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On Cooking: A Textbook of Culinary Fundamentals, 6th Edition

This is a very concise book with over 750 recipes on top of tons of information. I recommend this to anyone who is interested in more than just simply messing around in the kitchen, but for one who really has a passion for cooking. I come back to this book all the time in my cooking (and baking) endeavors.

On Cooking: A Textbook of Culinary Fundamentals by Sarah R ...

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