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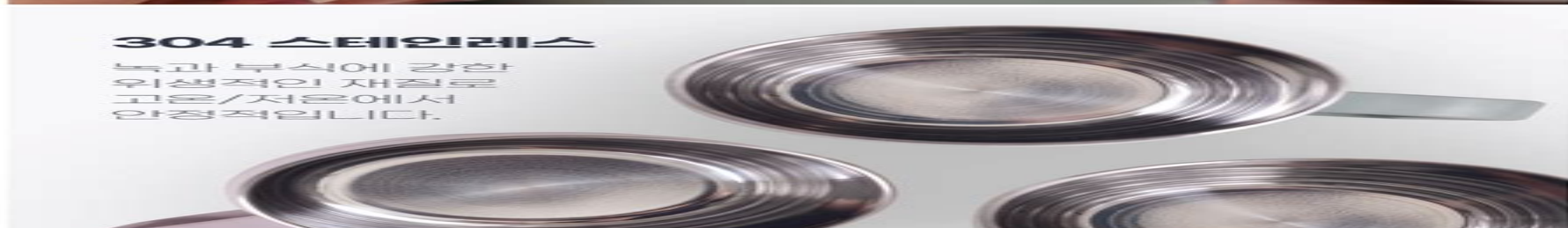


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Kitchen Tools6312

Kevin Kelly, Steven Leckart



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Surfing ,1974 **Europ production** ,1961 Europ production [Anonymus AC02789100],1961 Kitchen Gear: The Ultimate Owner's Manual America's Test Kitchen,2023-11-07 Leading kitchen gear experts Lisa McManus and Hannah Crowley share what they really think about Dutch ovens air fryers grills and more in this indispensable handbook for gear heads everywhere The perfect gift for fledgling cooks newlyweds cooking nerds and new homeowners Ever wondered why your knives dull so quickly Whether it s safe to stand next to a running microwave If compostable dinnerware is really better for the environment With its combination of straight talking science backed advice from professional equipment reviewers Lisa McManus and Hannah Crowley practical how to guides engrossing trivia and beautiful full color photography Kitchen Gear is an indispensable source of collected wisdom you won t find anywhere else Hannah and Lisa s unfiltered takes on which pieces are and aren t worth it Spring for the high end blender rethink that knife block And did you know you can make pour over coffee with a dollar store funnel Improve your cooking with 100 recipes that teach you what your gear is capable of Use your sheet pan to make the easiest ever layer cake Make crispy fried garnishes in your microwave Plus use common tools in creative ways fully loaded nachos on the grill anyone Answers to all the hows whys and wait what s of your equipment The question and answer format covers everything from frequently asked questions to real head scratchers Keep your tools in top condition Season your pans the right way de stinkify silicone ice trays and finally get that gunk off your toaster oven Peek behind the scenes Read all about the zany lengths Lisa Hannah and their team will go to for answers from sawing coolers in half to programming knife wielding robots Stock your kitchen with the best of the best A buying guide points you to the top performers from America s Test Kitchen s rigorous reviews **The Encyclopedia of Kitchen Tools** Elinor Hutton,2020-10-06 The ultimate reference book for home cooks seasoned chefs and everyone in between The Encyclopedia of Kitchen Tools guides readers through the history practical uses design features and storage and maintenance requirements of each of the tools living in their kitchen cabinets Whether you re a home cook pondering the difference between a cookie sheet and a baking pan one of life s great questions or a professional chef wondering whether you should sharpen your knives with a whetstone a honing rod or an electric sharpener The Encyclopedia of Kitchen Tools has the answers you re looking for Ranging from knives and spatulas ladles and tongs to Dutch ovens and crock pots citrus reamers and zesters The Encyclopedia of Kitchen Tools offers you a chance to reconsider all of the kitchen accessories you ve accumulated over the years as well as the opportunity to encounter some new tools for the first time With additional sidebars discussing a wide variety of topics including the history of elaborate table settings the best types of cocktail strainers yes there s more than one the cleanliness of salt pigs and the best ways to care for cast iron The Encyclopedia of Kitchen Tools is the new must have reference bible for active cooks and armchair chefs alike **Kitchen Gear: The Ultimate Owner's Manual** America's Test Kitchen,2023-11-07 Leading kitchen gear experts Lisa McManus and Hannah Crowley share what

they really think about Dutch ovens air fryers grills and more in this indispensable handbook for gear heads everywhere The perfect gift for fledgling cooks newlyweds cooking nerds and new homeowners Ever wondered why your knives dull so quickly Whether it s safe to stand next to a running microwave If compostable dinnerware is really better for the environment With its combination of straight talking science backed advice from professional equipment reviewers Lisa McManus and Hannah Crowley practical how to guides engrossing trivia and beautiful full color photography Kitchen Gear is an indispensable source of collected wisdom you won t find anywhere else Hannah and Lisa s unfiltered takes on which pieces are and aren t worth it Spring for the high end blender rethink that knife block And did you know you can make pour over coffee with a dollar store funnel Improve your cooking with 100 recipes that teach you what your gear is capable of Use your sheet pan to make the easiest ever layer cake Make crispy fried garnishes in your microwave Plus use common tools in creative ways fully loaded nachos on the grill anyone Answers to all the hows whys and wait what s of your equipment The question and answer format covers everything from frequently asked questions to real head scratchers Keep your tools in top condition Season your pans the right way de stinkify silicone ice trays and finally get that gunk off your toaster oven Peek behind the scenes Read all about the zany lengths Lisa Hannah and their team will go to for answers from sawing coolers in half to programming knife wielding robots Stock your kitchen with the best of the best A buying guide points you to the top performers from America s Test Kitchen s rigorous reviews

Cooks' Tools Susan Campbell,1980 Abstract Various kitchen tools and their use for food and meal preparation are described and illustrated for cooks Included under the tool description category are hands for kneading dough knives scissors and shears other cutting tools tools for pounding pressing and pureeing meat grinders grinders and mills cutting boards crackers and crushers rolling pins piercing tools pastry brushes measuring spoons whisks and beaters separators and homogenizers food mixers and processors and bowls tins pots and presses A wide variety of other kitchen implements also are discussed wz *The Essential Kitchen* Christine McFadden,2004-03-01 Successful cooking depends on having the right equipment This is an invaluable guide to choosing and using the correct tools for every important cooking task It describes 400 tools utensils and cookware ranging from basic items that no kitchen should be without to the specialist equipment needed for today s eclectic cooking styles There is expert guidance on using every tool featured with color illustrations of more than 100 key cookery techniques 50 delicious recipes show how many of the tools are used with contributions from well known cooks such as Charlie Trotter Alice Waters and Ken Hom Also includes valuable advice on storing and caring for tools cooks tips and safety guidelines and an extensive list of suppliers to help you find items featured here

Essential Tools, Tips & Techniques for the Home Cook Michelle Doll,2018-09-25 Learn the Secrets to Great Cooking without Going to Cooking School Reaching your full culinary potential takes more than just starting with high quality ingredients and following a solid recipe You also need to learn proper technique master essential kitchen tools and know the secrets to great cooking that all chefs learn in culinary school Chef

Michelle Doll shines new light on familiar tools such as rolling pins sheet pans skillets Dutch ovens blenders mixers pressure cookers and more in this comprehensive readable and entertaining guide Her exceptional recipes demonstrate these techniques in action Learn why a tapered French rolling pin is the best tool for rolling out dough and then use it to make the flakiest pastry for Prime Time Fruit Galette Follow Michelle as she delves into what she calls the stovetop saut pan matrix and make Better Than Take Out Teriyaki Chicken that will have you taking your favorite Chinese restaurant off of speed dial You ll also learn some surprising techniques for using your kitchen tools in new ways making tender Grape Shallot Focaccia in a cast iron skillet Peanut Butter Jelly Quick Bread in a blender and Slow and Easy French Onion Soup in a Dutch oven you won t be tied to the stovetop stirring caramelized onions every five minutes genius With the perfect blend of fresh kitchen science and delicious examples of that science in action this book is a must read for kitchen geeks and everyday home cooks alike

Cool Tools in the Kitchen Kevin Kelly, Steven Leckart, 2012-01-06 Cool tools really work A cool tool can be any tried and true book gadget software video map hardware material or website The reviews in this book were written by those of us who have actually used the tool and others like it We only review things old or new that we like and ignore the rest This is a curated collection of the best cool tools for the Kitchen It is not intended as a shopping list or checklist Consider this a jumping off point for thinking and re thinking about what s possible in your kitchen Some kitchens can certainly operate with fewer and or different tools some might require more But everything we ve included here is well worth knowing about

Equip Margaret Barca, 2004 **The Kitchen Decoded** Logan Levant, Hilary Hattenbach, 2014-11-18 A beginner s guide to cooking featuring recipes from the famous Buttercake Bakery in Los Angeles Cooking can be intimidating but with the right equipment and a few great recipes it doesn t have to be The Kitchen Decoded is a fun new cookbook with chapters organized according to gadgets and appliances and accompanying recipes that can be prepared with each tool Designed to arm every would be cook with an arsenal of time tested equipment and foolproof dishes The Kitchen Decoded is packed with meals guaranteed to impress guests and loved ones Logan Levant owner of LA s famous Buttercake Bakery for ten years spent countless hours showing friends how to use the kitchen tools they received as gifts and thus the idea of The Kitchen Decoded was born By following Logan s professional tips and simple how to guides anyone can learn how to make the most of their kitchen or simply whip up an impressive batch of Buttercake Bakery lemon bars with the help of a KitchenAid stand mixer and a microplane that is Other tools featured include the Cuisinart food processor the Le Creuset stock pot cookie sheets measuring tools and other basic and advanced gadgets of all sorts Pair any gift of amazing but mysterious kitchen equipment with The Kitchen Decoded to ensure that your thoughtful present is put to good use This book is a must have for every home cook Skyhorse Publishing along with our Good Books and Arcade imprints is proud to publish a broad range of cookbooks including books on juicing grilling baking frying home brewing and winemaking slow cookers and cast iron cooking We ve been successful with books on gluten free cooking vegetarian and vegan cooking paleo raw foods and more

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The Well-tooled Kitchen Fred Bridge, Jean F. Tibbetts, 1991 A guide to 500 kitchenware items with recipes and techniques from 80 chefs

In the Hands of a Chef The Culinary Institute of America (CIA), 2007-12-26 A new approach to the CIA's Professional Chef's Knife Kit In the Hands of a Chef reveals how professional chefs use their revered kitchen tools in restaurants and at home This book identifies the types of tools necessary in the kitchen such as knives mixing tools gadgets and measuring tools The book teaches a tool's most popular yet often highly specialized uses the history of a tool types of materials used in making it and advances in technology that have improved a tool The book gives readers a personal look at chefs' methods for using these tools and a sense of the personal attachment and even respect they have for them Readers will also learn the parts of kitchen tools characteristics of a good knife and what to look for when purchasing knives and other kitchen tools In the Hands of a Chef features 112 new black and white photographs that convey the proper way to hold the tool or how it appears when in the hands of a chef

Kitchen Industry Technical Manual National Kitchen and Bath Association Staff, 1996-05

An Edge in the Kitchen Chad Ward, 2010-12-14 Why are most of us so woefully uninformed about our kitchen knives We are intimidated by our knives when they are sharp annoyed by them when they are dull and quietly ashamed that we don't know how to use them with any competence For a species that has been using knives for nearly as long as we have been walking upright that's a serious problem An Edge in the Kitchen is the solution an intelligent and delightful debunking of the mysteries of kitchen knives once and for all If you can stack blocks you can cut restaurant quality diced vegetables If you can fold a paper airplane you can sharpen your knives better than many professionals Veteran cook Chad Ward provides an in-depth guide to the most important tool in the kitchen including how to choose the best kitchen knives in your price range practical tutorials on knife skills a step by step section on sharpening and more all illustrated with beautiful photographs throughout Along the way you will discover what a cow sword is and why you might want one why chefs are abandoning their heavy knives in droves and why the Pinch and the Claw strange as they may sound are in fact the best way to make precision vegetable cuts with speed and style An Edge in the Kitchen is the one and only guide to the most important tool in the kitchen

Alton Brown's Gear for Your Kitchen Alton Brown, Looks at kitchen gadgets and equipment explaining how to select the best and simplest tool for the job and offers advice on cooking and twenty-five recipes using the featured tools

Mastering Knife Skills Norman Weinstein, 2012-05-18 An illustrated practical guide to everything you need to know about using knives in the kitchen As the number of gourmet home kitchens burgeons so does the number of home cooks who want to become proficient users of the professional caliber equipment they own And of all kitchen skills perhaps the most critical are those involving the proper use

of knives Norman Weinstein has been teaching his knife skills workshop at New York City's Institute of Culinary Education for more than a decade and his classes always sell out That's because Weinstein focuses so squarely on the needs of the nonprofessional cook providing basic instruction in knife techniques that maximize efficiency while placing the least possible stress on the user's arm Now Mastering Knife Skills brings Weinstein's well honed knowledge to home cooks everywhere Whether you want to dice an onion with the speed and dexterity of a TV chef carve a roast like an expert bone a chicken quickly and neatly or just learn how to hold a knife in the right way Mastering Knife Skills will be your go to manual Each cutting slicing and chopping method is thoroughly explained and illustrated with clear step by step photographs Extras include information on knife construction knife makers and types knife maintenance and safety and cutting boards In the old days when kitchens weren't equipped with a lot of fancy gadgets a skilled chef needed only one tool to ply his trade a sharp knife This book will introduce novice cooks to and reacquaint experienced chefs with everything they need to know about a good knife and the art of using it Cecilia Chiang James Beard Award winning restaurateur and author of The Seventh Daughter This beautifully illustrated book written with passion and precision minces no words in guiding the reader to choose maintain and use a knife Indispensable for anyone who prepares food it has taught me how to cut produce much more efficiently David Karp Fruit Detective

The Essential Kitchen Christine McFadden, 2000 A must have reference for those setting up their first kitchen updating a kitchen or just learning to cook The Essential Kitchen provides expert guidance on topics such as the advantages of using copper cast iron or nonstick pots and pans the purposes of different types of knives and techniques for chopping herbs As an added bonus recipes from some of the world's best known chefs are featured throughout The plastic cover and wire binding make the format unique and practical for constant reference and guidance

Kitchen Hacks America's Test Kitchen, 2015-11-10 Innovative solutions to everyday cooking challenges from our team of test kitchen MacGyvers the test cooks at Cook's Illustrated magazine A kitchen hack is an unusual easier and or better way of performing a task that often saves money and time or improves the quality of the outcome In this wacky but eminently useful collection of kitchen hacks you will learn how to outsmart tricky tasks and face down kitchen challenges big and small with innovative and clever ideas from Quick Tips the most popular feature in Cook's Illustrated magazine 900 000 circulation Kitchen Hacks is a beautifully designed guidebook to hacking your kitchen and beyond

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