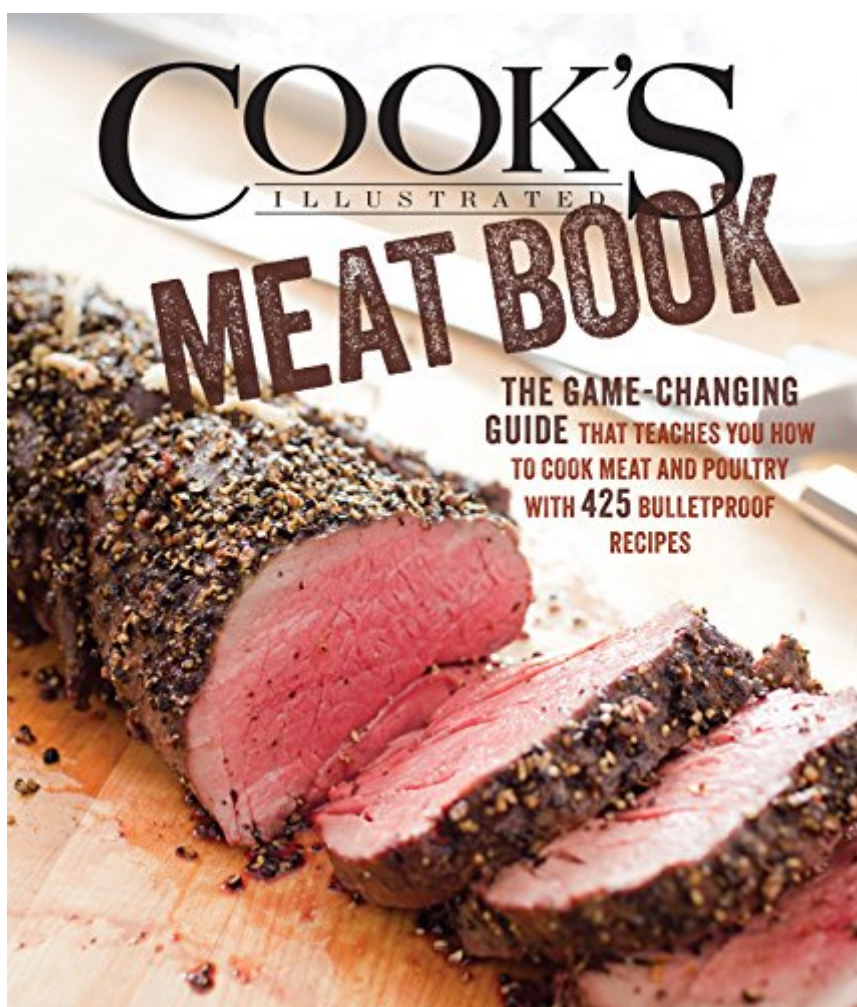


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# The Cook's Illustrated Meat Book



## Synopsis

Eminently practical and truly trustworthy, The Cook's Illustrated Meat Book is the only resource you'll need for great results every time you cook meat. Whether you have burgers, steak, ribs, or roast chicken on the menu shopping for and cooking meat can be confusing, and mistakes can be costly. After 20-plus years of purchasing and cooking beef, pork, lamb, veal, chicken, and turkey, the editors of Cook's Illustrated understand that preparing meat doesn't start at the stove it starts at the store. The Cook's Illustrated Meat Book begins with a 27-page master class in meat cookery, which covers shopping (what's the difference between natural and organic labels?), storing (just how long should you really refrigerate meat and does the duration vary if the meat is cooked or raw?), and seasoning meat (marinating, salting, and brining). Matching cut to cooking method is another key to success, so our guide includes fully illustrated pages devoted to all of the major cooking methods: sautéing, pan-searing, pan-roasting, roasting, grilling, barbecuing, and more. We identify the best cuts for these methods and explain point by point how and why you should follow our steps and what may happen if you don't. 425 Bulletproof and rigorously tested recipes for beef, pork, lamb, veal, and poultry provide plenty of options for everyday meals and special occasion dinners and you'll learn new and better ways to cook favorites such as Pan-Seared Thick-Cut Steak, Juicy Pub-Style Burgers, Weeknight Roast Chicken, Barbecued Pulled Pork, and more. The Cook's Illustrated Meat Book also includes equipment recommendations (what should you look for in a good roasting pan and is it worth spending extra bucks on a pricey nonstick skillet?). In addition, hundreds of step-by-step illustrations guide you through our core techniques so whether you're slicing a chicken breast into cutlets or getting ready to carve prime rib the Cook's Illustrated Meat Book covers all the bases

## Book Information

File Size: 64521 KB

Print Length: 504 pages

Publisher: Cook's Illustrated (October 1, 2014)

Publication Date: October 1, 2014

Sold by: Digital Services LLC

Language: English

ASIN: B00OBPLE6O

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Not Enabled

Best Sellers Rank: #192,178 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #14

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## Customer Reviews

Having been my go-to resource for learning new cooking techniques, acquiring kitchen tools to up my cooking game, and a back cover of drool worthy pictures of inspiring recipes, Cook's Illustrated does not disappoint with its new "meat" book. It reads like a master class in meat and poultry, starting from selecting cuts, through pre-cooking preparation, to the actual cooking, and the most important step, to finishing the meat once its is off the heat. The techniques are game-changing for preparing larger cuts of meat: from cooking a perfect chateaubriand, to grilling an absolutely staggeringly good burger, this book doe snot steer you wrong. If anything, it might give you too much information at your disposal with this book. Some of the techniques will sound flat-wrong, like putting a thick steak in the oven first at a low temp and then finishing on a searing pan. But then you try them, and are left in jaw-dropping amazement at having cooked a perfectly medium rare slab of beef. This book will elevate your meat game. Go for it.

Not enough stars...A 10 in my book!!!!Finally Cooks Illustrated has published a cookbook that will go down legendarily as one of their BEST ever!!! The discussion of meat and anything to do with it has been thought through and discussed and varied for ages with no consensus by a majority. Should you roast at high heat or low heat? Should you brine or not brine etc. etc... But long last, Cooks has composed a cookbook that deals with EVERYTHING.... and I mean EVERYTHING that has to do with beef, pork, lamb and poultry. And I say Hooray!!! Finally a "meat bible" I can refer to when I want the best way to braise, roast, grill, broil, sear, tenderize, freeze, thaw, store, and brine any kind of meat out there (don't think seafood... not in here). They have detailed each type of meat mentioned above by showing you the cuts, price, flavor value for that cut and cooking techniques best to use for that cut of meat. They also discuss storing, freezing, brining, cutting techniques for all of the selections above too. Plus feature awesome foolproof recipes for these cuts of meat. The

book has got to be about an inch or more in thickness. A MUST BUY FOR YOU AND AS GIFTS FOR NEW COOKS YOU KNOW OR EVEN ONES YOU THINK KNOW IT ALL. A lot to be learned and grasped in this cookbook. Highly, Highly recommend.... Praise to Cooks for finally producing this kind of Cookbook.

I owe a huge debt to America's Test Kitchen and their Cook's Illustrated cookbooks, whether they realize it or not; their books have been a staple in my reading library for nearly 20 years now. Many of the techniques I use in my cooking are founded on principles and tips that I've gleaned from their work. A book focused solely on meat may seem too focused at first blush. But when you think about it, most people's meals are centered around the protein; we always come up with our meat selection before we determine the rest of the meal. So in that sense, this is an excellent book to inspire the rest of your meal. I would say that the authors agree, since many of the meat recipes come with a complementary vegetable recipe or pairing suggestion; for example, the Swedish Meatballs recipe is accompanied by a Pickled Cucumbers recipe. The recipes themselves are foolproof. Expect to spend a little more time and attention to the recipes than your typical cookbook or blog post, but the extra steps are always worth it. Not every recipe includes a photograph, but the pictures that are included are beautiful, and there are plenty of illustrations included to help explain the more challenging steps. I've slowly been downsizing my cookbook collection in an effort to simplify my life; my Cook's Illustrated books are off-limits. So, to me, it's pretty meaningful when I say that this may be my favorite of their cookbooks, and that it is currently sitting on my top shelf (yes, I'm that organized!) among my other essentials.

Again, Cook's Illustrated has provided a user-friendly cookbook, infused with hints to make your cooking experience easier, why for's that answer those questions that come to mind while you are preparing a meal, and efficient and effective recipes for everyday meals to special celebrations. Bon Appetit !

CI does it again! What an amazing book. I liked it so much that I bought it in both paper and kindle! The recipes are great, there is not doubt, but where this book really shines in the technique and information that CI is famous for. I bought it in kindle so that I could have it with me when I grocery shop. I cant tell you how many times I have wanted to make a recipe and when I got to the store they didn't have the specific cut of meat. I had no idea how to substitute. Now I have the alternate names for the different cuts, what type of cooking that they adapt well to, flavor, tenderness and

cost ratings and so much more. But that is just the beginning! They give detailed instructions on trimming and preparing the raw meats, the basics of literally every imaginable cooking method and also tips for getting the highest quality. Once again...CI goes well beyond the standard recipe book. If you love meat, this is a great addition.

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