



# The Cook's Illustrated Meat Cookbook

*From America's Test Kitchen*

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## The Cook's Illustrated Meat Cookbook From America's Test Kitchen

**Eminently practical and truly trustworthy, The Cook's Illustrated Meat Book is the only resource you'll need for great results every time you cook meat.**

Whether you have burgers, steak, ribs, or roast chicken on the menu shopping for and cooking meat can be confusing, and mistakes can be costly. After 20-plus years of purchasing and cooking beef, pork, lamb, veal, chicken, and turkey, the editors of Cook's Illustrated understand that preparing meat doesn't start at the stove it starts at the store.

The Cook's Illustrated Meat Book begins with a 27-page master class in meat cookery, which covers shopping (what's the difference between natural and organic labels?), storing (just how long should you really refrigerate meat and does the duration vary if the meat is cooked or raw?), and seasoning meat (marinating, salting, and brining).

Matching cut to cooking method is another key to success, so our guide includes fully illustrated pages devoted to all of the major cooking methods: sautéing, pan-searing, pan-roasting, roasting, grilling, barbecuing, and more. We identify the best cuts for these methods and explain point by point how and why you should follow our steps and what may happen if you don't.

425 Bulletproof and rigorously tested recipes for beef, pork, lamb, veal, and poultry provide plenty of options for everyday meals and special occasion dinners and you'll learn new and better ways to cook favorites such as Pan-Seared Thick-Cut Steak, Juicy Pub-Style Burgers, Weeknight Roast Chicken, Barbecued Pulled Pork, and more.

The Cook's Illustrated Meat Book also includes equipment recommendations (what should you look for in a good roasting pan and is it worth spending extra bucks on a pricey nonstick skillet?). In addition, hundreds of step-by-step illustrations guide you through our core techniques so whether you're slicing a chicken breast into cutlets or getting ready to carve prime rib the Cook's Illustrated Meat Book covers all the bases

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## **The Cook's Illustrated Meat Cookbook From America's Test Kitchen Bibliography**

- Sales Rank: #22025 in Books
- Brand: America's Test Kitchen
- Published on: 2014-10-01
- Released on: 2014-10-01
- Original language: English
- Number of items: 1
- Dimensions: 10.70" h x 1.25" w x 9.00" l, .0 pounds
- Binding: Hardcover
- 504 pages

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Why? Because this The Cook's Illustrated Meat Cookbook is an unordinary book that the inside of the publication waiting for you to snap the idea but latter it will jolt you with the secret that inside. Reading this book beside it was fantastic author who else write the book in such incredible way makes the content interior easier to understand, entertaining approach but still convey the meaning thoroughly. So , it is good for you because of not hesitating having this any longer or you going to regret it. This book will give you a lot of positive aspects than the other book have got such as help improving your ability and your critical thinking approach. So , still want to hold off having that book? If I were being you I will go to the reserve store hurriedly.

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