Notes on Cooking is a top pick for any who find cooking to be a favorite pastime. It is an essential primer that can help anyone become a better cook -- without a single recipe. The book's 217 notes deliver the indispensable culinary truths, the highest standards of conduct, and the timeless gems of cooking wisdom that have been taught and passed down by top chefs for generations. Here is what every cook needs to know, beyond the recipe. In assertive, no-nonsense language, the notes provide explanatory commentary, helpful examples, and rare quotes by great chefs and others as diverse as Georges Auguste Escoffier, Leonardo da Vinci, Daniel Boulud, and Alice Waters. They include, as well, life lessons about how to bring delight, how to recognize quality, and how to see beauty in simplicity that are as valuable outside the kitchen as they are inside. Until now, such enduring good advice has rarely been found outside a professional setting. For the beginner wanting to improve, the seasoned expert looking to review the highest culinary standards, or the food lover seeking a fascinating glimpse into the pursuit of epicurean excellence, Notes on Cooking provides a unique and invaluable apprenticeship. Notes on Cooking is the second in the acclaimed Notes on... series by RCR Creative Press. The first was Notes on Directing by Frank Hauser and Russell Reich, a triple award-winner endorsed by Dame Judi Dench, Sir Ian McKellen, Sir Tom Stoppard, Sir Richard Eyre, Rosemary Harris, and Edward Albee.

Features:

Concise at 143 pages, including the index and several appendices, accessible and authoritative, this punchy little book commands attention to detail, from the elements of food safety to organization to picking the right egg for baking or boiling.
Costello, a cooking teacher and owner and chef of Gotham Caterers, N.Y., learned her craft from classical chefs and Reich pioneered the snappy, declarative format in his first book, Notes on Directing, with Frank Hauser.

Most experienced cooks will be familiar with 95 percent of these precepts, though it still makes for fun reading and good habits can always use reinforcement. But really this is a great book for novices and less confident cooks.

From reading a recipe to understanding the cook's job, assembling (and caring for) the proper tools, shopping, storing and preparing ingredients before beginning to cook, there is all the practical and wise advice a cook needs in short, numbered, to-the-point commands.

Proceeding with the cooking itself the authors tackle approach (tasting, thinking), temperature, the pantry, stocks and sauces. And then it's on to the central element - meat, seafood, poultry, produce, as well as baking, dairy and eggs, wine and spirits. They conclude with repairing and learning from mistakes, and attending to presentation, then finish with three very brief and useful appendices: food pairings, kitchen essentials and book recommendations.

A charming and entirely useful book.

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Notes on Cooking: A Short Guide to an Essential Craft (Notes on...) by Russell Reich - 5 Star Customer Reviews and Lowest Price!