

Mastering Knife Skills Essential Guide

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Mastering Knife Skills Essential Guide

Whether you want to dice an onion with the speed and dexterity of a TV chef, carve a roast like an expert, bone a chicken quickly and neatly, or just learn how to hold a knife in the right way, Mastering Knife Skills will be your go-to manual. Each cutting, slicing, and chopping method is thoroughly explained—and illustrated with clear, step-by-step photographs.

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Now, Mastering Knife Skills brings Weinstein's well-honed knowledge to home cooks everywhere. Whether you want to dice an onion with the speed and dexterity of a TV chef, carve a roast like an expert, bone a chicken quickly and neatly, or just learn how to hold a knife in the right way, Mastering Knife Skills will be your go-to manual.

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"Mastering Knife Skills" by chef Norman Weinstein is a marvel of a book - visually attractive, overflowing with facts both historical and culinary, the ultimate guide to the choosing of knives, their care and upkeep, and their optimal use.

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NPR coverage of Mastering Knife Skills: The Essential Guide to the Most Important Tools in Your Kitchen by Norman Weinstein and Mark Thomas. News, author interviews, critics' picks and more.

Mastering Knife Skills : NPR

Using soft veggies like zucchini and working your way up to harder vegetables like carrots, practice your knife skills by mastering the classic French vegetable knife cuts. A butternut squash is one of the most difficult vegetables to dice, but with Gordon's method, you'll be a pro in no time.

Gordon Ramsay Teaches Knife Skills (With Video)

Mastering Knife Skills | As the number of gourmet home kitchens burgeons, so does the number of home cooks who want to become proficient users of the professional-caliber equipment they own. And of all kitchen skills, perhaps the most critical are those involving the proper use of knives.

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To perform this fundamental skill, lay your ingredient flat on the board and hold your knife perpendicular to your ingredient. Use your non-dominant hand to guide the ingredients to the knife, drawing the knife through the ingredient in even slices while following the previous rule of not lifting the front end of the blade off the cutting board.

8 Knife Skills Every Beginner Cook Should Know | MyRecipes

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