



# **The Cook's Illustrated How-to-Cook Library: An illustrated step-by-step guide to Foolproof Cooking**

*Cook's Illustrated Magazine*

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## **The Cook's Illustrated How-to-Cook Library: An illustrated step-by-step guide to Foolproof Cooking** Cook's Illustrated Magazine

This very special Kindle collection covers all the culinary ground, from barbecue, grilling, garden vegetables, holiday roasts, potatoes, soups, stews, stir-fries, pasta sauces, pizza, appetizers, salads, shrimp and shellfish, to pies, layer cakes, cookies and brownies, holiday desserts, ice cream, simple fruit desserts, and lots more. It's all you really need in the kitchen and it all sits nice and handy on a Kindle as well. Now your own definitive recipe collection is portable and easy to access, the perfect helper in the kitchen.

## **The Cook's Illustrated How-to-Cook Library: An illustrated step-by-step guide to Foolproof Cooking Details**

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# **From Reader Review The Cook's Illustrated How-to-Cook Library: An illustrated step-by-step guide to Foolproof Cooking for online ebook**

## **Wjohnson says**

Its free on Kindle. Excellent recipes in much greater detail than most recipes.

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## **Laura says**

I love the book,I have made many of their recipes over the years and although fiddley they always turn out

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## **Ingrid says**

Good! Covers the basics

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## **Martha Smith says**

This book will teach you how to cook all the recipes in the Standard American Diet (SAD). I used these books when I first learned how to cook. However, I have since learned much more about healthy eating practices. If you want to look and feel like the Standard American, than by all means give the recipes in this series a place at your dinner table.

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## **Nancy says**

Cookbooks.

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## **Joshua says**

A nice way to carry around a set of well tested, iconic recipes in my pocket.

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## **glitrbug says**

Kindle,free,Amazon

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### **Kewannah "Health Kick Chick" says**

If you like Alton Brown's show 'Good Eats', you'll love this cookbook. It's obviously written by obsessive compulsive chefs who tell you everything from which brands of tomato are better for sauce to how to cut a cucumber depending on the recipe and why.

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### **Mark says**

I love cook's illustrated. Their recipes aren't the simplest, but even someone with modest skills (like me) will have little problem following their instructions. Every recipe I have tried has worked well. This has become one of three go-to cook books for me.

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### **Redbutterfly says**

Excellent cookbook.

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### **Dj says**

Well the book starts with a pretty strong promise. Of course the authors go far to try and prove that they are doing just that. They explain their process of determining what worked best and how doing things one way caused results that they were less than pleased with. All in all they go a long way to proving their case. Still it is cooking and taste is a subjective thing so it might be that they are wrong about not having to add or change anything. It does give you a good base from which to start your own way. Always nice to start from a strong foundation than just at random.

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### **Phyla says**

This cookbook is only available as a Kindle book, though the recipes are probably in other CI books. This particular collection covers all the basics, master recipes and variations, that you would need to cook or bake almost everything. It would take a very long time to cook or bake every recipe and variation. Every recipe I've tried has been up to the usual Cooks Illustrated standards-well tested and delicious.

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### **Jenny says**

I would have loved this when I was just starting out in the kitchen! It will make a great wedding shower gift.

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