Red Wine Pot Roast, Eggplant Parmigiano, Duck Confit, and Profiteroles with Chocolate Sauce. And, from the master of

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saucers, comes a paired-down primer on making foolproof Mayonnaise, Caper and Herb Sauce for vegetables and chicken, and an easy Béarnaise to dress up grilled fish. Kitchen Simple presents creative possibilities for weeknight meals, quick-and-easy breakfasts, impromptu dinner parties, and inspired last-

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minute desserts. And with Peterson's invaluable variations, cooks can confidently substitute harder-to-find ingredients with items already at hand.

Additional advice on how to stock a pantry with staples to make everyday cooking even easier, plus an inventory of truly indispensable kitchen tools make

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Kitchen Simple a go-to source of inspiration for cooks of all persuasions: novice or experienced, time-pressed or laid-back, casual or serious.

The second in a series of highly accessible and instructive single-subject books covering basic to advanced techniques that will make you a better cook.

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According to James Beard-award winning cookbook author Michael Ruhlman, "Braising is what cooking is truly about -- transformation. You start with a tough, often inexpensive, cut of meat, and through your care and knowledge as a cook, you turn it into something tender and succulent and exquisite.

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"That is true cooking,
cooking that engages
both mind and soul."

Among the recipes
featured in this second
book in Ruhlman's new
"how-to" series are
Moroccan Lamb Tagine,
Classic Yankee Pot
Roast, Mexican Pork
and Posole Stew with
Dried Chilis, Braised
Fennel, and a Corned
Beef and Cabbage

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Braise. As with the other books in this line, practical information about essential tools and staple pantry items will be outlined, along with straightforward and clearly presented advice and dozens of color photographs showcasing both finished dishes and step-by-step cooking techniques.

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From the Emmy-winning host of Lidia's Kitchen, best-selling author, and beloved ambassador for Italian culinary traditions in America comes the ultimate master class: a beautifully produced definitive guide to Italian cooking, coauthored with her daughter,

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Tanya—covering everything from ingredients to techniques to tools, plus more than 400 delectable recipes.

Teaching has always been Lidia's passion, and in this magnificent book she gives us the full benefit of that passion and of her deep, comprehensive understanding of what it

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takes to create delicious Italian meals. With this book, readers will learn all the techniques needed to master Italian cooking. Lidia introduces us to the full range of standard ingredients—meats and fish, vegetables and fruits, grains, spices and condiments—and how to buy, store, clean, and cook with them. The

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400 recipes on the full gamut from classics like risotto alla milanese and Tagliatelle with Mushroom Sauce to Lidia's always-satisfying originals like Bread and Prune Gnocchi and Beet Ravioli in Poppy Seed Sauce. She gives us a comprehensive guide to the tools every kitchen should have to produce

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The best results. And she has even included a glossary of cuisine-related words and phrases that will prove indispensable for cooking, as well as for traveling and dining in Italy. There is no other book like this; it is the one book on Italian cuisine that every cook will need.

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Hugh Fearnley-

Whittingstall covers the practical basics of cooking with meat -

everything you'll need to know about choosing the best raw materials and understanding the different cuts - before offering recipes for 150 classic dishes.

Winner of the 2015
International

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The Art of Culinary
Professionals (IACP)
Cookbook Award
Forewords by Alice

Waters and Michael
Pollan In this dazzling,
full color cookbook and
kitchen manual filled
with lush photographs
and beautiful drawings,
the chef of Alice
Waters' Chez Panisse
offers basic techniques
and essential recipes

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that will transform anyone into a confident home cook. When his oldest son was leaving for college, Cal Peternell, the chef of San Francisco's legendary Chez Panisse, realized that, although he regularly made dinners for his family, he'd never taught them the basics of cooking. Based on the life-

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altering course of instruction he prepared and honed through many phone calls with his son, Twelve Recipes is the ultimate introduction to the kitchen. Peternell focuses on the core foods and dishes that comprise a successful home cook's arsenal, each building skill upon skill—from toast, eggs,

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and beans, to vinaigrettes, pasta with tomato, and rice, to vegetables, soup, meats, and cake. Twelve

Recipes will help home cooks develop a core repertoire of skills and increase their culinary confidence. Peternell tells you what basic ingredients and tools you need for a particular recipe, and then adds

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variations to expand your understanding. Each tip, instruction, and recipe connects with others to weave into a larger story that illuminates the connection between food and life. A deeply personal book, it was written by the chef alone and it glows with warmth and humor as he mulls over such

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The Art Of Uncomplicated Cooking Moly Stevens

mundane items as toast and rice to offer surprising new insights about foods that only seem exceedingly ordinary. It's a book you're as likely to keep by your bedside as your stovetop. With Peternell as your guide, the journey is pure pleasure and the destination is delicious. Twelve Recipes features

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gorgeous color photos
and inset illustrations by
Peternell's wife and
sons (all artists), and
forewords by celebrated
chef Alice Waters and
New York Times
columnist and
bestselling author
Michael Pollan.

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