

(continued from front flap)

the pursuit of epicurean excellence, *Notes on Cooking* provides a unique and invaluable apprenticeship.

LAUREN BRAUN COSTELLO developed her craft in the kitchens and classrooms of some of the world's most renowned chefs and as the owner and Executive Chef of Gotham Caterers in New York City. From her work as a recipe tester for the 75th anniversary edition of *Joy of Cooking*, to culinary producer for *Pure & Simple with Michel Nischan*, she now applies her culinary skills as a private chef, instructor, and as a food stylist for national television broadcasts including *The Early Show* on CBS, ABC's *The View*, and CNN's *dLife*. She received a Grand Diploma in Culinary Arts with distinction from The French Culinary Institute and was awarded a Les Dames d'Escoffier Scholarship.

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COOKING/Methods/Professional

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Notes on Cooking is an essential primer of immediately useful and utterly relevant guidance that can help anyone become a better cook—without a single recipe. The book's 217 "notes" deliver indispensable culinary truths, the highest standards of conduct, and timeless gems of cooking wisdom that have been taught and passed down by top chefs for generations.

Here is what every cook needs to know, *beyond* the recipe. In assertive, no-nonsense language, the notes provide explanatory commentary, helpful examples, and insights from Alice Waters, Daniel Boulud, Georges Auguste Escoffier, Leonardo da Vinci, and many others. The notes also include life lessons—about how to bring delight, how to recognize quality, and how to see beauty in simplicity.

Until now, such enduring good advice has rarely been found outside a professional setting or textbook. For the beginner wanting to improve, the seasoned expert looking to review the highest culinary standards, or the food lover seeking a fascinating glimpse into

(continued on back flap)