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The Kitchen Cookbook: Recipes, Kitchens & Tips To Inspire Your Cooking



Synopsis

Winner of the James Beard Award for General Cooking From Apartment Therapy's cooking site, The Kitchn, comes 150 recipes and a cooking school with 50 essential lessons, as well as a guide to organizing your kitchen--plus storage tips, tool reviews, inspiration from real kitchens, maintenance suggestions, 200 photographs, and much more. "There is no question that the kitchen is the most important room of the home," say Sara Kate Gillingham and Faith Durand of the beloved cooking site and blog, The Kitchn. The Kitchn offers two books in one: a trove of techniques and recipes, plus a comprehensive guide to organizing your kitchen so that it's one of your favorite places to be. For Cooking: 50 essential how-to's, from preparing perfect grains to holding a chef's knife like a pro 150 all-new and classic recipes from The Kitchn, including Breakfast Tacos, Everyday Granola, Slow Cooker Carnitas, One-Pot Coconut Chickpea Curry, and No-Bake Banana and Peanut Butter Caramel Icebox Cake For Your Kitchen: A shopping list of essentials for your cabinets and drawers (knives, appliances, cookware, and tableware), with insider advice on what's worth your money Solutions for common kitchen problems like limited storage space and quirky layouts A 5-minute-a-day plan for a clean kitchen Tips for no-pressure gatherings A look inside the kitchens of ten home cooks around the country, and how they enjoy their spaces The Kitchn Cookbook gives you the recipes, tools, and real-life inspiration to make cooking its own irresistible reward.

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Customer Reviews

I love cookbooks. I love The Kitchn. So obviously I preordered this cookbook! It's a beautifully presented, nice thick cookbook. I especially love the lack of a useless dust jacket. Dust jackets just get in the way - especially in the kitchen! The cookbook would be great for people just starting to cook or set up their first kitchen. I see new graduates not planning on moving back in with the folks being a primary audience for this book. Sections include how to set up a kitchen, how to deal with a problematic kitchen (e.g., too small), the best tools and serving ware, and the 50 essential skills every cook should know. They start from the basics, like boiling water. That might seem way too basic -- and they acknowledge this -- but I think new cooks would appreciate the great pictures they have illustrating the difference between what a simmering pot of water is compared to a full boil. All of that makes up a full half of the book! So much knowledge! The second half of the cookbook are the recipes. If you are a regular reader of the site, you'll appreciate that this section includes both classic recipes from thekitchn.com (Fruit-on-the-Bottom Yogurt Cups, Slow Cooker Lemon Garlic Chicken) as well as newbies (No-Bake Banana and Peanut Butter Caramel Icebox Cake?! Hello, gorgeous!). Everything is written very clearly with easy to follow directions. As a personal preference, I wish there were more pictures. All in all, a win! Happy to have this book on my shelf, and plan to give it to some seniors come May.

I'm a fan of the Kitchn and a cookbook collector so it was a given that I would preorder this book as soon as the email landed in my inbox. This book would be good for someone just getting their first place or learning to cook. The photos are gorgeous. I love the glossy pages in the first section and wish the entire book was the same quality pages and photos. The tips on setting up your kitchen and tools was informative for someone new to the kitchen. I was disappointed by the time I finally got to the recipes (chapter 6!) and saw that it is a collection of simple recipes for those with basic cooking skills. The title could have more appropriately included the fact that this book really is for the beginning cook. Fortunately the price dropped between the preorder and the ship date so I only paid \$20 instead of \$29.

I preordered this book and received it the day after it was released. I couldn't wait to get home, get the box open and begin looking through this beautiful, large book. I am a mom of three teens and married 21 years and am learning so much from each section that by the way is organized

beautifully. I find myself really wanting to take my time with the written chapters that I haven't really checked out the recipe section. The how to set your kitchen up to be yours and the most effective for your needs. This book is a gold mine for all cooks. You can learn something or answer the thought out questions the writers ask to help challenge your current systems in hopes of helping you be the best cook that you want for yourself and family. I love, love, love this book and look forward to passing this book down to my daughter who will benefit from the book as well as my own notes that I am already writing in the page margins. And oh yah I will get to the second half/recipe section at some point.

Title: The Kitchn Cookbook Authors: Sara Kate Gillingham and Faith Durand Photographer: Leela Cyd Publisher: Clarkson Potter Publishers ISBN: 978-0-8041-3443-4

“The kitchen is the most important room of the home. It’s the space where we nourish ourselves and we feed the people we love,” Sara Kate Gillingham and Faith Durand write in the introduction of their book, “The Kitchn Cookbook: Recipes, Kitchens, & Tips to Inspire Your Cooking.” At three hundred and four pages, this over-sized hardbound targets those wanting to make their perfect kitchen set-up with the help of an all-in-one book, complete with over one hundred and fifty food recipes. With a quarter to full-page color photographs, tutorials, instructions, and tips, it is geared to the beginner cook. Divided into two sections, the first part of over one hundred and twenty pages concentrates on the kitchen itself, offering three detailed chapters regarding how to set the room up, using tools, maintenance, and upkeep. With five of Dana Velden’s “Kitchen Meditations,” there are also examples from ten American homes. In addition, there are inserts regarding seven questions to ask when in the market to buy a kitchen, ten smart storage solutions, a month-long daily planner for cleaning, and fifty lessons on essential cooking skills. The second section of almost one hundred and forty pages is dedicated to recipes from breakfasts, small bites, drinks, main dishes, and one-bowl meals to sides, salads, and desserts. The final chapter titled “Gathering” covers having a small to large party, how to set the table and mood, as well as working with special diets, potlucks, and buffets. The ending includes checklists for essential tools, accessories, and storage, measurement charts, and websites for supplies, ingredients, and sources, as well as acknowledgements and a topical index. With tips of having a working triangle floor plan, oiling wood cutting boards with mineral oil every few weeks, and using vinegar to keep stainless steel appliances shiny, kitchens can be well-organized for any type of chef. Although not every recipe has a photograph of a completed dish, the serving size, ingredients and paragraphed instructions are simplistic, lacking preparation time and caloric information. Some of the tantalizing

recipes listed are breakfast pizza, three-cheese tomato tart, coconut bourbon nog, slow cooker carnitas, easiest beef stew, smashed potato salad, and magic one-ingredient ice cream. With all the helpful information on the kitchen as a work space along with the plentiful recipes, this comprehensive book would make an ideal present to college students living on their own, newlyweds, or a new homeowner trying to figure it all out and being able to cook a decent meal at the same time. Thanks to Blogging for Books for furnishing this complimentary book in exchange for a review of the reader's honest opinion.

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