

## All About Braising The Art Of Uncomplicated Cooking Molly Stevens

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All About Braising: The Art of Uncomplicated - Cooks Pantry

Braising is a very well-defined method characterized by browning a relatively large cut of protein or vegetable, followed by cooking over a low, all-around heat with liquid extending about 1/3 the way up the height of the primary ingredient.

All About Braising: The Art of... book by Molly Stevens

The art of braising comes down to us from the earliest days of cooking, when ingredients were enclosed in a heavy pot and buried in the hot embers of a dying fire until tender and bathed in a deliciously concentrated sauce. Today, braising remains as popular and as uncomplicated as ever.

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All About Braising The Art

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All about braising : the art of uncomplicated cooking ...

The art of braising comes down to us from the earliest days of cooking. Today, braising remains as popular and as uncomplicated as ever. Molly Stevens's All About Braising is a comprehensive guide to this versatile way of cooking, written to instruct a cook at any level.

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A perfect fall recipe for White Wine Braised Short Ribs with a parsnip and rutabaga puree topped with a simple gremolata. How to Braise Meat: Le Creuset Braisers and Dutch Ovens are ideal for braising, and they look beautiful on your table too Beef short ribs are braised in apple cider until they re fall-off-the-bone tender.

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