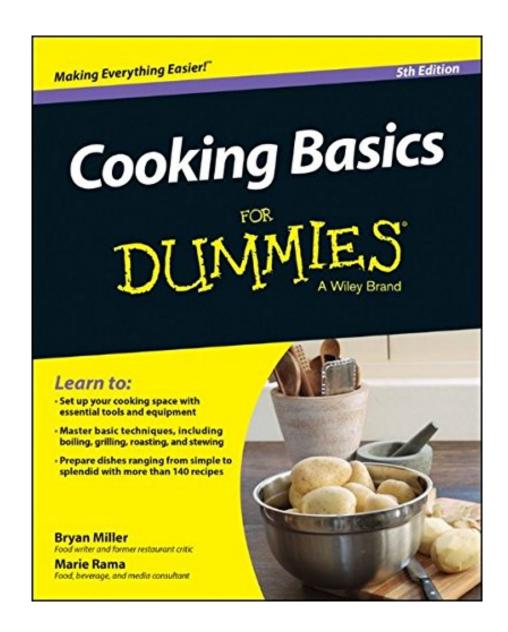


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Learn to:

- Set up your cooking space with essential tools and equipment
- Master basic techniques, including boiling, grilling, roasting, and stewing
- Prepare dishes ranging from simple to splendid with more than 140 recipes

Your go-to guide for everything you need to know in the kitchen

Ready to do more than boil water? Cooking Basics For Dummies will help you expand your skills and develop your confidence in the kitchen. With easy-to-understand instructions and a fun and friendly tone, this cookbook shows you how to prepare everything from traditional dishes to the latest popular foods. You'll be creating delicious, healthy meals in no time.

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Cooking Basics For Dummies, 5th edition is for every beginner cook or polished chef looking for a refresher on breathing new life into home-cooked meals.

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