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# Things Cooks Love: Implements, Ingredients, Recipes



## Synopsis

Things Cooks Love is a true celebration of food--more than 300 pages packed with wonderful recipes from around the world plus tips, techniques and in-depth looks at ingredients, tools, cookware and more. From selecting the perfect chef's knife to preparing Cornish hens al mattone, if you love to cook, this book will become the cornerstone of your global kitchen. A sampling of recipes you'll find in the book: Pizza with Radicchio, Pears, Gorgonzola, and Walnuts, Chicken, Shrimp and Chorizo Paella, Lamb Tagine with Artichoke Hearts, Dried Apricots and Preserved Lemons, and many, many more. Highlights include: Equipping your Kitchen:Â Cooks know having fun in the kitchen depends on having the right tool for every task. Things Cooks Love opens with comprehensive lists of basic cookware and tools. It's an ideal reference for equipping your kitchen, expanding your collection or simply learning more about the tools you already have. The Global Kitchen:Â An ultimate wish list for the passionate cook, Things Cooks Love helps take your kitchen to a new level of global sophistication. You'll find comprehensive looks at the implements of global cuisines, detailed lists of essentials you'll want in the pantry for a culinary tour, plus delicious recipes to put it all together. Recipes, Tips and Techniques:Â Things Cooks Love is packed with invaluable recipes and wisdom to help make cooking easier and more fun. From the best way to peel a tomato or clarify butter to inspirational quotes and advice from trusted experts, discover great ways to hone your skills and get more enjoyment out of your time in the kitchen.

## Book Information

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## Customer Reviews

This globe-trotting collection from the Seattle-based cookware chain Sur la Table uses cooking equipment as its inspiration. Authored by Simmons, who writes for Food & Wine and Cooking Light, this book recognizes that having the most suitable tool is critical to fun and successful food preparation. In the opening chapters, Simmons outlines the basic items a home cook should stock, like a peeler and whisk, before moving on to more sophisticated tools, e.g., a karahi (an Indian wok) and mattone (an Italian terra cotta press). From there, the book is organized by implement: a recipe for a chef's torch, for example, is Roasted Asparagus and Tomatoes with Bubbling Mozzarella; a pommes anna pan produces, well, Pommes Anna with Herbs and Mushrooms. The recipes appeal to a new cook with their precision, so homemade crepes or fresh sushi will seem accessible, especially with the most suitable tool at hand. (May) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

As clever as it is useful, rich with color photographs, short cuts, and care and cleaning tips. --The Kansas City Star  
Must-have book for cooks at every level from the newlyweds to the seasoned cook.  
--Healthcastle.com

I enjoy this book for the way it shows me what various kitchen gear is for, and how and what to cook with it. The price I got it at made it a great deal for me, as I enjoy cooking and like to discover new techniques for the kitchen. I did remove one star because I just couldn't get away from feeling like Sur La Table was using this as an advertisement for stuff sold in their store, however.

What an interesting idea: a cookbook that highlights a kitchen gadget and then gives you a recipe or two to try out. So if you've been wondering what to do with that mandoline, this is the book for you. If your best friend gave you a tortilla press for Cinco de Mayo, have this book got the recipe for you! If you love to cook and have wondered whether it was worth getting some of the things you've seen on the cooking shows, take a look at the recipes and decide for yourself if the gadget and the recipe are enough to keep you intrigued.

I read some of the other reviews for this book and had to add my opinion. The other reviews talked about the presentation of the book, the corporate tone, etc. All I want to say, is this book has some of the best recipes I've ever eaten! My husband is an amateur chef. He owns 100 cookbooks. He's made some pretty fantastic dishes. He's made about 5 of the recipes in this book so far, and each time, they've been fantastic. 5 star taste. Wonderful. So, for myself, all I care about are the recipes

in this book and those are wonderful!

I love the tips on some pages. I have been cooking for 40+ yrs and thought I knew most everything...not! I have bookmarked quite a few pages with Post-it's. I love reading cookbooks and love that I can get them so inexpensive when I get used ones listed on .

Great book, terrific condition. Would definitely order from this vendor again.

Ever wondered what to do with that tagine you got for Christmas, or if there's anything else you can do with a potato ricer? Why you might want a food mill, even though you have a food processor? It describes how to choose and use all the weird and wonderful kitchen gadgets, and also lists and more importantly explains the pantry ingredients you also might want to have. It also has a few recipes for each gadget. This is a great book for anyone who has several cookbooks, and wants to take the next step.

Sur La Table provides another stunning cookbook reference that can easily be a coffee table book. The pictures are outstanding and the wealth of information can aid even the most advanced cooks. I highly recommend!

exactly as advertised. a good mix of recipes and information, which is great for some like me who doesn't know much about the recipes or the gear involved. pretty cool for those of us who want to learn more but don't have the culinary arts teacher there with us.

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