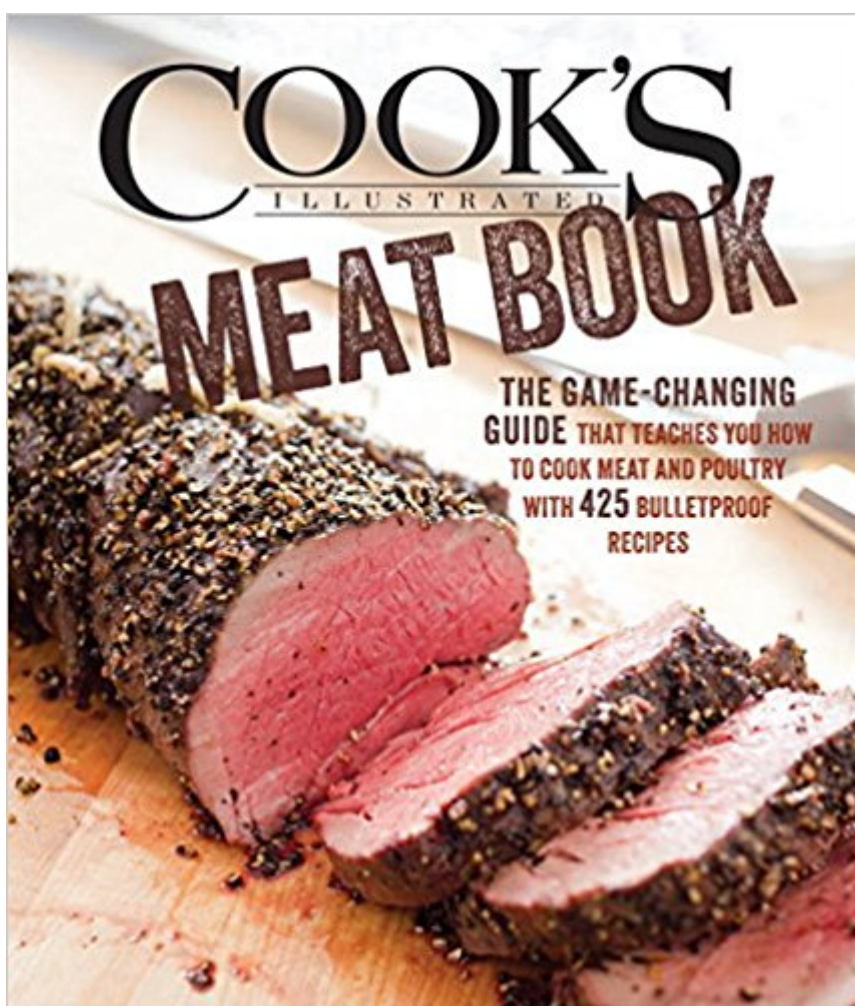


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Cook's Illustrated Meat Book: The Game-Changing Guide That Teaches You How To Cook Meat And Poultry With 425 Bulletproof Recipes



Synopsis

Eminently practical and truly trustworthy, The Cook's Illustrated Meat Book is the only resource you'll need for great results every time you cook meat. Whether you have burgers, steak, ribs, or roast chicken on the menu shopping for and cooking meat can be confusing, and mistakes can be costly. After 20-plus years of purchasing and cooking beef, pork, lamb, veal, chicken, and turkey, the editors of Cook's Illustrated understand that preparing meat doesn't start at the stove it starts at the store. The Cook's Illustrated Meat Book begins with a 27-page master class in meat cookery, which covers shopping (what's the difference between natural and organic labels?), storing (just how long should you really refrigerate meat and does the duration vary if the meat is cooked or raw?), and seasoning meat (marinating, salting, and brining). Matching cut to cooking method is another key to success, so our guide includes fully illustrated pages devoted to all of the major cooking methods: sautéing, pan-searing, pan-roasting, roasting, grilling, barbecuing, and more. We identify the best cuts for these methods and explain point by point how and why you should follow our steps and what may happen if you don't. 425 Bulletproof and rigorously tested recipes for beef, pork, lamb, veal, and poultry provide plenty of options for everyday meals and special occasion dinners and you'll learn new and better ways to cook favorites such as Pan-Seared Thick-Cut Steak, Juicy Pub-Style Burgers, Weeknight Roast Chicken, Barbecued Pulled Pork, and more. The Cook's Illustrated Meat Book also includes equipment recommendations (what should you look for in a good roasting pan and is it worth spending extra bucks on a pricey nonstick skillet?). In addition, hundreds of step-by-step illustrations guide you through our core techniques so whether you're slicing a chicken breast into cutlets or getting ready to carve prime rib the Cook's Illustrated Meat Book covers all the bases

Book Information

Hardcover: 504 pages

Publisher: Cook's Illustrated (October 1, 2014)

Language: English

ISBN-10: 1936493861

ISBN-13: 978-1936493869

Product Dimensions: 9 x 1.2 x 10.7 inches

Shipping Weight: 4.2 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars 233 customer reviews

Best Sellers Rank: #39,122 in Books (See Top 100 in Books) #13 in Books > Cookbooks, Food &

Wine > Cooking by Ingredient > Poultry #25 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats](#) #48 in [Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling](#)

Customer Reviews

Cook's Illustrated is a widely renowned America's Test Kitchen brand that is the work of over 60 passionate chefs based in Boston, Massachusetts, who put ingredients, cookware, equipment, and recipes through objective, rigorous testing to identify the very best. America's Test Kitchen brands are well-known for top-rated television shows with more than 4 million weekly public television viewers, bestselling cookbooks, magazines, websites, and a cooking school. Discover, learn, and expand your cooking repertoire with Julia Collin Davison, Bridget Lancaster, Jack Bishop, Dan Souza, Lisa McManus, Tucker Shaw, Bryan Roof, and our fabulous team of test cooks!

Again, Cook's Illustrated has provided a user-friendly cookbook, infused with hints to make your cooking experience easier, why-for's that answer those questions that come to mind while you are preparing a meal, and efficient and effective recipes for everyday meals to special celebrations. Bon Appetit !

Having been my go-to resource for learning new cooking techniques, acquiring kitchen tools to up my cooking game, and a back cover of drool-worthy pictures of inspiring recipes, Cook's Illustrated does not disappoint with its new "meat" book. It reads like a master class in meat and poultry, starting from selecting cuts, through pre-cooking preparation, to the actual cooking, and the most important step, to finishing the meat once it is off the heat. The techniques are game-changing for preparing larger cuts of meat: from cooking a perfect chateaubriand, to grilling an absolutely staggeringly good burger, this book does not steer you wrong. If anything, it might give you too much information at your disposal with this book. Some of the techniques will sound flat-wrong, like putting a thick steak in the oven first at a low temp and then finishing on a searing pan. But then you try them, and are left in jaw-dropping amazement at having cooked a perfectly medium rare slab of beef. This book will elevate your meat game. Go for it.

Not enough stars...A 10 in my book!!!! Finally Cook's Illustrated has published a cookbook that will go down legendarily as one of their BEST ever!!! The discussion of meat and anything to do with it has been thought through and discussed and varied for ages with no consensus by a majority.

Should you roast at high heat or low heat? Should you brine or not brine etc. etc... But long last, Cooks has composed a cookbook that deals with EVERYTHING.... and I mean EVERYTHING that has to do with beef, pork, lamb and poultry. And I say Hooray!!! Finally a "meat bible" I can refer to when I want the best way to braise, roast, grill, broil, sear, tenderize, freeze, thaw, store, and brine any kind of meat out there (don't think seafood... not in here). They have detailed each type of meat mentioned above by showing you the cuts, price, flavor value for that cut and cooking techniques best to use for that cut of meat. They also discuss storing, freezing, brining, cutting techniques for all of the selections above too. Plus feature awesome foolproof recipes for these cuts of meat. The book has got to be about an inch or more in thickness. A MUST BUY FOR YOU AND AS GIFTS FOR NEW COOKS YOU KNOW OR EVEN ONES YOU THINK KNOW IT ALL. A lot to be learned and grasped in this cookbook. Highly, Highly recommend.... Praise to Cooks for finally producing this kind of Cookbook.

If you like to eat meat, cook meat and want to know how to shop for meat more knowledgeably, then this is the book for you. The folks at America's Test Kitchen have gone to great lengths to pack this book with valuable information. From showing you where each cut is on the carcass, to what cooking method is best for each cut, to advising you on how to purchase, this is a "must-have" reference in any cook's library. Each recipe has been tested numerous times to near perfection. I am surprised that it was not titled, "The Carnivore's Bible".

I love Cook's County Show for their honest reviews and time tested recipes. This book contained some helpful recipes, but basic cooking methods that included temperature and times were missing. More of "this cut is good for this" with no follow up on how to prepare.

Never owned a cookbook and bought this because the roast on the cover looks delicious and it had 5 stars. I was just expecting a list of recipes and was surprised at how informative this book is. How to's on stir frying, braising and barbecuing (apparently, the placement of the coals in your grill is important?) Explanations on the various cuts of beef/pork/lamb/veal How to carve a turkey How to cut up a whole chicken and a lot more The only drawback I've found is a few of the recipes call for wine, not a lot usually 1/2 cup, but I know even less about wine than cooking. Going down to the grocery store for a bottle of red wine was a little more complex than simply looking for "red wine" on the label. Not the simple collection of recipes I was expecting, but not so overly complex that I couldn't follow along.

Absolutely the best meat cookbook around. The methods used and taught in this book are the proper way to do it and it teaches in a no nonsense easy to do way. Also a great reference book for cuts of meat, cook times, and what cuts are chewy or flavorful and which is best to marinate. Highly recommend for novice cooks or the experienced alike.

I really like this cookbook. It has a lot of great recipes in it, and it goes into a TON of detail about how they came up with the final recipe, and the reasons behind the various elements to the dish. They also have useful info about various cuts of meat, how to handle meat, and more. Oh, and I've not made something from this book that I didn't like. I wish I could find some books that are exactly like this one, but with fish, sides, everything else.

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