

The Complete Library Of Cooking



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Master the science of cooking with The Complete Library Of Cooking! Learn to prepare meals like the pro's in the comfort of your own kitchen with this outstanding 5 volume set. Whether you are a novice just learning how to cook, an experienced cook or maybe you are thinking about a career in culinary arts, this collection is perfect for you. The Complete Library Of Cooking contains over 900 total pages that cover all the various phases of the subject of cooking. These books are arranged so that related subjects are grouped together. With the information contained in this 5 volume set, you can become a better cook and get answers to questions about cooking such as: Does your homemade bread turn out with a hard crust? Learn how to prevent this in Volume 1 of The Complete Library Of Cooking! (Learn more about Volume 1 by clicking here) Are the eggs I have still fresh? Find out how to tell if your eggs are fresh in Volume 2 of The Complete Library Of Cooking. (Learn more about Volume 2 by clicking here) I would like to eat more fish but I don't like the bones. How do I filet a fish? Find the answer to this and more in Volume 3 of The Complete Library Of Cooking. (Learn more about Volume 3 by clicking here) What kind of salad should I choose to go with my meal? You will find the answer to this question in Volume 4 of The Complete Library Of Cooking. (Learn more about Volume 4 by clicking here) I love fresh pineapples, but I can never tell if I am getting one that is ripe or not. How do I test for this? Learn a simple test for this in Volume 5 of The Complete Library Of Cooking! (Learn more about Volume 5 by clicking here) Here at last is a much needed set of books designed to instruct and inspire beginning cooks who don't know how to cook and is also a perfect guide for the uncertain cook. This collection addresses the needs and concerns of beginning cooks such as how to shop, how to determine the quality of ingredients, how to store fresh produce and to ripen fruits, what basic kitchen utensils to use, and how not to waste food. Also woven throughout the volumes are delicious recipes to help the beginning or seasoned cook prepare delicious meals

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