



The Cook's Bible: The Best of American Home Cooking

By Christopher Kimball

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The Cook's Bible: The Best of American Home Cooking By Christopher Kimball

The Cook's Bible takes the mystery out of preparing a great meal. What's the ideal ratio of oil to vinegar in a vinaigrette? Kimball gives you the answer: 4 1/2 to 1. What's the secret to perfect roast chicken? A 375(degree) oven and a 170(degree) internal temperature for the thigh. How about the toughest kitchen challenge of all, piecrust? Kimball makes it easy with the right ingredients (including Crisco and butter) and illustrated step-by-step instructions. For these and the rest of America's best-loved dishes - vegetable soup, poached salmon, roast beef, barbecued ribs, homemade pizza, waffles, chocolate chip cookies, and many others - Kimball has tested and retested to deliver the definitive recipes. In addition to these master recipes, Kimball also serves up a generous helping of appealing variations - nearly 450 recipes in all. Throughout, Kimball elucidates kitchen procedures - butterflying a chicken, for instance, or dicing an onion - with more than 250 beautifully rendered step-by-step illustrations. And he also provides lucid guidance on what kitchen equipment you need and what you can live without - a microwave oven is optional, but good knives are essential - including brand names, model numbers, and prices. From recipes to techniques to equipment, here is a one-volume master class in American home cookery, a cooking school in print for beginners and experienced cooks alike.

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The Cook's Bible: The Best of American Home Cooking By Christopher Kimball Bibliography

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Editorial Review

From Publishers Weekly

What Gideon is to the hotel room, Kimball will soon be to the kitchen: inspirational, informative and probably ubiquitous. In this compendium of facts and firm opinions, the founding editor of *Cook's Illustrated* magazine details the research that informs his positions on the best pots, thermometers and knives and the value of pasta machines, microwaves and ice-cream makers. This evaluative approach extends to the 400 intensively tested recipes that advocate preferred methods for cooking rice, grains, fish, meat, poultry, sweets and more. Kimball dispels many widely held misconceptions as he asserts that an overnight soaking of dried beans is "vastly preferable" to a quick-soak and that a tightly trussed bird will roast unevenly. It took 33 tries in Kimball's count before he achieved the perfect pie crust; following his progress is like solving a delicious mystery. Some bread bakers may question the author's praise for rapid-rise yeast and his declaration that saltless bread is "inedible" (thereby dismissing a tradition of Tuscan bread-making), but these are quibbles about a highly personal book that tells not only how to prepare specific foods but why. For many, Kimball, who comes across as a purist's Martha Stewart, will be the ultimate source for such kitchen basics as the best method for roasting beef (a speedy 400 degrees for tenderloin; a more leisurely bout at 250 for tough bottom round). Kimball's experiments demonstrate that even experienced cooks don't know all the answers, although everyone will know more after reading this impressive compilation. 200 halftone illustrations not seen by PW. 40,000 first printing; BOMC/Good Cook selection; author tour.

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From Library Journal

Kimball was the founding editor of the original, much-loved *Cook's* magazine, which he revived several years ago as *Cook's Illustrated*. Here he offers his culinary knowledge in 50 chapters, from What To Buy for the Kitchen to Baked Fruit Desserts, with dozens of photographs and step-by-step line drawings. The approach follows that of the magazine, where, for example, chicken may be roasted 15 different ways to determine "the best" way to cook it, or 40 batches of chocolate chip cookies are baked to find "the best" recipe. Some readers will find the detailed accounts of all the retesting and experimenting fascinating, while others will probably prefer just the recipes that resulted and less of the background. Sometimes the emphasis seems a bit odd—for example, there's a chapter on pasta sauces and another on how to make ravioli, but none on making basic pasta dough and using it for different shapes. Kimball is a man of strong opinions ("very few home cooks have a salt box, but everyone needs one"), and his very personal book will not be for everyone. Recommended for larger collections.

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From [Booklist](#)

The term *bible* generally brings to mind an authoritative, comprehensive guide to a discipline. Kimball's *Cook's Bible* strives less for comprehensiveness than for practicality and accessibility to the competent American home cook. In the tradition of James Beard and other champions of American cuisine, Kimball counsels American cooks to be proud of their heritage and shun pretensions. Nevertheless, he is realistic enough to recognize that the American melting pot is still bubbling away, and dishes that seemed exotic only a few years ago now have the status of standard classics. Because of the many tables included in the book and its "master recipe" approach, this volume may prove helpful in libraries' cooking reference collections.

Mark Knoblauch

Users Review

From reader reviews:

Holly Taylor:

In this 21st millennium, people become competitive in most way. By being competitive at this point, people have do something to make these individuals survives, being in the middle of the actual crowded place and notice by means of surrounding. One thing that sometimes many people have underestimated the idea for a while is reading. That's why, by reading a reserve your ability to survive boost then having chance to endure than other is high. To suit your needs who want to start reading a new book, we give you this The Cook's Bible: The Best of American Home Cooking book as starter and daily reading guide. Why, because this book is usually more than just a book.

Erik Herrera:

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Ruth Snider:

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Rosa Felton:

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