



MY FAVORITE
**TOOLS, EQUIPMENT
BOOKS, MAGAZINES
& APPS**

Cooking  without a Parachute:
The Online Course

Books & Magazines:



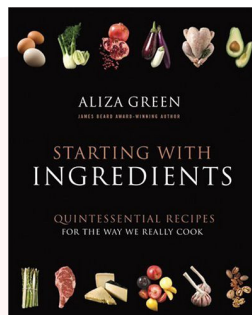
THE DELUXE FOOD LOVER'S COMPANION

by Sharon Tyler Herbst

GET IT NOW!

If you cook...this is a must for your library! This is my "go -to" reference. This new reference volume was written for discerning home chefs and everybody else who wants to

become more knowledgeable about good food and elegant dining. More than 6,700 alphabetically arranged entries are supplemented with a general introduction, hundreds of illustrations, and pithy quotations about food and dining from chefs and gourmets. There's a reason why it's at the top of my list!



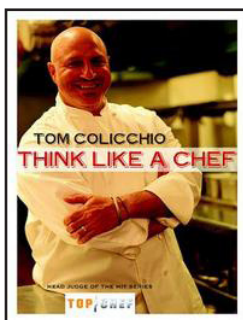
STARTING WITH INGREDIENTS

by Aliza Green

GET IT NOW!

Each chapter focuses on a single ingredient. So, this is a great supplement to Module 5 (Learning about ingredients).

The accompanying recipes for each ingredient demonstrate the broad range of possibilities for each one, utilizing a variety of cooking methods, flavors, and ethnic inspirations. This is a big, thick book but it's FILLED with great information!



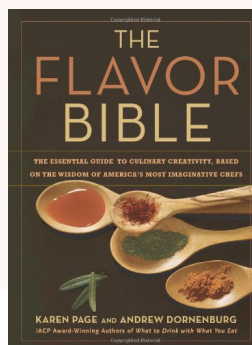
THINK LIKE A CHEF

by Tom Colicchio

GET IT NOW!

This is a new kind of cookbook. Rather than list a series of restaurant recipes, Chef Tom uses simple steps to deconstruct a chef's creative process, making it easily

available to any home cook. This is the book I reference in my Just the Basics Class.



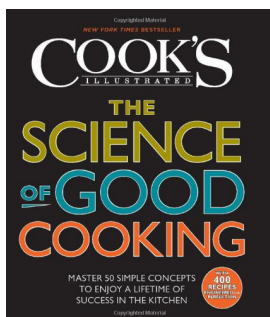
THE FLAVOR BIBLE

by Karen Page and Andrew Dornenburg

GET IT NOW!

The Flavor Bible is a great supplement to Module #6 (Developing flavor memories) and is an essential reference for every kitchen. Thousands of ingredient entries,

organized alphabetically and cross-referenced, provide a treasure trove of spectacular flavor combinations. The authors show you how flavors/ ingredients go together. It's a great cheat sheet for where to begin!

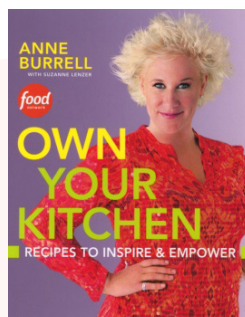


THE SCIENCE OF GOOD COOKING: MASTER 50 SIMPLE CONCEPTS TO ENJOY A LIFETIME OF SUCCESS IN THE KITCHEN

by *The Editors at America's Test Kitchen*

GET IT NOW!

Great cooks seem to operate on intuition. Watch one at work and you might think he or she must have a sixth sense that switches on in the kitchen. But great cooks aren't psychic. They simply understand the fundamental principles of cooking the unspoken rules that guide their every move in the kitchen. What's behind these principles? Science. This book makes it simple to understand why some things work while others don't.

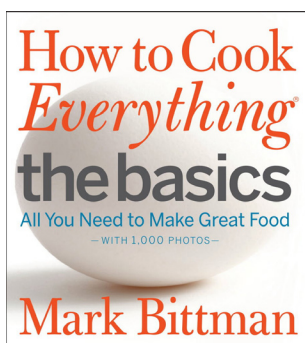


OWN YOUR KITCHEN: RECIPES TO INSPIRE & EMPOWER

by *Anne Burrell*

GET IT NOW!

Well, I love Anne Burrell (I'm not loving her new hair style right now but no one asked me) and her approach in the kitchen is very close to mine. Taking control in the kitchen means mastering flavors and constantly keeping an eye on what Anne calls "QC" (quality control). It starts with learning the power of great ingredients and understanding the tools in your kitchen, and getting your mise en place ready before diving into a recipe. Anne shows you how to apply these skills to a slew of delicious, high-brow/low-stress recipes that get you out of a cooking rut, so you can keep surprising yourself in the kitchen. Sound familiar?!

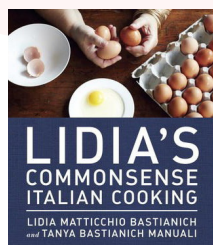


HOW TO COOK EVERYTHING - THE BASICS: ALL YOU NEED TO MAKE GREAT FOOD

by *Mark Bittman*

GET IT NOW!

In *How to Cook Everything: The Basics*, Mark Bittman reveals how truly easy it is to learn fundamental techniques and recipes. From dicing vegetables and roasting meat, to cooking building-block meals that include salads, soups, poultry, meats, fish, sides, and desserts, Bittman explains what every home cook, particularly novices, should know. If you only buy one cookbook, this is a good one.

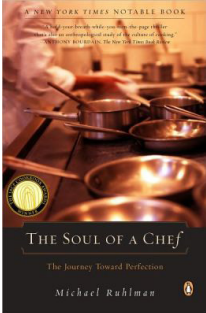


LIDIA'S COMMONSENSE ITALIAN COOKING: 150 DELICIOUS AND SIMPLE RECIPES ANYONE CAN MASTER

by *Lidia Bastianich*

GET IT NOW!

Lidia lays out a comprehensive curriculum of wise cooking tips--from the cutting board to the kitchen table. She teaches us that a good dose of common sense is the key ingredient to a stellar meal. This is a collection of 150 delectable recipes, told with commonsense cooking wisdom, that shows us how to create simple, seasonal Italian dishes with grace, confidence and love. Regional Italian is my first love, so, if you love Italian, this is a great place to start honing your skills.

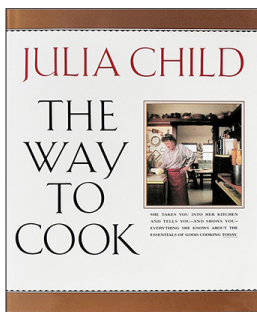


THE SOUL OF A CHEF: THE JOURNEY TOWARD PERFECTION

by Michael Ruhlman

GET IT NOW!

This is not a cookbook but the story of Michael Symon (LOVE HIM) and Thomas Keller (love him but not as much as Michael, he's a little too proper for my taste). The journey is divided into three parts: The first concerns the Certified Master Chef exam, a brutal week-long cooking marathon that measures the skill levels of professional chefs. The second and third parts of Ruhlman's book are devoted to the careers of Chefs Michael Symon of Cleveland's Lola Bistro and Thomas Keller of Napa Valley's legendary French Laundry. The thread connecting these three tales is Ruhlman's constant quest for culinary perfection: Does it exist? I say, "no" and really, "who cares?" but it IS a good read.



THE WAY TO COOK

by Julia Child

GET IT NOW!

In this book, Julia Child gives us her distillation of a lifetime of cooking. And, in the end, this most important message... above all, enjoy the pleasures

of the table. Do I really need to say anything else? I have every book that Julia Child wrote (cookbooks and otherwise) and this one is by far, my favorite of all. It is a super useful guide. She is the teaching master. If you are interested in Julia...get this book.



SAVEUR

GET IT NOW!

Great stories in addition to great recipes



DONNA HAY

GET IT NOW!

Beautiful magazine from Australia with mostly fast and delicious recipes...no complications and I love that!



FOOD & WINE

GET IT NOW!

Ummm...I like this one mainly because of the Best Chefs issue. It shows you that more and more, chefs are restaurant and self-trained without all of that expensive schooling that leads you to training yourself in restaurants...so why not just drop the expense, leave out the middle man and go for it?



LUCKY PEACH

GET IT NOW!

This is a reader's magazine even though it has a lot of good food and recipe information, too. For those of you fascinated with the seamier underbelly of the kitchen world and the writing

is really, really good.

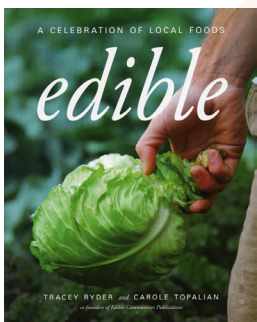


CULTURE: THE WORLD OF CHEESE

GET IT NOW!

Culture has the word on cheese, from the producers to shops to discussions of emerging dairy trends. And, each issue has a gorgeous centerfold – like Playboy,

except, well, cheesier! If you love cheese this mag is for you! And, I LOVE cheese.



EDIBLE

GET IT NOW!

Edible magazine is not exactly one magazine.

It exists in a variety of cities and regions throughout the U.S. and Canada. Each local edition focuses on the food community of its region. If you

care about food in your area, this is the magazine to read. And, it's free!

Apps on my iPhone:



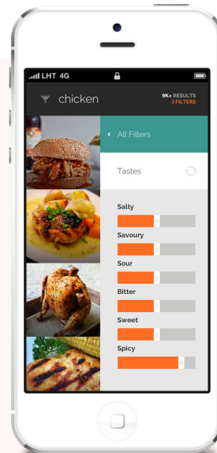
EPICURIUS

FREE

GET IT NOW!

The free application gives users access to thousands of recipes found on Epicurious.com. It divides recipes into categories. Select the category you want, browse the contents and choose your dish. The app will tell you the ingredients and hardware you'll need to prepare

the meal. It even has an interactive shopping list that lets you check off items as you pick them up. Then it's time to head back to the kitchen and get cooking. Just like their website... I go to this app first when I'm researching recipe ideas.



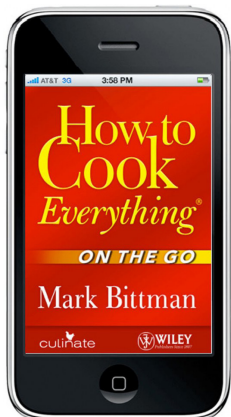
YUMMLY

FREE

GET IT NOW!

It was launched in 2010 by foodies on a mission to invent the ultimate kitchen tool. Whether it's finding a recipe or going to the store, Yummlly wants to make it easier for you. It's gorgeous to look at, fun to use and best of all, it's helpful to home cooks. This new app has been thoughtfully designed to help users with real

problems. The smart search that gets to know your preferences and suggests recipes is especially great. This is a super fun and useful app!



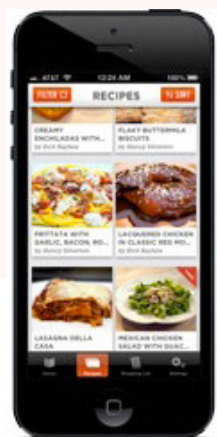
HOW TO COOK EVERYTHING

\$10

GET IT NOW!

The How to Cook Everything app contains recipes from only one source: New York Times food columnist Mark Bittman. The app offers the 2,000 recipes originally published in Bittman's cookbook with a search-able index. I like mostly

free apps (as you can tell) but if you like Mark Bittman, you might want to spend the money. Consider this... the How to Cook Everything app is essentially a real cookbook in your hand at a third of its paper price. If you're looking for a culinary pro to guide your hand in the kitchen, Bittman's a good one to try.



PANNA

FREE

GET IT NOW!

Panna is a relatively new digital cooking magazine that comes to you through a free app and it is amazing. It takes full advantage of all things technology to give the kind of hands-on instruction that's often needed to make a recipe truly useful. You can then either purchase a single issue of Panna for \$5.99 or a year's

subscription of 6 issues for \$24.95. There are no ads! Or, you can just access the free app...there is some good information there just not nearly as extensive as buying an issue or more. And, you can pick and choose which issue you want. Each issue contains 13 recipes with step-by-step, detailed videos from well-known chefs, such as, Rick Bayless, Anita Lo, and Jonathan Waxman. Many of the videos were shot in the chef's own kitchen, so these are truly recipes for the home cook. I just really like this app...it'll get you inspired in your kitchen!



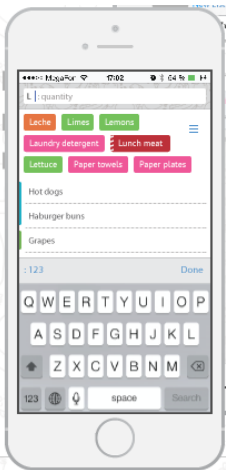
KITCHEN CALCULATOR PRO

FREE

GET IT NOW!

Do you struggle with “kitchen math?” This app makes cooking and measuring so much easier. It does all the recipe conversions for you, and makes it simple to scale recipes up (or down) to change the number of servings the recipe yields. I use this app almost every day! My favorite feature is going from a weight

measure to the equivalent in a liquid measure... super handy!



BUY ME A PIE

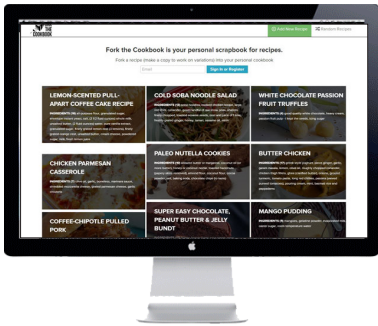
FREE

GET IT NOW!

Grocery List - Buy Me a Pie is a list making app that's super simple AND useful. It is quick and easy to enter in list items and there's also a predefined list. While it comes with some basic items already entered, any other item you put in will be automatically entered to the quick find list. The next time

you type it, the app will pop up a list of suggested words before you're even finished, and list making becomes even quicker. COOL!

Websites/Blogs:



FORK THE COOKBOOK *VISIT THE SITE!*

Take any recipe you like on the site, pick the parts you love, and branch off to make something new and delicious.

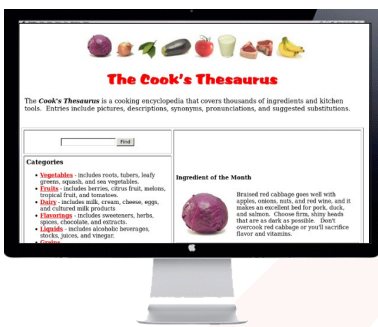
Fork the Cookbook makes the experience of modifying and sharing recipes a little easier. It functions like your personal scrapbook to keep track of all your favorite recipes. The founders of Fork the Cookbook say, it is like if Github, Tumblr, and Readability had a baby who was raised by Julia Child. But you can just think of it as a recipe in a pinch. Try it out...it's fun! And, I love fun!



TASTING TABLE *VISIT THE SITE!*

Tasting Table is a free daily email publication that delivers the best of food and drink culture to

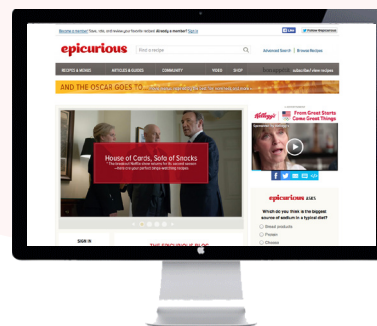
adventurous eaters across the country. Think of Tasting Table as the friend you call to ask, "Where should I eat tonight?" The friend who knows the best spot for \$2 tacos, and which \$200 tasting menu is worth the splurge. I love this website of serious eaters who don't take themselves too seriously...like me and maybe you?!



THE COOK'S THESAURUS *VISIT THE SITE!*

The Cook's Thesaurus is a cooking encyclopedia that covers thousands of ingredients and

kitchen tools. Entries include pictures, descriptions, synonyms, pronunciations, and suggested substitutions. It's also just a useful site for learning more about cooking and tricks about different ingredients. Another great supplement to Module #5 (Learning about ingredients).



EPICURIUS *VISIT THE SITE!*

Epicurious stands alone as the most well-rounded, complete online recipe and entertaining sites available. With

a well-developed community, intuitive recipe categorization and search options, in-depth, informative resources and a community that goes beyond forums and into multimedia. This is my "go-to" recipe website before any of the others.



THE SAVORY ***VISIT THE SITE!***

A food and cocktail lifestyle site obsessed with... well... food and cocktails. Imagine that! There are no “lifestyle experts,” no “hosts,” and there’s no dumbing down.

Watching a video about the quickest way to chop an onion? That’s a working chef in his own kitchen. It’s about real tips, real recipes, and real information that help both food-nerds and beginners enjoy their time at home and with friends even more. I just love this website (too) and it’s very cool.