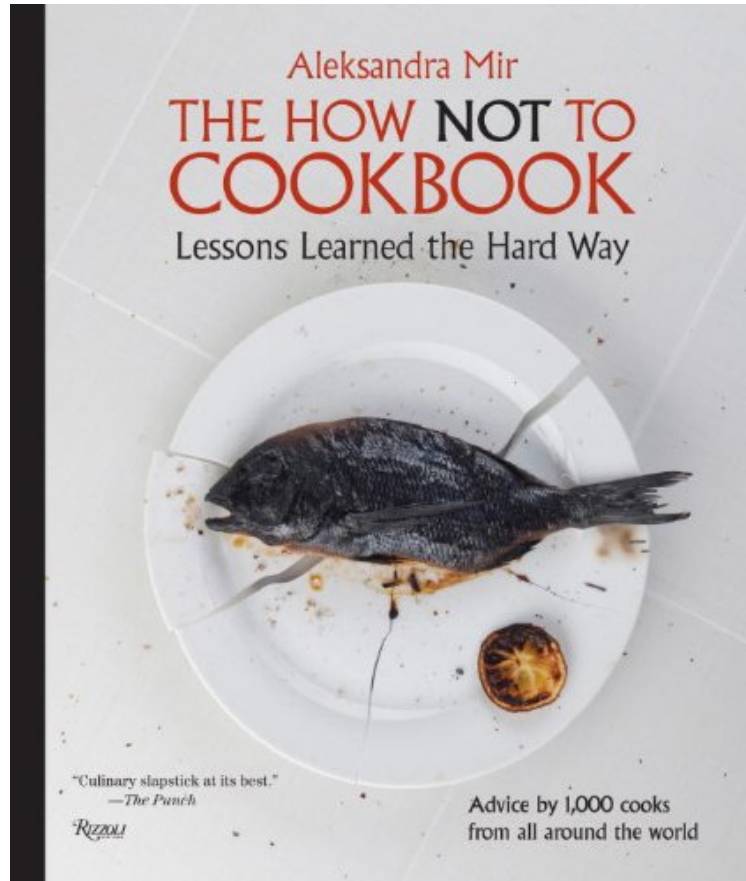


(Pdf free) The How Not to Cookbook: Lessons Learned the Hard Way

## The How Not to Cookbook: Lessons Learned the Hard Way

Aleksandra Mir

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#2505240 in Books Rizzoli 2010-09-14 2010-09-14 Original language: English PDF # 1 9.53 x 1.02 x 8.051, 1.99 #File Name: 0847834999320 pages | File size: 45.Mb

**Aleksandra Mir : The How Not to Cookbook: Lessons Learned the Hard Way** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The How Not to Cookbook: Lessons Learned the Hard Way:

2 of 2 people found the following review helpful. Fun, informative and a lot of little information that ...By BeauFun, informative and a lot of little information that can make a big difference. There are some advises that I don't necessarily agree with, but overall it is a nice book to keep on the coffee table and have fun reading and discussing with others5 of 5 people found the following review helpful. Flawless. A Great Hostess PresentBy Kids Toys purchaserEverytime I buy this book, someone visiting me starts to read it. And then, it gets passed around as we read outloud. And then, I end up giving it to them. This book is hilarious. What makes it even better is knowing everything that is quoted happend to someone. Buy it for yourself. And buy an extra one for a present.1 of 1 people found the following review helpful. The How Not to Cook CookbookBy CustomerVery informative and humorous book. Great for the 20 somethings in our family who are just getting started in the kitchen.

Learn what not to do in the kitchen from this hilarious collection of real advice by real people. Sometimes the best way to learn is to make mistakes. That's the premise of this book, a sort of anti-cookbook. Fed up with our prevailing food culture of patronizing celebrity chefs with their rigid and often impossible instructions, Aleksandra Mir started a website to invite real people to send in their kitchen disaster stories, so that the rest of us could benefit from their experience. The result was a viral Internet phenomenon. Home cooks from around the world streamed in with advice. One thousand of their tips were then collected in this humorous and ultimately heartening and cathartic book. The packaging is as funny as the content too; it tricks you into thinking you've come across a vintage workhorse cookbook that's seen its share of abuse. Don't look here for recipes to be followed slavishly. Instead, this is a book to dip in and out of, choosing from among the wide variety of little gems that are always idiosyncratic, often opinionated, and never boring. Many will spark debate. Some may not be so practical but are wickedly funny. But the best part of the book is its reassurance that it's okay to be human, to make mistakes.

"For what is more a gallery installation than a cookbook, the artist Aleksandra Mir collected advice from home cooks around the world. Sample tidbit: Do not cook when you are angry your dishes will be furious too!" ~New York Times, "Best Culinary Cookbooks of 2010" "In her memoir, *My Life in France*, Julia Child wrote, 'One of the secrets, and pleasures, of cooking is to learn to correct something if it goes awry; and one of the lessons is to grin and bear it if it cannot be fixed.' In the *How Not to Cookbook*, Aleksandra Mir has taken the 'grin and bear it' part to a whole new level. Instead of a coffee table book, think of this as a kitchen counter book something that you will dip into for solace and a few laughs the next time you burn the rice or worse at your next dinner party." ~New York Journal of Books "Some of the advice is rather ominous - don't fall off the ladder when you're picking cherries for Morello Jelly. Some of the advice is rather obvious - do not overcook anything! All of it is charming." ~Books for Cooks "The 'Counter Space: Design and the Modern Kitchen' show currently at the Museum of Modern Art is a scholarly take on domestic cookery site's evolution over the course of the 20th century, but it pointedly ignores one aspect of the contemporary kitchen namely that it's often a place of stomach-turning, fire-belching embarrassment. Luckily, artist Aleksandra Mir has stepped in with a reminder that even the best-designed kitchen can't protect home chefs from catastrophic cuisine with her new book..." ~ArtInfo.com "...reading it is fun and it could save a neophyte from self immolation and other inconveniences. It made me laugh. And even think." ~Gael Greene, *Insatiable Critic.com* About the Author Aleksandra Mir is an artist whose work has been exhibited at galleries and institutions such as the Guggenheim Museum, New York, the Royal Academy of Arts, London, ICA Philadelphia, SFMOMA, and the Whitney Museum, New York. Excerpt. Reprinted by permission. All rights reserved. When you have accidentally added washing-up liquid to your salad instead of oil, do not attempt to wash it out and serve it to your children. They will be able to tell the difference. Even the teenagers. Do not salt your meat right before cooking it or else it will dry up. It will also take all the taste away. While boiling pasta do not start two parallel chats on Facebook. Never follow online recipes. You cannot trust the person writing them. Do not leave meat in the oven. Even if you turn the oven off, the meat will continue to cook. Never start cooking before you've had a glass of wine, but do not start cooking after you've had your second glass. Do not use colored string to tie up your meat when roasting. The dye will most likely run into the meat and turn it a funny color. Never season a salad while holding a cigarette. Do not look into a gas oven too fast after opening the door. Especially while wearing mascara it will make your eyelashes glue together.