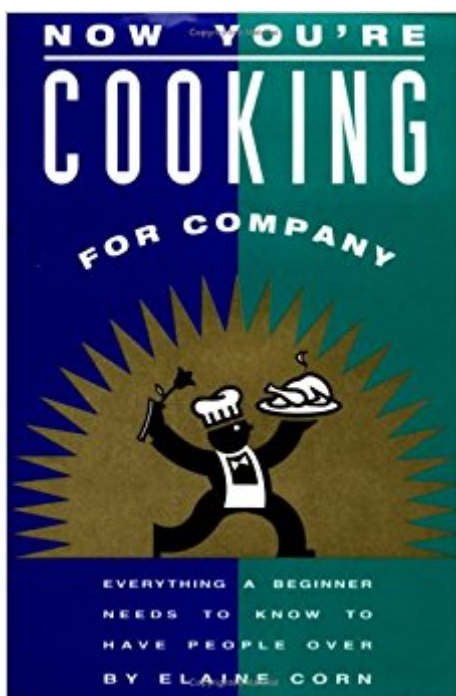


The book was found

Now You're Cooking For Company: Everything A Beginner Needs To Know To Have People Over



Synopsis

The thousands of beginning cooks who learned the fundamentals of the kitchen with *Now You're Cooking* will discover the dining room with *Now You're Cooking for Company*. Readers can whip up everything from informal breakfasts to five-course dinners and traditional holiday feasts with these 120 easy-to-follow recipes. 200 photos and line drawings.

Book Information

Hardcover: 320 pages

Publisher: Harlow & Ratner; 1st Printing edition (October 1, 1996)

Language: English

ISBN-10: 1883791030

ISBN-13: 978-1883791032

Product Dimensions: 9.4 x 6.4 x 1.3 inches

Shipping Weight: 1.8 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 stars 4 customer reviews

Best Sellers Rank: #856,900 in Books (See Top 100 in Books) #153 in [Books > Cookbooks, Food & Wine > Entertaining & Holidays > Tablesetting](#)

Customer Reviews

In this sequel to *Now You're Cooking* (a 1994 winner of both the Julia Child and James Beard awards), Corn calls upon Southern hospitality and candor to transform novice cooks into fearless hosts and hostesses. Clear, step-by-step directions and special workshop sessions on basic equipment and techniques (e.g., roasting and carving) complement more than 100 recipes for party snacks, beverages, holiday gatherings, dinner parties and breakfasts. Corn arms home cooks with a repertoire of easy, upscale fare. Creative but not too demanding, the recipes include Stuffed Artichokes, Winter Squash Soup, Grilled Coconut Chicken, Yucatan-Flavor Roast Pork and October Cider Cake. First-time hosts (and/or apartment dwellers), however, might wait to tackle the more ambitious instructions for Country Ham, a feast for 30 people that calls for marinating the meat in a five-gallon plastic bucket filled with 10 bottles of cider vinegar, two fifths of Bourbon and three liters of Coke (not diet) for three days. Nevertheless, amateur cooks are well served by Corn's guide, which also includes before- and after-party cleaning tips, menu suggestions, a bartending guide and a generous and helpful "Let's Talk" feature that offers such extra information as what the veining is in blue cheese and how to use paper towels as a sieve. Copyright 1996 Reed Business Information, Inc.

In the follow-up to her award-winning *Now You're Cooking* (LJ 10/15/94), Corn assumes that the readers she led through the pitfalls of the kitchen in that book are ready to tackle entertaining. She explains "What You'll Need More Of" if company's coming, demystifies gravy-making and carving, and provides a game plan for making Thanksgiving dinner (some once-a-year-cooks would want the book for this alone). Once again, the recipes are really "step-by-step" (Do This First, Do This Second), but they are slightly more sophisticated or demanding. There are lots of useful lists and information-packed sidebars (Let's Talk) on almost every page. With Corn's help, fans of her last book?and other beyond beginner-cooks?may find themselves cooking food that is, as she says, "pretty high up there on finesse." Recommended for most libraries. Copyright 1996 Reed Business Information, Inc.

I love this book. I also own the original *Now You're Cooking*. Elaine Corn gives great instructions, tips and the recipes are wonderful. I have used her books countless times when having company. I especially like the fact that she tells you the order of preparation and how to time everything. These books are great for college grads or brides. And the Chocolate chip cookie recipe in the *Now You're Cooking* book is the BEST.

Love the way her books are mapped out! Excited to throw a dinner party now with confidence!
Thank you Elaine!

I received this book as a gift to "encourage" me to cook. Let me be clear....I HATE to cook!! This cookbook, however, has allowed me to cook as if I enjoy it and as if I'm good at it (which I'm not!). This cookbook is awesome for people like me because it breaks everything down--everything! There are side notes that tell you what certain ingredients are and where to find them in the grocery store. It tells you if you can substitute something else if you don't have a certain ingredient on hand. It defines terms like "poach", "saute", etc., for those of us who don't understand basic cooking vocabulary. Most importantly, it tells you how to prepare each dish and/or meal step by step in order so that everything is done at the same time. Because of this cookbook, I managed to successfully prepare an ENTIRE Thanksgiving dinner by myself.....and everything was delicious and EDIBLE! Various family members have bought me a lovely selection of cookbooks over the years, including Betty Crocker & Better Homes. This is the ONLY cookbook I use.

I love this book! I have 'Now You're Cooking' as well and they are the two most used books in my collection. The recipes are for good, simple, full flavor meals. If you weren't raised in the chicken it can be daunting learning to cook, especially if you don't want to live off of boxed/canned foods. If you know someone moving out on their own, off to college, whatever, get this for them. It is fantastic!

[Download to continue reading...](#)

Now You're Cooking for Company: Everything a Beginner Needs to Know to Have People Over
Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Keyboard for the Absolute Beginner: Absolutely Everything You Need to Know to Start Playing Now!, Book & CD (Absolute Beginner Series) The Everything Guide To Cooking Sous Vide: Step-by-Step Instructions for Vacuum-Sealed Cooking at Home (Everything: Cooking) The 7 Things You Absolutely Have to Know About Banana Slugs (The 7 Things You Absolutely Have to Know Series) (Volume 1) What Everyone Needs to Know about Islam (What Everyone Needs to Know (Hardcover)) You Don't Know What You Don't Know: Everything You Need to Know to Buy or Sell a Business Cooking for Two: 365 Days of Fast, Easy, Delicious Recipes for Busy People (Cooking for Two Cookbook, Slow Cooking for Two, Cooking for 2 Recipes) You're Not Crazy - You're Codependent.: What Everyone Affected By Addiction, Abuse, Trauma And Shaming Needs To Know To Have Peace In Their Lives Everything You Need to Know About Caregiving for Parkinson's Disease (Everything You Need to Know About Parkinson's Disease) (Volume 2) Law 101: Everything You Need to Know About American Law (Law 101: Everything You Need to Know about the American Legal System) Designing Bead and Wire Jewelry: Everything the Beginner Needs to Know The Chicken Whisperer's Guide to Keeping Chickens: Everything You Need to Know . . . and Didn't Know You Needed to Know About Backyard and Urban Chickens Everything You Need to Know When Someone You Know Has Been Killed (Need to Know Library) 40 Over 40: 40 Things Every Woman over 40 Needs to Know About Getting Dressed "Fitness for Middle Aged People: 40 Powerful Exercises to Make People over 40 Years Old Healthy and Fit!" (Diets and fitness for people over 40 years old) You Know You're in Rhode Island When...: 101 Quintessential Places, People, Events, Customs, Lingo, and Eats of the Ocean State (You Know You're In Series) You Know You're in Kansas When...: 101 Quintessential Places, People, Events, Customs, Lingo, and Eats of the Sunflower State (You Know You're In Series) You Know You're in Michigan When...: 101 Quintessential Places, People, Events, Customs, Lingo, and Eats of the Great Lakes State (You Know You're In Series) Magnesium: What Your Doctor Needs You To Know: Including: How to

Fight Diabetes, Have a Healthy Heart, and Get Strong Bones!

Contact Us

DMCA

Privacy

FAQ & Help