



The Cook's Illustrated Meat Cookbook

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Eminently practical and truly trustworthy, The Cook's Illustrated Meat Book is the only resource you'll need for great results every time you cook meat.

Whether you have burgers, steak, ribs, or roast chicken on the menu shopping for and cooking meat can be confusing, and mistakes can be costly. After 20-plus years of purchasing and cooking beef, pork, lamb, veal, chicken, and turkey, the editors of Cook's Illustrated understand that preparing meat doesn't start at the stove it starts at the store.

The Cook's Illustrated Meat Book begins with a 27-page master class in meat cookery, which covers shopping (what's the difference between natural and organic labels?), storing (just how long should you really refrigerate meat and does the duration vary if the meat is cooked or raw?), and seasoning meat (marinating, salting, and brining).

Matching cut to cooking method is another key to success, so our guide includes fully illustrated pages devoted to all of the major cooking methods: sautéing, pan-searing, pan-roasting, roasting, grilling, barbecuing, and more. We identify the best cuts for these methods and explain point by point how and why you should follow our steps and what may happen if you don't.

425 Bulletproof and rigorously tested recipes for beef, pork, lamb, veal, and poultry provide plenty of options for everyday meals and special occasion dinners and you'll learn new and better ways to cook favorites such as Pan-Seared Thick-Cut Steak, Juicy Pub-Style Burgers, Weeknight Roast Chicken, Barbecued Pulled Pork, and more.

The Cook's Illustrated Meat Book also includes equipment recommendations (what should you look for in a good roasting pan and is it worth spending extra bucks on a pricey nonstick skillet?). In addition, hundreds of step-by-step illustrations guide you through our core techniques so whether you're slicing a chicken breast into cutlets or getting ready to carve prime rib the Cook's Illustrated Meat Book covers all the bases

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Teresa Hunter:

Do you have favorite book? If you have, what is your favorite's book? Guide is very important thing for us to understand everything in the world. Each book has different aim or maybe goal; it means that guide has different type. Some people experience enjoy to spend their time for you to read a book. They are reading whatever they have because their hobby is actually reading a book. Think about the person who don't like looking at a book? Sometime, individual feel need book whenever they found difficult problem or perhaps exercise. Well, probably you should have this The Cook's Illustrated Meat Cookbook.

Gayle Oconnell:

The book untitled The Cook's Illustrated Meat Cookbook contain a lot of information on it. The writer explains the girl idea with easy method. The language is very easy to understand all the people, so do certainly not worry, you can easy to read it. The book was published by famous author. The author will bring you in the new era of literary works. It is possible to read this book because you can continue reading your smart phone, or product, so you can read the book in anywhere and anytime. In a situation you wish to purchase the e-book, you can wide open their official web-site in addition to order it. Have a nice learn.

Linda Barefoot:

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Steven Burley:

What is your hobby? Have you heard this question when you got learners? We believe that that problem was given by teacher with their students. Many kinds of hobby, Everybody has different hobby. And you also know that little person such as reading or as reading through become their hobby. You need to understand that reading is very important as well as book as to be the point. Book is important thing to include you knowledge, except your current teacher or lecturer. You find good news or update about something by book. A substantial number of sorts of books that can you go onto be your object. One of them is niagra The Cook's Illustrated Meat Cookbook.

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