



Julia's Kitchen Wisdom: Essential Techniques and Recipes from a Lifetime of Cooking

By Julia Child

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In this indispensable volume of kitchen wisdom, Julia Child gives home cooks the answers to their most pressing kitchen questions. How many minutes should you cook green beans? What are the right proportions for a vinaigrette? How do you skim off fat? What is the perfect way to roast a chicken? Here Julia provides solutions for these and many other everyday cooking queries. How are you going to cook that small rib steak you brought home? You'll be guided to the quick sauté as the best and fastest way. And once you've mastered that recipe, you can apply the technique to chops, chicken, or fish, following Julia's careful guidelines. *Julia's Kitchen Wisdom* is packed with essential information about soups, vegetables, and eggs, for baking breads and tarts, and more, making it a perfect compendium of a lifetime spent cooking.

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Editorial Review

Amazon.com Review

What would you give to see the notes Julia Child keeps in her handwritten loose-leaf kitchen reference guide? Your wish is granted! This clever little volume was inspired by Child's notebook, compiled from her own "trials, remedies, and errors."

Organized by large category and technique, it's a very handy reference guide for anyone reasonably comfortable in the kitchen. Each section contains a master recipe followed by variations. The emphasis is on technique, so if you occasionally find yourself trying to remember at what temperature to best roast a duck, the best way to cook green beans and keep them green, or how to save your hollandaise, then this is the book for you. And what good is a reference guide without an index? As always, Child comes to our rescue with a fantastic, comprehensive index, 19 pages long for 107 pages of text, so we can find the answers to life's burning questions in a flash.

Part of what makes Julia Child such an icon is that she can describe a complicated dish, and in the next breath convince us to make it. Classic Chocolate Mousse, Sabayon, Scalloped Potatoes Savoyarde, and Butterflied Leg of Lamb sound manageable when they follow recipes for Roast Chicken, Mashed Potatoes, and Scrambled Eggs. And with Child's help, they are. "Quick, snappy answers" for both basic and complicated cooking questions make this a work we'll never outgrow. And if Julia can use a cheat sheet, so can we! Fans of Child will love that her personality shows through in comments like, "Don't crowd the pan... or you'll be sorry," and, to introduce her Basic Vinaigrette Dressing, "I use the proportions of a very dry martini." Eight pages of photos taken by her husband, Paul, including one of Child with the famous dancing goose, make this even more of a treasure.

If there is anyone qualified to offer kitchen wisdom, it must be Julia Child. After a lifetime of cooking and teaching, her knowledge is a perfect gift for fans, novices, or anyone responsible for putting dinner on the table every night. --*Leora Y. Bloom*

From Publishers Weekly

This slender book from the doyenne of gourmet cooking is a boon for those who need a refresher course in, or a handy source for, basics. These notes come from Child's own kitchen notebook, years in the making. Generally, each recipe is included in "master" form with numerous variations; for example, a section on potatoes explains the ins and outs of Mashed Potatoes, as well as provides a recipe for Garlic Mashed Potatoes. Child's voice is always welcome, and never more so than when she is providing no-muss-no-fuss advice like this. A quick section on dried beans covers soaking as well as cooking in a pressure cooker or Crock-Pot, and some more esoteric treats, such as homemade bread and soufflés, have their place here. Helpful tips proliferate throughout: Sea Scallops Sautéed with Garlic and Herbs are followed by a paragraph on scallops that exude too much juice, and a section on tarts explains how to prebake a shell. Even Hamburgers (plain and flavored) are covered here.

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From [Booklist](#)

Julia Child's career has now come full circle. Her newest book assumes the reader's mastery of the kitchen skills outlined in her previous tomes. *Julia's Kitchen Wisdom* offers few traditional recipes; instead, the grande dame of chefs shows how a real cook operates, cooking from ideas and from techniques polished

during years of working over a stove, not from a formal recipe. This short book will appeal to anyone whose imagination is as central to cooking as technical skill. *Mark Knoblauch*
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Users Review

From reader reviews:

Carmine Adams:

Book is definitely written, printed, or created for everything. You can realize everything you want by a guide. Book has a different type. We all know that that book is important point to bring us around the world. Alongside that you can your reading skill was fluently. A book Julia's Kitchen Wisdom: Essential Techniques and Recipes from a Lifetime of Cooking will make you to be smarter. You can feel considerably more confidence if you can know about every little thing. But some of you think which open or reading any book make you bored. It is not make you fun. Why they are often thought like that? Have you in search of best book or appropriate book with you?

Nancy Wiersma:

This Julia's Kitchen Wisdom: Essential Techniques and Recipes from a Lifetime of Cooking book is absolutely not ordinary book, you have it then the world is in your hands. The benefit you obtain by reading this book is usually information inside this publication incredible fresh, you will get details which is getting deeper anyone read a lot of information you will get. This particular Julia's Kitchen Wisdom: Essential Techniques and Recipes from a Lifetime of Cooking without we recognize teach the one who examining it become critical in imagining and analyzing. Don't end up being worry Julia's Kitchen Wisdom: Essential Techniques and Recipes from a Lifetime of Cooking can bring when you are and not make your case space or bookshelves' turn out to be full because you can have it with your lovely laptop even cell phone. This Julia's Kitchen Wisdom: Essential Techniques and Recipes from a Lifetime of Cooking having very good arrangement in word and layout, so you will not sense uninterested in reading.

Vivian Obrien:

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Brandon Inouye:

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