

[Download free pdf] Stirring The Pot

Stirring The Pot

Tyler Florence

*ebooks | Download PDF | *ePub | DOC | audiobook*



#852348 in Books Wiley PublishersModel: #N/A 2008-10-01 2008-10-20Original language:EnglishPDF # 1
11.00 x .52 x 8.00l, 1.50 #File Name: 0696241579256 pages | File size: 29.Mb

Tyler Florence : Stirring The Pot before purchasing it in order to gage whether or not it would be worth my time, and all praised Stirring The Pot:

13 of 13 people found the following review helpful. Cooking 101 and then someBy PallasAthenaI love this cookbook. The biggest draw for me is that it really helps the beginning and even intermediate cook understand the benefits of each cooking technique (while of course giving you some great recipes to try your new tricks on). The beginning of the cookbook has some GREAT insights and information on the type of cookware and cutlery that suits the budget of everyone who loves cooking. From those who want quality without the price tag to those who are looking to buy once for life and spend the cash to get it, there's something for everyone. And if you're that person who, like me, couldn't figure out why you needed 9 different knives or why your carefully wrapped food still seemed to contract freezer burn, there's a section in the book for that too. Of course, the recipes aren't bad either.If I had to find a negative I will admit I

was slightly turned off by the fact that the one set of cookware he suggests for anodized aluminum is his own line...while it may be good, I found it just hit me the wrong way. But it could be appropriate - I haven't tried it. 7 of 7 people found the following review helpful. From a Tyler Florence Fan! By Shawn I have followed Tyler Florence for years and practice regularly his style and techniques in my kitchen. I don't own all of his books as I don't need an oversized collection of my favorite chefs but peruse reviews and tables of contents on occasion for a book that I might use quite often so that it really pays for itself. This is definitely one that I recommend keeping in your kitchen. The recipes inside are ones that are enjoyed by all of our family members, including the kids. He has great tips on how to arrange your kitchen to make it more user friendly. This would make a great gift as well for a novice or a seasoned chef. Enjoy! Shawn 1 of 1 people found the following review helpful. Rather recommend his Tyler's Ultimate Cookbook By Memo Rather recommend his Tyler's Ultimate Cookbook. I have made almost everything in there, and there isn't a bad recipe in there. And the BBQ sauce for the chicken I use on ribs, beef, pork. It's the best. Leave this cookbook and get that one!

A hands-on guide to help readers fall in love with their kitchen again. Inspiration for home cooks to reach that light bulb moment. Opens with a hardworking front of book: The Anatomy of a Knife, Pots and Pans You Can't Live Without, Good, Better, Best (Tyler rates the latest gadgets and kitchen equipment). Tyler shares how to navigate the aisles of a grocery store like a pro so readers can create the Ultimate pantry. More than 100 must-master recipes. Loaded with photos, including one of every recipe.

About the Author Florence brings a unique perspective to the table with his understanding of how Americans like to cook and eat today, having helped people across the country with their cooking challenges. Before becoming a celebrity chef on the Food Network, he was the executive chef at the award-winning restaurant Cafeteria in Manhattan. He trained at the College of Culinary Arts at Johnston Wales University in South Carolina. He has been featured in Food Wine, GQ, The Wall Street Journal, USA Weekend, and People, and created specially branded menu items for Applebee's restaurant chain, appearing in their television commercials.