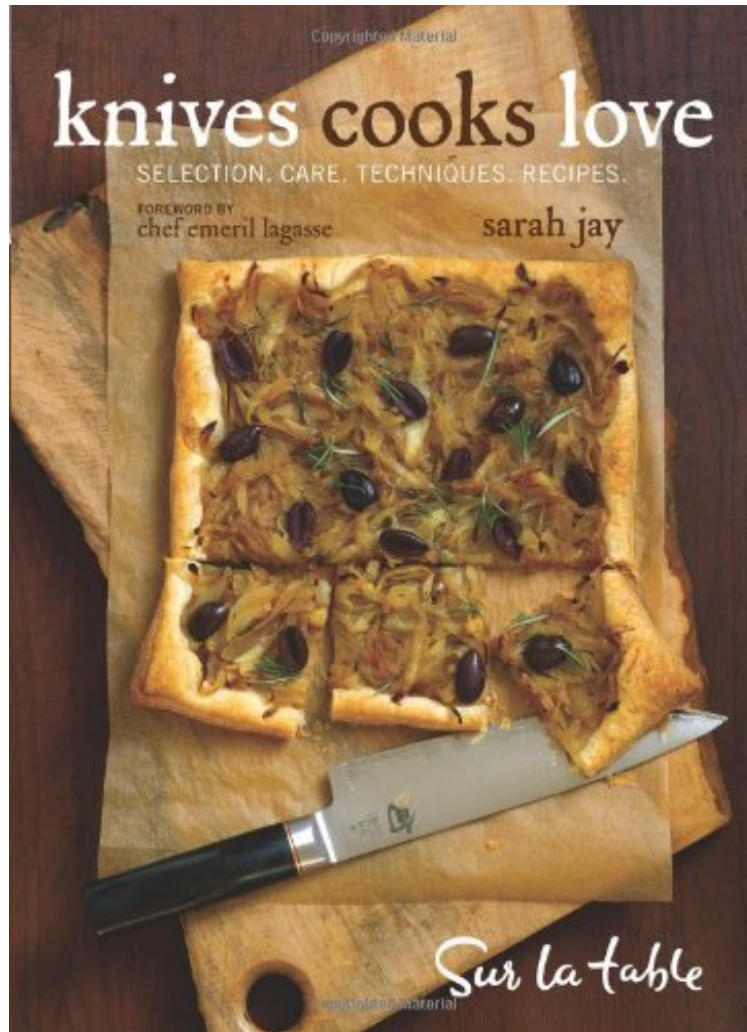


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Knives Cooks Love: How to Buy, Sharpen, and Use Your Most Important Kitchen Tool

Sur La Table, Sarah Jay
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Get a knife that's balanced and weighted for you. There's no reason you shouldn't get fitted for a knife the way you get fitted for . . . a dress, a suit, or a pair of skis." -Tom Douglas, Seattle chef and restaurateur Sur La Table's Knives Cooks Love focuses on some of the most versatile tools in the kitchen-knives. Knives Cooks Love offers instructions on how to buy and care for knives, and how to properly chop, dice, and slice with them to create delicious dishes. Consider this Knives 101-lessons on everything you need to know to make your experiences behind the blade more straightforward, efficient, and enjoyable. In Knives Cooks Love, trusted cookware authority Sur La Table teams up with writer Sarah Jay to guide chefs of all levels so their knives will last a lifetime. The nuances between knife blades and handles are discussed, as well as cutting surfaces and an array of sharpeners and honers. Numerous cutting techniques are also showcased with step-by-step instructions and photographs. These skills are then put to the test with more than 20 knife-essential, tantalizing recipes like Mango-Cucumber Salsa, Mediterranean-Style Mussels with Fennel and Tomatoes, Arroz con Pollo with Chorizo and Capers, and Bread and Butter Pudding with Rum and Crystallized Ginger. Readers will learn what to look for when purchasing quality knives, the best culinary uses for each knife variety, as well as how to properly clean and store them. With sidebar advice from renowned chefs, including tips, tricks, and notes on their favorite knives, Knives Cooks Love is the ultimate guide to choosing and using the most important tool in the kitchen.

Useful and informative...you'll appreciate the instructions on how to evaluate a knife and the list of must-have knives...valuable information. --About.com Wonderfully coherent, easy-to-follow guide. Even better, recipes that you can make immediately after learning each new cut, chop or slice. --Tampa Tribune In-depth advice on selection and care of knives, cutting techniques and recipes. --Milwaukee Journal Sentinel Beautiful...one part textbook and one part tribute to the most important tool in the kitchen. --Boston Herald This book makes a dull subject interesting....It's perfect for the new home cook. --Sara Moulton, Good Morning America The lay reader will like the simple sections on how to chop, peel, and dice a variety of foods. One part textbook and one part tribute to the most important tool in the kitchen. A comprehensive learning experience worthy of a weekend workshop.