



How to Cook Everything Fast

By Mark Bittman

Houghton Mifflin Harcourt Publishing Company. Hardcover. Book Condition: New. Hardcover. 1056 pages. Dimensions: 9.1in. x 8.5in. x 2.6in. Homemade wonton soup in 30 minutes. Chicken Parmesan without dredging and frying. Fruit crisp on the stovetop. The secret to cooking fast is cooking smartchoosing and preparing fresh ingredients efficiently. In How to Cook Everything Fast, Mark Bittman provides a game plan for becoming a better, more intuitive cook while you wake up your weekly meal routine with 2,000 main dishes and accompaniments that are simple to make, globally inspired, and bursting with flavor. How to Cook Everything Fast is a book of kitchen innovations. Time management the essential principle of fast cooking is woven into revolutionary recipes that do the thinking for you. You'll learn how to take advantage of downtime to prepare vegetables while a soup simmers or toast croutons while whisking a dressing. Just cook as you read and let the recipes guide you quickly and easily toward a delicious result. Bittman overhauls hundreds of classics through clever (even unorthodox) use of equipment and techniques encouraging what he calls naturally fast cooking and the results are revelatory. There are standouts like Cheddar Waffles with Bacon Maple Syrup (bold flavors in less time);...



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