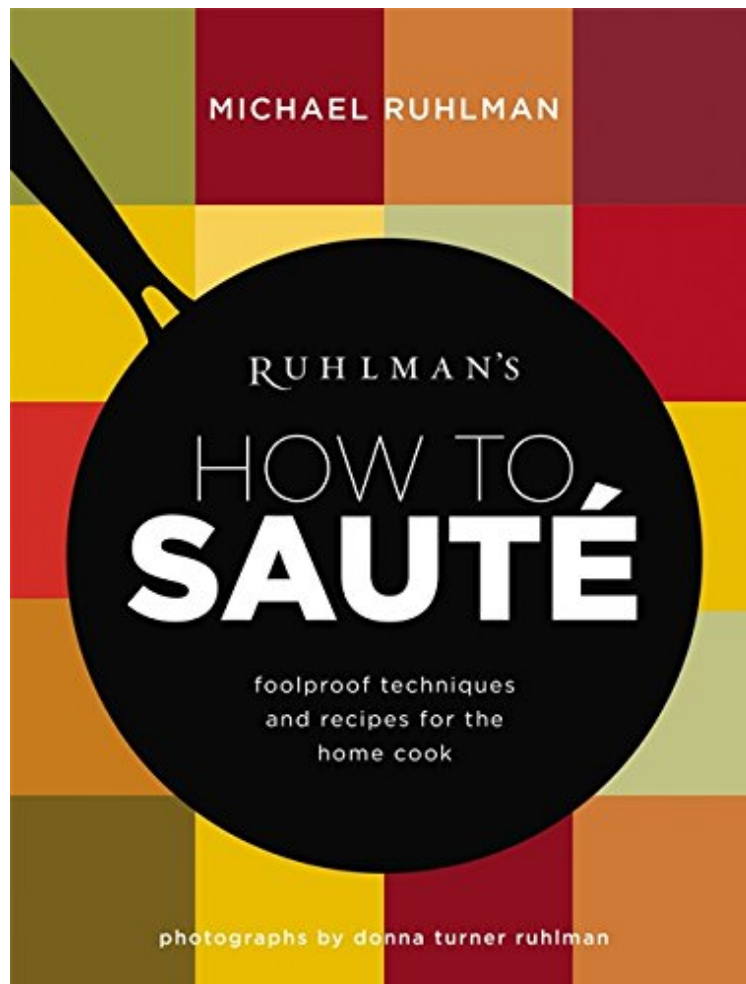


Ruhlman's How to Saute: Foolproof Techniques and Recipes for the Home Cook

Michael Ruhlman

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#668666 in Books Ruhlman Michael 2016-05-03 2016-05-03 Original language: English PDF # 1 10.00 x .75 x 7.631, .0 #File Name: 0316254150192 pages Ruhlman s How to Saute Foolproof Techniques and Recipes for the Home Cook | File size: 22.Mb

Michael Ruhlman : Ruhlman's How to Saute: Foolproof Techniques and Recipes for the Home Cook before purchasing it in order to gage whether or not it would be worth my time, and all praised Ruhlman's How to Saute: Foolproof Techniques and Recipes for the Home Cook:

14 of 14 people found the following review helpful. Stretches the definition of "Saute"...By DarthClemI love Michael Ruhlman and own every one of his books on cooking. I owe a great deal of my cooking skill to him. In fact, if he wrote a book called "How to Boil", I'd probably buy it. That said, I would have a very hard time recommending this book to anyone but a Ruhlman completionist. It honestly pains me to say that. "How to Saute" is the third book in Ruhlman's "How to..." series and I could pretty much list the same positives (great photography, high quality

binding/cover/pages) and negatives (lots of white space, not a lot of recipes) as the other books in this series. See my review of "How to Braise" for the details. My problem with "Saute" is that it feels like a stretch to make an entire, albeit thin, cookbook out of. I suspect that even Ruhlman may have felt the same way, as he says in the introduction that the technique of sauteing has a lot of interpretations. It feels a little like he's hedging a bit to justify the recipes he has included. There are some recipes on sauteing vegetables and mushrooms, then the line starts to blur with recipes that look an awful lot like pan frying or stir frying. Seriously - chicken fried steak? Perhaps I'm not sophisticated enough to appreciate all of the subtle nuances of sauteing, but this book feels more like an extended chapter out of "Ruhlman's Twenty" than it does a stand alone cookbook. Sadly, there's just not a lot in here that has me saying "Oh! I have to make that!" the way I did with "How to Braise". It's worth noting, just as with previous Ruhlman books, that the photography by Donna Turner Ruhlman is nothing short of wonderful. 2 of 2 people found the following review helpful. A thoughtful and accessible book on maybe the most useful cooking technique! By Cissa Thus far, none of Ruhlman's recipes or techniques has steered me wrong, and this book is no exception- it's a welcome addition to my cookbook library and knowledge base. Sauteing may be the one most useful technique for cooking delicious dishes- and yet, it's more complicated than it seems. Ruhlman does an excellent job of explaining exactly what we are looking for, and then offers a number of recipes/techniques that use this. Since it's a quick cooking method, it is especially welcome when one wants to put a meal on the table fast. Also, often other techniques- like roasting and braising- benefit from a bit of sauteing at some point in the process. The directions for sauteed mushrooms- and what we can do with them- is probably worth the price of the book itself. Add various other sauteed things- including an excellent chicken-fried steak!- and it is well worth reading cover to cover, and incorporating a better grasp of sauteing into one's cooking. There are additional recipes, too, that help turn the sauteed items into full meals- like a shellfish stock to benefit sauteed shrimp, as well as several sauces (although my husband and I were not entranced with the onion gravy that accompanied the excellent chicken-fried steak). Very recommended for thinking home cooks that want to up our game! 1 of 1 people found the following review helpful. Learn from a Pro By Matthew J.A. Nousak Simply one of the best food writers out there.

Another master class from award-winning culinary expert Michael Ruhlman: how to cook on your stovetop, featuring accessible instruction and exceptional recipes to elevate the cooking of beginners and professionals alike. The saut station is the place all aspiring restaurant chefs want to be: the "hot seat," where the action happens. The same is true at home, where a good saut unlocks the pleasures of dishes such as Veal Scaloppini, Sauteed Mushrooms, Chicken Schnitzel with Sage Spaetzle, Sauteed Duck Breast with Rhubarb Gastrique, and Flatiron Steak with Sauteed Shallots and Tarragon Butter. In HOW TO SAUTE, Ruhlman gives you essential information and straightforward advice about the tools you need (and which ones you don't); tips on stocking your pantry for the greatest efficiency, flexibility, and flavor; and dozens of color photographs showcasing finished dishes and step-by-step cooking techniques.

About the Author Michael Ruhlman is the bestselling and James Beard Award-winning author of many classic culinary books, including *The Making of a Chef*, *Egg, Ratio*, *The Elements of Cooking*, and *Charcuterie*. He lives in Cleveland, Ohio.