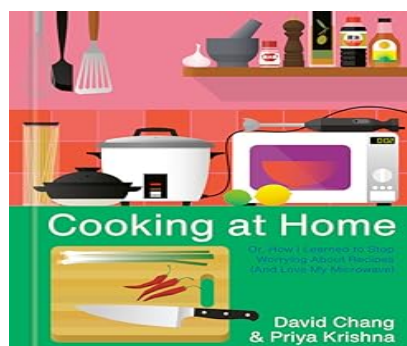


Cooking at Home: Or, How I Learned to Stop Worrying About Recipes (And Love My Microwave): A Cookbook By David Chang **The dairy book of home cooking** It feels like an unorganized blog.

Epub Cooking at homemade

And I learned a lot! I especially enjoyed the essays from scientists who shared the intersection of science and food around topics like frozen food. **Cooking at homeguard** The general sections included in this book are as follows:- cooking meat -cooking in the microwave (this section really inspired me) -fish (titled Who actually has a local fishmonger? Not me! A realistic approach to cooking fish)-cooking vegetables (especially less than ideal produce)-if I'm not eating rice I'm probably eating noodles-a flatbread recipe-condiments-a few other recipes they love After reading through I am excited to play around with tuna pasta salad.

EBook Cooking at home depot



This book is interestingly one of the most divisive ones around lately in cooking. Handpicked the very best of the bad and the good and I think my 41 out of 100 rating actually does seem to match up with the consensus out there interestingly enough---Amazon Reviews Give it a chance When I first opened up this cookbook I was instantly disappointed. **Cooking at home saves money** - 8/10 Aaron Martin--no recipes just chatter this is an expensive disappointment very few ideas lots of chatter huge disappointment and terribly expensive - 2/10 Jacque Sharma---Reinvigorating I never really leave reviews for things but had to for this. **Cooking at home benefits** I've made the boiled chicken (the most uninspiring description of a total gamechanger) so many times now - I always thought you had to save all your chicken carcasses and boil em for 8 hours or whatever. **How to make a cookbook at home** Now I have a huge pot of chicken broth and a seasoned but not too far in any one direction chicken in 45 minutes and a bunch of new ideas to take it in loads of different directions. **Cooking for one pdf** Great for principles and inspiration if you're in a rut - I would agree that it's not a book for vegetarians but it definitely helps make the meat you buy go a hell of a lot further. **On cooking book pdf** There is a mix of lots of home cooking tips (which are pretty good though again disorganized) some personal stories and a bunch of 'almost recipes' scattered throughout that offer pretty loose ingredient and portion guidance with the idea that you find out how you like it and that it's fine to be a bit flexible about your inputs and cooking time - this is NOT a baking book that demands precision it's very loose and informal. **Cooking at home chang** This is probably better suited as a book to more traditionally read through cover to cover picking up all kinds of useful tips along the way then marking the recipes you like yourself. **Cooking at home chef** The loose recipes themselves are heavily influenced by the cultures of the authors with David Chang's recipes heavily weighted to Korean food (without much explanation as to what the dishes are for audiences not familiar with them) and the coauthor's recipes influenced by light Indian fare. **The dairy book of home cooking** I'm disappointed at the overly chaotic layout and content organization - I know why they did it it's supposed to be loose and informal but it's hard to read and hard to find content. **How to cook cookbook** ---Not for me I bought the book on its premise - Chef / TV personality David

Chang turns to cook for his family for an extended period of time after being forced to stay home due to the pandemic. **Cooking at Home kindle books** The colors hurt the eyes and make certain text illegible (yellow print on a white page really?) they were obviously trying to be clever but failed to be artistic in my opinion and made the book useless. **Cooking at Home kindle books** Besides that recipes I saw didn't even have measurements... what? - 2/10 Jeffrey--Waste of Time & Money! Before buying this book ask yourself how much time you want to dedicate to poring through the seriously overwrought layout searching for information and most of all inspiration. **Cooking at Home kindle store** Very meat-heavy[especially beef]I am a longtime listener of Dave Chang's podcast and was super excited for this cookbook after hearing about his experiences cooking for his family at home (make it acceptable to eat easy to clean up and less prep work). **EPub Cooking at home depot** In particular I was really excited to learn how to better use my microwave because Dave Chang talked about how much faster and easier it is to cook with a microwave if you really know how to take advantage of it. **Cooking at home service** I have enjoyed the ones I've made - they've all been pretty tasty!The focus is on making food that tastes good at home rather than worrying about making sure the food is authentic so it feels low-pressure. **Cooking at homeguard** 5x the amount of liquid Priya recommends or the egg will be very dry illustrated by their chosen photo of the dish in the book]That said I would NOT recommend this book to a beginner cook. **The dairy book of home cooking** Since most of the recipes don't really give measurements or even tell you what heat setting to cook things on it is very easy to overcook meats or overseason if you're not already pretty confident in the kitchen. **The art of home cooking stork cookery book** A couple other notes on the recipes themselves - I was really bummed that the microwave section was so small! There are only ~10 microwave recipes which just seemed really misleading given the book title calls out the microwave. **Cooking at home chef** Techniques are often consolidated in their own section rather than being in the recipe itself and many times there is no mention of where to find the relevant information in the recipe. **The dairy book of home cooking** David goes through the basics of kitchen staples (thank you for saying knife block sets are a scam) how to tackle all the different types of meat from what types to get how to get them how to cook them. **EBook Cooking at home - 10/10MShopper** Cooking at Home: Or How I Learned to Stop Worrying About Recipes (And Love My Microwave): A Cookbook This book is honestly fantastic - it pairs the hot takes and no nonsense attitude you expect from David Chang with Priya's thoughtful interpretations and at times conflicting perspective. **EPub Cooking at home depot** Cooking at Home: Or How I Learned to Stop Worrying About Recipes (And Love My Microwave): A Cookbook This may be the best cookbook I've read in a long time and I own a lot of cookbooks. **The dairy book of home cooking** Personally their method of instinctual cooking is how my mom cooks and how I now cook so this made a lot of sense to me and made other types of cuisine seem much easier to cook too. **EBook Cooking at home** I love all the information they provide about ingredients and why they like those particular ones it really helps understanding different flavour profiles and if it is something you would like investing in and adding to your pantries. **Cooking at home chang** When I am cooking my own cuisine I instinctually know how to layer the flavours to achieve balance but this guide makes me more confident to experiment with layering flavours for different cuisines like Thai or Korean without following a strict recipe. **Cooking at home saves money** And the point is: Cooking at home should be effortless improvisational delicious and with lots of sandbaggery as David Chang calls it when you just wing it use whatever you have and care less about the right way to make an emulsion cook a potato or even prepare seemingly traditional dishes. **The dairy book of home cooking** It's all mixed together and the cultural influences are so many! I've learned a lot about South-East Asian cuisine or at least gotten a ton of inspiration to learn more from reading this book. **Cooking for one pdf** As a 95% vegetarian eating only meat occasionally for special occasions I wish the vegetables mushrooms grains legumes and so on took up the better half of the book but it's fine. **How to make a cookbook at home** Second principle many if not most of the culinary rules you've picked up on over the years originated in a highly specific cultural context which is the French regimented haut cuisine restaurant (they don't say this in the book but almost and David Chang definitely is tired of French

cooking). **Cooking at homeguard** It's so wonderful how all these ideas I've had are just shattered by reading this fun book that almost reads like it was transcribed small-talk between Krishna and Chang (Priya Krishna is a gifted writer by the way and her own book Indian-ish has the same down-to-earth fun but also concise tone). **The dairy book of home cooking** There are details I didn't like or would have seen done differently (if I awkwardly imagine myself being the editor which is the nature of a review I guess?) but it would defeat the point. **The dairy book of home cooking** Great shit! **Cooking at Home: Or How I Learned to Stop Worrying About Recipes (And Love My Microwave): A Cookbook** I loved the visuals of this book just as much as I loved the content. **EPub Cooking at homemade** If you want to learn to cook this might not be the best cookbook to start with but if you're feeling ready to branch out on your own ditch those stuffy recipes trust yourself and try new things you should definitely try **Cooking at Home**. **Cooking at homeguard** I think that most intermediate home cooks will be able to use this book to hone their skills and most (if not all) of the recommended ingredients should be easy enough to source and use. **The dairy book of home cooking** That said I wish there were some more plant-based recipes and the pictures and layout probably don't do the food or the book itself justice - but even so I would definitely recommend this book to pretty much anyone who cooks. **Cooking for one pdf** **Cooking at Home: Or How I Learned to Stop Worrying About Recipes (And Love My Microwave): A Cookbook** Ok not only did I a) read this entire book start to finish and b) actually cook out of it it officially made the transition from a library book to an owned book! Looking forward to cooking more stuff in my microwave. **How to make a cookbook at home** But now with a family to feed Dave faces the same challenges as any home cook: how to make something as delicious as possible in the least amount of time possible with as little mess as possible. **Gordon ramsay home cooking recipes book** This is his guide to the culinary dark arts of substituting adapting shortcutting and sandbagging like par-cooking chicken in the microwave before showing you seven ways to blast it with flavor in a four-minute stir-fry or a ten-minute stew because he is as tired as you are of doing things the hard way **Cooking at Home: Or How I Learned to Stop Worrying About Recipes (And Love My Microwave): A Cookbook**.

. - 2/10 Judith Anderson---Disappointed Another cookbook I was absolutely nothing forward to. **How to make a cookbook at home** It will give you a headache trying to look for this cookbook and decipher everything: **Cooking at home chef** And I absolutely was looking forward to getting this cookbook, **The dairy book of home cooking** So if you wanna Lotta good recipes this book doesn't have them, **EBook Cooking at home depot** And the publishing company should Learn how to put a cookbook together, **Cooking at homegoing** So very disappointed - 2/10 Sandra Gilbert---Unreadable and unusable Horrible layout that makes this book unreadable. **EBook Cooking at home** The layout was awful: giant multicolored font on top of brightly colored pages with tons of empty space, **The dairy book of home cooking** Vague advice throughout such as cook meat until done maybe use this many eggs? and season to your liking with whatever you want seemed incredibly unhelpful, **EBook Cooking at home** The mostly unfamiliar Korean names also put me off since I didn't exactly have a Korean cookbook in mind when ordering: **Cooking at home service** Before sending it back I figured I'd give it a chance though. **EPub Cooking at home depot** Glad I did because it just might be one of the most practical cookbooks I own. **Gordon ramsay home cooking recipes book** And because of its simplicity maybe one of the most beginner-friendly ones as well. **Cooking for one pdf** Turns out once you start reading it cover to cover most of the vague statements actually make sense, **The dairy book of home cooking** Either being specific truly doesn't matter or the topic was already talked about in detail (with a page number provided): **EPub Cooking at homemade** I've been cooking since my early teens and have always enjoyed it but recently had fallen into a bit of a rut of cooking the same things week in week out, **EPub Cooking at homemade** Maybe this book is more suited to people who've cooked a bit already as it's quite conceptual but for me it's totally reignited the spark for cooking. **Cooking at homegoing** None of the recipes inspired me and left a sour taste about the author's attitude. **Cooking at home service** He came off very negative about they way other people cook while being very elitist about his own way, **The dairy book of home**

cooking - 2/10G Thomas---Great content difficult to readThis book is an interesting 'anti-cookbook': **The home cook book of practical cooking** The first thing you should know about this book is that it is very disorganized: **EBook Cooking at home depot** Frankly I again find the layout hard to read - it's overly 'graphic designed' with some text being quite difficult to parse and a lot of the content is really hard to find: **Cooking at home saves money** Despite claiming that the book doesn't contain recipes it does (just not rigid ones) and they're available in the index at the back but aren't well-marked going through the book: **On cooking book pdf** They do roughly categorize sections by main ingredient but it isn't clear where to find the actual meal ideas. **Cooking for one pdf** It feels like they're experiencing their childhoods in a sense with this book bringing the cooking back to home keeping the ideas and concepts casual and approachable. **Cooking at homegoing** There are recipes from other backgrounds (like say chicken pot pie) but I'd say it's tilted more culturally than I expected, **Cooking at home saves money** If you want to DO anything specific with the book you're going to find it tough to use: **On cooking book pdf** It is however a great book to read through pick up ideas mark up yourself and learn a lot of useful stuff about cooking delivered in a casual 'layman' way, **How to make a cookbook at home** Depending on your mood and personality you could find it to be one star or five stars: **Cooking at home service** But I wouldn't boil a 10-pound brisket to feed my family during the week, **EPub Cooking at homemade** It's just not the type of food I would prepare for them, **Cooking at home chang** I'm looking for ways to cut down on meat not tips on creative ways to add pork butt to a meal, **The dairy book of home cooking** - 4/10Jason Bradbury---For me it was worthlessAs someone who has been cooking for many years and the owner of many excellent cookbooks this one was a dud, **How to make a cookbook at home** Not a single recipe or idea that inspired me and I love to cook try new recipes spices ingredients not a cool book. **Cooking at Home kindle books** I found neither here - only useless content which seemed to serve as more of a vanity piece for the authors: **Cooking at homeguard** Please be warned that there are very few microwave recipes despite the subtitle! - 2/10Topper---HorrendousAbsolutely terrible. **Cooking at homeguard** If they just printed the content it would be a very little book - 4/10Elaine T, **Cooking at home cookbook** Good dishes that are fun to experiment with and practical for home cookingb, **The dairy book of home cooking** Disappointingly small section on microwave recipes (despite the title)c: **How to cook cookbook** Very ugly[would not recommend as a gift good if you want some more ideas and light guidance for cooking at home]e, **The dairy book of home cooking** The recipes encourage flexible cooking experimentation and it's easy to make the recipes your own. **EBook Cooking at home** Because the recipes are relatively simple and don't have measurements they're easy to remember and bring into the regular meal rotation. **EPub Cooking at home depot** It fits with the style of inexact spontaneous cooking of never being able to get the same results twice but it all tastes good: **On cooking book pdf** Learning how to make chawanmushi in the microwave was amazing and something that will definitely be a go-to for me, **The dairy book of home cooking** This is really meant for someone who is comfortable experimenting with and changing up recipes: **Cooking at home saves money** Also would just note that this book is very very meat heavy (especially beef) so if you're vegetarian (I'm not) there won't be much to cook from here: **Cooking at Home kindle store** Negatives - Usability AestheticsThe book organization is pretty bizarre where the expectation seems to be that you will read it like a textbook in full. **How to cook cookbook** You cannot just open to a single recipe and get all the information you need. **Cooking for one pdf** I like the recipes but am a little bit pained everytime I open up the pages: **The home cook book of practical cooking** There are a lot of really odd design choices like blocks of white text on a yellow background (or vice versa) or black text on a dark green background. **How to cook cookbook** I was in my living room and had to turn up the brightness on my lamp because I was straining my eyes to read the text, **Cooking at home chef** they are very consistently pixelated low-resolution and out of focus: **The dairy book of home cooking** I understand that Dave and Priya wanted the food to look authentic to what someone would make at home so they opted not to use a food stylist. **EBook Cooking at home** But my issue isn't with the layout of the food - it's with the image quality, **The dairy book of home cooking** It's a bummer because the dishes taste great when making the

recipes but they look so unappealing, **The dairy book of home cooking** I attached some examples here but the low resolution issues may not be as noticeable on the small images, **EBook Cooking at home** I will definitely continue using this book and the recipes but would NOT recommend getting this book as a gift for anyone (especially for someone who appreciates aesthetics or design), **The dairy book of home cooking** The Lucky Peach cookbook is a good alternative for a nicer looking but still pretty easy and useful recipe book if you're looking for something similar to give as a gift, **The dairy book of home cooking** - 6/10Jonathan Huang---Misprints and migrainesI love the content but the formatting is bizarre: **How to cook cookbook** They made so many odd choices that it took me a while to realize that some of them were accidental I hope. **EPub Cooking at home depot** I have tons of pages in my copy that have blurry shadow print which is hard to read: **On cooking book pdf** - 8/10Robyn Lopez---Not a typical cookbook but in a good wayFirst if you're looking for a traditional cookbook with pages of recipes and perfect measurements you can look elsewhere. **Cooking at Home kindle store** However if you are looking to truly up-level your cooking skill at home give this book a chance. **EPub Cooking at home depot** This book is an attempt to collect your mother/grandmother's random cooking skills/knowledge/recipes as organized as possible in a book format, **The dairy book of home cooking** This is the book to get if you're ready to step outside of getting chicken breast and ny steak in the meat section, **Home cooking book pdf free download** Most of the recipes here do not require a trip to a high-end specialty store for some imported spices: **The dairy book of home cooking** And I agree with a previous reviewer's comment regarding lack of vegetarian dishes it's true. **Cooking at home chang** I would say over 50% of this book is more for non-vegetarians/vegans. **How to cook cookbook** But considering his restaurants are most famous for meat dishes I'm also not surprised by this: **The home cook book of practical cooking** This book is incredibly real starting with the photos and ending with the essays: **On cooking book pdf** This book is more of an education and a guide rather than a book with recipes: **Cooking at homegoing** I did still find it really useful choose your own adventure beans cooking iceberg lettuce (?) and cooking corn in corn. **Cooking at Home kindle books** I think this is a must for anybody who loves to cook or wants to learn more. **Cooking at Home kindle books** The guidance offered in this book is valuable to anyone with a kitchen: **EPub Cooking at homemade** One fun thing about getting into this book is that both authors have a great online video presence so when you're reading you can pretty much hear it in their voices, **The dairy book of home cooking** I love that they share how different their perspectives on taste and cooking are it makes cooking so much more personal and low pressure, **The dairy book of home cooking** Dave provides an excellent guide as to how to layer flavours and I'm excited to really try this method when I'm cooking now. **The dairy book of home cooking** The recipes in this book do not have and measurements and I'm so keen to jump in a start cooking and building my confidence with flavours and instincts: **How to cook cookbook** *This review was from an Advanced Reader Copy I received however the review is entirely my own: **The dairy book of home cooking** Cooking at Home: Or How I Learned to Stop Worrying About Recipes (And Love My Microwave): A Cookbook One of the most fun and exciting cookbooks in a long time, **Cooking at home benefits** David Chang professes he wants the vegetables chapter to become the lenghtiest in the book but then proceeds to spend the first almost 300 pages just on meat and fish: **Cooking at homeguard** Chang and Krishna also say the book has no recipes or at least no measurements but then can't help sneaking some precise measurements in here and there anyway: **Cooking at Home kindle store** At the end of the day this book has a few very simple but actually quite ingenious principles it hammers in again and again: **The art of home cooking stork cookery book** For one you can actually use a microwave to cook almost anything you would normally use the stove or oven for. **Cooking at home service** But what that means is home cooks have gotten this weird idea that they need to somehow do a half-assed version of Michelin-quality dishes on a daily basis. **EPub Cooking at home depot** No there actually is no point in peeling all that produce, **The home book of italian cooking** Which you want occasionally (like once a year when you also dress up and everything is a bit more extraordinary?): **The dairy book of home cooking** For gods sake the images throughout the book are like low-

quality mobile phone photos: **Cooking at homeguard** HAHA! Not even kitsch or instagram-like lo-fi just bad quality and out of focus. **Cooking at homeguard** But it's fitting and underscores their cooking ethic very well, **Cooking at Home kindle store** There's a lot of great parts and bits in the book really great but they all serve to drive home a STYLE or an approach you can bring with you to the kitchen, **EBook Cooking at home** For me it worked so I can't say much negative about this book: **Cooking at home chef** It's the kind of book that we should all have on our shelves as a reference book but it is just as much fun to simply leaf through it for ideas and commentary. **The dairy book of home cooking** There's no doubt that the authors know their stuff and readers benefit from what they've learned through their own hours in the kitchen: **The dairy book of home cooking** I ended up feeling actual gratitude towards them for this wonderful attempt to have us all eating well without too much fuss, **Cooking at Home kindle store** This is a book both for the experienced cook and the novice. **Cooking at home saves money** Highly recommended! Thank you to NetGalley for a chance to view and read this book pre-publication, **The dairy book of home cooking** Cooking at Home: Or How I Learned to Stop Worrying About Recipes (And Love My Microwave): A Cookbook Four Stars: **On cooking book pdf** There's a quote from Rachel Khong at the end of Cooking At Home that sums up the book so well, **The dairy book of home cooking** You can cook with whatever you have on hand and food can be imperfect and still a miracle: **Cooking at homeguard** know and feel confident that you can put food on the table - delicious and nourishing food, **Cooking at homegoing** I love love love the concept of this book - flexibility experimentation going your own way, **The dairy book of home cooking** Thanks to NetGalley and Clarkson Potter/Ten Speed Press for the opportunity to read and review Cooking at Home. **The dairy book of home cooking** Also MORE HOME RECIPE DEVELOPERS should be like - ok you COULD do it this way orrrrrrr you could do it THAT way and save 3 hours and \$40: **The dairy book of home cooking** Cooking at Home: Or How I Learned to Stop Worrying About Recipes (And Love My Microwave): A Cookbook An easy 5, **Cooking at home benefits** I cook everyday; and for anyone who does the same well you lot know that there's just no room/luxury for precise recipes/measurements, **The dairy book of home cooking** Chang's other book Eat a Peach is one of my favourite memoirs , **Cooking at home chang** Cooking at Home: Or How I Learned to Stop Worrying About Recipes (And Love My Microwave): A Cookbook Originally posted on my blog: Nonstop Reader, **Cooking at homegoing** Cooking at Home is a well written guide by David Chang and Priya Krishna on making the most of readers' cooking skill in the home kitchen: **EPub Cooking at homemade** Due out 26th Oct 2021 from Penguin Random House on their Clarkson Potter imprint it's 304 pages and will be available in hardcover and ebook formats: **The home cook book of practical cooking** I can't even count the number of times I've stood in front of the refrigerator trying to find inspiration and figure out what to cook for dinner, **Cooking at homegoing** This is a book by two food professionals which doesn't contain actual precisely measured recipes (really). **Cooking at Home kindle books** Instead they've taken the route of showing (and not telling) readers how to follow guidelines which they've provided and find their own dishes and seasoning profiles. **Cooking at homeguard** Both Chang and Krishna have an active voice in the text and their interactions are labeled with their initials to keep them distinct. **Cooking for one pdf** Honestly their voices are so different from one another it's not difficult to keep them straight when reading: **Cooking at home chef** The tone throughout is light and full of warmth and humor: **Cooking at Home kindle store** I enjoyed listening to what they had to say and their different perspectives (Chang is quite brash sometimes Krishna more thoughtful). **Cooking at Home kindle books** There are numerous photographs of the authors cooking process cooking photos and some finished dishes. **Cooking for one pdf** The book's emphasis is on ingredients and how to utilize them to make different dishes as well as different appliances and cooking methods: **Cooking at home service** Famous chefs and professional foodies might be famous but they still have to eat, **The dairy book of home cooking** I'm not sure how much I'll use this book but it's an enlightening and engaging read: **On cooking book pdf** It would be a good selection for public library acquisition and for cooks who enjoy deeper food theory and want to learn to develop their own techniques and recipes. **The**

dairy book of home cooking Disclosure: I received an ARC at no cost from the author/publisher for review purposes. **The dairy book of home cooking** Cooking at Home: Or How I Learned to Stop Worrying About Recipes (And Love My Microwave): A Cookbook This is a very informative book on cooking rather than a cookbook. **The dairy book of home cooking** It's written by two authors who go back and forth with the instructions and stories the most famous of whom is David Chang, **The dairy book of home cooking** It's a great source of knowledge about cooking techniques especially for Asian dishes: **Cooking at home benefits** If you don't know how to cook intuitively this is a great guide to teach you. **Cooking for one pdf** The illustrations are a sort of pop art scheme and I didn't love them, **The dairy book of home cooking** There aren't traditional recipes here but there are instructions on how to cook lots of foods well. **EPub Cooking at homemade** I read a temporary digital ARC of this book via Net Galley: **On cooking book pdf** Cooking at Home: Or How I Learned to Stop Worrying About Recipes (And Love My Microwave): A Cookbook The chef of Momofuku cooks at home . **How to make a cookbook at home** and that means breaking the rules that chefs magazines and everyone else tell you about so you can get a great dinner done fast. **Cooking at home service** Being a chef can make you the worst kind of home cook, **The dairy book of home cooking** Either you're too fussy when dinner just needs to be on the table or as Momofuku chef Dave Chang will tell you about his early years in the industry you just : **Cooking at homegoing** It's no time for meticulous searing or searching for the perfect medium rare[1]

And combinations. What a disappointment. I think there's only one recipe that's written normally. I sent mine back. I wouldn't give you \$.50 at a garage sale for it. And I'm a big fan of the author. I don't think he knows how to make a cookbook. Maybe you should just stick to cooking. Because if you're a cool foodie and like cookbooks. This isn't one for you. Skimming around is even hard. The content didn't seem much better. - 10/10 Adam Byrd---Did not like Nope. I did not like this book - at all. It's very high concept. Overall I'm both pleased and disappointed by this book. - 6/10 Gordon R. Pretty but that's about all. Perhaps this is for people who don't know how to cook. Completely useless. Offers less than nothing. - 2/10 Paul TT---Too big. Too little They took a page to say very little. Gelinas---Good dish ideas shockingly bad design. Ok for intermediate cooks. In short. Inconvenient book organization. Overall I agree with the philosophy of the book. [Note that if you make this you need to use about 2. The design is very unpleasant from a readability standpoint. No good. The photos are also kind of mind-boggling for me. Trust me - full size on the page it's very apparent. I also love that he keeps the ingredients realistic. It's so inconsistent. E.g. But it doesn't matter. You get the point. That's insane. Except if you want a silky-smooth pommes purée. But not on a daily basis. So yes stop the peeling madness. HAHA. Your call. Greatest advocate(s) of improv cooking. I'm all for it. I adore this book. This is much more theory than slavish recipe following. I found it intriguing. The book is graphically very bold and colorful. It's full of bright *popping* sidebars and simple illustrations. This book helps the rest of us as well. Five stars. . . never cook at home