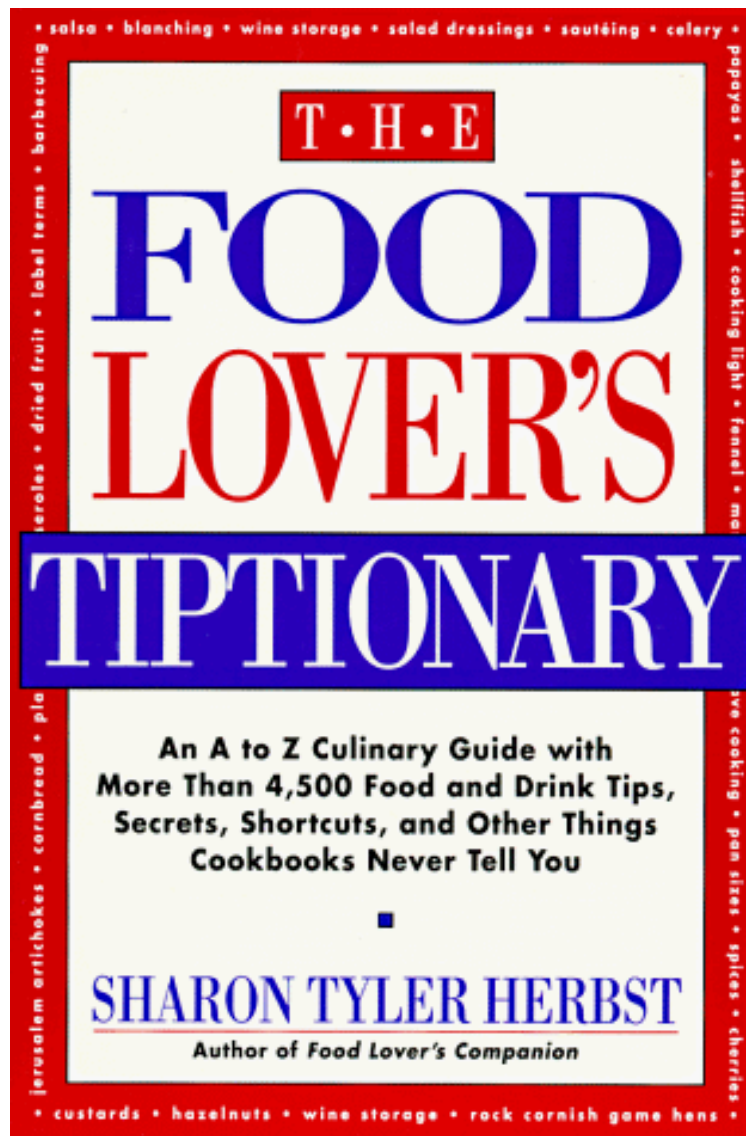


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The Food Lover's Tiptionary: An A to Z Culinary Guide with More Than 4000 Food and Drink Tips,

Sharon Tyler Herbst

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Sharon Tyler Herbst : The Food Lover's Tiptionary: An A to Z Culinary Guide with More Than 4000 Food and Drink Tips,, before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Food Lover's Tiptionary: An A to Z Culinary Guide with More Than 4000 Food and Drink Tips,

0 of 0 people found the following review helpful. Five StarsBy Wendy J.Excellent0 of 0 people found the following review helpful. EducationalBy Customer4064This book is not a cookbook. This is a book on how to cook. It explains how to prepare food and why you prepare the food. It is great for someone who is clueless in the kitchen such as myself.0 of 0 people found the following review helpful. Very InformativeBy Cruiser100Everything you need to know about preparing food is here. Loaded with tips and suggestions. We liked ours so much, We bought this book as a gift.

Sharon Tyler Herbst, culinary tipster extraordinaire, has collected thousands of shortcuts and hints on hundreds of subjects including foods, beverages, cooking techniques, measuring, kitchen equipment, substitutions, and even cleaning up. Essential for both the experienced and beginning cook, this handy kitchen encyclopedia is packed with cooking ideas and fast, accurate answers to culinary questions.

.com Sharon Herbst's Tiptionary is much more than a "Dear Abby" of cooking. Take bread, for instance. Did you know that one beaten egg has the leavening power of half a teaspoon of baking powder? That breads made without fat, like French bread, have shorter shelf lives because fat holds the moisture in? That if you're going to use a glass pan instead of metal, you ought to reduce the oven by 25 degrees? The tips go on and on, simple enough for any novice to understand and appreciate, extensive enough for the most experienced cook to learn a thing or three. From abalone (should be alive when purchased, cooked within a day, pounded for tenderness, and not overcooked lest it toughen) to yogurt (is storable for up to ten days after the carton date, can be substituted for sour cream in baked goods, and keeps the intestinal system full of healthy bacteria--though not if it's been frozen), Herbst's culinary guide divulges more than 4,500 facts, shortcuts, and remedies on everything to do with food and drink. If you didn't take notes whenever Mom uttered some crumb of kitchen wisdom, and don't want to call her every time you overbeat the whipped cream, curdle the soup, and can't get a jar to open, it's no longer a calamity. The Tiptionary tells you the approximate volumes of common pan sizes, instructs that pecans have a fat content over 70 percent, and explains how to eradicate a lingering onion odor (from kitchen, hands, and breath). Because it's compact and wastes no space on color plates or fancy illustrations, there's room, and certainly a place, for the Tiptionary in even the most petite of kitchens. --Stephanie GoldFrom Library JournalHerbst, author of *Cooking Smart* (LJ 5/15/92), appears frequently on Good Morning America to offer "Sharon's Tips." Here, with the goal of letting cooks avoid common "culinary land mines," she presents hundreds of useful tips, quick fixes, and minirecipes and ideas. Even experienced cooks will find new information, and any cook will find ways to make life in the kitchen easier. Though filled with facts, the text is very readable; the Tiptionary is not only invaluable as a reference but fun to browse through. Highly recommended.Copyrigh 1994 Reed Business Information, Inc.From BooklistHerbst, who informs and entertains Good Morning America viewers, brings the same acumen and style to this printed collection of culinary knowledge. Food, drink, utensils, methods, even lightning-fast recipes, update or initiate those who want to enjoy food work and do it well. Older books may cover some of the same territory, but Herbst devotes more attention to the ramifications of technology on food: pesticides and other food hazards, much expanded nutrition information, microwaves, and food processors. She also shares advice about the "new" foods of the nineties, such as beans, pasta, and homemade bread (she is a whiz on baking generally). There is so much information here, more than 4,500 tips, that everyone with an appetite will find plenty of inspiration. Virginia Dwyer