

Uncomplicated Recipes To Make You A Great Cook

Cooking doesn't have to be complicated. With a few simple recipes and a little practice, you can become a great cook. Here are some tips and recipes to get you started.



Where Cooking Begins: Uncomplicated Recipes to Make You a Great Cook: A Cookbook by Carla Lalli Music

★★★★☆ 4.7 out of 5

Language	: English
File size	: 387589 KB
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Screen Reader	: Supported
Enhanced typesetting	: Enabled
X-Ray	: Enabled
Word Wise	: Enabled
Print length	: 254 pages



Tips for Uncomplicated Cooking

- **Start with simple recipes.** There's no need to start with complicated recipes that require a lot of ingredients and techniques. Start with simple recipes that you can easily follow and build your skills from there.
- **Use fresh ingredients.** Fresh ingredients will always taste better than processed ingredients. When you can, use fresh fruits, vegetables, and herbs in your cooking.

- **Don't be afraid to experiment.** Once you've mastered a few simple recipes, start experimenting with different ingredients and flavors. You may be surprised at what you create.

Uncomplicated Recipes

Starters

- **Caprese Salad:** Simply slice fresh tomatoes, mozzarella, and basil and drizzle with olive oil and balsamic vinegar.
- **Hummus:** Combine chickpeas, tahini, lemon juice, garlic, and olive oil in a food processor and blend until smooth.
- **Guacamole:** Mash ripe avocados with lime juice, cilantro, onions, and jalapeños to taste.

Main Courses

- **Spaghetti with Marinara Sauce:** Cook spaghetti according to package directions and toss with a simple marinara sauce made with tomatoes, garlic, and basil.
- **Grilled Chicken with Roasted Vegetables:** Season chicken breasts with salt and pepper and grill over medium heat. Roast vegetables such as carrots, potatoes, and onions on a baking sheet in the oven.
- **Stir-Fry:** Heat oil in a large skillet or wok and add your favorite vegetables, protein, and sauce. Cook until heated through.

Desserts

- **Chocolate Chip Cookies:** Mix together flour, sugar, baking soda, salt, butter, eggs, and chocolate chips. Drop by spoonfuls onto a baking

sheet and bake at 375 degrees Fahrenheit for 10-12 minutes.

- **Apple Pie:** Fill a pie crust with sliced apples, sugar, cinnamon, and nutmeg. Top with another pie crust and bake at 375 degrees Fahrenheit for 45-50 minutes.
- **Fruit Salad:** Combine your favorite fruits in a bowl and drizzle with a simple syrup made with sugar and water.

Cooking doesn't have to be complicated. With a few simple recipes and a little practice, you can become a great cook. So what are you waiting for? Get started today!

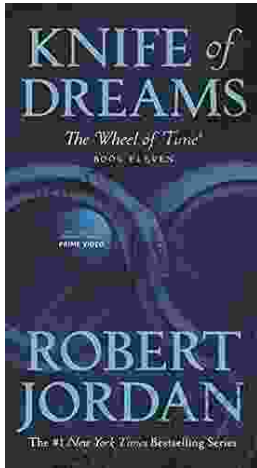


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