



# How to Cook Everything: Simple Recipes for Great Food

By Mark Bittman

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**How to Cook Everything: Simple Recipes for Great Food** By Mark Bittman

## Great Food Made Simple

Here's the breakthrough one-stop cooking reference for today's generation of cooks! Nationally known cooking authority Mark Bittman shows you how to prepare great food for all occasions using simple techniques, fresh ingredients, and basic kitchen equipment. Just as important, *How to Cook Everything* takes a relaxed, straightforward approach to cooking, so you can enjoy yourself in the kitchen and still achieve outstanding results.

Praise for *How to Cook Everything* by Mark Bittman:

"In his introduction to *How to Cook Everything*, Mark Bittman says, 'Anyone can cook, and most everyone should.' Now, hopefully everyone will -- this work is a rare achievement. Mark is in that pantheon of a few gifted cook/writers who make very, very good food simple and accessible. I read his recipes and my mouth waters. I read his directions and head for the kitchen. Bravo, Mark, for taking us away from take-out and back to the fun of food."

-- Lynne Rossetto Kasper, host of the international public radio show "The Splendid Table with Lynne Rossetto Kasper"

"Mark Bittman is the best home cook I know, and *How to Cook Everything* is the best basic cookbook I've seen."

-- Jean-Georges Vongerichten, award-winning chef/owner of Jean-Georges

"Useful to the novice cook or the professional chef, *How to Cook Everything* is a tour de force cookbook by Mark Bittman. Mark lends his considerable knowledge and clear, concise writing style to explanations of techniques and quick, classic recipes. This is a complete, reliable cookbook."

-- Jacques Pepin, chef, cookbook author, and host of his own PBS television series

"Sometimes all the things that a particular person does best come together in a burst of synergy, and the result is truly marvelous. This book is just such an instance. Mark Bittman is not only the best home cook we know, he is also a

born teacher, a gifted writer, and a canny kitchen tactician who combines great taste with eminent practicality. Put it all together and you have ***How to Cook Everything***, a cookbook that will inspire American home cooks not only today but for years to come."

-- John Willoughby and Chris Schlesinger, coauthors of *License to Grill*

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## How to Cook Everything: Simple Recipes for Great Food By Mark Bittman Bibliography

- Sales Rank: #103730 in Books
- Brand: Bittman, Mark/ Witschonke, Alan (ILT)
- Published on: 2006-03-03
- Released on: 2006-03-20

- Original language: English
- Number of items: 1
- Dimensions: 9.00" h x 1.95" w x 8.00" l, 3.33 pounds
- Binding: Paperback
- 960 pages

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### Editorial Review

#### Amazon.com Review

Mark Bittman, award-winning author of such fundamental books as *Fish* and *Leafy Greens* and food columnist for the *New York Times* ("The Minimalist"), has turned in what has to be the weightiest tome of the year. There are more than 900 pages in this sucker--over 1,500 recipes! This isn't just the big top of cookbooks: it's the entire three-ring circus. This isn't just how to cook everything: it's how to cook everything you have ever wanted to have in your mouth. And then some.

Bittman starts with Roasted Buttered Nuts and Real Buttered Popcorn, and moves right along, section by section, from the likes of Black Bean Soup (eight different ways), to Beet and Fennel Salad, to Mussels (Portuguese-style over Pasta), to Cream Scones--and he hasn't even reached seafood, poultry, meat, or vegetables yet, let alone desserts. There are 23 sections in this cookbook (!) that reflect directly on the how-to of cooking, be that equipment, technique, or recipe.

Every inch of the way the reader finds Bittman's calm, helpful, encouraging voice. "Anyone can cook," he says at the beginning, "and most everyone should." More than a few college kids are going to head off to their first apartments with Bittman's book under arm. More than a few marriages will benefit with this book on the shelf. And anyone who loves cooking and the sound of a great food voice is going to enjoy letting this book fall open where it may. No matter what the page, it's bound to be a tasty and rewarding experience. -- *Schuyler Ingle*

#### From Publishers Weekly

There's a millennial ring to the title of Bittman's massive opus of more than 1000 basic recipes and variations as the widely known food writer ("The Minimalist" is a weekly column in the *New York Times*) and author (*Fish*) contributes to the list of recently published authoritative, encyclopedic cookbooks. He concedes that most accomplished cooks will find little new here, and indeed the recipes can be as simple as how to pop corn. His voice is a comfortable one, however, so the tone is less tutorial than, say, that of the newly revised *Joy of Cooking*. While much of the ground covered is familiar, Bittman offers inventive fare (Kale Soup with Soy and Lime) and reclaims formerly abandoned territory?his Creamy Vinaigrette calls for heavy cream. Pastas range from Spaghetti and Meatballs to Pad Thai. Similarly, sandwiches include both old favorites and fresh combinations, e.g., Curried Pork Tenderloin Sandwich with Chutney and Arugula. Bittman's friends, he says, praise his Chicken Adobo as the best chicken dish in the world. He doesn't linger too long with beef because Americans are eating less of it; he remarks that a well-done hamburger is not worth eating. Vegetables are comprehensively addressed from Artichokes to Yuca, with attention paid to buying, storing and cooking methods well suited to each. Desserts are mostly homey, like Apple Brown Betty and Peaches with Fresh Blueberry Sauce, but there is also a Death-by-Chocolate Torte. The enormous breadth of recipes, the unusually modest price and Bittman's engaging, straightforward prose will appeal to many cooks looking for reliable help with?or reference to?kitchen fundamentals. Illustrations not seen by PW. 250,000 first printing; \$250,000 ad/promo; simultaneous CD-ROM; 15-city author tour.

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#### Review

This is a cookbook whose pages are destined to become stuck together from constant use. -- *The New York Times Book Review*, William Grimes

## Users Review

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#### Francisco Gentry:

Do you have favorite book? When you have, what is your favorite's book? E-book is very important thing for us to learn everything in the world. Each guide has different aim as well as goal; it means that guide has different type. Some people truly feel enjoy to spend their the perfect time to read a book. They can be reading whatever they get because their hobby is actually reading a book. Think about the person who don't like examining a book? Sometime, man or woman feel need book when they found difficult problem or even exercise. Well, probably you should have this How to Cook Everything: Simple Recipes for Great Food.

#### Ben Hernandez:

The guide with title How to Cook Everything: Simple Recipes for Great Food has a lot of information that you can discover it. You can get a lot of profit after read this book. That book exist new information the information that exist in this book represented the condition of the world today. That is important to you to understand how the improvement of the world. This kind of book will bring you in new era of the globalization. You can read the e-book on your smart phone, so you can read this anywhere you want.

#### Alvaro Holloway:

Can you one of the book lovers? If so, do you ever feeling doubt when you find yourself in the book store? Aim to pick one book that you find out the inside because don't ascertain book by its handle may doesn't work the following is difficult job because you are scared that the inside maybe not seeing that fantastic as in the outside appear likes. Maybe you answer is usually How to Cook Everything: Simple Recipes for Great Food why because the excellent cover that make you consider with regards to the content will not disappoint a person. The inside or content is actually fantastic as the outside or cover. Your reading sixth sense will directly direct you to pick up this book.

#### Jamie Ault:

This How to Cook Everything: Simple Recipes for Great Food is fresh way for you who has fascination to look for some information mainly because it relief your hunger of knowledge. Getting deeper you on it getting knowledge more you know or you who still having small amount of digest in reading this How to Cook Everything: Simple Recipes for Great Food can be the light food for yourself because the information inside this kind of book is easy to get by simply anyone. These books create itself in the form that is reachable by anyone, yep I mean in the e-book contact form. People who think that in e-book form make them feel drowsy even dizzy this book is the answer. So there is no in reading a e-book especially this one. You can find actually looking for. It should be here for an individual. So, don't miss it! Just read this e-book sort for your better life as well as knowledge.

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