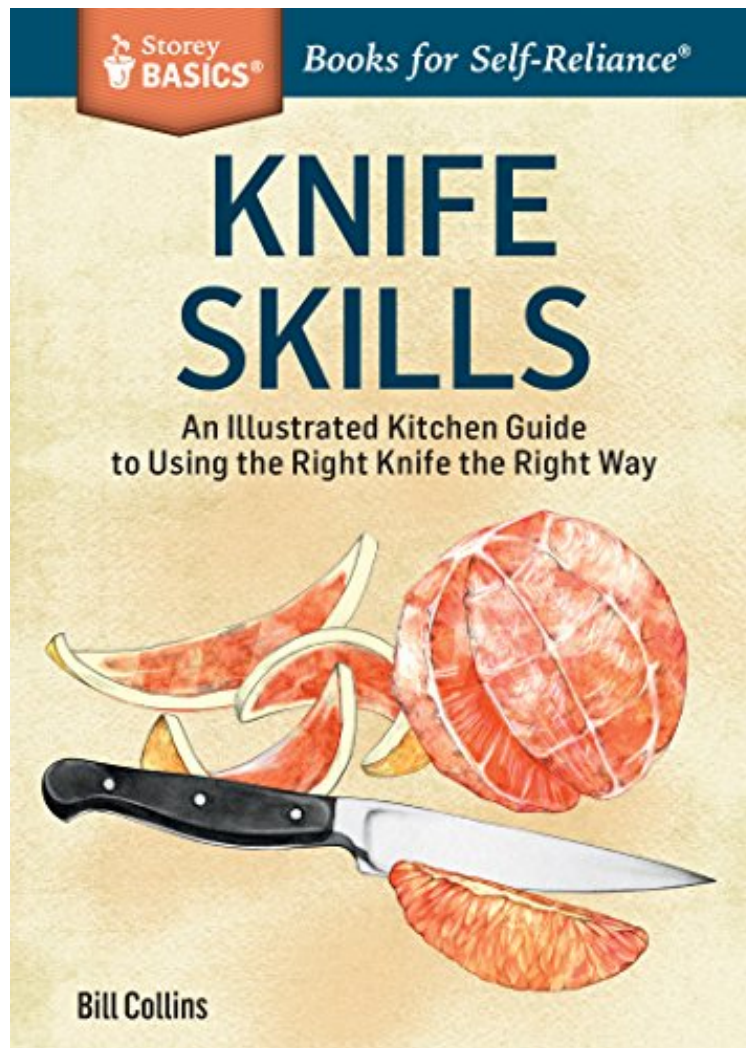


[Free download] Knife Skills: An Illustrated Kitchen Guide to Using the Right Knife the Right Way. A Storey BASICS Title

## Knife Skills: An Illustrated Kitchen Guide to Using the Right Knife the Right Way. A Storey BASICS Title

*Bill Collins*

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0 of 0 people found the following review helpful. It's not a treatise, but a good basic guideBy RTfactBasic, but not everyone wants to invest the time to learn the ins and outs of cutlery design and manufacture. A good book to pass around to friends.0 of 0 people found the following review helpful. a great back stabberBy AnnArborshopperBought

this as a gift for a frenemy who loves to cook.... and to gossip... a great back stabber... seemed the perfect gift! 2 of 2 people found the following review helpful. Basic but helpful  
By Dr. Judy Sikes  
I enjoyed this book. It solidified your basic techniques and had a few new tips that I enjoyed. I have not yet, but plan to try out some of the recipes too. That was a nice surprise. I recommend it to your home cooks who just want to brush up on their techniques and feel more comfortable with blades of all kinds. It also helps you understand what different knives are best for your task.

Good knife skills are key to feeling confident and comfortable in the kitchen. Chef Bill Collins teaches you how to wield cooking knives properly, so you can slice, peel, bone, and dice with ease. Illustrated step-by-step instructions show you how to cut and carve seafood, poultry, meats, and produce of all kinds. In addition to profiling the best uses for a variety of knife types, Collins includes tips for using other sharp kitchen tools like graters, vegetable peelers, and mandolins. Get ready to chop away!

From the Back Cover  
**EXACTLY WHAT YOU NEED TO KNOW**  
Good knife skills make working in a kitchen a pleasure. Personal chef and cooking instructor Bill Collins describes the knives you need (plus a few that are just fun to have) and how to shop and care for them. Every knife has its purpose, and Chef Bill explains how to use each one safely and effectively, from hulling strawberries with a paring knife to smoothly slicing scallions with a chef's knife. Recipes designated to help you practice various knife skills give you the opportunity to perfect every technique.