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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 Home Cooking Chowhound

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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Food Encyclopedia Food Network

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Food Dictionaries and Encyclopedias. Baking Glossary. Home Baking Association. Glossary of terms used in the baking industry. Basics at a Glance! and gives equivalents for weights and measures. The Cook's Thesaurus. The Cook's Thesaurus. Describes many ingredients and cooking terms. Includes pictures, pronunciation, and suggested

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Baking cooking Britannica com

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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Foodista com Official Site

Sous vide cooking is the easiest, most foolproof way to cook meat, poultry, fish, eggs, and vegetables and requires little technique. Meat and Cannon Beach, Oregon: Great Food, Brew and Winter It s a four-hour drive from Seattle to Cannon Beach, Oregon, and we had a full schedule for our first day. So, much to Michael s liking

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The photo cooking course "The Cooks Encyclopedia" comes with 350 recipes. Recipes that were are created, tested, proven and served by some of the best chefs and restaurants on the planet.

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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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Encyclopedia Cooking First Edition AbeBooks

The Encyclopedia of Creative Cooking by Charlotte Turgeon and a great selection of related books, art and collectibles available now at AbeBooks.com.

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