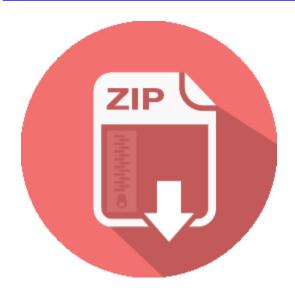
# **COOKING ENCYCLOPEDIA**



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The Cook's Thesaurus is a cooking encyclopedia that covers thousands of ingredients and kitchen tools. Entries include pictures, descriptions, synonyms, pronunciations, and suggested substitutions.

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#### **Cooking Wikipedia**

Types of fat include vegetable oils, animal products such as butter and lard, as well as fats from grains, including corn and flax oils. Fats are used in a number of ways in cooking and baking. To prepare stir fries, grilled cheese or pancakes, the pan or griddle is often coated with fat or oil.

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# **Cooking Encyclopedia com**

The Use of Heat. Cooking methods employ different mediums, most basically water, oil, or air. Food is boiled, poached, and steamed with water. Food is either deep-fried immersed in hot oil or shallow-fried on a layer of oil in a pan. Baking employs heated air. Again, practical methods combine mediums.

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#### **Cooking Britannica com**

Cooking, the act of using heat to prepare food for consumption. Cooking is as old as civilization itself, and observers have perceived it as both an art and a science. Cooking is as old as civilization itself, and observers have perceived it as both an art and a science.

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Cooking Encyclopedia. Such as if a recipe says "to grill" it might mention that you could grill on the bbq, use an electric grill, grill on the stove top, etc - and the pros and cons of each method. I'd love to see a section dedicated to the different ways to "cut" something, slice vs chop vs mince vs julienne

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Baking. Baking, process of cooking by dry heat, especially in some kind of oven. It is probably the oldest cooking method. Bakery products, which include bread, rolls, cookies, pies, pastries, and muffins, are usually prepared from flour or meal derived from some form of grain. Bread, already a common staple in prehistoric times,

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# Cooking Article about cooking by The Free Dictionary

Frying is cooking in hot oil; saut ing is cooking in a small amount of oil; stir-frying is a Chinese technique of frying quickly in small amounts of oil in a wok; deep frying is completely submerging the food in large amounts of fat. As cooks become more health conscious, preparing foods in oil has become less desirable.

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