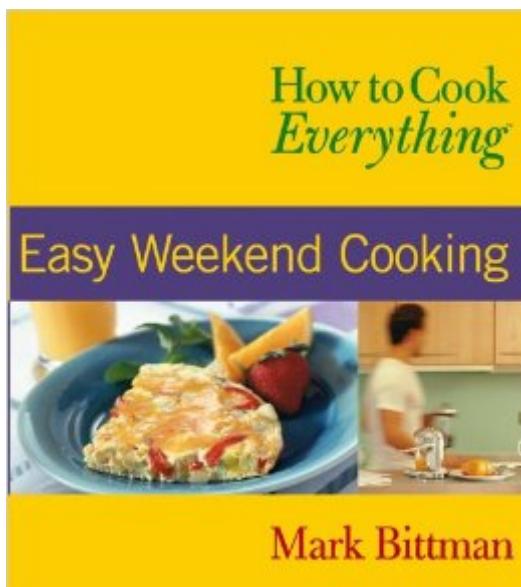


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# How To Cook Everything: Easy Weekend Cooking (How To Cook Everything Series)



## Synopsis

Cook something special this weekend! Classic Beef Stew. Bread Pudding. Lamb Shanks with Tomatoes and Olives. Chocolate Mousse. Weekends are when you can indulge yourself a little, and with *How to Cook Everything*(TM): Easy Weekend Cooking, you can enjoy making delicious comfort food favorites and exciting specialty dishes. Mark Bittman, the award-winning author of the bestselling kitchen classic *How to Cook Everything*(TM), shares his favorite simple-and infinitely flexible-weekend recipes. You'll be able to prepare bountiful brunches, fun outdoor meals, family feasts, even dinner parties. To inspire you and help you plan your meals, you'll find Bittman's straight talk on cooking and special features, including:  
\* Creative recipe variations and ideas  
\* Tips for shopping, preparing, and cooking the recipes  
\* Illustrations to demystify trickier techniques  
\* Menu suggestions for a Lunch Buffet, a Summer Weekend Cookout, a Weekend Dinner with Good Friends, and more  
\* At-a-glance icons highlighting recipes also good for weekdays

## Book Information

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Average Customer Review: 5.0 out of 5 stars See all reviews (3 customer reviews)

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## Customer Reviews

This new cookbook offers 90 weekend entertaining and make-ahead recipes. 90!!! *How to Cook Everything: Easy Weekend Cooking* shows the reader the easy way to shop for, prepare, and cook every recipe. I'm thrilled to own it.

I have several books by this author. I am not a collector but a user. I am well pleased by the book

and most importantly the serviced. It is great. No problems or fuss.

A must have for beginners through seaoned cooks. Takes the mystery out of cooking so many familiar and unfamiliar foods.

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