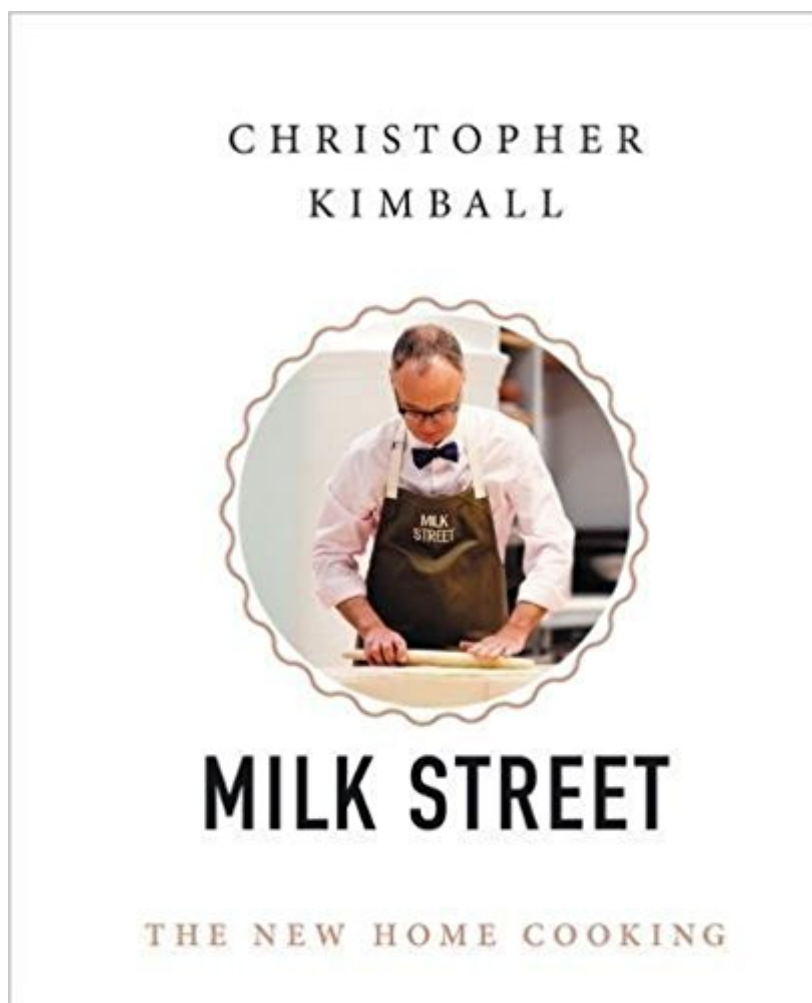


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Christopher Kimball's Milk Street: The New Home Cooking



Synopsis

From Christopher Kimball, one of Epicurious' 100 Greatest Home Cooks of All Time: One of Eater's Biggest Books of Fall 2017 "We want to change the way you cook." For more than twenty-five years, Christopher Kimball has promised home cooks that his recipes would work. Now, with his team of cooks and editors at Milk Street, he promises that a new approach in the kitchen can elevate the quality of your cooking far beyond anything you thought possible. Christopher Kimball's Milk Street, the first cookbook connected to Milk Street's public television show, delivers more than 125 new recipes arranged by type of dish: from grains and salads, to a new way to scramble eggs, to simple dinners and twenty-first-century desserts. At Milk Street, there are no long lists of hard-to-find ingredients, strange cookware, or all-day methods. Skillet-charred Brussels sprouts, Japanese fried chicken, rum-soaked chocolate cake, Thai-style coleslaw, and Mexican chicken soup all deliver big flavors and textures without your having to learn a new culinary language. These recipes are more than just good recipes. They teach a simpler, bolder, healthier way to cook that will change your cooking forever. And cooking will become an act of pure pleasure, not a chore. Welcome to the new home cooking. Welcome to Milk Street.

Book Information

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Customer Reviews

"All the recipes offer the reliability that Kimball is famous for, and there are lists of pantry staples and cooking tips included with some recipes to help readers get dinner on the table with ease...Egg dishes go from a simple scramble cooked in olive oil to curry braised eggs that promise to reinvent

breakfast, and possibly dinner. Vegetable recipes are particularly interesting... [and] Kimball's fans will be pleased with this latest cookbook." *— Publishers Weekly* "Fans...will find much to love in Kimball's... approach here, explaining the whys and hows of recipe revisions to consistently produce the best results at home... Overall, with its testing notes, short ingredient lists, and firm directions (each recipe has a "don't" section), this volume is a trustworthy and easy-to-use collection of international flavors from one of the nation's best cooking teachers." *— Booklist*

Christopher Kimball's Milk Street is located in downtown Boston--at 177 Milk Street--and is home to a cooking school, a bimonthly magazine, and public television and radio shows. This is Milk Street's first book.

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