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Ribs | Basics with Babish The
Best Braised Short Ribs | SAM
THE COOKING GUY 4K

How To Master 5 Basic Cooking

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Skills | Gordon Ramsay

How to Braise Meat Like a Pro |
Food Network

Beef Bourguignon | Christine
Cushing 'How To Draw' Books
Every Artist Should Own Fuchsia
Dunlop \u0026amp; Sichuan Flavors:

Fish Fragrant | Braised Eggplant |

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Serious Eats Art Book

Recommendation for Advanced
Beginner/Intermediate Artists F is
for Flavor | Culinary Boot Camp
Day 1 | Stella Culinary School
Beef Bourguignon Pork Medallions
(filet mignon) With Mushroom
& Port wine Sauce | French

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Bistro Recipes Cabernet-Braised
Short Ribs As Made By Wolfgang
Puck Peposo - Tuscan Black
Pepper Beef - Food Wishes
Braising Pot Roast Martha
Stewart ~~The Le Creuset~~
~~Technique Series with Michael~~
~~Ruhlman~~ Braise A Simple Way to

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Roast a Pork Leg - Christmas
Holiday, New Years Eve, Family
dinner.... Gordon Ramsay Shows
More Ultimate Recipes To Cook
On A Budget | Ultimate Cookery
Course Gordon Ramsay Shows
How To Be A Better Baker |
Ultimate Cookery Course How To

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Cook A Cheap Steak Vs. An
Expensive Steak

Braising Meats 101 How to Braise
a Fork-Tender Roast French style
slow cooked beef (an easy method
to create all kinds of ragouts)

Binging with Babish: Boeuf
Bourguignon from Julie \u0026amp;

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Julia How to braise a pork
shoulder in cider with apples and
prunes (learn to truss and cook
the meat) Smith \u0026

Wollensky: The Art of Braising
Artists ' Book in Practice Braised
Pork Shoulder HD ~~All About~~
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The art of braising comes down to us from the earliest days of cooking, when ingredients were enclosed in a heavy pot and buried in the hot embers of a dying fire until tender and bathed in a deliciously concentrated sauce. Today, braising remains as popular

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in the hot embers of a dying fire
until tender and bathed in a
deliciously concentrated sauce.

Today, braising remains as popular
and as uncomplicated as ever.

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All About Braising: The Art of
Uncomplicated Cooking a thorough
explanation of the principles of
good braising with helpful advice

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on the best cuts of meat, the right choice... 125 reliable, easy-to-follow recipes for meat, poultry, seafood, and vegetables, ranging from quick-braised weeknight... ..

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All About Braising: The Art of
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Stevens Braised potatoes with
garlic & bay leaves Braised
potatoes with butter & rosemary

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The simplest potato & leek braise
End-of-summer green beans
braised with tomatoes Peperonata
Stuffed eggplant braised with dill
& mint Yogurt-topped ...

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The art of braising comes down to us from the earliest days of cooking, when ingredients were enclosed in a heavy pot and buried in the hot embers of a dying fire until tender and bathed in a deliciously concentrated sauce. Today, braising remains as popular

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Braising is a very well-defined method characterized by browning a relatively large cut of protein or vegetable, followed by cooking over a low, all-around heat with liquid extending about 1/3 the way

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Up the height of the primary
ingredient.

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A cosy duo of comforting autumnal recipes: a red lentil dal with carrots, pumpkin and fried ginger, and sweet-and-sour pork tempered

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with ginger and curry leaves
Autumn is a spectacular season ...

Presents detailed cooking
instructions for braising a variety
of meat and vegetable dishes, with

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advice on shopping for food and
choosing ingredients.

A master teacher provides
delicious recipes and explains the
principles behind the essential
technique of roasting. Successful
restaurateurs have always known

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that adding "roasted" to a dish guarantees immediate appeal. Molly Stevens brings her trademark thoroughness and eye for detail to the technique of roasting. She breaks down when to use high heat, moderate heat, or low heat to produce juicy, well-

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seared meats, caramelized
drippings, and concentrated
flavors. Her 150 recipes feature
the full range of dishes from beef,
lamb, pork, and poultry to seafood
and vegetables. Showstoppers
include porchetta ingeniously made
with a loin of pork, a roast goose

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with potato-sage stuffing, and a one-hour beef rib roast-dishes we've dreamed of making, and that Molly makes possible with her precise and encouraging instructions. Other recipes such as a Sunday supper roast chicken, herb-roasted shrimp, and blasted

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broccoli make this an indispensable book for home cooks and chefs. All About Roasting is like having the best teacher in America in the kitchen with you.

Daniel Boulud's BRAISE is the superstar chef's guide to braising.

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Featuring braising recipes from around the world, this book will become an instant classic and the definitive cookbook on the technique, bringing one pot meals to a whole new level. BRAISE is Daniel Boulud's definitive cookbook on the time – honored

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Molly Stevens

cooking technique of braising.

Braising is "moist heat" cooking, where a small amount of liquid is cooked along with the food in a closed container over long periods of time. A successful braise mingles the flavors of the food being cooked with the liquid it is

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cooked in, and, because the cooking takes place slowly without burning the food, the technique results in rich, aromatic flavors. Daniel Boulud has collected the world's best recipes for BRAISE. Featuring dishes from Thailand, Italy, Mexico, Turkey, Lebanon,

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France, Russia, China and many other places, BRAISE is a comprehensive guide to braising. With simple recipes for all kinds of braises – – from meat to fish to vegetables – – the book is sure to please cooks of every skill level. Whether you're interested in the

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ordinary (Pot Roast) or the exotic (Quiabebe from Brazil), Boulud's expert guidance and easy to follow recipes bring the world of braise to your fingertips with welcome simplicity and intense flavour.

Organized according to main

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ingredient, a taste-tempting
cookbook combines modern
convenience and style and old-
fashioned comfort food with a
collection of delicious slow-cooked
meals, including Classic Pot Roast,
Pub Short Ribs, Coq au Vin, and
Spring Stew of Favas, Artichokes,

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and Fresh Peas.
Molly Stevens

With one simple, mostly hands-off technique, you'll unlock deep flavors in meat, poultry, seafood, and even vegetables in this authoritative guide of 200 foolproof, unique recipes. Braises

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are far from just stews! The treasured technique of cooking food slowly and gently in liquid is a pillar of cuisines around the world, and How to Braise Everything is a modern master class. You'll learn that a pot roast cooks much in the same way as a warm-spiced

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Moroccan lamb tagine, savory Spanish stewed chickpeas, or even a pot full of hearty bacon-enhanced collard greens. The elemental method is simple: Combine your main ingredient with a flavorful liquid, cook (usually) at a low temperature, and you're left

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with superbly tender meat or vegetables and a flavorful sauce or broth, both parts benefitting from an exchange of flavors. But this simplicity doesn't mean there's not a right and a wrong way to braise. When should you sear your meat before its bath? Should you

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presoak your beans? What's better for braising: the oven or the stove? You'll discover tricks to coax out as much flavor as possible from braised subjects in streamlined recipes. We cover comforting favorites like Old-Fashioned Pot Roast and classics like Chicken

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Cacciatore while also bringing the technique up to date, exploring international dishes with vibrant flavors like Mexican Chicken with Pumpkin Seed Sauce and Hake in Saffron Broth with Chorizo and Potatoes. Verdant vegetable sides like Braised Spring Vegetables

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with Tarragon and hearty bean dishes like Curried Lentils with Golden Raisins complete the meal.

Introduces three hundred potato recipes, ranging from appetizers to main courses and desserts, including summer vichyssoise and

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herb garden potato salad, Sunday
lamb with proper roast potatoes,
potato cheddar bread with chives,
and farmhouse chocolate cake.

The second in a series of highly
accessible and instructive single-
subject books covering basic to

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advanced techniques that will make you a better cook. According to James Beard-award winning cookbook author Michael Ruhlman, "Braising is what cooking is truly about -- transformation. You start with a tough, often inexpensive, cut of meat, and through your care

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and knowledge as a cook, you turn it into something tender and succulent and exquisite. That is true cooking, cooking that engages both mind and soul." Among the recipes featured in this second book in Ruhlman's new "how-to" series are Moroccan Lamb Tagine,

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Classic Yankee Pot Roast, Mexican Pork and Posole Stew with Dried Chilis, Braised Fennel, and a Corned Beef and Cabbage Braise.

As with the other books in this line, practical information about essential tools and staple pantry items will be outlined, along with

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straightforward and clearly presented advice and dozens of color photographs showcasing both finished dishes and step-by-step cooking techniques.

Hundreds of recipes designed to get exceptional meals on the table

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in under an hour With Kitchen
Simple, James Peterson, one of
America ' s most celebrated
cookbook authors and renowned
cooking instructors, delivers a
definitive resource for the busy
home cook. Elevating routine,
weekday fare into exciting culinary

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creations, Peterson proves unequivocally that great food need not be complicated or time-consuming to prepare. More than 200 recipes, such as Summer Steak Salad, Mexican-Style Gazpacho, White Bean Bruschetta, Red Cabbage with Bacon and

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Apples, and Ricotta Ravioli, are thoughtfully streamlined to require no more than thirty minutes of active prep time with delivery to the table in under an hour. For leisurely meals and celebratory occasions, there are also dozens of luxe dishes, like Red Wine Pot

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Roast, Eggplant Parmigiano, Duck Confit, and Profiteroles with Chocolate Sauce. And, from the master of sauces, comes a paired-down primer on making foolproof Mayonnaise, Caper and Herb Sauce for vegetables and chicken, and an easy B é arnaise to dress up

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grilled fish. Kitchen Simple presents creative possibilities for weeknight meals, quick-and-easy breakfasts, impromptu dinner parties, and inspired last-minute desserts. And with Peterson ' s invaluable variations, cooks can confidently substitute harder-to-

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find ingredients with items already at hand. Additional advice on how to stock a pantry with staples to make everyday cooking even easier, plus an inventory of truly indispensable kitchen tools make Kitchen Simple a go-to source of inspiration for cooks of all

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Uncomplicated Cooking
persuasions: novice or
experienced, time-pressed or laid-
back, casual or serious.

From his first newsletter, issued in 1986, through today ' s beautiful full-color magazine, Edward Behr has offered companionship and

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creativity to avid culinary
enthusiasts, including some of
America ' s most famous chefs.

This book collects the best recipes
of the magazine ' s past twenty-five
years—from classic appetizer and
vegetable side dishes to meat
entrees and desserts. Each section

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or recipe is introduced with a note on its relevant cultural history or the particular technique it uses, revealing how competing French and Italian cultural influences have shaped contemporary American cuisine.

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From the Emmy-winning host of Lidia's Kitchen, best-selling author, and beloved ambassador for Italian culinary traditions in America comes the ultimate master class: a beautifully produced definitive guide to Italian cooking, coauthored with her

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daughter, Tanya—covering everything from ingredients to techniques to tools, plus more than 400 delectable recipes. Teaching has always been Lidia ' s passion, and in this magnificent book she gives us the full benefit of that passion and of her deep,

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comprehensive understanding of what it takes to create delicious Italian meals. With this book, readers will learn all the techniques needed to master Italian cooking. Lidia introduces us to the full range of standard ingredients—meats and fish,

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vegetables and fruits, grains, spices and condiments—and how to buy, store, clean, and cook with them. The 400 recipes run the full gamut from classics like risotto alla milanese and Tagliatelle with Mushroom Sauce to Lidia 's always-satisfying originals like Bread and

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Prune Gnocchi and Beet Ravioli in Poppy Seed Sauce. She gives us a comprehensive guide to the tools every kitchen should have to produce the best results. And she has even included a glossary of cuisine-related words and phrases that will prove indispensable for

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cooking, as well as for traveling and dining in Italy. There is no other book like this; it is the one book on Italian cuisine that every cook will need.

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