



## **The Way to Cook**

*Julia Child*

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## The Way to Cook Julia Child

In this magnificent new cookbook, illustrated with full color throughout, Julia Child gives us her magnum opus--the distillation of a lifetime of cooking. And she has an important message for Americans today. . .

- to the health-conscious: make a habit of good *home* cooking so that you know you are working with the best and freshest ingredients and you can be in control of what goes into every dish
- to the new generation of cooks who have not grown up in the old traditions: learn the basics and understand what you are doing so cooking can be easier, faster, and more enjoyable
- to the more experienced cook: have fun improvising and creating your own versions of traditional dishes
- and to all of us: above all, enjoy the pleasures of the table.

In this spirit, Julia has conceived her most creative and instructive cookbook, blending classic techniques with free-style American cooking and with added emphasis on lightness, freshness, and simpler preparations. Breaking with conventional organization, she structures the chapters (from *Soups* to *Cakes & Cookies*) around master recipes, giving all the reassuring details that she is so good at and grouping the recipes according to method; these are followed--in shorthand form--by innumerable variations that are easily made once the basics are understood.

For example, make her simple but impeccably prepared sauté of chicken, and before long you're easily whipping up Chicken with Mushrooms and Cream, Chicken Provençale, Chicken Pipérade, or Chicken Marengo. Or master her perfect broiled butterflied chicken, and next time Deviled Rabbit or Split Cornish Game Hens Broiled with Cheese will be on your menu.

In all, there are more than 800 recipes, including the variations--from a treasure trove of poultry and fish recipes and a vast array of fresh vegetables prepared in new ways to bread doughs (that can be turned into pizzas and calzones and hamburger buns) and delicious indulgences, such as Caramel Apple Mountain or a Queen of Sheba Chocolate Almond Cake with Chocolate Leaves. And if you want to know how a finished dish should look or how to angle your knife or to fashion a pretty rosette on that cake, there are more than 600 color photographs to entice and instruct you along the way.

A one-of-a-kind, brilliant, and inspiring book from the incomparable Julia, which is bound to rekindle interest in the satisfactions of good home cooking.

## The Way to Cook Details

Date : Published September 18th 1989 by Knopf

ISBN : 9780394532646

Author : Julia Child

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## **From Reader Review The Way to Cook for online ebook**

### **Kugpair+Ru says**

this book teaches the proper way of cooking. i suggest this book to all food lovers.

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### **Donna says**

Just about my all time favorite. I've learned so much, but the thing I use the most is how to boil an egg.

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### **Judi says**

My first copy of this book has seen a little too much wear. Time to purchase another one. Hey, at least I can prepare the best hard boiled egg of anyone I know! Time for 10 star option.

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### **Kelley says**

One of my go to cookbooks. Fond memories every time I use this cookbook

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### **Jennifer says**

Timeless. Perfect. I love the way this one is organized. It corresponds to a lot of video segments you can find on You Tube, so you can watch Julia do it first. <3

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### **Monica Willyard says**

In this cookbook, Julia child updates some of her cooking techniques, introducing cooking methods such as the microwave. This is an excellent book for beginner cooks, and there are treats for seasoned cooks as well.

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### **Mary Ann says**

I use this all the time. It is well written and organized. It is my favorite cookbook, and I have nearly worn it out. I cook all the time, teach cooking classes and entertain frequently. Of the many cookbooks I have, this is my go to.

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## **Angela Skeie says**

This is a book that is very much worth having. There's a place for it on the shelf, but more often, it's wandering about the living room because it's such a good and important read. For me, it has its obvious limitations, because I don't eat meat, but it's been very useful for fish; and although I consider myself having a good hold of it already, vegetable preparations. And then there are the desserts and pastries--an invaluable resource. I must admit, however, I found the ever-so-slightly different preparation for Creme Anglaise to be a bit easier and perhaps more fool-proof the way it is described at [joyofbaking.com](http://joyofbaking.com).

The format of the book, with the master recipes and variations, is comprehensive and very informative, a handbook on \*the way to cook\*, not just recipes. This does, however, require more time studying and reading than a recipes-only cookbook, which is an attribute if one wishes to know a very lot (though not nearly everything) of the way to cook.

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## **Richard Pfeifer says**

One of the best books on how to cook, not just recipes, but technique, step by step through recipes and permutations, not to mention how to use leftovers, or as she states "feasting on the remains". As a home cook, I learned much and still refer to my aging copy frequently for questions or direction on how to best approach a dish. Not to mention her meatloaf recipe is the best.

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## **Liz says**

If I ate meat, this book would surely get four stars. If it incorporated ethnic or non-European ingredients to any degree, it would even get five! The master recipes and their variations are concise and Julia's entertaining and opinionated writing shines. But no tortillas or salsa, no soy sauce, no couscous or hot peppers or tofu or ginger...even most of the cheese called for is Swiss! The book is a wonderful resource for European-based American food, but in this American century, I don't think this can quite be considered "the way to cook." I can't decide if I would want to own it or not.

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## **Amy says**

It's Julia...what more can I say?

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## **Catherine says**

this is why I love Julia Childs:

“Special Note: The Rooti-ti-Toots

Some diners find the flatulent after-effects of home-cooked dried beans too distressing to contemplate. A

number of years ago, scientists at the Western Regional Research Center of the U.S. Department of Agriculture in Albany, California, discovered that dried beans do indeed contain elements some people find difficult to digest. To cope, the human intestines send out voluminous gases of protest and rebellion.

Fortunately, however, these same scientists found that about 80 percent of the offending elements are soluble in water. This means that you can soak the beans, pour out the soaking water, and down the drain go most of the undesirable gas producers. Then add fresh water, cook the beans, and goodbye troubles for most bean eaters.

“But doesn’t this also drain the nutrients out of the beans?” ask some nutritionally anxious cooks. There is but a minimal loss, say the scientists. However, if you are prone to gastric distress and have had to avoid beans, what other choice is there? Besides, if there is some minimal loss of nutrients, simply eat a minimally larger serving. ” (p. 333)

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### **Julie says**

I think Julia Child was one of a kind and I've read lots and lots about her and by her but never her "Bible" (Mastering the Art of French Cooking) or this new testament. For me, I need bigger pictures and shorter ingredient lists to get excited about actually trying a recipe, but I did enjoy her commentary. Fun to flip through but not a keeper.

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### **C says**

Some of the recipes in here are a bit dated for American home cooks (not sure many people are going to be touching the chicken aspic), but the majority of the book is full of good, practical food and instruction you can rely on.

When in doubt on how to make something, grab the Julia Child book first... she'll walk you through it with good step by step instructions and pictures. This is the book I toss at people who are learning to cook - particularly meats, breads, vegetables, pastries, and stews.

Definitely worth a try:

French Bread

Beef Zinfandel (stew)

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### **Gail says**

This modestly-titled, huge book has, besides Julia's trademark *je ne cest quoi*, detailed directions on how to make anything. Armed with this book and some patience, anyone can learn to cook almost anything that isn't specifically country-based (e.g., sushi). Included are pictures, disaster corrections, and enough variations to keep one happily occupied for years. I considered myself an experienced and pretty good cook when I first got this book, but I've learned so much from it that my skills have improved a great deal.

Julia's breezy yet bossy way will amuse the reader, and the mouth-watering food will keep the cook coming back to this book again and again.

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