



The Cook's Illustrated Meat Cookbook

From America's Test Kitchen

Download now

Read Online →

The Cook's Illustrated Meat Cookbook From America's Test Kitchen

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

 [Download The Cook's Illustrated Meat Cookbook ...pdf](#)

 [Read Online The Cook's Illustrated Meat Cookbook ...pdf](#)

The Cook's Illustrated Meat Cookbook

From America's Test Kitchen

The Cook's Illustrated Meat Cookbook From America's Test Kitchen

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

The Cook's Illustrated Meat Cookbook From America's Test Kitchen Bibliography

- Sales Rank: #22025 in Books
- Brand: America's Test Kitchen
- Published on: 2014-10-01
- Released on: 2014-10-01
- Original language: English
- Number of items: 1
- Dimensions: 10.70" h x 1.25" w x 9.00" l, .0 pounds
- Binding: Hardcover
- 504 pages

 [**Download** The Cook's Illustrated Meat Cookbook ...pdf](#)

 [**Read Online** The Cook's Illustrated Meat Cookbook ...pdf](#)

Download and Read Free Online The Cook's Illustrated Meat Cookbook From America's Test Kitchen

Editorial Review

Users Review

From reader reviews:

Joel Faulkner:

Within other case, little individuals like to read book The Cook's Illustrated Meat Cookbook. You can choose the best book if you appreciate reading a book. As long as we know about how is important some sort of book The Cook's Illustrated Meat Cookbook. You can add information and of course you can around the world by way of a book. Absolutely right, mainly because from book you can understand everything! From your country until eventually foreign or abroad you will be known. About simple point until wonderful thing you could know that. In this era, you can open a book or perhaps searching by internet product. It is called e-book. You can use it when you feel bored to go to the library. Let's read.

Molly Cooper:

What do you think of book? It is just for students since they're still students or it for all people in the world, what best subject for that? Merely you can be answered for that question above. Every person has diverse personality and hobby for every single other. Don't to be forced someone or something that they don't would like do that. You must know how great and important the book The Cook's Illustrated Meat Cookbook. All type of book could you see on many resources. You can look for the internet options or other social media.

Amado Elam:

Now a day people that Living in the era where everything reachable by talk with the internet and the resources within it can be true or not need people to be aware of each data they get. How a lot more to be smart in having any information nowadays? Of course the answer then is reading a book. Studying a book can help men and women out of this uncertainty Information especially this The Cook's Illustrated Meat Cookbook book because book offers you rich facts and knowledge. Of course the information in this book hundred percent guarantees there is no doubt in it as you know.

Joshua Miner:

Nowadays reading books become more and more than want or need but also be a life style. This reading habit give you lot of advantages. The benefits you got of course the knowledge the particular information inside the book that will improve your knowledge and information. The details you get based on what kind of book you read, if you want get more knowledge just go with knowledge books but if you want really feel happy read one together with theme for entertaining including comic or novel. Often the The Cook's Illustrated Meat Cookbook is kind of book which is giving the reader erratic experience.

**Download and Read Online The Cook's Illustrated Meat Cookbook
From America's Test Kitchen #SZ6FMA5IY0T**

Read The Cook's Illustrated Meat Cookbook From America's Test Kitchen for online ebook

The Cook's Illustrated Meat Cookbook From America's Test Kitchen Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read The Cook's Illustrated Meat Cookbook From America's Test Kitchen books to read online.

Online The Cook's Illustrated Meat Cookbook From America's Test Kitchen ebook PDF download

The Cook's Illustrated Meat Cookbook From America's Test Kitchen Doc

The Cook's Illustrated Meat Cookbook From America's Test Kitchen Mobipocket

The Cook's Illustrated Meat Cookbook From America's Test Kitchen EPub

SZ6FMA5IY0T: The Cook's Illustrated Meat Cookbook From America's Test Kitchen