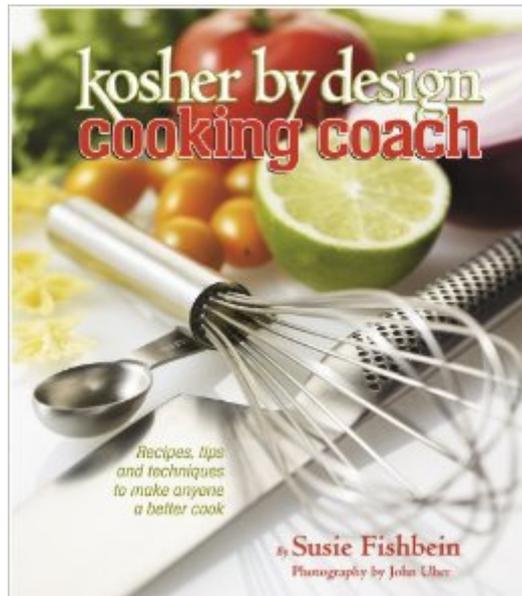


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Kosher By Design Cooking Coach: Recipes, Tips And Techniques To Make Anyone A Better Cook



Synopsis

Have you ever wished Susie Fishbein could be with you in the kitchen? Now she can! In *Kosher by Design Cooking Coach* the celebrated cookbook author and international kosher food expert shares her homegrown secrets for creating magical results - as if she were right there with you! Whether you are a well-seasoned gourmet or cooking novice, *Cooking Coach* is brimming with great ideas to help everyone be a more creative, confident, and independent cook. Featuring:

- 120 superb new recipes
- Over 400 vivid full-color photographs
- Comprehensive index

Kosher by Design Cooking Coach is more than "just another cookbook". Susie sharpens your cooking skills through 10 pictorial coaching sections, including:

- Your most essential kitchen equipment
- In-depth guide to buying and preparing fish
- Complete kosher meat and chicken tutorial
- How to make can't-miss side dishes
- How to prep fresh herbs
- Plating and garnishing oh so simple!
- Playbook of budget-stretching ideas

Book Information

Hardcover: 351 pages

Publisher: Mesorah Publications Ltd. (October 31, 2012)

Language: English

ISBN-10: 1422613097

ISBN-13: 978-1422613092

Product Dimensions: 9.5 x 8.8 x 1.3 inches

Shipping Weight: 2.7 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars [See all reviews](#) (22 customer reviews)

Best Sellers Rank: #439,146 in Books (See Top 100 in Books) #109 in [Books > Cookbooks, Food & Wine > Special Diet > Kosher](#) #4119 in [Books > Cookbooks, Food & Wine > Regional & International](#)

Customer Reviews

We have all of Susie Fishbein's other cookbooks in her *Kosher by Design* series, so when I heard she was putting out cookbook #8, I confess I was leaning toward the cynical side. Having been to some of her cooking demos through the years, I thought this would be "another pretty cookbook" with tasty recipes and lovely table settings. Anyone who is a Fishbein aficionado is familiar with the standard she's established over the last ten years. I guess you could even refer to "*Kosher by Design*" as a brand now. So I expected *Cooking Coach* to be "more of the same" (although Susie delivers 'same' at a high level). Then we got one of the first copies sent for preview by the publisher.

I was bowled over. To be sure, there are 120 very appealing new recipes in Cooking Coach and food photographer John Uher's creative work appears in over 400 magnificent full color images. But this cookbook is much more akin to a cooking tutorial. Susie has crafted ten very specific sections she calls Game Plans ('cause every coach needs a game plan, right?). They are so helpful, so down-to-earth and so downright empowering. She covers how to recognize the gamut of kosher cuts of meat; she demonstrates why you really only need three primary knives (and how to care for them to maximize their utility); she provides excellent ideas for garnishing and plating of the finished recipes. More than just the aesthetics of presentation, Susie helps you efficiently organize your entire kitchen, from essential equipment to ingredients you'll want to always have in stock. And my favorite feature is a section called the PlayBook. It's brilliant. She shows you how to turn yesterday's leftovers into tomorrow's main course or side dish without anyone whining "Not this! Again?" It's such a simple idea - preparing one primary dish with two or three differing ways to serve it up. A good example is "Helene's Turkey Taco Eggrolls". She designed the ground turkey mixture to reappear in Stuffed Portabello Mushroom Caps and, when blended with marinara sauce, as a great topping for pasta. Her writing style is conversational; it's like she's "there" with you. And the ideas she's giving you to work with are drawn from her best techniques which she's developed over the last ten years. How many cookbook authors share their best methods? I saw her at a recent food demonstration at a trendy Brooklyn kosher market and she talked very candidly about designing Cooking Coach specifically to give her readers more confidence, more creativity, and more independence in the kitchen. I was impressed. But Susie has done this with a refreshing sense of humility. After ten years and eight cookbooks, she still describes herself as "a busy work-from-home wife and mother". So - my verdict on Cooking Coach is: Susie has surprised us all again. Just when I thought Kosher by Design was getting a little stodgy and familiar, Cooking Coach appears with a vibrancy and energy all its own. But the cookbooks are really a reflection of the cook and Susie herself seems to be in a whole new space, with her fans and followers as the beneficiaries. To anyone asking "Do I really need another Kosher by Design cookbook in my kitchen?" Yes - you really need this one. What you'll learn will definitely take your own culinary IQ to a new level.

I was super excited to get this since I own all the others and I can't wait to make everything from it (almost everything). I wish I could tell Susie personally how amazing her books are. It's not like others where you have to go out and get insane things to make one dish or buy a whole bottle of wine to use 2 tbs from it. She comes up with the best dishes that are easy and super tasty. I would defiantly recommend this one, it's just as good as the original one. Also I love that there's pictures for

every recipe.

As originator of the "coffee-table Kosher cookbook", Fishbein has produced another lovely cookbook complete with lovely presentation and beautiful photos. The introductory tips of each chapter are quite interesting and helpful, and she has succeeded in presenting new and different recipes yet again. However, I found many of the recipes to be very complicated or to require ingredients that I do not stock in the house; others were too complex for my husband's simpler palate. I do not think that I will be getting as much use as I had hoped out of this cookbook. Additionally, a few of the recipes that I tried (e.g. the meltaway babka, the molten peanut butter chocolate cakes) did not live up to my expectations and failed my family's taste tests. While this cookbook is a great idea and the tips are very helpful, I found the recipes leave something to be desired. If you are less of a foody and cook for more traditional tastes, you may not find this cookbook to be entirely suited to your needs.

Having only used 5 new tips of the hundreds available - this book has already paid for itself. I appreciated the list of necessary equipment required when baking and I learned so much about meat and the different cuts that are available. Thank you

I love Cooking Coach. This book was worth the wait. Cooking Coach has the best of Susie Fishbein. As usual her recipes are superb but this time her book is filled with practical techniques and cooking tips. Artsroll has done a masterful job of designing and photographing the book, making everything easy to follow...just as if Susie was in the kitchen with me. And food bloggers agree. Sharon with KosherEveryday.com posted this about Cooking Coach: "On the back of the book Susie Fishbein describes the book 'I decided to ...give my readers the best ideas and skills that have worked for me as an everyday cook with a busy life'. I think that really sums up the book best. The sports 'play by play' theme keeps you engaged and helps to reinforce the concept that learning cooking's fundamental skills and how to plan for a great meals, is just like preparing to excel in your favorite sport. The absolute best part of this book is the instruction that Susie gives you at the beginning of the book and before each section. I firmly believe that the recipes are a bonus included with the tutorials that you get on everything from kitchen tools to how to select the best fish. Her beef section is so outstanding and comprehensive that all you can say is - to quote the Great Baseball Broadcaster Harry Caray "Holy Cow!!" And Melinda from Kitchen-Tested.com says this: "There are many layers to Susie Fishbein's newest cookbook. The Cooking Coach isn't just a book of recipes;

it's also an education in cooking technique and budget-stretching ideas. Let's start at the beginning with the Game Plan. From the minute you open the cookbook, you are treated to an education on the equipment every cook should have in the kitchen. From knives and cutting boards to buying the perfect pots and pans, Susie's comprehensive list won't leave you empty handed. If you're a novice chef, moving in to your first home or just a cook that likes to keep things simple, some of the items on the list may be a little out of your league. Sure, everyone needs sharp knives but don't worry if they are Japanese or European. And you know I love a good candy thermometer, but I don't own a deep frying thermometer and I'm not running out to buy one any time soon."

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