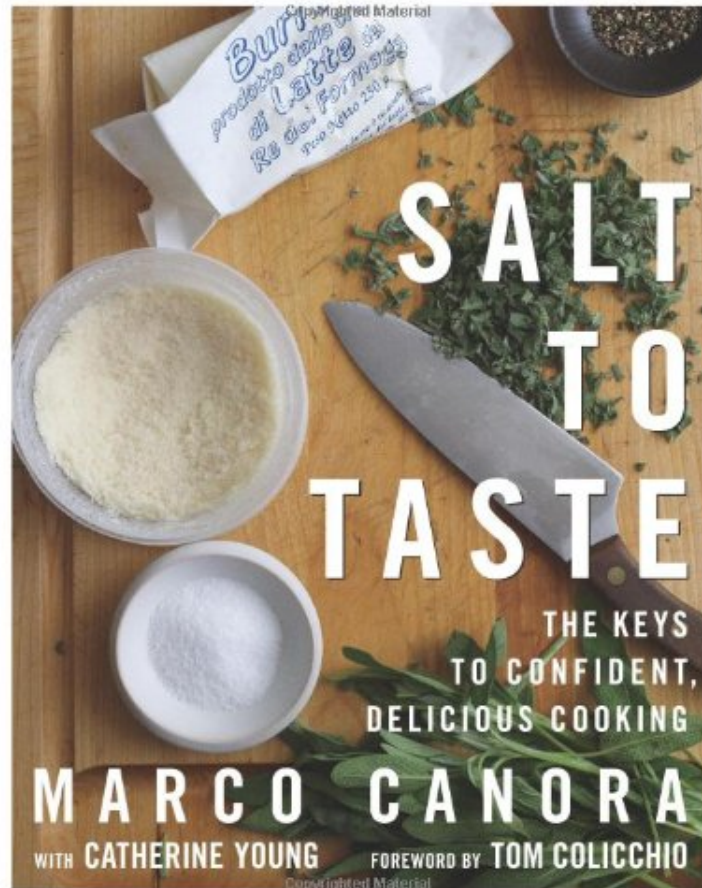


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## Salt to Taste: The Key to Confident, Delicious Cooking

Marco Canora, Cathy Young

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**Marco Canora, Cathy Young : Salt to Taste: The Key to Confident, Delicious Cooking** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Salt to Taste: The Key to Confident, Delicious Cooking:

0 of 0 people found the following review helpful. Excellent, home-cook friendly cookbook By BirdGirl We have been to Hearth in NY a couple of times, so I was glad to get my hands on Chef Canora's cookbook. Sure, some of the recipes are a bit involved, but you can skip those. I especially like the background that he gives on each of the recipes, even admitting one of them was based on Progresso Chickarina soup! (I made that one, and it was way tastier than its antecedent!) I recommend this to any intermediate or advanced home cook for regional Italian cuisine. 1 of 1 people found the following review helpful. a must for any home cook By Sassy Radish Marco Canora's food consistently is a favorite with those of us lucky to live in the same city as his restaurant, Hearth, and this is a truly worthwhile book to own for anyone who wants to cook better-tasting food and further their understanding of proper culinary technique. It's approachable, well-written, and every recipe I've cooked thus far is absolutely delicious. 0 of 0 people found the

following review helpful. This is an exceptionally great cookbook. Every recipe is deliciousBy Denyse F. ClancyThis is an exceptionally great cookbook. Every recipe is delicious. I use often for company as it's a never fail cookbook. In my top five cookbooks.

The key to confident cooking lies not in learning to follow intricate recipes but rather in mastering a select handful of truly appealing yet straightforward dishes that invite experimentation and improvisation to reflect the seasons and the cook's own palate. In *Salt to Taste*, Chef Marco Canora presents a tempting repertoire of 100 soulful recipes that embody this philosophy perfectly: food that is comforting and familiar but with a depth of flavor and timeless appeal that mark the dishes as true essentials of the contemporary table. Each meticulously written recipe offers insightful lessons drawn both from memories of his mother's cooking and his years as one of New York's most respected chefs, guiding the way to a delicious dish every time. Extensive chef's notes suggest ways to streamline the process and enhance the savory results, marrying the precision of the professional kitchen with the warmth of home cooking. Those looking to elevate their cooking from merely good to truly spectacular will find much here to inspire them, while those in need of culinary coaching will learn that creating greatness is within reach. With a little forethought, care, practice, and observation, any cook can quickly gain the confidence to "salt to taste."

About the AuthorMarco Canora is the co-owner and executive chef of New York's Beard-nominated *Hearth, Insieme* (the recipient of a Michelin star), and *Terroir* restaurants and, prior to striking out on his own, held various positions in such highly regarded kitchens as *Grammercy Tavern* and the famed *Cibreo* in Florence, Italy. He was the original chef of *Craft* restaurant, which won a James Beard Award for Best New Restaurant during his tenure there, and oversaw the menus of *Craftbar* and *Craftsteak* in Las Vegas. Catherine Young, a former editor at *Saveur* magazine, is a food writer who has worked on a number of award-winning cookbooks and contributed articles and recipes to many food publications.