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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.

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 9780131713277: *On Cooking: A Textbook Of Culinary ...*

Sarah has co-authored or edited almost over a dozen culinary books, including the best-selling *On Cooking: A Textbook of Culinary Fundamentals* (Prentice Hall, 1995; 4th ed. 2006) and the award-winning *On Baking* (Prentice Hall, 2005). Sarah is active in numerous professional organizations and is the Immediate Past-President of the IACP.

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