



The Great Cook: Essential Techniques and Inspired Flavors to Make Every Dish Better

James Briscione, Editors of Cooking Light Magazine

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Learn how to cook more than 100 classic, all-time favorite dishes-and learn how to cook them *perfectly*. This cooking course in a book will show you how to confidently turn out a pie with a flaky, tender crust, make homemade pasta, and master a wow-the-crowd Coq Au Vin.

Chef and culinary instructor James Briscione guides readers through 36 in-depth, recipe-oriented lessons: Roast chicken. Seafood. Layer Cakes. Each lesson is detailed with instructive photos of every step, and variation recipes will help build on newly acquired skills. Briscione also shares essential tips from professional kitchens that home cooks can use to make each dish even better. It's like getting a private, personal lesson from a culinary expert in the comfort of your own home. More than 500 stunning color photographs and 105 essential, easy-to-follow recipes makes this an invaluable kitchen companion for anyone who loves to cook-or wants to learn how.

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