



# How to Cook Everything The Basics: All You Need to Make Great Food--With 1,000 Photos

By Mark Bittman

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## How to Cook Everything The Basics: All You Need to Make Great Food--With 1,000 Photos By Mark Bittman

### The next best thing to having Mark Bittman in the kitchen with you

Mark Bittman's highly acclaimed, bestselling book *How to Cook Everything* is an indispensable guide for any modern cook. With *How to Cook Everything The Basics* he reveals how truly easy it is to learn fundamental techniques and recipes. From dicing vegetables and roasting meat, to cooking building-block meals that include salads, soups, poultry, meats, fish, sides, and desserts, Bittman explains what every home cook, particularly novices, should know.

1,000 beautiful and instructive photographs throughout the book reveal key preparation details that make every dish inviting and accessible. With clear and straightforward directions, Bittman's practical tips and variation ideas, and visual cues that accompany each of the 185 recipes, cooking with *How to Cook Everything The Basics* is like having Bittman in the kitchen with you.

- This is the essential teaching cookbook, with 1,000 photos illustrating every technique and recipe; the result is a comprehensive reference that's both visually stunning and utterly practical.
- Special Basics features scattered throughout simplify broad subjects with sections like "Think of Vegetables in Groups," "How to Cook Any Grain," and "5 Rules for Buying and Storing Seafood."
- 600 demonstration photos each build on a step from the recipe to teach a core lesson, like "Cracking an Egg," "Using Pasta Water," "Recognizing Doneness," and "Crimping the Pie Shut."
- Detailed notes appear in blue type near selected images. Here Mark highlights what to look for during a particular step and offers handy advice and other helpful asides.
- Tips and variations let cooks hone their skills and be creative.

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### Editorial Review

Amazon.com Review

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In *How to Cook Everything The Basics*, best-selling author Mark Bittman offers another essential collection of delicious recipes, from fried egg to steamed mussels. With clear and straightforward directions, practical tips and variation ideas, and helpful photos for each of the recipes, Bittman breaks down the basics to help all home cooks.

### Recipe Excerpts from *How to Cook Everything The Basics*



Brownies  
(Click for recipe)



Curried Chickpea Salad  
(Click for recipe)



Steamed Fish with Ratatouille  
(Click for recipe)

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### Q&A with Mark Bittman, author of *How to Cook Everything The Basics*



Mark Bittman, Author

**It's been ten years since *How to Cook Everything* came out. How has your approach to thinking about food and writing cookbooks changed since then?**

It's actually been almost 14 years since the first edition, which I can hardly believe myself. For me, there's a big difference between how I think about "food" and how I approach writing cookbooks. In fact, the way I write cookbooks has barely changed: I try to write simple, straightforward recipes that encourage people to cook rather than wow or intimidate them. These are cookbooks for people who cook or want to learn how to cook. In terms of thinking about food, see the next question.

**This year, you ended your "Minimalist" column for *The New York Times* and became a regular op-ed writer. Would you say that *The Basics* reflects this big change in your career, and how you can present your ideas?**

It's a huge change but I haven't left much behind; I'm still writing about cooking not only for the *Times* but for others. The Opinion writing gives me a chance to say what I think not only about cooking but about food, about eating. And what I think is that although cooking goes a long way to helping us eat better, there are many, many issues that cooking can't address, important issues to anyone who eats--which is everyone.

**It seems like a lot of cookbooks are more about lifestyle and the latest trends in restaurant food. Do you think that *The Basics* is almost an anti-trend cookbook?**

No. I think that the books about lifestyle and trends in restaurant food are not cookbooks. *The Basics*, modesty aside, is the epitome of a cookbook: It's a book that teaches how to cook. It'll be trendy for some people and not for others, like everything else.

**When you were learning the basics of cooking yourself, what kinds of cookbooks did you use?**

The basic books of the '60s and '70s, which were those by Jim Beard; Julia Child; Paula Peck; Craig Claiborne; and a few others. And of course *Joy of Cooking*.

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#### Review

'A gem for the inexperienced and experienced...this is a most useful book to add to any cookery shelf.'  
(Yorkshire Gazette & Herald, 30th May 2012)

#### From the Inside Flap

"Mark is an important voice in American home cooking, and this new book is essential for anyone wanting tasty, easy, fresh recipes."

—**Jamie Oliver**, Celebrity Chef and Activist

#### Photography by Romulo Yanes

Since its publication in 1998, Mark Bittman's award-winning *How to Cook Everything* has become an indispensable kitchen staple. This modern classic serves as both an endlessly inspiring recipe collection and comprehensive reference for cooks of all ages and abilities.

Now, with *How to Cook Everything The Basics*, Bittman has provided a book for true beginners and perennial students, one that captures the pleasure and simplicity of everyday home cooking and makes it accessible to everyone, in full-color, step-by-step action.

*The Basics* is the ultimate confidence-builder. Whether you're just learning your way around a stove or are hungry for detailed guidance, Bittman's sensible approach, along with instructive, realistic photography, offers just the encouragement you need.

*How to Cook Everything The Basics* is a rare cookbook that teaches by example. Each of the 1,000 gorgeous photographs and 185 recipes has a story to tell and a lesson to share (you'll find a list of them in the back of the book), all in a casual, unfussy way that makes meals as enjoyable to prepare as they are to eat.

The Basics also provides commonsense advice on how to stock your kitchen with equipment and ingredients, while special features scattered throughout offer useful information on general techniques like cooking pasta, choosing and using seafood, making bread, and 26 other skills for identifying and preparing foods from vegetables and beans to meats, soups, and desserts.

Along the way, Bittman's practical tips and variations, descriptive visual cues, and straightforward explanations will help you recognize doneness, taste and adjust seasoning, and learn to trust your instincts. *How to Cook Everything The Basics* is the next best thing to having America's favorite home cook right in the kitchen with you.

## **Users Review**

### **From reader reviews:**

#### **Pamela Bradley:**

The book *How to Cook Everything The Basics: All You Need to Make Great Food--With 1,000 Photos* can give more knowledge and information about everything you want. Why then must we leave the best thing like a book *How to Cook Everything The Basics: All You Need to Make Great Food--With 1,000 Photos*? Some of you have a different opinion about reserve. But one aim in which book can give many info for us. It is absolutely proper. Right now, try to closer along with your book. Knowledge or information that you take for that, you can give for each other; you may share all of these. Book *How to Cook Everything The Basics: All You Need to Make Great Food--With 1,000 Photos* has simple shape nevertheless, you know: it has great and massive function for you. You can appearance the enormous world by open and read a e-book. So it is very wonderful.

#### **Joshua Stamper:**

A lot of people always spent their particular free time to vacation or even go to the outside with them family or their friend. Are you aware? Many a lot of people spent they free time just watching TV, as well as playing video games all day long. If you need to try to find a new activity this is look different you can read a book. It is really fun in your case. If you enjoy the book that you simply read you can spent all day long to reading a e-book. The book *How to Cook Everything The Basics: All You Need to Make Great Food--With 1,000 Photos* it is extremely good to read. There are a lot of folks that recommended this book. These folks were enjoying reading this book. In the event you did not have enough space to bring this book you can buy typically the e-book. You can m0ore quickly to read this book through your smart phone. The price is not to cover but this book possesses high quality.

#### **Marcella Aragon:**

Reading a book for being new life style in this season; every people loves to study a book. When you read a book you can get a lot of benefit. When you read books, you can improve your knowledge, due to the fact book has a lot of information on it. The information that you will get depend on what forms of book that you

have read. In order to get information about your research, you can read education books, but if you want to entertain yourself you can read a fiction books, this kind of us novel, comics, along with soon. The How to Cook Everything The Basics: All You Need to Make Great Food--With 1,000 Photos will give you new experience in reading through a book.

**Nathan Pope:**

That book can make you to feel relax. That book How to Cook Everything The Basics: All You Need to Make Great Food--With 1,000 Photos was colourful and of course has pictures around. As we know that book How to Cook Everything The Basics: All You Need to Make Great Food--With 1,000 Photos has many kinds or type. Start from kids until youngsters. For example Naruto or Detective Conan you can read and think you are the character on there. So , not at all of book tend to be make you bored, any it makes you feel happy, fun and rest. Try to choose the best book for you and try to like reading this.

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