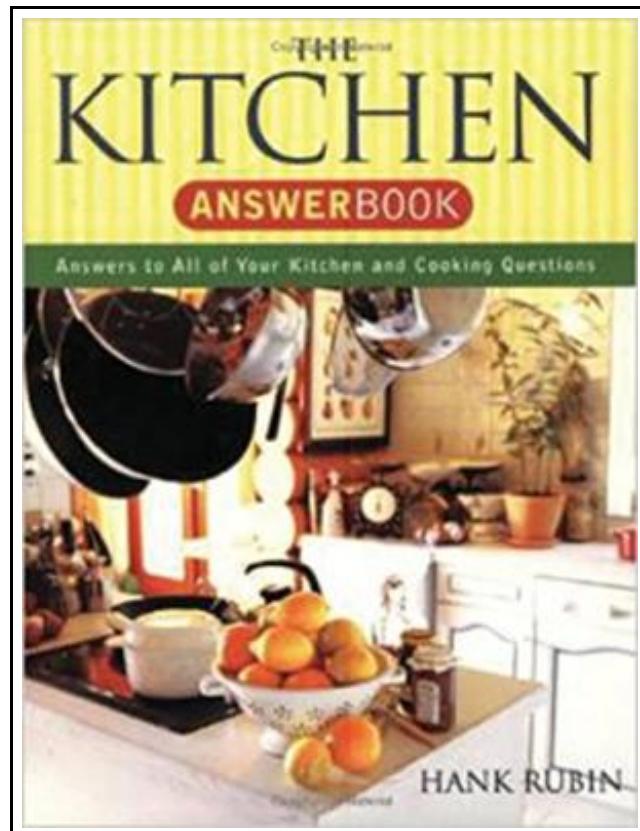


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Capital Books (VA), United Kingdom, 2004. Paperback. Book Condition: New. 229 x 179 mm. Language: English . Brand New Book. The Kitchen Answer Book is the only reference book you will ever need in the kitchen. Master fundamental kitchen techniques, learn cooking vocabulary, discover shortcuts, and pick up the know-how and wisdom that make cooking a pleasure rather than a dreaded chore. In concise, direct answers to more than 5,000 cooking and kitchen questions arranged in easy-to-find categories, The Kitchen Answer Book is the ideal, quick reference to cope with kitchen emergencies. Questions and answers are arranged in broad categories: Baking, Caffeine, Dairy, Eggs, Fowl, Fruits and Nuts, Grains, Beans, and Pasta, Meat, Seafood, Seasoning, Stocks, Soups and Sauces, Utensils, and VegetablesREVIEWS Q: What s the difference between spring water, mineral water and artesian water? A: According to Hank Rubin in The Kitchen Answer Book (Capital, 2002), artesian water is bottled from a well that has a water-bearing layer with a rock basis, mineral water has at least 200 parts per million of total dissolved solids without the addition of any minerals, and spring water is collected at the source of an underground water formation and has all the physical properties as when it came to the surface.Albany Times Union, Albany Times Union, 2005/04/29 Q: Even though I rinse and drain them first, when I add frozen and thawed blueberries to batter, the juice from the berries discolors the mixture making my cake look unappetizing. Is there a way to prevent this? A: Sure. Just add the berries in their frozen state, says Hank Rubin in The Kitchen Answer Book. Albany Times Union, Albany Times Union, 2005/06/03 Eggplants take to many cooking methods, from broiling to frying to grilling and more. But be aware that they are like sponges and...



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