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Sara Kate Gillingham, Faith Durand
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#226751 in Books Gillingham Sara Kate 2014-10-07 2014-10-07 Original language: English PDF # 1 10.28 x 1.11 x 8.24l, 1.25 #File Name: 0770434436304 pages The Kitchn Cookbook Recipes Kitchens Tips to Inspire Your Cooking | File size: 48.Mb

Sara Kate Gillingham, Faith Durand : The Kitchn Cookbook: Recipes, Kitchens Tips to Inspire Your Cooking before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Kitchn Cookbook: Recipes, Kitchens Tips to Inspire Your Cooking:

58 of 62 people found the following review helpful. Good for beginning cooks By Breanna I'm a fan of the Kitchn and a cookbook collector so it was a given that I would preorder this book as soon as the email landed in my inbox. This book would be good for someone just getting their first place or learning to cook. The photos are gorgeous. I love the glossy pages in the first section and wish the entire book was the same quality pages and photos. The tips on setting up your kitchen and tools was informative for someone new to the kitchen. I was disappointed by the time I finally got to the recipes (chapter 6!) and saw that it is a collection of simple recipes for those with basic cooking skills. The title could have more appropriately included the fact that this book really is for the beginning cook. Fortunately the price

dropped between the preorder and the ship date so I only paid \$20 instead of \$29.0 of 0 people found the following review helpful. Recipes were not really for me but still some good info in itBy sanoe.netI liked the first third of the book but the reason that I ordered the book was due to a few recipes that I found via the website that weren't even in the book. Most of the recipes in the book weren't usable for me. I can see them being usable for others but not for me. But again, the first third of the book was interesting and helpful. That said, I should have stuck with the website to find recipes and such.3 of 3 people found the following review helpful. Blog is better than book by farBy MCI expected more from recipes section. The kitchen decoration section is a dream and not a reality in our homes. I began to enjoy book from page 129 - previous are totally unnecessary. Posts from the blog nowadays offer better recipes.

Winner of the James Beard Award for General CookingFrom Apartment Therapy's cooking site, The Kitchn, comes 150 recipes and a cooking school with 50 essential lessons, as well as a guide to organizing your kitchen--plus storage tips, tool reviews, inspiration from real kitchens, maintenance suggestions, 200 photographs, and much more. There is no question that the kitchen is the most important room of the home, say Sara Kate Gillingham and Faith Durand of the beloved cooking site and blog, The Kitchn. The Kitchn offers two books in one: a trove of techniques and recipes, plus a comprehensive guide to organizing your kitchen so that its one of your favorite places to be. For Cooking: 50 essential how-to's, from preparing perfect grains to holding a chefs knife like a pro 150 all-new and classic recipes from The Kitchn, including Breakfast Tacos, Everyday Granola, Slow Cooker Carnitas, One-Pot Coconut Chickpea Curry, and No-Bake Banana and Peanut Butter Caramel Icebox Cake For Your Kitchen: A shopping list of essentials for your cabinets and drawers (knives, appliances, cookware, and tableware), with insider advice on whats worth your money Solutions for common kitchen problems like limited storage space and quirky layouts A 5-minute-a-day plan for a clean kitchen Tips for no-pressure gatherings A look inside the kitchens of ten home cooks around the country, and how they enjoy their spaces The Kitchn Cookbook gives you the recipes, tools, and real-life inspiration to make cooking its own irresistible reward.

.com Why (and How) a Beautiful Kitchen Means Better Food A kitchen's first task is functional: It is a place to produce good food with cleanliness and efficiency. But functionality and beauty go hand in hand. We've met people who seem afraid to have beautiful things in their cooking spacethey react in shock and dismay when they see paintings or rugs in a busy kitchen. "What if it gets ruined? That's so nonfunctional!" We couldn't disagree more. Everything in life decays and wears out eventually. Having something you consider beautiful in the kitchen is a nudge toward enjoying the act of cooking, a reminder that food is more than fuel. A beautiful kitchen also helps us remember to clean regularly. When you enjoy your space, even in some small way, it's so much more pleasurable to keep it clean. Once you've worked on your cooking zones and storage capacity, find creative ways to make beauty and functionality go hand in hand. A kitchen you enjoy is one that will motivate you to nourish your household. Here are a few ways to bring a bit of beauty into even the dingiest of kitchens: Enjoy the beauty of food itself. Heap oranges or persimmons in a dish on the countertop (this also will remind you to eat them promptly!). Tomatoes, onions, even sweet potatoes have an earthy beauty that grounds a kitchen. Store herbs with their cut ends in a shallow glass of water, which will keep them fresh and handy for snipping, as well as add a splash of green to your workspace. Cover ugly countertops with a huge butcher block. If you have a tiny and hideous laminate countertop, cover it up with a hefty cutting board, which is more beautiful and also of course very functional. Hang a vibrant work of art. No backsplash? Frame an inexpensive print and hang it behind the stove. Yes, the glass will get greasy eventually, but it's easier to clean glass than a painted wall. Line drawers and cabinets with colorful fabric or paper. Apply fabric wallpaper to the backs of your cabinets using fabric starch; the cloth wallpaper is both washable and removable. Line drawers with pretty paper from an art supply store. Enhance the sense of space with a mirror. A big mirror hung on one wall or over the kitchen table reflects light, helps make up for the lack of a window, and increases the feeling of spaciousness. Lay down a rug. You may think it will get irredeemably dirty, but a patterned rug will hide stains and is easy to vacuum. With a nonslip rug pad beneath, it's also nicer to stand on than hard, cold tile. Adorn the table or windowsill with living plants or fresh flowers. Fresh flowers are a simple grace note for any kitchen. Splurge on them to make your space feel more special, or snip evergreen twigs or even flowering weeds from your backyard or on your walk home. Anything alive makes the kitchen feel more welcoming. Paint! Paint is a major tool for the cook with an ugly, dark kitchen. Don't forget the ceiling, where color can instantly make the room more cheerful (think sky blue, lemon yellow, pale washes of bright colors). Painting the entire room can seem daunting, but with careful cleaning, taping, and priming, you can do an expert job by yourself. Supply music or a radio. The companionship of radio is something we appreciate in our kitchens. Faith keeps a Tivoli radio on her windowsill and listens to NPR and podcasts while she cooks; she plugs in an iPod for dinner parties.