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### Labensky, Hause & Martel, On Cooking Update | Pearson

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The chef who is teaching one of my culinary classes told us that if you only have two books on cooking, he'd recommend this one and The Joy of Cooking. Another great feature of this book is that the pages are coated (that's what makes the book so incredibly heavy) so that they last longer when you inevitably spill something on them while using the book in the kitchen.

### On Cooking: A Textbook of Culinary Fundamentals 5th Edition

Product details Hardcover: 1224 pages Publisher: Pearson; 5th edition (February 1, 2014) Language: English ISBN-10: 0133458555 ISBN-13: 978-0133458558 Product Dimensions: 9.3 x 1.8 x 11 inches Shipping Weight: 7 pounds Customer Reviews: 4.3 out of 5 stars 113 customer ratings Amazon Best Sellers ...

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### On Cooking Update / Edition 5 by Sarah R. Labensky ...

Product details Paperback: 352 pages Publisher: Pearson; 5 edition (March 29, 2014) Language: English ISBN-10: 013345858X ISBN-13: 978-0133458589 Product Dimensions: 0.5 x 8.6 x 11 inches Shipping Weight: 1.4 pounds ( View shipping rates and policies) Customer Reviews: 4.6 out of 5 stars 8 customer ...

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Cook's Note \*Bouquet Garni is a small bag filled with herbs and seasonings that is used to flavor poaching liquids and broths. By placing the items in a bag, the liquid stays free of debris and the seasonings can easily be extracted. The ingredients in the bouquet garni vary to suit the final dish.

### Lobster Thermidor Recipe | Emeril Lagasse | Cooking Channel

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