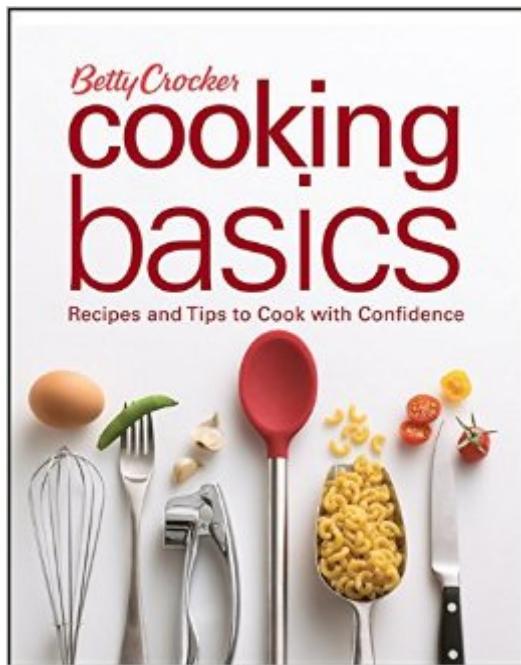


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Betty Crocker Cooking Basics: Recipes And Tips To Cook With Confidence



Synopsis

Betty Crocker Cooking Basics, Second Edition is the only cookbook you need to help you begin cooking with confidence, even if you barely know how to boil water. Fully updated to include 112 simple and tasty favorites like guacamole, meatloaf, and strawberry shortcake, the second edition of this comprehensive cooking guide even includes how-to photos for every recipe, advice on kitchen equipment, a reference to cooking terms, food storage tips, and cooking times and nutrition information. With game plans for special events like Thanksgiving Dinner, you will never go hungry!

Book Information

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Average Customer Review: 4.5 out of 5 starsÂ See all reviewsÂ (78 customer reviews)

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Customer Reviews

I bought this book on-line (obviously) without ever actually getting to look through all the pages. I'm a pretty experience cook, but my brother--who got this book as a gift--isn't. He recently moved into his first apartment, and was calling me with questions like: 'How do I cook corn?' or 'How long can I keep food in my fridge before it goes bad?' I was more then happy to answer these questions, but thought that he'd really appreciate a book that had all these answers. This book is wonderful! It has a chart in back that tells you how long you can keep food before it goes bad. It explains about what tools are useful to have around your kitchen. And it also has simple recipes (most have 5 ingredients or less). So, it's prefect for someone who just wants a foundation. My brother will never aspire to be a great chef, or enjoy cooking and baking like I do, but he really appreciates being able to make simple meals. And to know the basics of things. Great book!

I bought this cookbook for my son when he got his first apartment. It has been very helpful to him. This cookbook is good for first timers. It shows you all the basics and is a great stepping stone for our first time chefs. I have a copy in my collection also. This one is a must have!

This book has plenty of information for the new cook (and even veteran ones who forget the info) such as Measuring Guide, prep techniques, suggestions for kitchen gadget essentials, extensive glossaries of ingredients and cooking terms, and information on food storing, temperatures and storage. Of course this book also contains good basic recipes - but nothing too fancy.

Recommended for new cooks, doesn't have anything too exciting however, for the advanced cook.

My nineteen-year-old vegetarian granddaughter will be leaving for a European country this summer to serve as an au pair for a family with young children. She THINKS she can cook, but her repertoire consists of very simple pasta dishes, beans and rice. I asked her to identify a "saucepan," and to explain "saute" and realized we needed a really really basic cookbook. I have 50-gazillion cookbooks, right? I narrowed it down to a half-dozen and carefully read reviews, most positive and most negative, and this one came out on top. It first introduces the cook to the kitchen...what's in it. What you need. How you use it. It explains the processes involved, like sauteing or braising. And it provides a lot of really, really nice recipes from very simple ones for a kid's lunch, to lovely ones you'd be proud to serve your own guests. My husband is as good a cook as you can find elsewhere. He pronounced this a gem for beginning cooks, or cooks who know how to throw stuff together, but really want some solid grounding. THIS is a winner.

I just got this book and have made a few of the recipes, which have all turned out fairly well. Recipes laid out well and easy to follow. They don't require extensive prep work or too many fancy ingredients. Some recipes do take a while to cook though. If you really are a true beginner, you will have to make a few extra trips to the grocery store before you have all the basics stored in your pantry. I do wish there were more seafood, meatless/anti-pasta, and dessert recipes included. I would NOT recommend this book for vegetarians. I'm looking forward to getting through this book and advancing to other Betty Crocker books.

This cookbook has everything you need to know to become an expert cooker. It is filled with tons of information about cooking. It has everything from how to use something, what a certain cooking utensil is, how long certain foods last and where to store them properly, what you can use as a

substitution. I use this book as my "cooking dictionary" just about everytime I cook. It also has some good beginner recipes too.

I gave this cookbook to my stepdaughter for Christmas. She is 19 and in college, so she needs to learn to cook for herself. She absolutely loved the book - not only because of the yummy recipes and great pictures, but also for the cooking tips and advice it included. Very educational. Her 22-year-old sister also loved it and wanted her own copy. Great book!

This book does a good job of covering thefundamentals of cooking. I have not cooked much before reading this book. It has helped me prepare many healthy meals for my two teenage daughters,who can be picky eaters. The book has many easy to prepare recepies that taste good. It is a good book to learn better cooking skills.

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