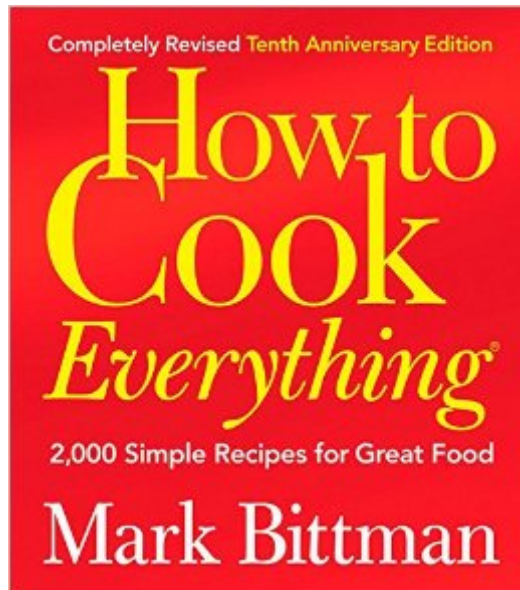


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# How To Cook Everything: 2,000 Simple Recipes For Great Food, 10th Anniversary Edition



## Synopsis

Mark Bittman's award-winning *How to Cook Everything* has helped countless home cooks discover the rewards of simple cooking. Now the ultimate cookbook has been revised and expanded (almost half the material is new), making it absolutely indispensable for anyone who cooks—or wants to. With Bittman's straightforward instructions and advice, you'll make crowd-pleasing food using fresh, natural ingredients; simple techniques; and basic equipment. Even better, you'll discover how to relax and enjoy yourself in the kitchen as you prepare delicious meals for every occasion. "A week doesn't go by where I don't pull *How to Cook Everything* down from the shelf, so I am thrilled there's a new, revised edition. My original is falling apart!" —Al Roker "This new generation of *How to Cook Everything* makes my 'desert island' cookbook choice jacked up and simply universal. I'll now bequeath my cookbooks to a collector; I need only this one." —Mario Batali "Mark Bittman has done the impossible, improving upon his now-classic *How to Cook Everything*. If you need know-how, here's where to find it." —Bobby Flay "Mark Bittman is a great cook and an incredible teacher. In this second edition, Mark has fine-tuned the original, making this book a must for every kitchen." —Jean-Georges Vongerichten "Throw away all your old recipes and buy *How to Cook Everything*. Mark Bittman's recipes are foolproof, easy, and more modern than any others." —Isaac Mizrahi "Generous, thorough, reliable, and necessary, *How to Cook Everything* is an indispensable reference for both experienced and beginner cooks." —Mollie Katzen, author of the *Moosewood Cookbook* "I learned how to cook from *How to Cook Everything* in a way that gives me the freedom to be creative. This new edition will be my gift to new couples or for a housewarming; if you have this book, you don't really need any others." —Lisa Loeb, singer/songwriter

## Book Information

Series: *How to Cook Everything*

Hardcover: 1056 pages

Publisher: Houghton Mifflin Harcourt; 2 edition (October 3, 2008)

Language: English

ISBN-10: 0764578650

ISBN-13: 978-0764578656

Product Dimensions: 8.4 x 2.2 x 9.3 inches

Shipping Weight: 4.6 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars — See all reviews (1,563 customer reviews)

Best Sellers Rank: #4,382 in Books (See Top 100 in Books) #7 in Books > Cookbooks, Food &

Wine > Special Diet > Heart Healthy #11 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > Reference #34 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional

## Customer Reviews

Let me start by saying I'm a busy working mom of two. I grew up eating Hamburger Helper and hot dogs, so I didn't learn to cook until I was an adult. My dad's had triple bypass and my mom's having gastric bypass, so we're trying to learn from their mistakes and eat not entirely vegetarian, but definitely a more plant-based diet. I'm sure all this sounds familiar to a lot of people! How to Cook Everything Vegetarian is exactly the cookbook I've been trying to find for a long time. It has the simple, everyday recipes that I sometimes need, combined with a LOT of wonderful vegetarian dishes from ordinary supermarket ingredients. How about Peanut Soup, Senegalese Style? Or Korean-Style Noodles in Cool Bean Broth (in less than 20 minutes for when the kids are whining for dinner) Mustard Cheese Fondue? This book is written in Bittman's typical 'theme and variations' style, with a basic recipe (like for waffles) and then a sidebar or list following the recipe that gives variations (like a list of things you can add to waffles for flavoring). The great thing about this is that it means you rarely have to reject a recipe because you don't have the exact ingredients, just go with a variant. The only quibble I have with it is, it's sometimes difficult to keep track of what you are supposed to sub out & sub back in when you have a crying toddler on your ankle. A basic cookbook should also walk you through basic techniques and ingredients. I was a little surprised to see the vegetables chapter was nearly 200 pages. Then I looked through it and realized a lot of that is guidance on how to select and prep the various vegetables.

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