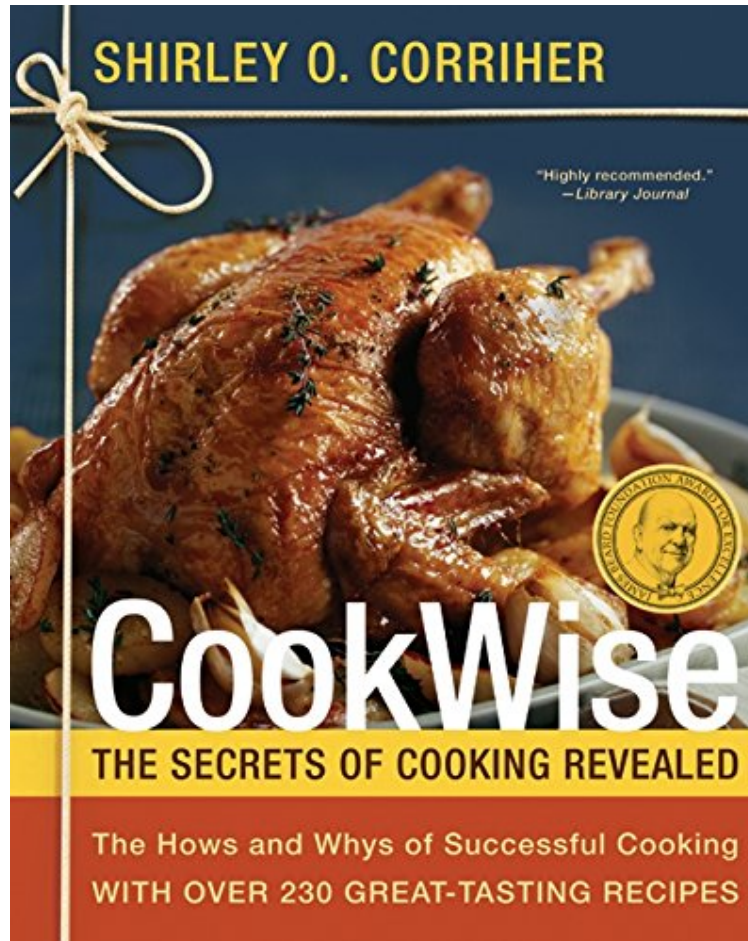


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# CookWise: The Hows Whys of Successful Cooking, The Secrets of Cooking Revealed

*Shirley O. Corriher*

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**Shirley O. Corriher : CookWise: The Hows Whys of Successful Cooking, The Secrets of Cooking Revealed** before purchasing it in order to gage whether or not it would be worth my time, and all praised CookWise: The Hows Whys of Successful Cooking, The Secrets of Cooking Revealed:

3 of 3 people found the following review helpful. Great Cookbook (and this from a very good cook who's VERY picky about Cookbooks.)By Sue M.I've been cooking for years and usually fall back to a cookbook from my grandma (published in the 40's), since most new cookbooks I've come across tell you to add a can of this to a package of that and call it scratch cooking. This cookbook is very interesting in that it's got real recipes, AND, more importantly to me, tells you what some of the ingredients do to make your food delish. Also, if I cook a flop (rarely happens), I can figure out what made if flop. Love it. Want to get Bake Wise next, since I bought it as a Christmas gift, and glanced through before I wrapped it, and it does the same thing for baking. I would highly recommend to anyone interested in

wanting to know why some recipes turn out great, and a similar recipe turns out not so great. 0 of 0 people found the following review helpful. Buy this. You won't regret it. By C. Wayman Highly recommended to me as a gift for my mother by one of the most particular cooks I know. The details in this book on what foods and spices work well together and what don't work well together are priceless. I researched and was not able to find this same information online. Although I detest cooking, this book actually inspired me to do more cooking. 0 of 0 people found the following review helpful. USED BOOK!!! Awful, this should not be a James Beard award winning cookbook By Corleone USED BOOK, WRITING INSIDE BOOK!!! I am not picky about cookbooks but this is the worst cookbook I have ever purchased. References other cookbook recipes with slight changes or none at all. Almost all the scientific information have already published by Alton Brown, Cooks Illustrated, etc.

Offering "the hows and whys of successful cooking," *Cookwise*, by well-known food writer and culinary sleuth Shirley O. Corriher, tells you how and why things happen in the course of food preparation. The more than 230 outstanding recipes featured not only please the palate, but demonstrate the various roles of ingredients and techniques—making *Cookwise* an invaluable reference for anyone who has ever wanted to improve on a recipe, make a cake moister, or a roast chicken juicier.

.com Is it safe to let a biochemist into your kitchen? If it's Shirley Corriher, extend an open invitation. Her long-awaited book, *Cookwise*, is a unique combination of basic cooking know-how, excellent recipes--from apple pie to beurre blanc--and reference source. She makes the science of cooking entirely comprehensible, then livens it up with stories, such as when her first roast duck blew up because she overstuffed it and the fat from the bird caused it to expand beyond capacity. Food companies pay Corriher fancy fees to troubleshoot their recipes, and *Cookwise* puts her encyclopedic knowledge ever at your fingertips. If you want to know how to make the flakiest pastry, best-textured breads, delicious fruit desserts from fruit that's not fully ripe, impeccable sauces, and attractively bright cooked vegetables, this book contains the answers. "What this recipe shows" tells you up front what's useful in each of the book's 230-plus recipes. "At-a-glance," "What to do," and "Why" help you learn or troubleshoot in minutes. If eight steps to a perfect Juicy Roast Chicken are daunting, think of the delight of Rich Cappuccino Ice Cream in three steps or the seductive Secret Marquise in five. From Library Journal Corriher is a well-known culinary consultant and problem solver whose answers to kitchen mysteries have appeared in many food publications. Now she has set down some of her vast knowledge in this big, wide-ranging reference/cookbook. In seven basic chapters, from The Wonder of Risen Bread to Sweet Thoughts and Chocolate Dreams, she explains why recipes work, what to do when they don't, and how to make them even better (anyone who's ever wondered why the same cake recipe always tastes better when her neighbor makes it will find out the probable reasons why). More than 200 recipes interspersed throughout demonstrate Corriher's explorations and explanations. Also included are At a Glance charts for easy reference (e.g., Finetuning Cookies), trouble-shooting charts (Yeast Bread Problems), charts on the basics (Whipped Cream: What To Do and Why), and dozens more. Although the recipes are delicious?and surely foolproof?this unique work will be far more valuable as a reference than as a cookbook. Highly recommended. Copyright 1997 Reed Business Information, Inc. From Booklist At some time, every chef has been perplexed by a cookie inexplicably spreading all over a baking sheet or a pie with an uncuttable crust. Why does this happen even though the cook scrupulously followed a tested, reliable recipe? Corriher comprehensively details cooking and baking techniques in a cookbook that is much more than a compendium of recipes. She knows exactly why that cookie spreads, because she understands the physics of butter and other fats, and she shares her knowledge usefully with home and professional cooks. Corriher applies her astounding food science to all aspects of the baker's art: biscuits, pies, cakes, and breads. In addition, eggs, meats, and sauces receive her probing analyses of what goes awry in the kitchen and how to remedy it. Anecdotes leaven what might otherwise be dull, dry text. Her command of contemporary nutritional science yields useful tables of comparative data. This book answers so many cooking questions that it is utterly indispensable to any cookery reference collection. Mark Knoblauch