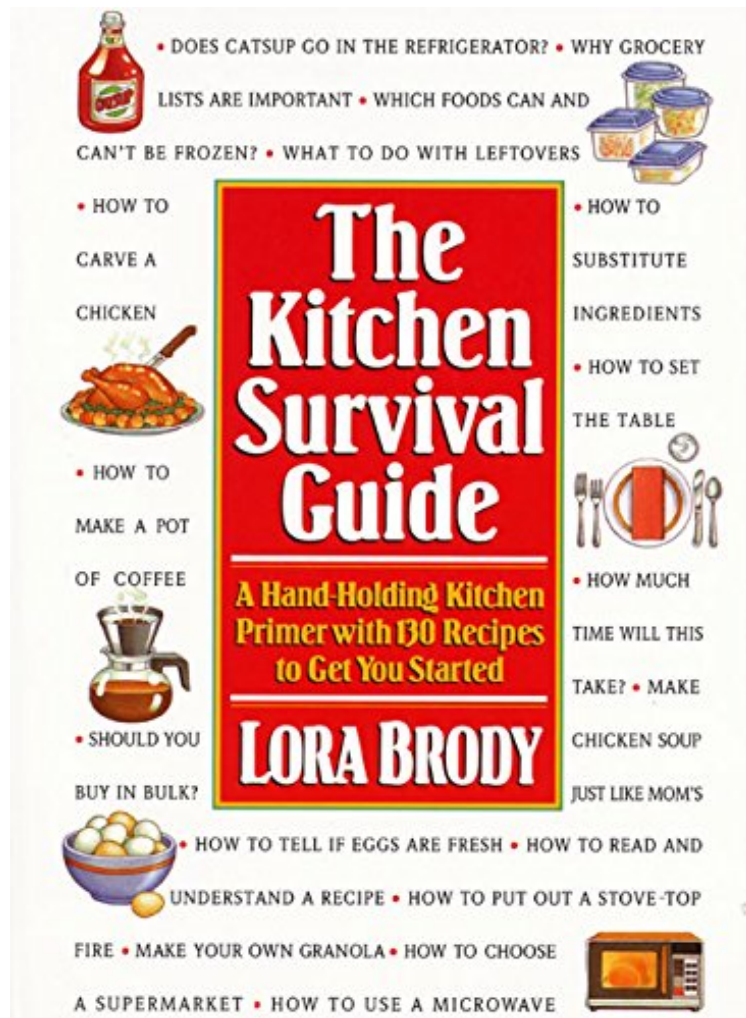


# Kitchen Survival Guide

Lora Brody

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**Lora Brody : Kitchen Survival Guide** before purchasing it in order to gage whether or not it would be worth my time, and all praised Kitchen Survival Guide:

0 of 0 people found the following review helpful. The BEST book for ANYONE learning their way around the kitchen and cooking! By TIshTheDish My grandma got this for me like 15 years ago when I left for college, and I had no idea how to cook. Or really make my way around the kitchen at ALL. This book saved my skin!! But far beyond college, when I got my first apartment, when I was cooking for my first serious boyfriend, when I went on a diet, when I got married and was cooking for two every night. This book has continued to be there for me into my thirties!! Without this book I never would have graduated to growing my own food, canning and preserving, freezer cooking, having the ability to create French jams from Alasce, or Lebanese food, fine French cuisine, Thai, Greek, etc etc!! This book gave

me the foundation I needed. So much so that. One that my little sister is going out on her own, this book was the first thing I thought of, and I made sure she had it in hand before she left!! I'm so grateful to this author.0 of 0 people found the following review helpful. stands the test of timeBy astrida rideoutmy sis got me this when i was in college. back in the mid 90's when your apartment wasn't really setup to let you pull out your smartphone and google how long to boil those eggs for. so yeah- i guess you can kinda google your way thru some of this yourself if you're a cooking newb, but really? this is a great, timeless, easy-peasy cliff notes starters guide that will work as good today as it did when it was written. very much recommended, (edit: i gave away my paperback copy to a friend and re-bought it on kindle just in case i needed to refer to it)0 of 0 people found the following review helpful. beginners you need to readBy californiagirI bought this book because I needed to learn to cook since I am all thumbs in the kitchen. I figured it was time to learn. Can't let someone else cook forever. My mother once told me the only time you graced the kitchen with your presence was to clean it. I did know some cooking basics but needed a refresher. This book broke things down very simply and easily. Its very easy to read and not difficult at all. This book doesn't make you feel stupid for not knowing certain things like how long to boil an egg. You won't be sorry if you get this book.

When Lora Brody, cookbook author, chocolate maven, and mother, sent her sons off into the world, she (and they) realized that they didn't have a clue as to how to feed themselves or their guests, if, heaven forbid, they should have any. The Kitchen Survival Guide is for anyone -- newly graduated, newly married, newly single -- who is venturing into the kitchen for the first time. With her on-target brand of humor, Lora Brody builds kitchen confidence with more than 130 basic recipes necessary to get through life, as well as hundreds of helpful hints Mom forgot to share:On cleaning an oven -- "Manual cleaning oven, unfortunately, does not mean that a guy named Manuel will come and clean your oven."What's the difference between dicing and chopping, zest and pith, or au gratin and au lait?Survival recipes include tuna fish salad, homemade chicken soup, brownies, and many more.Setting up a kitchen and keeping it clean and safe, how to buy and store food, a glossary of basic cooking terms, and what to do in the event of a culinary disaster are all covered in this handy, easy-to-use cookbook and kitchen compendium.

From Publishers WeeklyThe thought of her grown son unarmed in an empty kitchen prompted Brody ( *Cooking with Memories* ) to write this wisecracking encyclopedia of first-kitchen recipes and advice. In part one, "Welcome to Your Kitchen," she leads neophytes through the basics of appliances, organization and equipment in sections that discuss how to defrost a refrigerator (with trays of hot water, not a hair dryer); when bulk shopping is not cost-effective; how to clean lettuce; and why the first great Rule of the Kitchenstet is "Everything has its place." Unfussy charts on meat temperatures, cooking terms and substitutions are useful, providing easy access to information that even practiced cooks forget. Part two, "135sic Recipes to Get You Through Life," spans a family's lifetime repertoire, from macaroni and cheese to brisket. More modern recipes include brown rice Creole shrimp and strawberries with raspberry sauce. This is a good supplement to the traditional first cookbook, which may daunt a new cook. The only drawback may be Brody's tone: her brassy one-liners and admonitions will seem either amusing and practical or talky and slightly condescending. Copyright 1992 Reed Business Information, Inc.From Library Journal"Kitchen illiteracy" is on the rise, and Brody's guide could serve as the perfect antidote. Designed for those with little or no cooking knowledge, her book describes appliances as basic as the refrigerator (how to defrost the freezer), discusses how to shop (buy the ice cream last), describes setting the table and washing dishes, and explains how to begin to cook (how to measure, read a recipe, and tell when "it's done"). The recipes are correspondingly uncomplicated, usually for those on a limited budget, and accompanied by checklists on preparation and making ahead, freezing, leftovers, and more. There are other basic cooking guides around, but this is a particularly engaging one.Copyright 1992 Reed Business Information, Inc.About the AuthorLora Brody is the author of twenty-two cookbooks including *The Kitchen Survival Guide*, *The Entertaining Survival Guide*, *Bread Machine Baking: Perfect Every Time*, *Desserts from Your Bread Machine: Perfect Every Time*, *Growing Up on the Chocolate Diet*, and *Pizza, Focaccia, Flat, and Filled Breads from Your Bread Machine: Perfect Every Time*. Her recipes have appeared in the *New York Times Sunday Magazine*, the *Boston Globe*, and the *Los Angeles Times*. She lives outside of Boston.