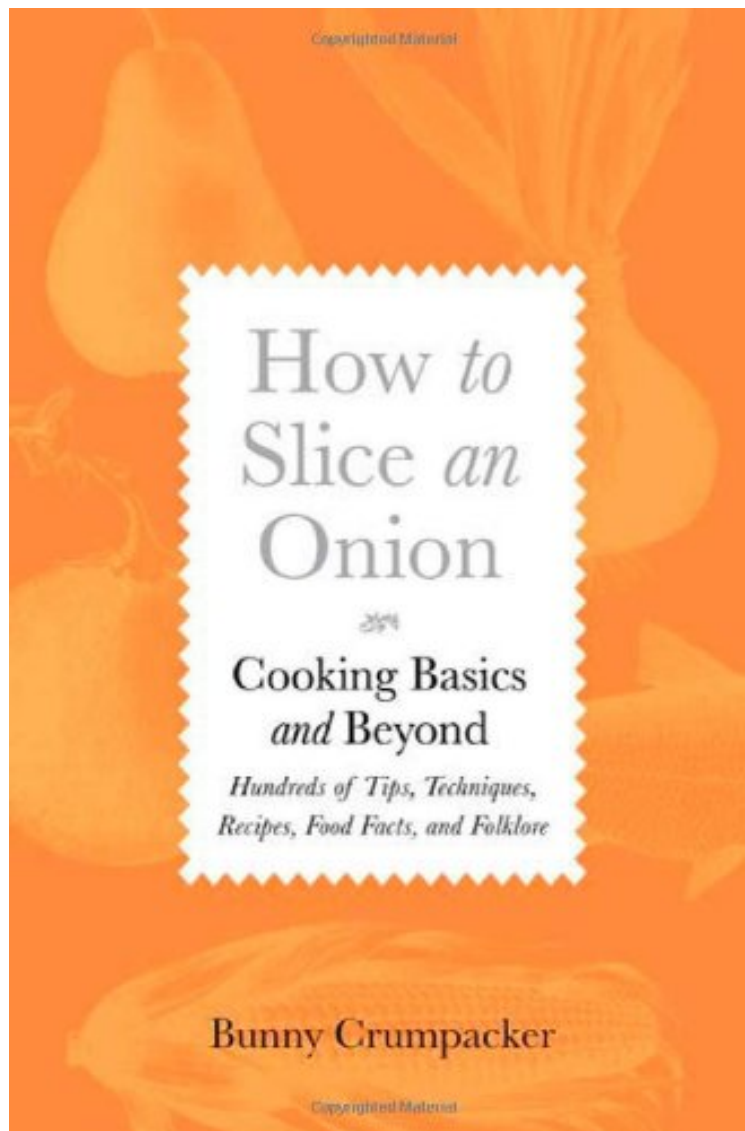


[Mobile book] How to Slice an Onion: Cooking Basics and Beyond--Hundreds of Tips, Techniques, Recipes, Food Facts, and Folklore

## How to Slice an Onion: Cooking Basics and Beyond--Hundreds of Tips, Techniques, Recipes, Food Facts, and Folklore

*Bunny Crumpacker*

*\*Download PDF | ePub | DOC | audiobook | ebooks*



DOWNLOAD



READ ONLINE

#2718646 in Books 2009-09-01 2009-09-01 Original language: English PDF # 1 8.06 x 1.16 x 5.691, .95 #File Name: 0312537182320 pages | File size: 38.Mb

**Bunny Crumpacker : How to Slice an Onion: Cooking Basics and Beyond--Hundreds of Tips, Techniques, Recipes, Food Facts, and Folklore** before purchasing it in order to gage whether or not it would be worth my time, and all praised How to Slice an Onion: Cooking Basics and Beyond--Hundreds of Tips, Techniques, Recipes, Food Facts, and Folklore:

5 of 5 people found the following review helpful. Like your best friend in the kitchen  
By Dee Ess This super smart, practical, unpretentious little book is great not only for new cooks, but for old ones (like me). Cooking for a family large or small is different from cooking for one or two in lots of ways - for starters, motivation appetites are way different this book takes us by the hand reintroduces us to the basic pleasures purposes of cooking. Rules are rare, like "Don't put your knives in the dishwasher," no impossible standards or expensive equipment, just day-to-day easy, accessible non-time-consuming sessions in the kitchen with an experienced, humorous, loving friend who also chats w/you about the stuff you're doing together. I LOVE this book.  
17 of 18 people found the following review helpful.  
perfect for the beginner, but something for the expert, too  
By Jilann S. Picariello This book is all the things you wish your mother had taught you in the kitchen, but she probably didn't. Neither did I, as a matter of fact, which is why I got copies for both of my 20-something sons. I'm also getting a few copies as gifts for college grads, and even one friend who just turned 40 and says he wants to cook for himself for the first time. It's packed with good ideas and information--some of it things that I am learning for the first time, even though I've been cooking for 25 years!  
0 of 2 people found the following review helpful. just okay  
By Jennifer Johnson I thought this book was okay. It had some useful information, but I guess not exactly what I was looking for.

If you can slice an onion, you can cook almost anything. That's the first premise of this book. There are dozens more, all underlining the happy thought that cooking is easier than they tell you it is.

From Publishers Weekly Starred . Author Crumpacker (The Sex Life of Food, Old-Time Brand Name Desserts, Old-Time Brand Name Cookbook) provides a running start for those new to the kitchen in this down-to-earth guide to cooking. Beginning with the properly sliced onion, Crumpacker explains the hows of cooking as well as the whys: readers will learn why roasting a chicken upside-down is preferable (it keeps the white meat moist), how you can salvage overcooked scrambled eggs (a little butter or sour cream), and the best way to crush tomatoes for homemade marinara sauce (by hand). These and other tips won't bowl over veteran cooks, but Crumpacker's simple advice will rapidly build cookery confidence in those used to dining on canned or pre-made products. Crumpacker manages to hit most of the high points, including vinaigrettes and sides, pastas, classic mains like pork chops and roast chicken, desserts and even simple infusions like Eau-de-Vie and Limoncello. Though bolstered with recipes, Crumpacker's crisp prose makes this volume a winner-the next best thing to having a chef at your side as you prepare to tackle a new dish. Advance Praise for HOW TO SLICE AN ONION: