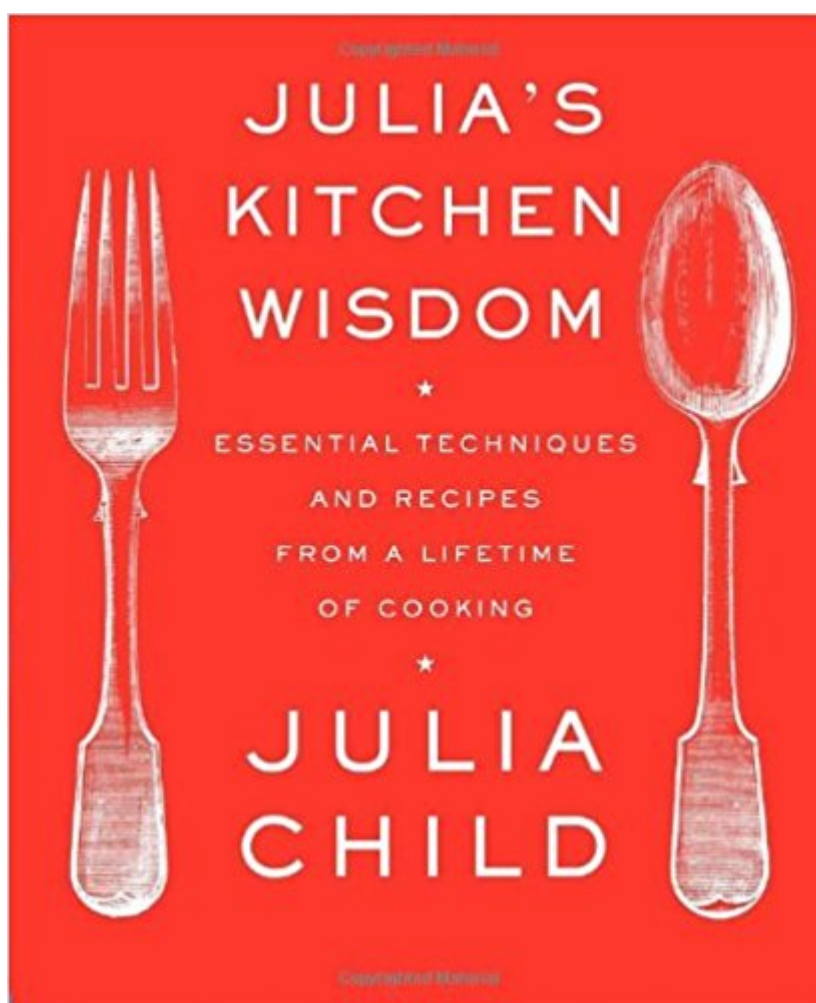


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Julia's Kitchen Wisdom: Essential Techniques And Recipes From A Lifetime Of Cooking



Synopsis

In this indispensable volume of kitchen wisdom, Julia Child gives home cooks the answers to their most pressing kitchen questions. How many minutes should you cook green beans? What are the right proportions for a vinaigrette? How do you skim off fat? What is the perfect way to roast a chicken? Here Julia provides solutions for these and many other everyday cooking queries. How are you going to cook that small rib steak you brought home? You'll be guided to the quick sauté as the best and fastest way. And once you've mastered that recipe, you can apply the technique to chops, chicken, or fish, following Julia's careful guidelines. Julia's Kitchen Wisdom is packed with essential information about soups, vegetables, and eggs, for baking breads and tarts, and more, making it a perfect compendium of a lifetime spent cooking.

Book Information

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Customer Reviews

What would you give to see the notes Julia Child keeps in her handwritten loose-leaf kitchen reference guide? Your wish is granted! This clever little volume was inspired by Child's notebook, compiled from her own "trials, remedies, and errors." Organized by large category and technique, it's a very handy reference guide for anyone reasonably comfortable in the kitchen. Each section contains a master recipe followed by variations. The emphasis is on technique, so if you occasionally find yourself trying to remember at what temperature to best roast a duck, the best way to cook green beans and keep them green, or how to save your hollandaise, then this is the book for you. And what good is a reference guide without an index? As always, Child comes to our

rescue with a fantastic, comprehensive index, 19 pages long for 107 pages of text, so we can find the answers to life's burning questions in a flash. Part of what makes Julia Child such an icon is that she can describe a complicated dish, and in the next breath convince us to make it. Classic Chocolate Mousse, Sabayon, Scalloped Potatoes Savoyarde, and Butterflied Leg of Lamb sound manageable when they follow recipes for Roast Chicken, Mashed Potatoes, and Scrambled Eggs. And with Child's help, they are. "Quick, snappy answers" for both basic and complicated cooking questions make this a work we'll never outgrow. And if Julia can use a cheat sheet, so can we! Fans of Child will love that her personality shows through in comments like, "Don't crowd the pan... or you'll be sorry," and, to introduce her Basic Vinaigrette Dressing, "I use the proportions of a very dry martini." Eight pages of photos taken by her husband, Paul, including one of Child with the famous dancing goose, make this even more of a treasure. If there is anyone qualified to offer kitchen wisdom, it must be Julia Child. After a lifetime of cooking and teaching, her knowledge is a perfect gift for fans, novices, or anyone responsible for putting dinner on the table every night. --Leora Y. Bloom --This text refers to the Hardcover edition.

This slender book from the doyenne of gourmet cooking is a boon for those who need a refresher course in, or a handy source for, basics. These notes come from Child's own kitchen notebook, years in the making. Generally, each recipe is included in "master" form with numerous variations; for example, a section on potatoes explains the ins and outs of Mashed Potatoes, as well as provides a recipe for Garlic Mashed Potatoes. Child's voice is always welcome, and never more so than when she is providing no-muss-no-fuss advice like this. A quick section on dried beans covers soaking as well as cooking in a pressure cooker or Crock-Pot, and some more esoteric treats, such as homemade bread and soufflés, have their place here. Helpful tips proliferate throughout: Sea Scallops Sautéed with Garlic and Herbs are followed by a paragraph on scallops that exude too much juice, and a section on tarts explains how to prebake a shell. Even Hamburgers (plain and flavored) are covered here. Copyright 2000 Reed Business Information, Inc. --This text refers to the Hardcover edition.

Immaculate book - fast shipping. That said this is a fantastic compendium of information and skills explained that every person should have by the time they are in charge of cooking for themselves or family and friends. Just terrific, basic cooking including how to for meats, breads and a plethora of vegetables and everyday dishes. I wish I'd been given this at high school graduation.

I bought this book together with *Mastering the Art of French Cooking, Vol. 1* as gift and it was a great success! Not only I had a pleasure of watching my friend's face light up, I was promised to partake in experimental testing of recipes made from this book! Talk about a perfect gift! The book is a nice compliment to the *Mastering the Art of French Cooking*. It is not so much a recipe book itself, but rather a guide with time-saving tips, ingredient substitutions, serving suggestions that Julie Child learned through the years. She shares her technique for braising, searing, roasting and folding which make cooking not only better but simpler! Very useful not only for beginners but experienced cooks as well. If you are looking for a gift that is bound to be a smashing success - I recommend this book!

Love this book! Great for the beginner and even the seasoned cook. There are so many wonderful tips throughout this book, not to mention the amazing recipes! A must have for anyone who loves to cook! Would make a great gift! So glad I added this to my collection. I highly recommend it!

JULIA CHILD, A RENOWNED BAKER AND CHEF GAVE US EXTENSIVE ANSWERS TO ALL OUR QUESTIONS FROM HER LIFETIME EXPERIENCE.. BUY THIS BOOK TO GUIDE US, A MUST WHETHER YOU ARE JUST A BEGINNER COOK OR IN WANTING TO MASTER IT.

I just added this to my collection of all Julia Child cookbooks. I probably should have looked for a first printing, but a welcome addition. Good tidbits, when I go blank on a basic recipe.

This is a small book with very handy basics. I like it as it is quick and good for a reference. I did the leek and potato soup and then a potato & corn chowder that was amazing and delicious! Sure improved my cooking the basics!

Well, I never got around to buying Julia's book on *Mastering French cooking*. It is now in its 50th (or so) re-print or revision. But I watched Julia on TV from her earliest programs, and learned from her to have no fear when cooking. In her TV shows she demonstrated techniques, and the little hints or tips that 'made' a dish a "Julia dish." So a book of what I thought would be just tips was in essence, a cookbook with all the extra good stuff, as if Julia were there telling you what to do as you make the recipe. I know I'll never be a Great cook/chef like Julia was, but this book sure helps one gain cooking knowledge and confidence.

I got this book at the library and loved it so I bought a used copy for me and a friend off . This is the cliff notes to all things Julia.

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