



How to Cook Everything: Simple Recipes for Great Food

By Mark Bittman

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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

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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. --
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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. Copyright 1998 Reed Business Information, Inc.

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

From reader reviews:

Barbara Marburger:

Book is actually written, printed, or descriptive for everything. You can realize everything you want by a guide. Book has a different type. As we know that book is important point to bring us around the world. Close to that you can your reading proficiency was fluently. A publication How to Cook Everything: Simple Recipes for Great Food will make you to become smarter. You can feel far more confidence if you can know about every little thing. But some of you think which open or reading some sort of book make you bored. It isn't make you fun. Why they can be thought like that? Have you searching for best book or suited book with you?

Lila Smith:

The book with title How to Cook Everything: Simple Recipes for Great Food has lot of information that you can learn it. You can get a lot of help after read this book. This book exist new expertise the information that exist in this e-book represented the condition of the world at this point. That is important to you to find out how the improvement of the world. This particular book will bring you in new era of the global growth. You can read the e-book on the smart phone, so you can read the item anywhere you want.

Julia Hanson:

The book untitled How to Cook Everything: Simple Recipes for Great Food contain a lot of information on the idea. The writer explains the woman idea with easy way. The language is very simple to implement all the people, so do definitely not worry, you can easy to read the idea. The book was published by famous author. The author provides you in the new era of literary works. You can actually read this book because you can read more your smart phone, or device, so you can read the book with anywhere and anytime. In a situation you wish to purchase the e-book, you can available their official web-site in addition to order it. Have a nice read.

Patricia Dennis:

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