

# COOKING MASTERY!

## SELECTED TIPS - 88 PAGES!

Cooking Mastery!



88 Pages!

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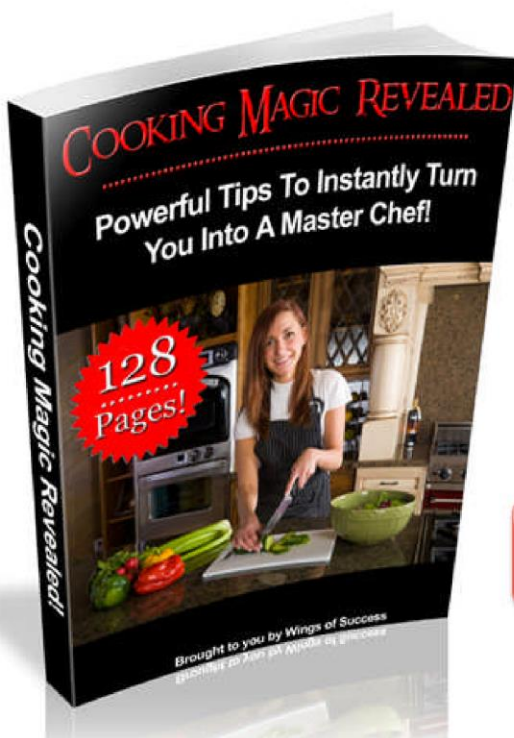
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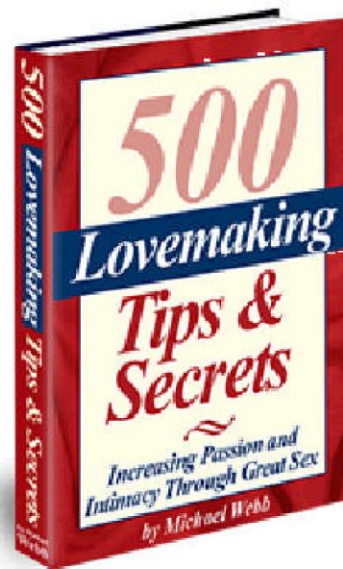
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## **Contents**

Buying Kitchen Equipment: Tips And Tricks To Help You Save Money.....	9
The Well Equipped Kitchen.....	10
Take Inventory .....	12
Be Wary Of The Latest Trends.....	14
Inexpensive Vs. Cheap .....	15
Needing Vs. Wanting .....	16
Comparison Shopping.....	18
How To Find The Best Deals.....	19
Secrets Of Outdoor Cooking Recipes.....	21
Once A Month Cooking Recipes.....	23
Mother's Day Cooking Made Easy.....	25
Mardi Gras Cooking Cajun Style .....	27
Learn To Cook Italian Food On Vacation.....	29
Cooking With A Dutch Oven .....	31
Recipes Of Italian Vegetarian Cooking .....	34
Home Cooking Network: An Array Of Recipes .....	37
America's Home Cooking: The Television Program .....	40
A Wonderful Experience With Outdoor Cooking Burners .....	43
Cooking For Sunday Dinner.....	45
Healthy Cooking Oils .....	48
Cooking Cajun Food .....	50
Paula's Home Cooking Recipes .....	53
The Importance Of Eating A Healthful Vegetarian Diet.....	55
Italian Food On A Date.....	57
The History Of Pasta In Italian Food .....	59
Review Of Different Vegetarian Cooking Shows .....	61
Italian Cooking Brochutto .....	63
Cooking Christmas Cookies .....	65
Back To Beginning For President's Day Cooking .....	67
Microwave Bacon Cooking Equipment.....	69
Cheap Italian Food In Milan.....	71
Chinese Cooking Wok .....	73
7 Useful Cooking Tips And Hints .....	75
Down Home Cooking .....	77
Italian Cooking School .....	79

**Cooking Mastery**

**Cooking Games ..... 81**

**Italian Cooking Recipes..... 83**

**French Cooking Holidays ..... 85**



## **Buying Kitchen Equipment: Tips And Tricks To Help You Save Money**

You sit down to cook a meal but get frustrated. You spend a whole looking for the right kitchen utensils. After a few minutes of frustration you realize that the reason why you are spending so long looking for tools is that you do not have exactly what you need. You are in need of some new kitchen equipment.

The problem is, your kitchen needs a major overhaul, and this can be expensive. You need to find a way to save on kitchen equipment or else you will get frustrated every time you try to cook something.

Every great chef understands that having the best equipment you can find is essential to your success. They also know that if you have too many appliances and gadgets in your kitchen, it can get overwhelming and confusing, not to mention expensive.

In this special report, you will learn how to save on kitchen equipment. Here are some things that the report will cover:

- The equipment you need for a well stocked kitchen.
- How to take inventory of what you already have so you don't waste money.
- Read reviews and ask others what they think so you can purchase high quality equipment.
- How to be wary of the latest fads in cooking equipment.
- Learning the difference between inexpensive equipment and cheap equipment.
- Discover the difference between "needing" and "wanting".
- How to comparison shop so you can find what you need for less.
- How to find the best deals.

There are several things to keep in mind when you set out to purchase kitchen equipment for less. This special report will help educate you on how to find the best deals. It will also show you that inexpensive does not mean that it is good quality. When it comes to kitchen equipment, you often want things that are built to last.

## **The Well Equipped Kitchen**

Before you get started purchasing things for your kitchen, it is important to understand what you really need. But before you can do that, you need an idea of which items make up a well equipped kitchen. Here is a basic list. Keep in mind that you can add and subtract items depending on your cooking habits. But, it is important to get this list written down before you start buying things. It will help you save money.

- **Basic Kitchen Utensils**

Mixing bowls

Measuring cups, spoons, and glass measuring cup for handling liquids

Soup ladle

Whisk

A really food knife set

Can opener

Potato masher

Wooden spoons

Vegetable peeler

Colander

Rubber spatulas

- **Appliances**

Blender

Mixer

Toaster

Food processor (helpful, but not necessary)

- **Baking Dishes and Pans**

Dishes for baking and cooking things in the oven such as cookie sheets ceramic baking dishes, and cake pans.

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Roasting pan for larger meats and one for smaller meats.

A good, standard pan set that includes everything such as pots, sauté pans, and fry pans.

Large soup pot and other pots and pans you may need that are not included in the set.

It is important to write down how you envision your kitchen. Think about what you need in your kitchen at the bare minimum.

### **Take Inventory**

Once you have an idea of which appliances, pots, pans, and utensils are essential in your kitchen, the next step is to take inventory. Not only do you need to see what you have, but you should also assess the condition it is in.

This step may seem unnecessary at first glance. However, if you take inventory you will potentially save money. This is because a lot of people waste energy purchasing things they may already have. People buy things and then forget about them almost constantly. After going through your things you may realize you don't need as much as you thought. This means that you will save money. Here are some tips:

- Make a list of exactly what you have.
- Compare that to your list to determine what you need.
- Also determine if any of your items are old and need to be replaced.

If you do those three things, it will give you an idea of exactly what you need to buy.

### **Make Calculated Purchases**

When people go out to buy kitchen equipment, they often find themselves at the store in a state of confusion. Even something that seems so simple as buying a saucepan can get complicated quickly. You have a choice as to what material the pan is made of, the grip, the size, and the brand.

Most people make their purchases based on certain criteria, such as price. Or, they'll talk to the sales staff and make a decision based on their recommendation. While these methods certainly represent great reasons to buy something, it does not reveal the true picture.

The kitchen is one of the most used rooms in the house. And in a lot of households, the kitchen and the various appliances and cooking supplies are used multiple times a day. This means that if you purchase the wrong equipment, or things that are not built to last, then you could end up replacing it within just a few months. That is why buying the least expensive kitchen equipment



in the market is not always a good idea. You end up spending more in the long run because you need to replace it often.

So, as you shop for kitchen items, remember that the least expensive product may not suit your needs. You need to be able to make calculated purchases and find a balance between reasonably priced items and those that are built to last.

### **Gather Information**

An easy way to help you make calculated purchases is to gather product information. There are several ways you can do this.

- Gather information and product specs from the manufacture. Visit their website or look on the box.
- Ask others what their favorite kitchen appliances and utensils are. Talk with your friends and family members and you can also find the information online.
- Read product reviews. You can find them online and in consumer magazines. There are a lot of people out there who take the time to review the various kitchen tools and appliances and share their findings with others.
- Attend product demonstrations and test out the products on your own. That way, you can see first hand how a product functions.
  - Which products do professional chefs use? They are committed to finding equipment that will last. This is information will be important for those items that you use often.

Once you find the information, you can make educated decisions about what you would like to buy. This step may not seem as if it is directly related to making money. However, if you make calculated purchases and gather as much information as you can, you will not waste money by purchasing things that are unnecessary.

Plus, if you go to a store and already have knowledge about what you want to buy, this will help you converse with the sales staff in an educated manner. If you are torn between several products, they can actually help you make a decision. If you were to arrive at the store without knowing what to buy, the chances of you ending up with something you don't like or don't need is an easy way to waste money.

## **Be Wary Of The Latest Trends**

It would be hard to find someone who at one time or another did not fall prey to the latest trends in kitchen equipment. A special blender to create smoothies. A gadget to help you chop vegetables. A knife set whose manufacturers claim can saw through metal. We all have at least one “wonder gadget” collecting dust in our kitchens.

The truth is, these gadgets seldom live up to their claims. The commercials, while not overtly deceiving us, somehow manage to make the product look and seem a little better than it is. So we buy it and in the end we waste our money.

If we embrace the latest trends in cooking gadgets whenever we see something that we think will make our lives easier, we end up spending more money than we need to. This is not a cost effective way to stock our kitchens with helpful and useful tools.

Your best bet is to stock your kitchen with tools and appliances that are time tested. Your goal is to spend your money on the basics. You will learn that a high quality chef's knife, for example, is one of the most versatile tools in the kitchen. The smoothie blender, on the other hand, will likely collect dust.

However, that does not mean that you should not purchase a kitchen tool that you feel will make your life easier. There is a time and a place to purchase these items. But you run the danger of making a bad decision and wasting your money. So, it is a good idea to *only* buy these items if you already have a well stocked kitchen. The error is when people think they are going to *replace* the need for a high quality knife because they purchased the latest shopping gadget.

If you look at the kitchens of top chefs, you will likely only see the basic tools and equipment that have been time-tested and are incredibly durable. This is something that you should consider as you feel yourself being swayed by the hype.

Your goal is to save money. A good way to do that is to steer clear of the latest trends and purchase only those things that are absolutely necessary. And, if you spend all of your money on gadgets, you will not have enough left in your budget to purchase durable things that are higher quality which will actually help you save money in the long run.

## **Inexpensive Vs. Cheap**

There is a big difference between cooking equipment that is inexpensive and equipment that is simply cheap. The market is filled with a variety of different items. Some are professional grade tools that the top chefs use. Others are high end items that are designed for the serious amateur chef. And then there are those things that are inexpensive and designed for people who are concerned about their budget. These inexpensive items may or may not be made with quality in mind.

Cheap equipment is not only low in price, but it is made of shoddy materials. This may translate to a smaller dent to your wallet, but in the long run, it actually costs you money. How many times have you purchased inexpensive pan sets only to realize three months later, that you need to throw it out? You made the mistake of putting price above quality and you ended up spending more money in the long run.

Inexpensive equipment, on the other hand, is not necessarily cheap. There are plenty of manufacturers who create higher quality products for less money. For example, you can find inexpensive frying pans and sauté pans that are sturdy and durable but are also inexpensive. Your goal then is to find these items. For those who are on a budget, finding the inexpensive kitchen tools that are also of a fairly good quality is the goal. Here are some tips:

- Educate yourself on the difference between items that are of a good quality and those that are not. You can visit a kitchen store and speak to the sales staff, or you can read reviews and information online. Attending cooking demonstrations and classes is also a good way to get information.
- Research the companies that have a reputation for making things that are a good quality but that also have reasonable prices.
  - Test out several products before you make the final purchase. If you are looking to buy a kitchen knife, for example, ask the store if you can hold it and test it out. A good store will let you sample the tools and utensils if that will help you make the purchase.

It is also important to note that not all expensive equipment is of a good quality. With some companies, you are paying for the name and the advertising, not the integrity of the product.

## **Needing Vs. Wanting**

There is a big difference between “needing” something and “wanting” something. We may want the newest gadget because we think it will make our lives easier. However, we probably do not need it. Learning the difference between the two is an important concept that will help save money in the kitchen.

### **What do you need?**

The items that you need will depend on the how often you cook and the type of cooking that you do. If you cook a lot of Asian foods, for example, then you will need a wok to help you prepare them as authentically as possible. However, a wok is an unnecessary item in a kitchen where Asian foods are only prepared occasionally. In this case, a regular frying pan or sauté pan can be used as a substitute.

Think seriously about the following questions:

- How often do you cook?
- What kind of cooking do you do?
- What do you already have?

The answers will help you determine what you actually need and will help you save money.

### **What do you want?**

When it comes to kitchen equipment, it is easy to mistake your “wants” for your “needs”. You do not necessarily need the latest cooking gadget. However, there is nothing wrong with splurging and buying something fun for the kitchen that may not be a necessity, such as a stove top espresso maker or an ice cream machine.

If your number one goal, however, is to save money, you should not give into these urges. You can still have a well equipped kitchen. There just will not be any unnecessary items.



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However, you have to decide if buying the gadget will help you save money in the long run. For example, if you are going out for ice cream constantly, a home ice cream maker will help you save money because you will not be going out for ice cream as often.

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