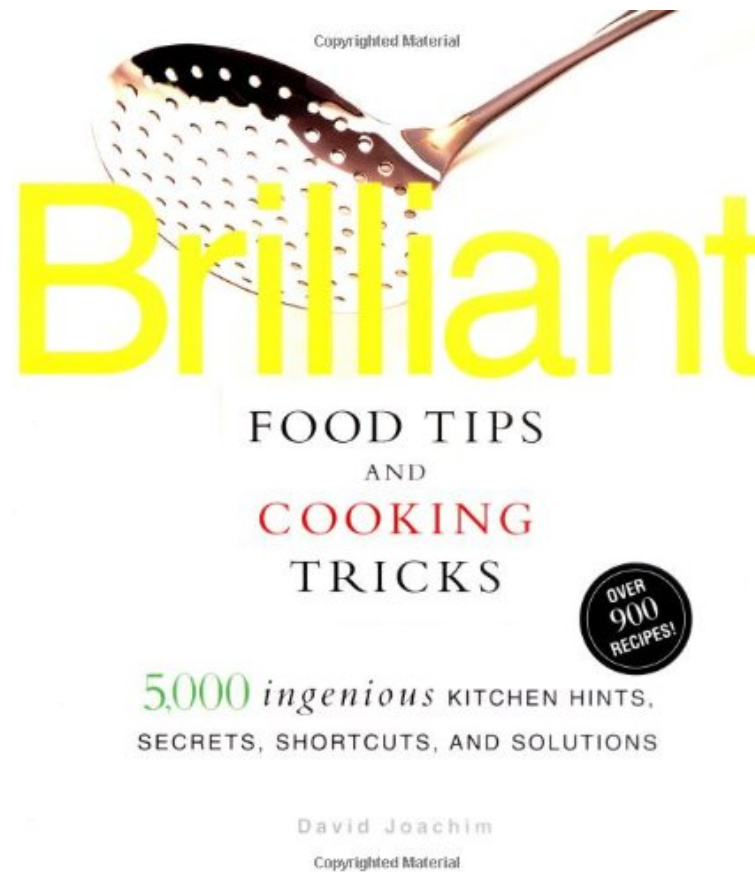


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Brilliant Food Tips and Cooking Tricks: 5,000 Ingenious Kitchen Hints, Secrets, Shortcuts, and Solutions

David Joachim

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David Joachim : Brilliant Food Tips and Cooking Tricks: 5,000 Ingenious Kitchen Hints, Secrets, Shortcuts, and Solutions before purchasing it in order to gage whether or not it would be worth my time, and all praised Brilliant Food Tips and Cooking Tricks: 5,000 Ingenious Kitchen Hints, Secrets, Shortcuts, and Solutions:

3 of 3 people found the following review helpful. Using this book feels like having Julia Child at my sideBy A. RoseThe Publisher's Weekly review very well describes this book. I have to say, it's fun to use. It's very easy to read, comprehensive, and filled with little flourishes that delight and educate. Here's a random example: For "Pie Crusts" we have sections on how:-To make a nicely browned pie crust-To roll pie pastry easily-To transfer rolled pastry to a pie pan-To prevent shrinking during baking-To trim pastry overhang-To make a free-form pie crust-To prevent excessive bubbling during baking, PLUS SIX more.Then there are "Problem solvers" (three), "Time savers" (three), "Flavor tips" (two) plus "Fascinating facts" (fun!), "Healthy hints", and two or three complete recipes. There's some chemistry, some history, and loads of helpful advice. All this under "Pie Crusts".The format makes it easy to skip over the hints

you may already know to find what's relevant for you. One gets a thorough culinary education. I mean, you're not going to find secrets of molecular gastronomy here, but you will, even if experienced in the kitchen, find all the myriad little things that guarantee success. Using this book feels like having Julia Child at your side making concise, gentle observations as you proceed. I can't recommend this book highly enough. It's fun to read!

1 of 1 people found the following review helpful. I bought 5 for gifts

By JUDE 24

When I first read about this book I just knew I had to have it. I ended up buying 4 more for gifts. People tell me they refer to it all the time as a reference for cooking information. That's mainly what I use it for; after all I'm 62 years old, and won the Crisco Award trophy at my high school. I took the book into my hair stylist last week and she thought it was great and gave me the money for 5 of them and I had them sent right to her house. I really think this is something everyone should add to their cookbook collection. Don't think twice about buying it.

3 of 3 people found the following review helpful. An Absolute Must Have Kitchen Companion

By Stewbert

I simply cannot do without this book. I first checked it out from the library and realized very quickly that I would need this as a reference full time! I am trying to get away from processed foods (i.e., steak sauce, boxed sides, etc.). This book is invaluable for teaching how to make things from scratch that you may have never thought of. It is also an incredible resource for substitutions (e.g., what to do you if are out of mayonnaise). This book also guides you through "fixing" your dishes that you may have messed up (too much salt, too lumpy, too much liquid, etc.). Most of all, it is like all the neatest cooking tricks you ever dreamed of and more, compiled into one, easy to navigate, and comprehensible book. It is correctly titled! Thank you Mr. Joachim.

Come meet your new best friend in the kitchen. Introducing the big book of home-cooking secrets, fabulous food tips, simple solutions, and recipes to rave about! Whether you cook a little or a lot, plain or fancy, healthy or hearty, for your family or just for fun, this is the one book that does it all--faster and easier than you ever dreamed!

Find out how to choose the juiciest oranges, perk up limp asparagus, chop an onion with no tears, grill a steak to juicy perfection, rescue any oversalted dish, and crack an egg with one hand. Or, if you're simply tired of the same old meals night after night, discover hundreds of easy recipes that put great-tasting food on your table fast. With this book, you can cook anything with skill, confidence, and pleasure--from a moist, juicy Thanksgiving turkey to a healthy chocolate-banana cream pie to your family's favorite chili with a delicious new twist.

Brilliant Food Tips and Cooking Tricks is the book to keep by your side whenever you cook. It's your silent partner, your creative inspiration, and your cooking emergency hotline all rolled into one! This indispensable kitchen companion contains all the practical, down-to-earth cooking wisdom that you will ever need. Learn quick new tricks and clever trade secrets. Discover dozens of recipe rescues. Put a new spin on tried-and-true dishes. Most of all, learn how to cook faster, cook smarter, and have more fun in the kitchen.

You'll find the following special features and many more in this extraordinary book:

- * Over 5,000 brilliant tips on buying, storing, and preparing food; boosting flavor; cooking healthfully; saving time; rescuing failed recipes; and much more
- * More than 900 simple, great-tasting recipes for home cooks
- * Over 200 helpful boxes such as "How Baking Works" and "Four Ways to Flavor Pork Tenderloin"
- * 170 step-by-step illustrations that teach you timesaving techniques
- * More than 150 fascinating food facts and household hints
- * Over 25 useful charts and tables with emergency substitutions, metric conversions, a guide to pan sizes, and much more
- * The combined experience of five top cooking experts
- * Easy-to-use, find-it-fast format

From Publishers Weekly

Organized alphabetically from "Acidity" to "Zucchini" this compendium of cooking techniques, ingredient facts and smart tips is comprehensive and prosaic. Each entry is broken down to its "Basics," with "Problem Solvers," "Time Savers," "Flavor Tips" and "Healthy Hints" that can be ignored or pressed into service as necessary. Joachim (Prevention's The Healthy Cook) includes over 1,000 full-blown recipes, mostly American standards like Pot Roast or Classic Macaroni and Cheese, though a few are more adventurous (Indian Ground Meat Kabobs made with lamb, Black Olive Tapenade). Most are quickly and easily executed, and difficult tasks like prepping artichokes are illustrated with simple drawings. Throughout the book, sidebars feature groups of related recipes such as Five Low-Fat Creamy Salad Dressings or Three Quick Dishes Using Frozen Broccoli (soup, pasta and stir-fry). A feature titled "Fascinating Facts" provides historical tidbits about food. (Peppercorns, for instance, "were once more valuable than gold.") Joachim also offers tips on setting up a kitchen, estimating food for a crowd and throwing a party. At the end of the book he includes charts listing measurement conversions, ingredient substitutes, pan sizes and, for cooks truly in crisis, phone numbers for "Holiday Hotlines" such as the Butterball Turkey Talk-Line. Gourmets will scoff at such low-brow touches (and at the general-audience prose), but kitchen novices will find the content usefully arrayed and presented. (July 11)

Forecast: Rodale has staked out a middle ground between the IDS Dummies series and lush, upscale guides. Joachim, who makes frequent TV appearances, should bring some name recognition to this title, which, combined with the Rodale brand, will achieve solid sales.

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From Booklist

Despite the title's hyperbole, Brilliant Food Tips and Cooking Tricks presents an encyclopedic range of simple and sound advice identifying and describing common ingredients and kitchen techniques. David Joachim offers the confused and questioning cook a helping hand with substitutions and shortcuts such as using pressure cooking to save time or browning meat in a broiler while browning vegetables in a pot before

combining them in a braising pot. He also distinguishes bruschetta from crostini. Recipes illustrate specifically the use of some of Joachim's suggestions. Librarians will find this a helpful volume for answering telephone reference questions from panicky cooks. Mark Knoblauch Copyright American Library Association. All rights reserved Do you want to cook like a pro? Then Brilliant Food Tips and Cooking Tricks is your answer. This exhaustively researched, masterfully organized book will help you be a faster, smarter, better cook. And isn't that what we all want? Pam Anderson, author of How to Cook without a Book and The Perfect Recipe Move over Joy of Cooking. Make way for Brilliant Food Tips and Cooking Tricks. There's enough culinary wisdom and savvy food tips packed into this book to keep you cooking and eating well for a lifetime. Steven Raichlen, author of the award-winning Barbecue Bible, Healthy Latin Cooking, and How to Grill Here, finally, is a great reference book for novice and experienced cooks alike. The A-Z arrangement and accurate cross-referencing make it easy to find all the information you need-- especially when another cookbook gives incomplete or unclear instructions. Brilliant Food Tips and Cooking Tricks is destined to become a classic. Nick Malgieri, author of Chocolate and Cookies Unlimited