All About Braising The Art Of Uncomplicated Cooking

Molly Stevens

All About Braising: The Art of Uncomplicated Cooking Molly Stevens, 2004-10-17 Winner of the James Beard Foundation Book Award From the perfect pot roast to the fragrant complexity of braised endive, there's no food more satisfying than a well-braised dish. 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 uncomplicated as ever. Molly Stevens's All About Braising is a comprehensive guide to this versatile way of cooking, written to instruct a cook at any level. Everything you need to know is here, including: • a thorough explanation of the principles of good braising with helpful advice on the best cuts of meat, the right choice of fish and vegetables, and the right pots • 125 reliable, easy-to-follow recipes for meat, poultry, seafood, and vegetables, ranging from quick-braised weeknight dishes to slow-cooked weekend braises • planning tips to highlight the fact that braised foods taste just as good, if not even better, as leftovers • a variety of enlightened wine suggestions for any size pocketbook with each recipe.

All About Roasting: A New Approach to a Classic Art Molly Stevens, 2011-11-01 Winner of the James Beard Foundation Award for Best Single Subject Cookbook Winner of the IACP Award for Best Single Subject Cookbook and Best General Cookbook A master teacher provides delicious 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. 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 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 indispensable book for home cooks and chefs. All About Roasting is like having the best teacher in America in the kitchen with you.

Braises and Stews Tori Ritchie,2012-10-26 Enjoy the satisfying flavors of slow-cooked comfort food with this easy-to-use volume brimming with delicious, traditional recipes. Remember those tantalizing smells coming from Grandma's kitchen as

she made her treasured, slow-cooked meals? Braises and Stews brings modern convenience and style to good old-fashioned comfort food. Organized by main ingredient, this handy cookbook dishes up the secrets for making such savory one-pot meals as Classic Pot Roast or Pub Short Ribs. Lighter fare like Coq au Vin prepared with white wine or a Roman-inspired Spring Stew of Favas, Artichokes, and Fresh Peas will appeal to those with smaller appetites. Why stew over dinner when there are so many tasty options to throw in the pot?

The Smitten Kitchen Cookbook Deb Perelman, 2012-10-30 NEW YORK TIMES BEST SELLER • Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. "Innovative, creative, and effortlessly funny. —Cooking Light Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, The Smitten Kitchen Cookbook is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion. Look for Deb Perelman's latest cookbook, Smitten Kitchen Keepers!

The Best American Recipes 2003-2004 Fran McCullough, Molly Stevens, 2003 A collection of 150 recipes selected as the best from hundreds of sources, including appetizers, soups, salads, breakfast and brunch foods, main and side dishes, breads, desserts, and drinks.

One Potato, Two Potato Roy Finamore, Molly Stevens, 2001 Everyone loves potatoes. This book transports cooks beyond the usual side dishes and introduces them to the secrets and specialties of great chefs and cooks the world over. Finamore shows how to prepare spectacularly simple appetizers, including dips, chips, and showstopping cocktail potatoes made from a few ordinary ingredients. He presents dozens of soups and salads, including rich Summer Vichyssoise and Herb Garden

Potato Salad. There are more than fifty main-dish possibilities, suchas Sunday Lamb with Proper Roast Potatoes and Chicken Stuffed with Potatoes and Shiitake Mushrooms -- not to mention a sophisticated rendition of Shepherd's Pie. The potato turns up as the hidden ingredient in such breads as Potato Cheddar Bread with Chives and in such desserts as moist Farmhouse Chocolate Cake. Finamore shows how to master crisp steak fries, silky mashes, and sumptuous gratins. A bonus feature of the book is the sweet potato, in dishes from a delightfully nostalgic Baked Sweet Potatoes with Marshmallow to an urbane Semifreddo with Chocolate Sauce.

Cooking for You Robert Carrier, 1973

Ruhlman's How to Braise Michael Ruhlman, 2015-02-10 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. According to James Beardaward 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. That is true cooking, cooking that engages both mind and soul. Among the recipes featured in this second book in Ruhlmans'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 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 colorphotographs showcasing both finished dishes and step-by-step cooking techniques.

How to Cook Without a Book Pam Anderson, 2000 Recalling an earlier era when cooks relied on sight, touch, and taste rather than cookbooks, the author encourages readers to rediscover the lost art of preparing food and use their imagination in the kitchen.

The Best Recipes in the World Mark Bittman, 2009-02-25 The author of How to Cook Everything takes you on the culinary trip of a lifetime, featuring more than a thousand international recipes. Mark Bittman traveled the world to bring back the best recipes of home cooks from 44 countries. This bountiful collection of new, easy, and ultra-flavorful dishes will add exciting new tastes and cosmopolitan flair to your everyday cooking and entertaining. With his million-copy bestseller How to Cook Everything, Mark Bittman made the difficult doable. Now he makes the exotic accessible, bringing his distinctive nofrills approach to dishes that were once considered esoteric. Bittman compellingly shows that there are many places besides Italy and France to which cooks can turn for inspiration. In addition to these favorites, he covers Spain, Portugal, Greece, Russia, Scandinavia, the Balkans, Germany, and more with easy ways to make dishes like Spanish Mushroom and Chicken Paella, Greek Roast Leg of Lamb with Thyme and Orange, Russian Borscht, and Swedish Appletorte. Plus this book is the first to emphasize European and Asian cuisines equally, with easy-to-follow recipes for favorites like Vietnamese Stir-Fried Vegetables with Nam Pla, Pad Thai, Japanese Salmon Teriyaki, Chinese Black Bean and Garlic Spareribs, and Indian

Tandoori Chicken. The rest of the world isn't forgotten either. There are hundreds of recipes from North Africa, the Middle East, and Central and South America, too. Shop locally, cook globally-Mark Bittman makes it easy with: • Hundreds of recipes that can be made ahead or prepared in under 30 minutes • Informative sidebars and instructional drawings explain unfamiliar techniques and ingredients • An extensive International Pantry section and much more make this an essential addition to any cook's shelf The Best Recipes in the World will change the way you think about everyday food. It's simply like no other cookbook in the world.

All About Dinner Molly Stevens,2019-11-05 Like most of us, Molly Stevens has no team of prep cooks, no vast pantry, and no one paid to clean up her home kitchen. What she does have are delicious, time- tested recipes made from easy-to-find ingredients, collected for the first time in All About Dinner. These are the dishes that Stevens loves most, the ones her students clamor for: an Arugula Salad with Peaches, Basil Vinaigrette and Sunflower Seeds; an elegant Creamy Parsnip-Leek Soup; a Butter-Poached Shrimp with Fresh Tomatoes and Garlic; and an Apple and Triple-Ginger Crisp. Building on the foolproof clarity of her previous cookbooks, each recipe is designed to impart solid kitchen skills while encouraging home cooks to expand their personal repertoires by mastering everyday favorites like simple pasta, hearty stew, and tempting savory and sweet snacks. A gorgeous collection of balanced meals, packed with flavor, All About Dinner will entice busy cooks back into their kitchens.

Slow Fires Justin Smillie, Kitty Greenwald, 2015-11-03 The celebrated chef of Upland explores the fundamental techniques of braising, roasting, and grilling--and shows you how to see them in new ways, to learn the rules to break them. The chapters begin with thorough lessons on these basic methods. From there, the recipes evolve to feature variations on the techniques, altering ratios of moisture, intensities of heat, reversing expected processes. Sometimes the techniques are surprising, like braising chicken leggs in the juices created by overcrowding a pan of peppers. And sometimes the results are unbelievable, like tender peppercorn-crusted short ribs, made by first steaming the ribs before searing them to a spicy crisp. This is a book about delighting in the details, about cooking by hand, about learning to see and smell and touch like a modern master. It's a book you will keep, read, learn, and cook from for years to come.

The New Best Recipe, 2004 From the editors of Cook's Illustrated--Dust jacket.

The Butcher's Apprentice Aliza Green, 2012-06-01 The masters in The Butcher's Apprentice teach you all the old-world, classic meat-cutting skills you need to prepare fresh cuts at home. Through extensive, diverse profiles and cutting lessons, butchers, food advocates, meat-loving chefs, and more share their expertise. Inside, you'll find hundreds of full-color, detailed step-by-step photographs of cutting beef, pork, poultry, game, goat, organs, and more, as well as tips and techniques on using the whole beast for true nose-to-tail eating. Whether you're a casual cook or a devoted gourmand, you'll learn even more ways to buy, prepare, serve, and savor all types of artisan meat cuts with this skillful guide.

Molto Italiano Mario Batali,2005-05-03 The trick to cooking is that there is no trick. —Mario Batali The only mandatory Italian cookbook for the home cook, Mario Batali's MOLTO ITALIANO is rich in local lore, with Batali's humorous and enthusiastic voice, familiar to those who have come to know him on his popular Food Network programs, larded through about 220 recipes of simple, healthy, seasonal Italian cooking for the American audience. Easy to use and simple to read, some of these recipes will be those as seen on TV in the eight years of Molto Mario programs on the Food Network, including those from Mediterranean Mario, Mario Eats Italy, and the all-new Ciao America with Mario Batali. Batali's distinctive voice will provide a historical and cultural perspective with a humorous bent to demystify even the more elaborate dishes as well as showing ways to shorten or simplify everything from the purchasing of good ingredients to pre-production and countdown schedules of holiday meals. Informative head notes will include bits about the provenance of the recipes and the odd historical fact. Mario Batali's MOLTO ITALIANO will feature ten soups, thirty antipasti (many vegetarian or vegetable based), forty pasta dishes representing many of the twenty-one regions of Italy, twenty fish and shellfish dishes, twenty chicken dishes, twenty pork or lamb dishes and twenty side dishes, each of which can be served as a light meal. Add twenty desserts and a foundation of basic formation recipes and this book will be the only Italian cooking book needed in the home cook's library.

The Joy of Writing a Great Cookbook Kim Yorio,2015-05-12 With more than 20 years in publicity under her belt, Kim Yorio has worked with the biggest names in the food world, including Julia Child, Jamie Oliver, Ina Garten and Rachael Ray, as well as esteemed brands like Calphalon, Sur La Table, Nudo Italia and Taste #5. Now, with this must-have guide to success, you can get the secrets on how to make your cookbook stick out from the pack from a culinary marketing master. Whether you're a restaurateur looking for promotions or a great home chef hoping to share your exceptional recipes, with Kim's years of knowledge printed on the page you'll be able to create the bestselling cookbook of your dreams. Kim instructs on everything from what cookbook concept is right for you, how to select the perfect recipes, how to have a captivating voice on paper and of course, how to market your book once its published. With The Joy of Writing a Great Cookbook, Kim Yorio leaves no stone left unturned, putting you on the straight path to a bestseller.

The Cook You Want to Be Andy Baraghani,2022-05-26 Andy Baraghani is the ex-Chez Panisse chef behind many of Bon Appetit's viral recipes - favourites like Cauliflower Bolognese, Tahini Ranch Dressing, and Ramen Noodles with Miso Pesto - he creates wow-factor flavours, delivers beautiful and satisfying meals with minimal fuss and reworks well-known dishes in utterly delicious ways. Andy's love of flavour began with the comforting dishes of his Iranian parents' immigrant household. Blending the home cooking of his upbringing and his professional training, Andy evolved into a culinary influencer by asking himself, 'What kind of cook do I want to be?'. In answering that question for himself - the cook who can balance flavours and the cook who makes a perfect salad, for example - he became known for trying new techniques, working with easy-to-find but

underused ingredients, and creating unexpected combinations. Among his debut cookbook's 120 recipes and 120 sumptuous photographs you'll find for new surefire hits, such as Roasted Beetroot with Mint and Sesame, Pomegranate-Glazed Chicken Legs with Buttery Almonds, plus dozens of dishes to refresh and expand your weekly repertoire. In essays throughout the book, Baraghani shares convictions and key lessons. This cookbook is a genre-breaking cookbook of transformative techniques and recipes that will guide all to become the kind of cook that they want to be.

Susanna Foo Fresh Inspiration Susanna Foo, 2005-09-02 Susanna Foo, the leading Chinese chef in America and the winner of two James Beard Awards, has been hailed as an innovator by Gourmet, Food & Wine, Esquire, the New York Times, and many other publications. By substituting fresh ingredients for canned ones and readily available items for hard-to-find imported ones, she has put a fresh face on Chinese food, first in her restaurant in Philadelphia, Susanna Foo Chinese Cuisine, then in her award-winning book of the same name, and most recently in her acclaimed restaurant in Atlantic City, Suilan by Susanna Foo. In Susanna Foo Fresh Inspiration, she takes an even more revolutionary approach. Rather than recreating the dishes of the past, she redefines Chinese cooking and broadens its reach. Although being Chinese defines who I am and the way in which I think about food, I refuse to be limited by a single tradition: my primary goal is to preserve the natural flavor and integrity of the ingredients, she writes in the introduction. Cooking this way has resulted in an unexpected bonus: my food is even simpler to prepare than before. Indeed, the recipes in this book are so radically simple, so fresh and easy to prepare, that they may even change your ideas about what Chinese cooking is. Many of the recipes, such as Wok-Shaking Shrimp with Pink Peppercorns and Korean Pancakes served with Citrus-Cured Salmon, are reinterpretations of traditional dishes. Like much of Susanna's food, Ten-Vegetable Vegetarian Hot-and-Sour Soup, White Corn Soup, and Brussel Sprouts and Portobello Mushrooms were inspired by the wealth of fresh produce that she encountered for the first time when she came to this country. Some dishes, like Braised Pork Belly and Crispy Jumbo Shrimp with Caramelized Orange Sauce, are much-requested specialties of her restaurants, while others are homey and utterly approachable: Salmon Braised with Soy and Ginger, Roasted Five-Spice Pork Tenderloin, Grilled Lamb Chops with Roasted Sesame Marinade, and Roast Chicken with Peppercorn Rub. Still others, such as Mandarin Potato Salad with Cellophane Noodles, Sautéed Artichoke Hearts, and Beet, Rhubarb, and Grapefruit Salad, offer startling new treatments of familiar ingredients. With striking full-color photographs, Susanna Foo Fresh Inspiration is a fresh invitation to cooks at all levels to roll up their sleeves and head to the kitchen.

History of American Cooking Merril D. Smith,2013-01-09 Ideal for American history and food history students as well as general readers, this book spans 500 years of cooking in what is now the United States, supplying recipes and covering the how and why of eating. This book examines the history and practice of cooking in what is now the United States from approximately the 15th century to the present day, covering everything from the hot-stone cooking techniques of the Nootka

people of the Pacific Northwest to the influence of Crisco—a shortening product intended as a substitute for lard—upon American cooking in the 20th century. Learning how American cooking has evolved throughout the centuries provides valuable insights into life in the past and offers hints to our future. The author describes cooking methods used throughout American history, spotlighting why particular methods were used and how they were used to produce particular dishes. The historical presentation of information will be particularly useful to high school students studying U.S. history and learning about how wartime and new technology affects life across society. General readers will enjoy learning about the topics mentioned above, as well as the in-depth discussions of such dishes as fried chicken, donuts, and Thanksgiving turkey. Numerous sample recipes are also included.

Will Write for Food Dianne Jacob, 2015-07-14 The go-to soup-to-nuts guide on how to really make money from food writing, both in print and online With recipe-driven blogs, cookbooks, reviews, and endless foodie websites, food writing is ever in demand. In this award-winning guide, noted journalist and writing instructor Dianne Jacob offers tips and strategies for getting published and other ways to turn your passion into cash, whether it's in print or online. With insider secrets and helpful advice from award-winning writers, agents, and editors, Will Write for Food is still the essential guide to go from starving artist to well-fed writer.

Ignite the flame of optimism with Crafted by is motivational masterpiece, Fuel Your Spirit with **All About Braising The Art Of Uncomplicated Cooking**. In a downloadable PDF format (PDF Size: *), this ebook is a beacon of encouragement. Download now and let the words propel you towards a brighter, more motivated tomorrow.

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