



Six Basic Cooking Techniques: Culinary Essentials for the Home Cook

Jennifer Clair

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Welcome to New York City's most popular cooking class -- now in a book! This vividly photographed manual is a peek inside culinary instructor Jennifer Clair's best-selling cooking class, where just six cooking techniques lay the groundwork for a solid culinary foundation. You'll learn the proper way to handle a chef's knife, cook meat to perfection, create impressive pan sauces, and prepare restaurant-worthy vegetable dishes. Plus, you'll discover which ingredients truly make a difference in a home kitchen (kosher salt, extra-virgin olive oil, and Parmigiano-Reggiano cheese, to start). Each technique chapter includes a collection of flavorful recipes, so you can practice your newfound skills while cooking delicious meals. And throughout the book, myth-busting Students Ask and Chefs Say columns feature pearls of indispensable kitchen wisdom (why you should never mince basil, mint, or sage; why blanching vegetables is better than steaming; what are the three key flavors that make all food taste better; and more). Confidence is what makes a great cook, and this practical culinary guide is filled with the teachings you need to gain control of your kitchen.

Six Basic Cooking Techniques: Culinary Essentials for the Home Cook Details

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From Reader Review Six Basic Cooking Techniques: Culinary Essentials for the Home Cook for online ebook

Hwydiva says

I received this book for free from Goodreads for an honest review.

Wow, Clair did an excellent job in creating this book. It is a find. The book really does cover the basics of cooking, but in an easy to read and well-organized manner. The instructions are presented and basic recipes follow that use the method. The picture are beautiful and educational. Props to photographer Meredith Heuer. I would definitely recommend this book to people who are just beginning to cook. It was also make a great wedding or first home gift. I am going to use this as a guide to teach my five-year old son the basics of knife work and basic of cooking veggies. Most recipes in the book are vegetables, but it also has a few for steak, chicken and pork along with pan sauces. This book is honestly the best basic cookbook I have seen. Our cookbook collection is well over 200 books, so you could say I have a little bit of experience in this area.

Amy says

This book is wonderful for any home cook.

It provides full instructions and tips for six basic cooking techniques: knife skills, cooking meats, making pan sauces, roasting vegetables, blanching green vegetables, and cooking leafy greens. The instructions are concise and contain many photos to show you how to get them done. The book also includes recipes which require each of the skills taught.

It would also make the perfect wedding gift when paired with a nice chef's knife or Dutch oven.

Janet says

I received a DIGITAL Advance Reader Copy of this book from #NetGalley in exchange for an honest review.

From the publisher -

Welcome to New York City's most popular cooking class -- now in a book! This vividly photographed manual is a peek inside culinary instructor Jennifer Clair's best-selling cooking class, where just six cooking techniques lay the groundwork for a solid culinary foundation. You'll learn the proper way to handle a chef's knife, cook meat to perfection, create impressive pan sauces, and prepare restaurant-worthy vegetable dishes. Plus, you'll discover which ingredients truly make a difference in a home kitchen (kosher salt, extra-virgin olive oil, and Parmigiano-Reggiano cheese, to start). Each technique chapter includes a collection of flavorful recipes, so you can practice your newfound skills while cooking delicious meals. And throughout the book, myth-busting Students Ask and Chefs Say columns feature pearls of indispensable kitchen wisdom (why you should never mince basil, mint, or sage; why blanching vegetables is better than steaming; what are the three key flavors that make all food taste better; and more). Confidence is what makes a great cook, and this practical culinary guide is filled with the teachings you need to gain control of your kitchen.

I admit up front – I did a years of chef training under a tyrant English man who would give Gordon Ramsey

a run for his money. This book covers six basic techniques –

1. Making Friends with your Chef's Knife
2. Cooking Meat to Perfection
3. Making Pan Sauces
4. Roasting Vegetables
5. Blanched Green Vegetables
6. Cooking Leafy Greens.

and has recipes to show off these learned skills. I loved the step-by-step photos that explained each section and how REAL food always tastes better. (Throw out that nuclear waste green can of "Parmesan" and buy some of the real stuff!!) I disagree with her statement about sharpening "steels" but everyone is entitled to an opinion!

If you are learning to cook BUY THIS BOOK --- if you want to enhance your skills BUY THIS BOOK!

Five solid stars from this food addict!

Amber at Fall Into Books says

This book helped me improve on my cooking techniques. As someone who doesn't spend much time in the kitchen, this book was extremely helpful. I have Celiac disease, and I've started to eat at home more so that I can be sure that my food isn't cross contaminated, but I was getting tired of eating the same three meals all the time. Thanks to this book, I've been able to try new recipes and not make a mess of everything. I'd recommend this book to any novice chefs, or people who want to improve their techniques in the kitchen!

P.e. lolo says

This is a wonderful cook book for the person who cannot make it to a cooking class but enjoys cooking, or would like to increase some of the skills that they already have. I have been cooking since very young when my father would have me in the kitchen and I learned quite a few basics from him. How to hold a knife and cutting meats and vegetables. For me this change when I began cooking in restaurants as I got older and it is there where I began to learn the difference of over and under cooking food. Here in this book the author will take you through a course as if you are working in a restaurant or taking different classes. Learning the difference of using better knives and difference between each one, how to cut vegetables, meat, and then the proper way of cooking them. How a lot of people think that it is best to always have an extremely hot skillet when really you should lower the temp as you go along which will lower the chance of burning what you are cooking. Using the proper equipment actually does make what you are cooking taste better especially when you spend a lot still for homemade food. This is a good book for the person who wants to learn or even myself you has been cooking and working in restaurants but at times forget what I have learned. An excellent book. I received this book from Netgalley.com I gave it 4 stars. Follow us at www.1rad-readerreviews.com

Mei says

This is a really useful book!!!

I'm living in Italy and you all know how much Italians love their food, so if I say that I found very useful trick here, you can believe me! LOL

Did you ever consider how important are knives in kitchen? My hubby did, so he went and buy **two** professional sets saying: *What will we do if we lose one?!?!!!!!* He's such smart man!!! LMAOOO

And did you know never to add butter inside a pan that is still on the flame because it will ruin the food you're preparing; the sauces will become oily instead of creamy... Did you know that?

And did you know that bleanching vegetables is better than steam-cooking them?

Well, all that and many more you'll find here! Really useful and really easy!

Carey says

5 Stars!! I like cooking but I'm not that great at it! This book has actually taught me quite a bit about cooking! I always used packaged sauces & gravy's because I didn't know how to make them from scratch but now I do! I may have burnt the sauce a bit but it was still really good! I also learned what that long steel stick is & it is NOT a knife sharpener!! Shocking, I know! I 100% recommend this book to anyone and everyone! I thought I knew a good bit about cooking and this book set me straight on a few things! Like- did you know you are NOT supposed to mince basil, mint or sage?! This was such an informative book and I think everyone will find it useful!

I voluntarily read and reviewed an advanced copy of this book. All thoughts and opinions are my own!

Ken Carrell says

This is a really good book for learning the basic techniques. It's not complicated and pretty straight forward. The book is a little short, but I think that works really well for the content. The questions and answer portions are helpful and probably the best part of the book for me.

Jill says

I am a huge fan of cookbooks. I love to collect them and page through them, even if the recipes are so complicated and time-consuming that I would never have the patience to follow them. But the latest cookbook I looked through is the opposite. It is a simple, step-by-step, vividly photographed footpath from true beginner to successful home cook.

If you live in Manhattan, you can take the class yourself. It's Home Cooking New York's most popular class. But for the rest of us, author and founder of Home Cooking New York Jennifer Clair has put into words and photos the content of the class, so we can learn anywhere.

She starts with the most basic--knife skills. But even before that, she helps you pick out a good, solid chef's knife, the kind you can keep and cook with for a lifetime. She goes over basic chopping and dicing skills, spending extra time on ingredients that require special attention or are used often, onion and garlic. And to practice these new-found chopping and dicing skills, there is a recipe for The Best Vegetable Soup You'll Ever Make.

The chapter on preparing meat takes readers step-by-step through heating meat, browning it, resting it, and making sure that it's done just how you want it. There are extra tips on choosing the right high-heat oil to use, and even on the right salt for cooking. And for thicker cuts of meat and those with a bone, there are instructions for finishing it in the oven.

From there, you can learn to make an easy pan sauce, either a reduction (a glazed sauce) or a gravy, with the simplest of techniques. Clair teaches you how to make a simple reduction, deglaze the pan, make a roux for gravy, thicken and season the sauce, and to finish with butter. She shares how to choose a wine for the sauce as well as non-alcoholic options to add flavor. Recipes for meats and sauces include Steak with a Classic Red Wine Sauce, Pan-Roasted Lemon-Rosemary Chicken, and Pork Tenderloin with Bacon-Apple Cider Gravy.

She then goes on to vegetables, taking time to teach how to roast vegetables, including ideas on what to roast together and herbs and spices to add for the best flavor. For green vegetables, she shows how to blanch them to retain color and vitality and then season with a combination of salt, acid, and fat. And for those leafy green vegetables that are so healthy, she teaches how to remove the stalks, clean those leaves, and cook them until they are tender. Recipes in these chapters include Smoky Sweet Potato Fries, Curry Roasted Delicata Squash, Garlicky Broccoli Rabe, String Beans with Lemon Gremolata, Tuscan Kale with Almonds and Raisins, and Escarole with Cannellini Beans.

In addition to all this, *Six Basic Cooking Techniques* offers lists and photos of basic kitchen equipment that you need, so you don't feel like you need to go out and buy an entire kitchen store just to learn to make dinner for a Wednesday night.

Six Basic Cooking Techniques has all the tools you need to get started in cooking. The instructions are easy to understand. The photographs are large and revealing, making it easy to figure out if you're on the right path. And the recipes are simple, offering extra ideas so that even beginning home cooks can experiment with different flavors to make the dishes that they will love the most. This is the perfect book for anyone who wants to learn to cook delicious homemade meals but has no idea where to start. And while the recipes seem easy, they also sound delicious. I'm already trying to decide which one to try out this week.

Galleys for *Six Basic Cooking Techniques* were provided by HCNY Press through NetGalley, with many thanks.

Helen says

I won this gorgeous cookbook in a GoodReads giveaway. It is a beautiful 112-page softcover cookbook that clearly introduces the new cook to six basic cooking techniques: knife skills, cooking meat to perfection, making pan sauces, roasting vegetables, blanching green vegetables, and cooking leafy greens. Almost every page has lovely colorful photographs and the techniques are clearly stated.

Even though I have been cooking for years, I learnt a couple of new things. First, don't use pressed garlic for cooking because the aromatic oils stored inside a garlic clove are sensitive to heat. Use a garlic press only for raw garlic in a dressing. Use a chef's knife to mince the garlic for cooking. The second lesson I learnt was to preheat the rimmed baking sheet when making sweet potato fries. This ensures the fries have a deep golden crust.

All the recipes look wonderful. I love the Smoky Sweet Potato Fries and the Chile-Roasted Broccoli with

Garlic. I can't wait to try Snappy Peas with Orange-Sesame Butter and the Garlicky Broccoli Rabe. This is definitely a great cookbook for new home cooks who want to learn the basic techniques.

Risa says

Was there a particular cooking technique that the book clarified for you? Yes, quite a lot.
Did any particular recipe spark your interest or (even better) a trip to the kitchen? Hmm, almost all.
Was there a culinary misconception that was set straight? Yes.
Who do you think would benefit most from this book? Everyone.

Some of these techniques—one who ventures into the kitchen—would already know. But that is the title of the books so don't be disheartened and think I already know this. You do know things but you slightly know more and your technique is more finessed now.

I quite liked this. It was a quick read. I read it in a sitting. This book covers the major techniques associated with the basic elements one requires while cooking like I said before. :)

Special thanks to NetGalley and the Publishers for this review copy.

Beth says

This is a fantastic resource for home cooks who want to master a few essential techniques in the kitchen, from using a chef's knife to properly cooking meat (and making delicious pan sauces) to different ways to cook vegetables like blanching, roasting and cooking greens. Each section is enhanced with useful related information (types of oils, needed kitchenware, types of salt, etc.) and a handful of recipes to try out the new skills.

My only complaint was that the ebook copy I read had weird formatting and no images, so I couldn't tell if there were any helpful accompanying photos, which would be nice.

*Thanks to NetGalley for the ARC, provided by the author and/or the publisher in exchange for an honest review.

giftedteacher says

I love this book! It covers all of the basics that I somehow missed (explaining why my sauces never turned out quite right) and fantastic recipes for "real" food (the kind my family will happily eat)! And because the author tells WHY it should be done a certain way, I will remember it because now I know. I highly recommend this book to anyone who isn't already some sort of super-chef themselves; the rest of us can benefit from its know-how and delicious recipes.

I received a free electronic copy of this book from the publisher via NetGalley in exchange for an honest review.

Kristine says

Six Basic Cooking Techniques by Jennifer Clair is a free NetGalley ebook that I read in early April.

As its title suggests, this cookbook offers the basics, but it feels like a single volume in a multi-volume set (being as it's only about cooking meat, sauces, and veg). On the other hand, it shows helpful photos, student FAQs sourced from classes of 'Home Cooking New York,' vivid, eye-catching use of color, and tips to inform a reader and to lessen the anxiety over cooking-related decision-making.

Girl says

I received a free e-book copy of this title from NetGalley and the publisher in exchange for an honest review.

Six Basic Cooking Techniques is a short book that consists in what it says on the cover: demonstrating six basic techniques that the author believes to be necessary in every kitchen. It opens with a chapter knife skills, and moves on to cooking meat, making sauces, and various ways of preparing vegetables - roasting (mostly) root veggies, blanching the greens and cooking the leafy vegetables. The information found here is concise and well-organized, and the accompanying pictures make it easier for the reader to understand what the author means. In addition to the discussion of the six key skills, the book also contains some recipes that can be made with the use of your newly mastered techniques.

The book is very nicely published and designed. My only complaint is that it is so short - I feel that it could contain even more information.
