

Shirley Corriher Cookwise

KitchenWiseThe Flavor EquationAppalachian Home CookingFood StylingChemistry for CooksLet Me Eat CakeA Heat Transfer TextbookI Scream Sandwich!The Baby Boomer DietKeys to Good CookingThe Body Ecology Guide To Growing YoungerSeasoning SavvyCulinary NutritionA Guy's Guide to Great EatingThe Cheese Lover's Cookbook & GuideUnderstanding BakingQuick-Fix SouthernWill Write for FoodThe DishStir-Frying to the Sky's EdgeOne Potato, Two PotatoPreserving Family RecipesKüchenlaborBaking StyleFood LitPublic Library CatalogSweet StuffDamon Lee Fowler's New Southern BakingThe Kentucky Bourbon CookbookThe Bread BibleInventing AuthenticityFlourRegina's International Vegetarian FavoritesThe Science of CookingWomen's HealthSerious EaterThe Essential Good Food GuideHome Cooking with Amy ColemanA Baker's OdysseyThe Bread Baker's Apprentice Shirley O. Corriher Nik Sharma Mark F. Sohn Delores Custer Sandra C. Greer Leslie F. Miller John H Lienhard Jennie Schacht Donna Gates Harold Mcgee Donna Gates Alice Arndt Jacqueline B. Marcus Don Mauer Paula Lambert Joseph Amendola Rebecca Lang Dianne Jacob Carolyn O'Neil Grace Young Roy Finamore Valerie J. Frey Eke Mariën Lisa Yockelson Melissa Brackney Stoeger Juliette Yaakov Karen Barker Damon Lee Fowler Albert W.A. Schmid Rose Levy Beranbaum Carrie Helms Tippen Christine McFadden Regina Campbell Joseph J. Provost Ed Levine Margaret M. Wittenberg Greg Patent Peter Reinhart

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the james beard award winning bestselling author of cookwise and bakewise delivers essential cooking know how based on her expansive understanding of food science want to cook fluffier scrambled eggs and more flavorful sauces keep your greens brilliantly green and make everything taste more delicious kitchenwise combines beloved cookbook author shirley corriher s down to earth advice with scientific expertise to address everyday cooking issues whether you are a beginner or a professional chef shirley s guidance will save you time and money and help you know exactly what to do at the stove a gifted teacher with a degree in chemistry shirley takes readers through the hows and whys of what she does in the kitchen explaining the science behind common problems and offering solutions for how to fix them for example salt has an amazing ability to suppress bitterness and allow other flavors to emerge in kitchenwise which is filled with more than thirty of shirley s favorite time tested recipes readers will learn why certain ingredients work well together and what makes good food great amazingly informative approachable and packed with proven techniques kitchenwise serves up new ways to get the most from your meals

named one of the best fall cookbooks 2020 by the new york times eater epicurious food wine forbes saveur serious eats the smithsonian the san francisco chronicle the los angeles times the boston globe the chicago tribune cnn travel the kitchn chowhound npr the art of eating longlist 2021 and many more plus international media attention including the financial times the globe and mail the telegraph the guardian the independent the times u k delicious magazine u k the times ireland and vogue india and winner of the guild of u k food writers general cookbook finalist for the 2021 iacp cookbook award the flavor equation deserves space on the shelf right next to salt fat acid heat as a titan of the how and why brigade the new yorker deep and illuminating fresh and highly informative a most brilliant achievement yotam ottolenghi a beautiful and intelligent book j kenji López alt author the food lab and chief consultant for serious eats com aroma texture sound emotion these are just a few of the elements that play into our perceptions of flavor the flavor equation demonstrates how to convert approachable spices herbs and commonplace pantry items into tasty simple dishes in this groundbreaking book nik sharma scientist food blogger and author of the buzz generating cookbook season guides home cooks on an exploration of flavor in more than 100 recipes provides inspiration and knowledge to both home cooks and seasoned chefs an in depth exploration into the science of taste features nik sharma s evocative trademark

photography style the flavor equation is an accessible guide to elevating elemental ingredients to make delicious dishes that hit all the right notes every time recipes include brightness lemon lime mintade saltiness roasted tomato and tamarind soup sweetness honey turmeric chicken kebabs with pineapple savoriness blistered shishito peppers with bonito flakes and richness coconut milk cake a global scientific approach to cooking from bestselling cookbook author nik sharma dives deep into the most basic of our pantry items salts oils sugars vinegars citrus peppers and more perfect gift for home cooks who want to learn more beyond recipes those interested in the science of food and flavor and readers of lucky peach serious eats indian ish and koreatown add it to the shelf with cookbooks like the food lab better home cooking through science by j kenji lópez alt ottolenghi flavor a cookbook by yotam ottolenghi and salt fat acid heat mastering the elements of good cooking by samin nosrat

mark f sohn s classic book mountain country cooking was a james beard award nominee in 1997 in appalachian home cooking sohn expands and improves upon his earlier work by using his extensive knowledge of cooking to uncover the romantic secrets of appalachian food both within and beyond the kitchen shedding new light on appalachia s food history and culture sohn offers over eighty classic recipes as well as photographs poetry mail order sources information on appalachian food festivals a glossary of appalachian and cooking terms menus for holidays and seasons and lists of the top appalachian foods appalachian home cooking celebrates mountain food at its best

food styling is the first serious book on the subject of food styling for specific media editorial advertorial public relations marketing advertising packaging and television and film production it focuses on the development of skills and the techniques and equipment required to help chefs improve presentations and simply better market a product

a fun approach to teaching science that uses cooking to demonstrate principles of chemistry for undergraduate students who are not science majors high school students culinary students and home cooks how does an armload of groceries turn into a culinary masterpiece in this highly accessible and informative text sandra c greer takes students into the kitchen to show how chemistry with a dash of biology and physics explains what happens when we cook chemistry for cooks provides all the background material necessary for nonscientists to understand essential chemical processes and to see cooking as an enjoyable application of science greer uses a variety of practical examples including recipes to instruct readers on the molecular structure of food the chemical reactions used in cooking to change the nature of food and the essentials of nutrition and taste she also

offers kitchen hints and exercises based on the material in each chapter plus do it yourself projects to encourage exploration of the chemistry that takes place when we cook food features perfect for science courses aimed at non science majors does not require prior knowledge of chemistry physics or biology equally useful for general readers home and professional cooks and culinary students topics include what matter is made of how the structure of matter is altered by heat how we treat food in order to change its microscopic structure why particular procedures or methods are used in the kitchen and how to think critically about various cooking methods a reference section at the end of each chapter points readers to resources for further study additional online resources include a solutions manual a sample syllabus and powerpoint slides of all tables and figures

few creations are more associated with joy or more symbolic of the sweet life than cake after all it is so much more than dessert as a book about cake would demand this one is a multilayered amply frosted delicious concoction with a slice or more for everyone let me eat cake is not a book about baking cake but about eating it author leslie f miller embarks on a journey not a journey cake although it s in there into the moist white underbelly of the cake world she visits factories and local bakeries and wedding cake boutiques she interviews famous chefs like duff goldman of food network s ace of cakes and less famous ones like roland winbeckler who sculpts life size human figures out of hundreds of pounds of pound cake and buttercream frosting she takes decorating classes shares recipes and samples the best cakes and the worst the book is held together by the hero on a quest one that traces cake history and tradition if we were to bake a cake to celebrate the birth of cake cake is an old norse word first used around 1230 it is hard to say how many candles would go on top though the meaning of the word originally lump of something not to mention our expectations of its ingredients has changed over time we now celebrate cake as the coming together of flour sugar butter eggs vanilla baking powder and a pinch of salt and what a celebration baking a cake is hard work but tasting it is pure pleasure so put on some elastic waist pants and grab a fork

introduction to heat and mass transfer for advanced undergraduate and graduate engineering students used in classrooms for over 38 years and updated regularly topics include conduction convection radiation and phase change 2019 edition

fair warning you will want to lick the pages of this book all your wildest ice cream sandwich fantasies are about to come true kitchn in i scream sandwich cookbook author jennie schacht redefines this hugely popular sweet treat and shows us how it can easily be the star of a dinner party child s birthday bash family picnic or just a lazy summer afternoon the book

includes a variety of ice cream sandwich recipes from the classic vanilla ice cream on soft chocolate cookie bars to the exotic kaffir lime and lemongrass sorbet on five spice cookies to the seasonal blackberry buttermilk ice cream on crispy chewy meringues to the upscale pistachio gelato on a brioche bun in addition to cookies and ice cream sandwiches are made with brownies bars cakes brioche crusts gelatos sorbets and dairy free options this idea filled book also includes recipes for sauces roll ins and decorations you ll scream for i scream sandwich a yummy guide to filling every kind of cookie imaginable with scrumptious ice creams and other frozen delights jennie s recipes will guarantee a freezer full of chilly treats all year round david lebovitz author of the perfect scoop

as baby boomers we re a generation that has transformed society how will we redefine aging this book provides a blueprint for restoring a vital friendship with our bodies and in turn renewing our bond with the earth it shows us how we can live fuller healthier more meaningful lives a fascinating blend of cutting edge medical information practical health advice and spiritual wisdom the baby boomer diet is relevant for people of any age written by donna gates the originator of body ecology a world renowned system of healing this long awaited book suggests that we don t simply have to age gracefully we can age with panache

there s no shortage of recipes available today and keys to good cooking will help you make the most of them by telling you what works and why written by award winner harold mcgee this book acts as a companion to your recipe books providing answers to all your kitchen questions why should i fry off beef before making a casserole how do i prevent my sauce from separating how can i be sure my eggs are fresh easy to use and authoritative keys to good cooking is a guide to the techniques ingredients and gadgets with which you turn recipes into delicious meals praise for harold mcgee on food and cooking one of the greatest cookery books ever written heston blumenthal a goldmine of information about every ingredient and cooking process answering all the questions you will ever have about food without a single recipe in it i think it s one of the most important food books ever written jamie oliver one of the most important books ever written about food and one of the most enjoyable mcgee has become a godfather figure for all right thinking chefs and food writers hugh fearnley whittingstall

a detailed holistic program for redesigning your relationship with your body and life helping you feel younger healthier and more alive regardless of your age expanding on the principles in the landmark bestseller the body ecology diet this excitingly anticipated book provides a blueprint for restoring a vital friendship with our bodies as the years pass and creating beauty longevity and well being in ourselves and our world through diet nutrition and unique

anti aging therapies donna gates the originator of body ecology a world renowned system of healing shows us how we can live fuller healthier more meaningful lives what s inside anti aging remedies that will make you feel and look younger the missing piece to all traditional diet programs insight into why we age and how we can prevent it little known wellness secrets that address the stresses and pressures of our modern world superfood recommendations for increased energy vitality and disease prevention a fascinating blend of cutting edge medical information practical health advice and spiritual wisdom the body ecology guide to growing younger is relevant for people of any age this groundbreaking book suggests that we don t simply have to age gracefully we can age with panache

a unique work dealing in depth with flavor and flavorings with the increasing popularity of regional and ethnic cuisines cooks frequently encounter recipes calling for unfamiliar seasonings seasoning savvy how to cook with herbs spices and other flavorings serves as a guide to identifying locating selecting storing and using these exotic ingredients well established flavorings are not neglected as seasoning savvy also brings new insights into cooking with these old favorites no other book supplies so much information about so many herbs and spices as seasoning savvy this book discusses over 100 herbs spices flavorings and blends in detail describing their origins and how to select store and use them and what the reader might substitute if a seasoning is unavailable you will also discover the flavor role of foods such as almonds citrus fruits and coconuts not a cookbook seasoning savvy is a powerful compliment for every recipe and will help you get the most out of the seasonings you use to flavor your food within seasoning savvy you will explore how to select and use the right seasonings for a recipe and how to tell if a spice is fresh drying freezing toasting chopping measuring and storing herbs and spices culinary practices in the use of flavorings from chocolate and vanilla to amchur and mastic flavor combinations including both well known and exotic blends flavored oils and vinegars compound butters and seasoned salts how to reduce the intensity of some seasonings such as garlic and chili peppers an examination of the nature of taste of flavor along with a history of spice usage in the us brewing teas and tisanes savvy culinary tips such as polishing a copper a bowl with lemon juice and salt or storing a lump of asafetida in the spice cupboard to discourage insects seasoning savvy s tips and techniques will help you bring out the flavor in your food and teach you how to use seasonings to achieve the tastes you like with this vital book you will transform your cooking from satisfactory to sensational

culinary nutrition the science and practice of healthy cooking is the first textbook specifically written to bridge the relationship between food science nutrition and culinology as well as consumer choices for diet health and

enjoyment the book uses a comprehensive format with real life applications recipes and color photographs of finished dishes to emphasize the necessity of sustainably deliverable health beneficial and taste desirable products with pedagogical elements to enhance and reinforce learning opportunities this book explores what foods involve the optimum nutritional value for dietary needs including specific dietary requirements and how foods are produced it also considers alternative production methods along with the impact of preparation on both the nutritional value of a food and its consumer acceptability other discussions focus on the basics of proteins carbohydrates and lipids issues of diet and disease such as weight management and food production and preparation laboratory type in class activities are presented using limited materials and applications of complex concepts in real life situations this book will be a valuable resource for undergraduate students in culinary nutrition nutrition science food science and nutrition and culinary arts courses it will also appeal to professional chefs and food scientists as well as research chefs in product development gourmand world cookbook awards 2014 usa best author or chef for professionals gourmand international global food industry awards 2014 special mention in communicating science related knowledge to consumers aimed at improving their lifestyle international union of food science and technology iufost explores the connections among the technical sciences of nutrition food science and the culinary arts as well as consumer choices for diet health and enjoyment presents laboratory type in class activities using limited materials and real life applications of complex concepts includes photographs and recipes to enhance learning experience

written for men by a real guy with a big appetite the 175 easy to make recipes in this brawny collection feature man sized portions that get 25 percent or less of their calories from fat

paula lambert is a godsend to cheese lovers everywhere she so yearned for delicious cheese that she built her own factory the mozzarella company in dallas texas the cheese lover s cookbook and guide is her indispensable resource on buying storing cooking and serving cheese and even making your own cheese at home in more than 150 recipes lambert presents a down to earth approach to cooking with many varieties whether it s gruyère camembert or just tried and true cheddar learn to put the cheeses you love into every meal from appetizers like a savory herbed cheesecake to such desserts as an orange ricotta almond tart with so many wonderful cheeses available it can be difficult to choose among them to help navigate this abundance of riches the cheese lover s cookbook and guide contains descriptions of a hundred cheeses by taste texture country of origin and type of milk used to make them as well as suggestions on selecting cheeses and putting together a cheese course when entertaining reflecting various

influences southern mexican southwestern and italian the cheese lover s cookbook and guide is at once international and familiar and always full of flavor because lambert is a cheesemaker she is not afraid to experiment in the kitchen and she shares her delicious results from the bold and unusual artichoke spinach and goat cheese spring rolls to the delicious and traditional fettuccine ai quattro formaggi cheese is the main focus in each of these artfully creative recipes she also includes recipes for courageous and unintimidated cooks to make their own crème fraîche fresh cream cheese cottage cheese mascarpone ricotta queso blanco and aged tomme at home for home chefs and anyone interested in learning more about the delicious world of cheese the cheese lover s cookbook and guide is ideal every cheese lover will be thrilled with the mouth watering results

before a pastry chef can create he or she must understand the basic science underlying baking and pastry the new edition of this invaluable reference provides this information in a concise and accessible way guided throughout by contemporary baking and pastry research and practice

in quick fix southern rebecca lang cookbook author and contributing editor for southern living magazine promises homemade hospitality southern style in 30 minutes or less lang dishes up 115 recipes grouped in 10 themes ranging from rise and shine breakfasts to sipping on the screened porch beverages girls night in party pleasers and southern sweets desserts in addition to photography the book features cooking and preparation time for the effortless recipes the ultimate goal of quick fix southern is to present novice and experienced cooks with authentic homemade dishes reflective of new south cuisine that are delicious fast and easy to prepare from three cheese grits peach yogurt parfait and spiked lemonade and lime mint juleps to fried green tomatoes and roasted tomatoes and parmesan grits benne seed sugar cookies and lazy girl berry cobbler the delectable flavor combinations offered up inside quick fix southern transition to any setting so whether you re cooking up a side for a church potluck or preparing a main course for sunday dinner or a sunday spent at a sporting tailgate quick fix southern promises to be your go to guide for every occasion

do you love both food and writing and want to know the secrets of bestselling cookbook authors successful food bloggers and freelance writers noted journalist and writing instructor dianne jacob combines over 20 years of experience to teach you how to take your passion from the plate to the page with tips for crafting your best work getting published and turning your passion into cash jacob will transform you from starving artist into well fed writer whether you ve been writing for years or are just starting out this updated edition of will write for food offers what you need to know to succeed and thrive including a new chapter on how to create a strong voice for your

writing diverse voices on the changing landscape of food writing how to self publish your dream cookbook building a social media following with photography tips the keys to successful freelancing for publications and websites engaging provocative writing exercises to get the juices flowing

welcome to the dish where new nutrition aptitude meets stylish lifestyle attitude serving up heaping helpings of nutrition know how designed to fit a busy schedule and a sense of taste the dish is here to proclaim that you can have your chocolate torte and eat it too forget starve yourself regimens and diet gimmicks that just don't work instead join carolyn o neil and densie webb as they invite you to wine and dine entertain and travel and feel fabulous as registered dietitians they know their stuff but call them the dish divas as they put the fun into eating right and feeling great in these pages they dish out smart tips on how to fit nutrition into hectic days how to make healthy eating stylish and how to be trim by eating more not less yes it can be done there are no food police on patrol here just some real life advice from two nutrition experts who talk you through food challenges with wit and wisdom eating out the dish is here from four star tables to the fast food lane what about a bit of the bubbly the dish divas offer the lowdown on the liquid portion of portion control need to get your rear in gear from power walking to karate kicks they'll help you find the moves that appeal to you they've even dished up plenty of fresh advice on beauty and fashion to show you how to maximize flavor with flare there are loads of easy to cook recipes from top chefs dubbed gourmet gurus and to answer that oft asked question how do stylish women stay fit and still live the high life carolyn and densie gather the secrets that work for their hip healthy heroines a marvelous mix of nutrition advice culinary wisdom and chic insight the dish is here to help you create your own hip and healthy lifestyle

winner of the 2011 james beard foundation award for international cooking this is the authoritative guide to stir frying the cooking technique that makes less seem like more extends small amounts of food to feed many and makes ingredients their most tender and delicious the stir fry is all things refined improvisational adaptable and inventive the technique and tradition of stir frying which is at once simple yet subtly complex is as vital today as it has been for hundreds of years and is the key to quick and tasty meals in stir frying to the sky's edge award winning author grace young shares more than 100 classic stir fry recipes that sizzle with heat and pop with flavor from the great cantonese stir fry masters to the culinary customs of sichuan hunan shanghai beijing fujian hong kong macau taiwan singapore and malaysia as well as other countries around the world with more than eighty stunning full color photographs young's definitive work illustrates the innumerable easy to learn possibilities the technique offers dry stir fries moist stir fries clear stir fries velvet stir fries and weaves the insights of chinese cooking philosophy

into the preparation of beloved dishes as kung pao chicken stir fried beef and broccoli chicken lo mein with ginger mushrooms and dry fried sichuan beans

everyone loves potatoes this book transports cooks beyond the usual side dishes and introduces them to the secrets and specialties of great chefs and cooks the world over finamore shows how to prepare spectacularly simple appetizers including dips chips and showstopping cocktail potatoes made from a few ordinary ingredients he presents dozens of soups and salads including rich summer vichyssoise and herb garden potato salad there are more than fifty main dish possibilities such as sunday lamb with proper roast potatoes and chicken stuffed with potatoes and shiitake mushrooms not to mention a sophisticated rendition of shepherd s pie the potato turns up as the hidden ingredient in such breads as potato cheddar bread with chives and in such desserts as moist farmhouse chocolate cake finamore shows how to master crisp steak fries silky mashes and sumptuous gratins a bonus feature of the book is the sweet potato in dishes from a delightfully nostalgic baked sweet potatoes with marshmallow to an urbane semifreddo with chocolate sauce

heirloom dishes and family food traditions are rich sources of nostalgia and provide vivid ways to learn about our families past yet they can be problematic many family recipes and food traditions are never documented in written or photographic form existing only as unwritten know how and lore that vanishes when a cook dies even when recipes are written down they often fail to give the tricks and tips that would allow another cook to accurately replicate the dish unfortunately recipes are also often damaged as we plunk grandma s handwritten cards on the countertop next to a steaming pot or a spattering mixer shortening their lives this book is a guide for gathering adjusting supplementing and safely preserving family recipes and for interviewing relatives collecting oral histories and conducting kitchen visits to document family food traditions from the everyday to special occasions it blends commonsense tips with sound archival principles helping you achieve effective results while avoiding unnecessary pitfalls chapters are also dedicated to unfamiliar regional or ethnic cooking challenges as well as to working with recipes that are orphans surrogates or terribly outdated whether you simply want to save a few accurate recipes help yesterday s foodways evolve so they are relevant for today s table or create an extensive family cookbook this guidebook will help you to savor your memories

entdecken sie die wissenschaft in ihren kochtöpfen chemiker jan groenewold und koch eke mariën bringen ihnen in diesem ratgeber die verbindung zwischen chemie und kochen näher und zeigen auf wie sie in ihrem heimischen küchenlabor ausgezeichnete ergebnisse auf den tisch zaubern

können spannende einblicke und hintergründe bringen ihnen das verständnis über die wissenschaft des kochens näher und helfen dabei kochrezepte besser einordnen zu können anhand 75 rezepten wird ihnen die theorie hinter 15 prozessen wie unter anderem der maillard reaktionen karamellisierung verdampfung emulgierung oder der oxidation nähergebracht freuen sie sich auf großartige neue geschmackserlebnisse genuss pur tolle rezepte mit naturwissenschaftlichen erläuterungen ansprechende gestaltung viele rezeptbilder und illustrationen

a dazzling celebration of the art and craft of baking from the award winning author of *Baking by Flavor* and *Chocolate* chocolate popular food writer Lisa Yockelson whose articles essays and recipes have appeared in the *Boston Globe* the *Washington Post* and *Gastronomica* presents what has fascinated her during a lifetime of baking with 100 essays and more than 200 recipes along with 166 full color images *Baking Style* is infused with discoveries inspirations and exacting but simple recipes for capturing the art and craft of baking at home *Baking Style* combines the genre of the culinary essay with recipes their corresponding methods and illustrative images revealing Yockelson's uniquely intimate expression of the baking process in these pages she explores bars hand formed and drop cookies casual tarts yeast raised breads puffs muffins and scones waffles and crepes tea cakes breakfast slices and buttery squares cakes and cupcakes a collection of cakes cookies and breads that will gladden the heart of any baking enthusiast it's an encyclopedic book from an author whose recipes really work the *New York Times* book review

an essential tool for assisting leisure readers interested in topics surrounding food this unique book contains annotations and read alikes for hundreds of nonfiction titles about the joys of comestibles and cooking food lit a reader's guide to epicurean nonfiction provides a much needed resource for librarians assisting adult readers interested in the topic of food a group that is continuing to grow rapidly containing annotations of hundreds of nonfiction titles about food that are arranged into genre and subject interest categories for easy reference the book addresses a diversity of reading experiences by covering everything from foodie memoirs and histories of food to extreme cuisine and food exposés author Melissa Stoecker has organized and described hundreds of nonfiction titles centered on the themes of food and eating including life stories history science and investigative nonfiction the work emphasizes titles published in the past decade without overlooking significant benchmark and classic titles it also provides lists of suggested read alikes for those titles and includes several helpful appendices of fiction titles featuring food food magazines and food blogs

in librarian s office

like many people i believe that one should always save room for dessert says karen barker inspired by this sumptuous collection of more than 160 easy to follow dessert recipes you may decide to skip dinner altogether and head straight for the sweet stuff drawing on years of professional experience as well as memories of cooking and baking from her new york childhood barker gives us the benefit of cooking alongside an experienced mentor starting with the fundamentals she offers advice on selecting key ingredients suggestions for essential kitchen equipment and even tips on ways to fit dessert making into the busiest of schedules her recipes begin with pastry doughs sauces and special toppings that serve as building blocks for other desserts and provide a foundation for home cooks eager to improve their skills chapters on pies fruit desserts custards cakes ice creams cookies and breakfast like desserts feature familiar favorites with a twist such as key lime coconut pie with rum cream deep dish brown sugar plum cobbler dark chocolate peppermint pattie cake and cornmeal vanilla bean shortbreads sweet stuff offers something irresistible for everyone

presents easy to follow instructions for southern style quickbreads cookies cakes pies and pastries skillet breads and old fashioned yeast breads accompanied by a short overview of each recipe s origins

recipes with spirit for every meal and every season a great resource and an essential for unlocking the flavors of bourbon in the kitchen tucson citizen once thought to be only the tippie of southern gentlemen and the companion of confederate roughnecks bourbon has gained a steady resurgence in popularity over the years with an ever expanding and diverse audience a beverage distilled almost exclusively in kentucky bourbon has attained prominence and appreciation for its complexity history and tradition in the kentucky bourbon cookbook albert schmid provides readers with the best recipes using the famous spirit of the bluegrass from classic kentucky cocktails such as the mint julep to bourbon inspired desserts such as bourbon pecan crème brûlée with chocolate sauce and more savory fare such as steaks with bourbon ginger sauce this book supplies recipes for every course schmid uses the four distinct seasons of the bluegrass state to guide you through this rich collection of bourbon dishes and color photographs in many ways a lesson on the flavor profiles that pair with and improve the flavor of bourbon this book can be used by the home cook and the professional chef alike for inspiration to create new dishes and also recounts bourbon lore food traditions and kentucky history for a full appreciation of america s native spirit all the recipes are straightforward are easy to prepare and involve readily available ingredients as with most good home cooking the emphasis is not on the painstaking or the exotic but on

easy prep and easy eating the wall street journal

winner of the gourmand world cookbook award best bread book named a best bread cookbook by food wine the bread bible gives bread bakers 150 of the meticulous foolproof recipes that are rose levy beranbaum s trademark her knowledge of the chemistry of baking the accessibility of her recipes and the incomparable taste of her creations make this book invaluable for home cooks and professional bakers alike understanding and pointers for success sections explain in simple readable language the importance of various techniques and ingredients demonstrated in a recipe providing a complete education in the art of baking with thorough sections on types of flour equipment and other essentials easy to use ingredient tables provide both volume and weight for surefire recipes that work perfectly every time recipes include bread made with yeast starters quick breads flatbreads brioche and much more from ciabatta semolina rye and sourdough breads to bagels biscuits crumpets and pizza dough the bread bible covers all the baking bases

in inventing authenticity carrie helms tippen examines the rhetorical power of storytelling in cookbooks to fortify notions of southernness tippen brings to the table her ongoing hunt for recipe cards and evaluates a wealth of cookbooks with titles like y all come over and bless your heart and famous cookbooks such as sean brock s heritage and edward lee s smoke and pickles she examines her own southern history grounding it all in a thorough understanding of the relevant literature the result is a deft and entertaining dive into the territory of southern cuisine black eyed peas and cornbread fried chicken and fried okra pound cake and peach cobbler and a look at and beyond southern food tropes that reveals much about tradition identity and the yearning for authenticity tippen discusses the act of cooking as a way to perform and therefore reinforce the identity associated with a recipe and the complexities inherent in attempts to portray the foodways of a region marked by a sometimes distasteful history inventing authenticity meets this challenge head on delving into problems of cultural appropriation and representations of race thorny questions about authorship and more the commonplace but deceptively complex southern cookbook can sustain our sense of where we come from and who we are or who we think we are

grains and pulses nuts and seeds recipes from breads and tortillas to pancakes and pies in this timely new book christine mcfadden explores the way in which flour has been a staple part of our diet and provides a comprehensive look at the alternatives to traditional wheat flour with an increasing and at times bewildering choice of flours available online and in shops this book follows a usable a z format providing a cv of sorts for each flour including plant source gluten content protein content flavour profile

and how best to use each of the flours featured is accompanied by suggested recipes from Christine's kitchen and these recipes demonstrate the often underestimated ways in which flour is used. Flours range from cassava and quinoa to cricket flour and coffee flour with delicious recipes such as cheddar and chilli cornbread using amaranth flour salted chocolate tart with buckwheat and walnut pastry spicy onion pancakes using moong dal and spring lamb pot pies with traditional plain wheat flour. Recipes are accompanied by beautiful photography to bring the dishes to life.

This is a new collection of international vegetarian recipes by the host of the public television show *Regina's Vegetarian Table*.

Provides a clear and accessible path to learning key scientific concepts through the lens of food and cooking. The science of cooking provides an engaging and relatable way to explore the science behind every meal designed for both science and non-science majors. This popular textbook breaks down complex molecular level processes into easily digestible concepts. More than 30 inquiry-driven activities covering science basics and food-focused topics are supported by a series of experiments that can be conducted in the lab, in the classroom, and at home with minimal equipment. Now in its second edition, the science of cooking offers enhanced learning tools throughout, including new end-of-chapter questions, practice problems, and hands-on cooking labs. An entirely new science for the chef section pairing real-world recipes with scientific explanations is accompanied by new chapters on foundational chemistry and biochemistry that connect theory to practical cooking skills. The science of cooking is a unique approach to teaching all students core fundamentals of chemistry, biology, and biochemistry in a food and cooking context. Provides clear explanations and practical insights to future chefs, dietitians, and scientists alike. Includes learning objectives, key concepts, and end-of-chapter questions. Contains a new selection of detailed recipes that demonstrate scientific processes. Integrates guided inquiry activities that encourage active learning with structured exercises. Features inquiry-based cooking labs that offer experiential learning opportunities to deepen student understanding. Includes access to a companion website at scienceofcooking.berghill.com. Builds domains for adopting professors with downloadable guided inquiry activities and laboratories connecting classroom learning to real-world cooking. The science of cooking: understanding the biology and chemistry behind food and cooking, second edition, is perfect for undergraduate students in chemistry, biochemistry, biology, food science, and nutrition, as well as liberal arts majors taking introductory or general science courses.

Women's Health magazine speaks to every aspect of a woman's life, including health, fitness, nutrition, emotional well-being, sex, and relationships. Beauty

and style

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the definitive guide to buying storing and enjoying whole foods in full color for the first time and revised and updated throughout an inspiring and indispensable one stop resource the essential good food guide is your key to understanding how to buy store and enjoy whole foods margaret m wittenberg shares her insider's knowledge of products available at national retailers and natural foods markets providing at a glance buying guides her ingredient profiles include detailed preparation advice such as dried bean

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in this book i m embarking on a different path focusing on finding recipes that preserve the tastes and memories of a long departed place

learn the art of bread making through techniques and recipes for making pizza dough challah bagels sourdough and more co founder of the legendary brother juniper s bakery author of the landmark books brother juniper s bread book and crust crumb and distinguished instructor at the world s largest culinary academy peter reinhart has been a leader in america s artisanal bread movement for over fifteen years never one to be content with yesterday s baking triumph however peter continues to refine his recipes and techniques in his never ending quest for extraordinary bread in the bread baker s apprentice peter shares his latest bread breakthroughs arising from his study in several of france s famed boulangeries and the always enlightening time spent in the culinary academy kitchen with his students peer over peter s shoulder as he learns from paris s most esteemed bakers like lionel poilâne and phillippe gosselin whose pain à l ancienne has revolutionized the art of baguette making then stand alongside his students in the kitchen as peter teaches the classic twelve stages of building bread his clear instructions accompanied by over 100 step by step photographs you ll put newfound knowledge into practice with 50 new master formulas for such classic breads as rustic ciabatta hearty pain de campagne old school new york bagels and the book s holy grail peter s version of the famed pain à l ancienne en route peter distills hard science advanced techniques and food history into a remarkably accessible and engaging resource that is as rich

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Unraveling the Charge of Nitrogen: A Comprehensive Guide

Understanding the charge of nitrogen is fundamental to chemistry, impacting numerous fields from fertilizer production to the design of pharmaceuticals and materials science. Nitrogen's versatility arises from its position in the periodic table and its ability to exist in various oxidation states, meaning its charge can vary considerably depending on the chemical context. This article aims to demystify the charge of nitrogen, addressing common misconceptions and providing a clear pathway to determining its charge in different situations.

1. Nitrogen's Position and Electronic Configuration: The Foundation

Nitrogen (N) resides in Group 15 (or VA) of the periodic table. This group, also known as the pnictogens, is characterized by elements possessing five valence electrons. The electronic configuration of a neutral nitrogen atom is $1s^2 2s^2 2p^3$. This configuration is key to understanding its bonding behavior and thus, its potential charges. The five valence electrons (two in the 2s orbital and three in the 2p orbitals) are crucial for forming chemical bonds.

2. The Neutral Nitrogen Atom: A Starting Point

A neutral nitrogen atom, denoted as N, has no net charge. Its five valence electrons are equally balanced by its seven protons in the nucleus. However, this neutral state is relatively rare in naturally occurring compounds. Nitrogen's high electronegativity – its ability to attract electrons in a bond – often leads it to participate in bonds where it gains or shares electrons, resulting in a non-zero charge.

3. Determining Nitrogen's Charge in Ionic

Compounds

In ionic compounds, nitrogen typically forms an anion (a negatively charged ion) by gaining three electrons to achieve a stable octet (eight valence electrons) like the noble gas neon. This results in a nitride ion, denoted as N^{3-} . This is a common charge for nitrogen when it bonds with highly electropositive metals such as alkali metals and alkaline earth metals. Example: In lithium nitride (Li_3N), three lithium atoms each donate one electron to a single nitrogen atom, forming the N^{3-} ion and three Li^+ ions. The overall charge of the compound remains neutral ($3(+1) + (-3) = 0$).

4. Determining Nitrogen's Oxidation State in Covalent Compounds

In covalent compounds, where electrons are shared between atoms, nitrogen's charge is not as straightforward. Instead, we use the concept of oxidation state (or oxidation number), which represents the hypothetical charge an atom would have if all bonds were completely ionic. The oxidation state is assigned by assigning electrons in each bond to the more electronegative atom. Step-by-step guide to determining nitrogen's oxidation state: 1. Assign oxidation states to other atoms: Start by assigning oxidation states to the atoms with known oxidation states (e.g., oxygen is usually -2, hydrogen is usually +1, alkali metals are +1, etc.). 2. Consider the overall charge of the molecule/ion: The sum of the oxidation states of all atoms in a neutral molecule must equal zero; for a polyatomic ion, it must equal the charge of the ion. 3. Solve for the oxidation state of nitrogen: Using the information from steps 1 and 2, solve for the oxidation state of nitrogen. Example 1: Nitric acid (HNO_3): Oxygen usually has an oxidation state of -2. Hydrogen usually has an oxidation state of +1. The molecule is neutral (overall charge = 0). Let x be the oxidation state of nitrogen. Therefore, $(+1) + x + 3(-2) = 0$. Solving for x , we get $x = +5$. Thus, the oxidation state of nitrogen in HNO_3 is +5. Example 2: Ammonia (NH_3): Hydrogen usually has an oxidation state of +1. The molecule is neutral. Let x be the oxidation state of nitrogen. Therefore, $x + 3(+1) = 0$. Solving for x , we get $x = -3$. Thus, the oxidation state of nitrogen in NH_3 is -3. It's crucial to remember that oxidation state is a formal charge, not a true charge. The actual distribution of electrons in a covalent bond is more complex and involves concepts like partial charges.

5. Nitrogen's Variable Oxidation States: A Sign of Versatility

Unlike many elements that exhibit a limited range of oxidation states, nitrogen showcases remarkable versatility. Its oxidation states can range from -3 (as in ammonia) to +5 (as in nitric acid), highlighting its capacity to participate in a wide array of chemical reactions. This is reflected in the diverse range of nitrogen-containing compounds found in nature and synthesized in laboratories.

Summary

Determining the charge of nitrogen depends heavily on its chemical environment. While a neutral nitrogen atom carries no charge, it readily forms ionic compounds as N^{3-} or participates in covalent bonds exhibiting a variety of oxidation states ranging from -3 to +5. Understanding the electronic configuration, electronegativity, and the methods for determining oxidation states is key to accurately predicting nitrogen's charge in a given compound.

FAQs

1. Can nitrogen ever have a positive charge in an ionic compound? No, nitrogen is highly electronegative and prefers to gain electrons to form a negative ion (N^{3-}) in ionic compounds. 2. What is the difference between oxidation state and formal charge? Oxidation state is a hypothetical charge assigned based on electronegativity, while formal charge considers electron sharing in a covalent bond. 3. How does the charge of nitrogen affect its reactivity? The charge influences its bonding capabilities and its propensity to undergo oxidation or reduction reactions. 4. What are some common compounds where nitrogen has different oxidation states? Examples include ammonia (NH_3 , -3), nitrous oxide (N_2O , +1), nitric oxide (NO , +2), nitrogen dioxide (NO_2 , +4), and nitric acid (HNO_3 , +5). 5. Can nitrogen exhibit a +6 or higher oxidation state? No, nitrogen's electronic configuration limits its maximum oxidation state to +5, as it only has five valence electrons to share or lose.

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