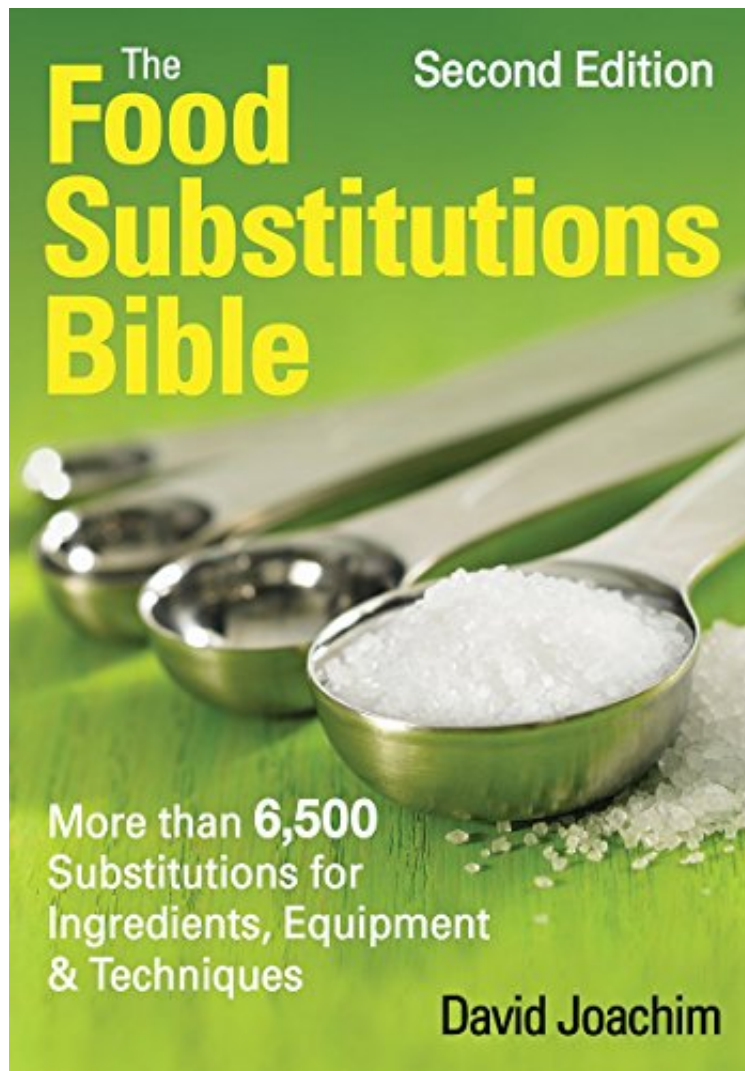


(Ebook free) The Food Substitutions Bible: More Than 6,500 Substitutions for Ingredients, Equipment and Techniques

The Food Substitutions Bible: More Than 6,500 Substitutions for Ingredients, Equipment and Techniques

David Joachim

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David Joachim : The Food Substitutions Bible: More Than 6,500 Substitutions for Ingredients, Equipment and Techniques before purchasing it in order to gage whether or not it would be worth my time, and all praised The Food Substitutions Bible: More Than 6,500 Substitutions for Ingredients, Equipment and Techniques:

12 of 12 people found the following review helpful. great helpBy L. HuntAlmost any substitution you need! And more than one substitution is usually offered. They even tell you how many mini-marshmallows make up a large

marshmallows; that's helpful. No one wants to buy marshmallow creme for one recipe calling for 1/2 cup...and then wonder what to do with the rest. Instead, make your own creme with marshmallows of any size and some corn syrup...Voila! I also like the boxes beside some ingredients, showing ounces, grams, cups, tablespoons. THAT is most helpful. After having this book for two years, I still find it a great help, referring to it several times a month. 0 of 0 people found the following review helpful. Every Kitchen Needs This By Rebecca Emmons I am so glad I bought this! I'm astonished at the number of ingredient substitutions, for foods I've never even heard of. But what has been most useful has been lists of substitutions for things like whipping cream or certain beans. It's helping me use what I have at home and therefore save time (fewer trips to the store) and money (using what I already have, so it doesn't go bad, and also not having to spend more money on special ingredients). It's also helping me prepare more meals from scratch, because lacking one or two ingredients is no longer a deal-breaker. For someone like me, who is experienced in the kitchen but still learning how to be more fluid and flexible and "intuitive," a book like this is essential. I bought a second copy to give to a friend whose son was just diagnosed with some unusual food allergies. This will help her be able to prepare meals that will help her son eat in common with the rest of the family, and she is so excited to have this book now. 17 of 18 people found the following review helpful. Belongs in every kitchen By C. Ebeling This book deserves 5 stars on several accounts: 1) Sheer number of and variety of ingredients included; I thought I was fairly well read on food but I am learning all matter of new things--jaggery, anybody? Caerphilly? 2) Cookware is listed, too. 3) Lay-out: items are listed alphabetically, each with a straightforward description and specific quantities of the recommended substitutions. 4) Obviously, a lot of very careful research went into this reference. 5) I've had it several months now and it continues to prove its usefulness time and time again. The guiding scenario for the book is the cook who is trying to follow a recipe faithfully but lacks a required ingredient or implement. This is not for the person who has food allergies and sensitivities--most substitutions are from the same family of foods. Likewise, the cook who wants to make the stew calling for a cup of mushrooms but has a mushroom phobe in the family and is looking for something else to take their place is not going to find that kind of information.

Cooks need information on how to substitute ingredients -- often in a hurry. This expanded, updated and revised edition of the IACP-award-winning reference puts even more useful cooking information at the fingertips of home cooks. This reissue is perfectly timed as the perfect companion to the new, second edition of *The Cook's Essential Kitchen Dictionary*. This comprehensive, easy-to-use guide is organized from A to Z, with thousands of alternatives that can quickly and easily solve on-the-spot cooking dilemmas. Whether a substitute for a key ingredient or utensil, or simply how to create a different flavor or texture, there is a wealth of fresh and enjoyable ideas that will inspire confidence in the kitchen. This Second Edition is 25 percent bigger, with 1,500 new substitutions, 5 new ingredient guides and measurement tables, expanded entries and reference material plus 50 new recipes. When a cook is caught in a pinch, these valuable tips are very handy: No powdered mustard? Substitute 1 tsp (5 mL) powdered mustard with 1 tbsp (15 mL) prepared mustard minus 1 tsp (5 mL) liquid from the recipe. No Bialy? Just substitute an onion or plain bagel (thicker) or 1 soft pretzel. This book is practical and enjoyable as a reference, and will inspire fresh ideas with all the crucial information needed to improvise with confidence at home or in a commercial kitchen.

Editor's Pick. It may not be the first book to catch your eye on the bookstore shelf, and it won't dazzle you with stunning photography or passionate prose. But *The Food Substitutions Bible: More Than 6,500 Substitutions for Ingredients, Equipment and Techniques, 2nd Edition* is one you'll use often and for which you likely will, on more than one occasion, thank author David Joachim out loud. How many times have you begun cooking only to find that you don't have everything you need? No need to throw up your hands or toss your plans. Just turn to Joachim. If you cook a lot, you'll find his classic to be a prized possession -- an indispensable guide that will save the day when you're faced with last-minute dilemmas or missing ingredients and save you from more than a few ruined meals and disappointing dinner parties. (Kate Jackson *Today's Diet and Nutrition Magazine* 2011-02-14) If you're building a cookbook library or looking for a last-minute gift, pick up a copy of "The Food Substitutions Bible," by David Joachim. The newly released second edition has hundreds of new ideas for substitutions in the kitchen, whether the issue is cooking techniques, equipment or, of course, ingredients for recipes. (Don't like the calories in whipped cream? Evaporated milk, which whips up nicely, is a good, low-calorie alternative.) Bon appetit! (Wall Street Journal 2010-12-20) The answers to so many questions are found here. (Bonnie Benwick *Washington Post* 2010-11-30) Perhaps the most useful book ever written for the home cook. This encyclopedia-style book has over 6500 substitutions for ingredients, equipment and techniques. Simply look up the item you need to replace, because yet again you have gone to the grocery store and failed to remember the one thing you went in specifically to get . . . The whole book is just a wonderful and helpful endeavor. . . one of the rare books I would recommend for everyone. . . Even those people run out of eggs once in a while. (Theresa Albert My Friend in *Food Blog* 2011-07-25) I do recommend 'The Food Substitutions Bible' for yourself and a copy for a friend that loves to cook. (Irene Watson *Reader Views* 2011-01-04) [of previous edition:] A blessing to cooks all over... 5,000 substitutions for almost every kind of food, ingredient and measurement imaginable. (Jo Ellen O'Hara *Birmingham News* 2005-10-26) [of previous

edition:] Packed with useful information... more than two pages of substitutes for butter alone. (Janice Okun Buffalo News 2005-12-25)[of previous edition:] Offering practical information and great ideas, this book is packed with creative solutions for the home kitchen as well as the commercial. (Detroit News 2005-09-29)[of previous edition:] This is the book to turn to when you've found what you want to make in another cookbook but are unable or unwilling to run to the store for a special ingredient or pan. (Kim Davaz Eugene Register-Guard 2005-12-07)[of previous edition:] [This] is one of the best resources on the subject. (Jill Wendholt Silva Houston Star-Telegram 2009-08-07)[of previous edition:] It is truly the bible of food substitutions and should be in every reader's kitchen. It is alphabetized from Abalone to Zugenwurst to Zwieback and includes over 600 pages and 5,000 substitutions for every ingredient, piece of equipment or technique you could ever imagine. There are even two pages of substitutions for butter! (Sue Epstein Jerusalem Post 2009-09-24)[of previous edition:] From abalone to zwieback, The Food Substitution Bible by David Joachim is one of the best resources on the subject. (Kansas City Star 2009-10-27)[of previous edition:] More than 5,000 substitutions for almost every type of food... directions for making reliable replacements. (Sharon Thompson Knight Ridder Newspapers 2005-09-28)[of previous edition:] This great book is packed with more than 5,000 creative solutions and fascinating info on everything from exotic ingredients to common cooking techniques. (Lynn Nusom Las Cruces Sun-News 2005-11-15)[of previous edition:] With the world pantry at our fingertips, today we need a guide; this is the hands-down best I have ever found... you need this book. (Susan Miller Lewisboro Ledger 2006-01-19)[of previous edition:] A solid, useful work on using substitute ingredients and tools in the home kitchen... a clearly written and well-organized book. (Andrea Dietze Library Journal)[of previous edition:] If you're out of an ingredient, want to use a healthier choice or desire to change the flavor of a recipe... this would be handy reference for any cook to keep on the bookshelf. (Natalie Haughton Los Angeles Daily News 2005-09-13)[of previous edition:] Well-researched, well-tested reference book... The guy is seriously detailed-oriented... endlessly useful. (Andrea Clurfeld Neptune Asbury Park Press 2005-09-14)[of previous edition:] A complex, valuable guide to alternative ingredients, techniques and equipment. (Douglas Levy Oakland Press 2005-11-28)[of previous edition:] Entries are careful, offering definitions, detailed substitutions and often including suggestion for varying flavors or boosting nutrition. (Food Network Kitchens Orange County Register 2006-08-10)[of previous edition:] Most informative... I find I am using it all the time... information about the characteristics of foods, equivalents, and measurements. (Peg Rahn Pasadena Star-News 2006-03-28)[of previous edition:] Full of very practical information such as how to substitute different pan sizes, charts for chilies, flours and grains and oils... A must for the inquisitive cook. (Jennifer Mackenzie Peterborough Examiner 2005-12-07)[of previous edition:] This book is a must-have for the serious cook. All charts, no recipes and no prose. Useful when you need it. (Marlene Parrish Pittsburgh Post-Gazette 2005-12-15)[of previous edition:] A compendium of alternatives for everything from allspice to wild rice. (Plus antelope, alligator, bear... (Aleta Watson San Jose Mercury News 2005-11-23)[of previous edition:] A terrific resource... an instant must-have reference in my kitchen, and I know of nothing like it... a great way to come up with ideas. (Dana Carpender Ventura County Star 2006-12-13)A must-have for any new cook... Joachim has added 1,500 new food and equipment substitutions, bringing the total to 6,500, plus five new tables in the appendix.... The layout is set up for quick reference and easy reading.... All cooks have found themselves in the middle of making a special dish after the stores have closed only to discover they are missing an ingredient or don't own a special pan -- this book is the answer. (Health News Digest 2012-04-29)About the Author David Joachim is the author of more than 30 cookbooks. Recently, The Science of Good Food, which he co-authored with Andrew Schloss, was nominated for a James Beard Award.