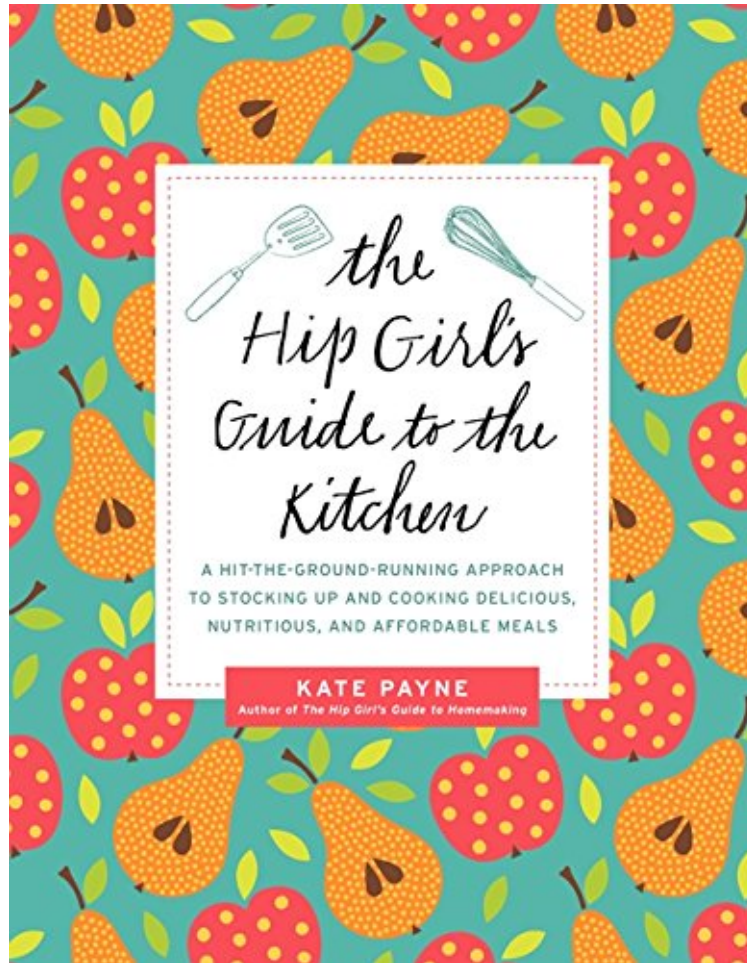


[Free] The Hip Girl's Guide to the Kitchen: A Hit-the-Ground Running Approach to Stocking Up and Cooking Delicious, Nutritious, and Affordable Meals

The Hip Girl's Guide to the Kitchen: A Hit-the-Ground Running Approach to Stocking Up and Cooking Delicious, Nutritious, and Affordable Meals

Kate Payne

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Kate Payne : The Hip Girl's Guide to the Kitchen: A Hit-the-Ground Running Approach to Stocking Up and Cooking Delicious, Nutritious, and Affordable Meals before purchasing it in order to gage whether or not it would be worth my time, and all praised The Hip Girl's Guide to the Kitchen: A Hit-the-Ground Running Approach to Stocking Up and Cooking Delicious, Nutritious, and Affordable Meals:

2 of 2 people found the following review helpful. Needs better editingBy _CustomerThe Hip Girl's Guide to the Kitchen by Kate Payne is a very good cookbook when it comes to being a treasure trove of information. What her cookbook lacked was better editing and in particular the recipe format. If you are a serious cook, you do not appreciate

recipe format wavering. I also the question the accuracy for American White Bread. Here's a small portion of the recipe as written in her cookbook: 1. Sprinkle 2 packages dry yeast (4 1/2 teaspoons) into 1/2 cup lukewarm buttermilk (no hotter than 90 degrees F) Note: The author used the degree symbol and I did not. Add 1 teaspoon sugar and stir until thoroughly dissolved. Place the mixture in a warm, draft-free place, such as an unlighted oven, for 5-8 minutes or until the yeast has begun to bubble and has almost doubled in volume. 2. Pour the yeast mixture into a large mixing bowl, add another 1/2 cup lukewarm buttermilk, and stir until combined. 3. With a large wooden spoon, slowly beat into the mixture 1 cup flour and continue to beat vigorously until the mixture is smooth. While continuing to beat the dough, add the following: 4 tablespoons softened butter (she had arrows in front of the numbers but I can't duplicate the arrows here) 1 tablespoon sugar 1 tablespoon salt 1 1/2 cups flour. 4. Transfer dough to a lightly floured surface and knead it by folding it end to end, then pressing it down pushing it forward, and folding it back. Knead for at least 10 minutes, sprinkling the dough every few minutes with small handfuls of flour --- as much as you need to prevent the dough from sticking to the board and your hands.... Most standard recipes would have an introduction, ingredient list and then the recipe directions. This makes cooking very easy to do as the recipes are easy to follow. Also, it would have been helpful if the author had written something like 2 1/2 to 3 cups flour. From experience I can state the recipe probably uses 3 cups of flour and not the amount listed in the recipe. The other thing to note is this book does not contain many recipes. Some of the recipes you will find include: Maple Banana Bread (or Muffins) Julia's Buttermilk Cake Pot Roast In the Slow Cooker Whole Chicken On a Vegetable Roasting Rack What this book is truly good for is imparting information on how to set up a kitchen, purchase kitchen supplies, etc. For the novice cook this cookbook would be helpful. Another thing to note is the author is gung ho about organic products. If you like using organic foodstuffs, you will love this cookbook. I'd give this cookbook a higher rating if there were more recipes included. Recommend with caveats given. 3 of 3 people found the following review helpful.) She has GREAT advice tips By dsAustinLucky to live in Austin to be able to take classes with Kate. I canned my first tomatoes last summer! ;) She has GREAT advice tips. I'm giving this to all my young friends heading off to college /or married. A great companion in the kitchen! 0 of 0 people found the following review helpful. Splendid book for graduates By Janet G. Stevens Very Very useful! I will give this as gift--with a cover over the title. I do not like the title! This book is great for men as well as women. Her book on Homemaking will be given with it. I am a home economist and former 4-H Club member and leader.

The author of *The Hip Girl's Guide to Homemaking* shows you how to love your kitchen and learn to make creative, delicious food without breaking your budget. You can become a confident cook even if the drawer with the take-out menus is the only part of your kitchen you currently use! Kate Payne shows you how to master basic cooking techniques: boiling, baking, and sautéing and simplifies the process of fancy ones, like jamming and preserving, dehydrating, braising, roasting, infusing, and pickling. With this straightforward and fun guide, you can stock up your kitchen with the ingredients, tools, and appliances you'll actually use. You'll also learn how to decode recipes and alter them to make them gluten-free, dairy-free, or vegan. *The Hip Girl's Guide to the Kitchen* includes advice and instructions on how to make both classic meals and foods that are typically bought, such as yogurt; ice cream; flavored salt; oil and vinegar infusions; kimchi; aioli; jam; granola; bread; and fruit leather even liqueurs, iced teas, and vegetable juices. With fun line drawings, sidebars full of tips and tricks, and lists of resources, Kate Payne sets you up for success and shows you how to unlock your inner kitchen prowess.

From the Back Cover The author of *The Hip Girl's Guide to Homemaking* shows you how to love your kitchen and learn to make creative, delicious food without breaking your budget. You can become a confident cook even if the drawer with the take-out menus is the only part of your kitchen you currently use! Kate Payne shows you how to master basic cooking techniques: boiling, baking, and sautéing and simplifies the process of fancy ones, like jamming and preserving, dehydrating, braising, roasting, infusing, and pickling. With this straightforward and fun guide, you can stock up your kitchen with the ingredients, tools, and appliances you'll actually use. You'll also learn how to decode recipes and alter them to make them gluten-free, dairy-free, or vegan. *The Hip Girl's Guide to the Kitchen* includes advice and instructions on how to make both classic meals and foods that are typically bought, such as yogurt; ice cream; flavored salt; oil and vinegar infusions; kimchi; aioli; jam; granola; bread; and fruit leather even liqueurs, iced teas, and vegetable juices. With fun line drawings, sidebars full of tips and tricks, and lists of resources, Kate Payne sets you up for success and shows you how to unlock your inner kitchen prowess. About the Author Kate Payne is a former nanny, after-hours poet, occasional painter, and writer. She is the founder of the *Hip Girl's Guide to Homemaking* website, author of *The Hip Girl's Guide to Homemaking*, and a frequent contributor to *Edible Austin* magazine, AOL's *Kitchen Daily*, and a number of DIY, decor, and cooking websites. She teaches classes at culinary institutions and Whole Foods Market.