



Joy of Cooking

Irma S. Rombauer, Marion Rombauer Becker, Ethan Becker

Download now

[Click here](#) if your download doesn't start automatically

Joy of Cooking

Irma S. Rombauer, Marion Rombauer Becker, Ethan Becker

Joy of Cooking Irma S. Rombauer, Marion Rombauer Becker, Ethan Becker

The bestselling *Joy of Cooking*—the book Julia Child called “a fundamental resource for any American cook”—now in a revised and updated 75th Anniversary edition, which restores the voice of the original authors and many of the most beloved recipes from past editions and includes quick, healthy recipes for the way we cook today. JOY is a timeless kitchen essential for this generation and the next.

A St. Louis widow named Irma Rombauer took her life savings and self-published a book called *The Joy of Cooking* in 1931. Her daughter Marion tested recipes and made the illustrations, and they sold their mother-daughter project from Irma's apartment.

Today, nine revisions later, the *Joy of Cooking*—selected by The New York Public Library as one of the 150 most important and influential books of the twentieth century—has taught tens of millions of people to cook, helped feed and delight millions beyond that, answered countless kitchen and food questions, and averted many a cooking crisis.

Ethan Becker, Marion's son, led the latest version of JOY, still a family affair, into the twenty-first century with the seventy-fifth anniversary edition that draws upon the best of the past while keeping its eye on the way we cook now. It features a rediscovery of the witty, clear voices of Marion Becker and Irma Rombauer, whose first instructions to the cook were “stand facing the stove.” Recently, Ethan’s son, John Becker, and John’s wife, Megan Scott, joined the JOY team, where they oversee the brand’s website (TheJoyKitchen.com) and all social media for JOY. They spearheaded the creation of the bestselling *Joy of Cooking* app, available for iPhone and iPad.

JOY remains the greatest teaching cookbook ever written. Reference material gives cooks the precise information they need for success. New illustrations focus on techniques, including everything from knife skills to splitting cake layers, setting a table, and making tamales.

The 75th Anniversary edition also brings back the encyclopedic chapter Know Your Ingredients. The chapter that novices and pros alike have consulted for over thirty years has been revised, expanded, and banded, making it a book within a book. Cooking Methods shows cooks how to braise, steam, roast, sauté, and deep-fry effortlessly, while an all-new Nutrition chapter has the latest thinking on healthy eating—as well as a large dose of common sense.

This edition restores the personality of the book, reinstating popular elements such as the grab-bag Brunch, Lunch, and Supper chapter and chapters on frozen desserts, cocktails, beer and wine, canning, salting, smoking, jellies and preserves, pickles and relishes, and freezing foods. Fruit recipes bring these favorite ingredients into all courses of the meal, and there is a new grains chart. There are even recipes kids will enjoy making and eating, such as Chocolate Dipped Bananas, Dyed Easter Eggs, and the ever-popular Pizza.

In addition to hundreds of brand-new recipes, this JOY is filled with many recipes from all previous editions, retested and reinvented for today's tastes.

This is the JOY for how we live now. Knowing that most cooks are sometimes in a hurry to make a meal, the JOY now has many new dishes ready in thirty minutes or less. Slow cooker recipes have been added for the

first time. This JOY shares how to save time without losing flavor by using quality convenience foods such as canned stocks and broths, beans, tomatoes, and soups, as well as a wide array of frozen ingredients. Cooking creatively with leftovers emphasizes ease and economy, and casseroles—those simple, satisfying, make-ahead, no-fuss dishes—abound. Especially important to busy households is a new section that teaches how to cook and freeze for a day and eat for a week, in an effort to eat more home-cooked meals, save money, and dine well.

As always, JOY grows with the times: The 75th Anniversary edition of JOY boasts an expanded Vegetables chapter, including instructions on how to cook vegetables in the microwave, and an expanded baking section, Irma's passion—always considered a stand-alone bible within the JOY.

This all-purpose anniversary edition of the Joy of Cooking offers endless choice for virtually every occasion, situation, and need, from a ten-minute stir-fry on a weekday night to Baby Back Ribs and Grilled Corn in the backyard, or a towering Chocolate Layer Cake with Chocolate Fudge Frosting and Homemade Vanilla Ice Cream. JOY will show you the delicious way just as it has done for countless cooks before you.

The span of culinary information is breathtaking and covers everything from boiling eggs (there are two schools of thought) to showstopping, celebratory dishes such as Beef Wellington, Roast Turkey and Bread Stuffing, and Crown Roast of Pork.

Happy Anniversary, JOY! Happy Cooking.

 [Download Joy of Cooking ...pdf](#)

 [Read Online Joy of Cooking ...pdf](#)

Download and Read Free Online Joy of Cooking Irma S. Rombauer, Marion Rombauer Becker, Ethan Becker

From reader reviews:

Robert Carlson:

Here thing why this particular Joy of Cooking are different and trustworthy to be yours. First of all looking at a book is good but it depends in the content of computer which is the content is as yummy as food or not. Joy of Cooking giving you information deeper and in different ways, you can find any e-book out there but there is no book that similar with Joy of Cooking. It gives you thrill reading journey, its open up your eyes about the thing which happened in the world which is maybe can be happened around you. It is possible to bring everywhere like in area, café, or even in your means home by train. Should you be having difficulties in bringing the published book maybe the form of Joy of Cooking in e-book can be your alternate.

Michael Albright:

Information is provisions for those to get better life, information today can get by anyone with everywhere. The information can be a understanding or any news even restricted. What people must be consider while those information which is within the former life are challenging to be find than now could be taking seriously which one is acceptable to believe or which one the resource are convinced. If you have the unstable resource then you get it as your main information we will see huge disadvantage for you. All those possibilities will not happen inside you if you take Joy of Cooking as your daily resource information.

Michael Carr:

The reason? Because this Joy of Cooking is an unordinary book that the inside of the reserve waiting for you to snap the idea but latter it will shock you with the secret it inside. Reading this book alongside it was fantastic author who all write the book in such remarkable way makes the content inside of easier to understand, entertaining method but still convey the meaning completely. So , it is good for you because of not hesitating having this any longer or you going to regret it. This book will give you a lot of gains than the other book have such as help improving your proficiency and your critical thinking means. So , still want to hold off having that book? If I have been you I will go to the publication store hurriedly.

Wilma Tovar:

This Joy of Cooking is new way for you who has curiosity to look for some information given it relief your hunger of information. Getting deeper you onto it getting knowledge more you know or you who still having small amount of digest in reading this Joy of Cooking can be the light food for yourself because the information inside this specific book is easy to get simply by anyone. These books acquire itself in the form that is certainly reachable by anyone, yes I mean in the e-book type. People who think that in reserve form make them feel drowsy even dizzy this guide is the answer. So there is absolutely no in reading a reserve especially this one. You can find actually looking for. It should be here for you. So , don't miss this! Just read this e-book kind for your better life and also knowledge.

**Download and Read Online Joy of Cooking Irma S. Rombauer,
Marion Rombauer Becker, Ethan Becker #09Z1NKDUAEM**

Read Joy of Cooking by Irma S. Rombauer, Marion Rombauer Becker, Ethan Becker for online ebook

Joy of Cooking by Irma S. Rombauer, Marion Rombauer Becker, Ethan Becker Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Joy of Cooking by Irma S. Rombauer, Marion Rombauer Becker, Ethan Becker books to read online.

Online Joy of Cooking by Irma S. Rombauer, Marion Rombauer Becker, Ethan Becker ebook PDF download

Joy of Cooking by Irma S. Rombauer, Marion Rombauer Becker, Ethan Becker Doc

Joy of Cooking by Irma S. Rombauer, Marion Rombauer Becker, Ethan Becker Mobipocket

Joy of Cooking by Irma S. Rombauer, Marion Rombauer Becker, Ethan Becker EPub