



Mastering My Mistakes in the Kitchen: Learning to Cook with 65 Great Chefs and Over 100 Delicious Recipes

Dana Cowin

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An uproarious, inspiring cookbook from the longtime editor-in-chief of Food & Wine magazine, in which the first lady of food spills the secret of her culinary ineptitude, while learning—finally—to cook, side-by-side with some of the greatest chefs working today, from David Chang to Thomas Keller

For years, Dana Cowin kept a dark secret: From meat to veggies, broiling to baking, breakfast to dinner, she ruined literally every kind of dish she attempted. Now, in this cookbook confessional, the vaunted “first lady of food” finally comes clean about her many meal mishaps. With the help of friends—all-star chefs, including David Chang, Jacques Pépin and Tom Colicchio and many others—Cowin takes on 100 recipes dear to her heart. Ideal dishes for the home cook, each recipe has a high “yum” factor, a few key ingredients, and a simple trick that makes them special. With every dish, she attains a critical new skill, learning invaluable lessons along the way from the hero chefs who help her discover exactly where she goes wrong.

Hilarious and heartwarming, encouraging and instructional, Mastering My Mistakes in the Kitchen showcases Cowin’s plentiful cooking mistakes, inspiring anyone who loves a good meal but fears its preparation. Featuring gorgeous full color photography, it is an intimate, hands-on cooking guide from a fellow foodie and amateur home chef, designed to help even the biggest kitchen phobics overcome their reluctance, with delicious results.

Mastering My Mistakes in the Kitchen: Learning to Cook with 65 Great Chefs and Over 100 Delicious Recipes Details

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From Reader Review Mastering My Mistakes in the Kitchen: Learning to Cook with 65 Great Chefs and Over 100 Delicious Recipes for online ebook

Mary says

I want to cook everything in here-- Julie & Julia style.

Jeanne says

Dana Cowin is the former editor of Food & Wine magazine, so I really doubt she's quite the amateur cook. However, there are some interesting recipes in here and some good tips from top chefs. Best of all, most of them seem fairly easy.

Lee says

yes there are things I won't ever make...like carrot soup with pine nuts and caper topping, and I still don't know what chermoula is, or gribiche vinaigrette or fideos...but what makes this book original and a good read is the authors input. She takes you through her experience making each dish, the trials and the tribulations, and there are chef's comments as well.

Kari says

Lots of fun personal stories to introduce each recipe followed often by tips from the chefs. Loved almost every salad recipe and snagged a few interesting dishes to try. I cannot wait for our cookbook book club to meet. I look forward to sampling everyone's dishes.

Jana says

Ok, she claims to be a neophyte, but she knows how to throw food together and substitute, so she's not exactly a babe in the woods. However, I liked the idea that someone in food culture could still make mistakes and I loved the chef tips. So, a win. Recipes call for weird ingredients, but it's Food and Wine not Everyday Food.

Tracey says

cookbook. Very approachable and good advice for anyone who's ever had a recipe attempt not turn out as

well as they'd hoped. I bookmarked several of the poultry, meat, and veggie dishes to try (immediately!) and in general found the content to be very useful as various techniques are explained and demonstrated through the recipes.

Alex says

Do you ever make a dish and it doesn't turn out the way it was supposed to turn out? We have all been in that boat before. Although, I bet you didn't think that the Editor of Food and Wine Magazine had the same troubles as the rest of us.

This book is fun and informative! Only Dana Cowin could have brought together the brightest minds in cooking today like Andrew Zimmern, Mario Batali, David Chang, and Eric Ripert to help us home chefs create foolproof meals. Great dishes paired with hilarious stories of previous mistakes makes this cookbook a great one to read from cover to cover.

I have tried a few of the recipes and they have worked out great! The Baked Ziti Arrabbiata is worth the extra effort that goes into this recipe. It really is one of the best ziti dishes I've ever made.

Here are some of the recipes that I am looking forward to trying:

Spicy Spiced Nuts

Snap Peas with Pickled Shallot Dressing

Roasted Winter Vegetables with Miso Vinaigrette

Sweet Potato, Coconut & Five-Spice Gratin

Korean Meat Loaf

Halibut with Red Coconut Curry

Dana Cowin tells us about the lessons that she learned while making this cookbook which also can be used as really great life lessons.

I look forward to cooking my way through this cookbook! Maybe, just maybe, I will master some of these recipes myself.

Jessica says

I thought this would be a really interesting and helpful cookbook, but I was disappointed. The author works for Food & Wine magazine and was always embarrassed that her home cooking wasn't better since she had such good resources through her job. In the cookbook she works with various chefs to learn how to correct her kitchen mistakes. There were a few good tips (let baking ingredients come to room temp, read a recipe all the way through before you start, etc.), but overall it was disappointing. There weren't any recipes I wanted to try either. Overall, it did have some good tips, but not a great cookbook.

lisa says

I ended up being lukewarm about this. I was a little miffed that Dana Corwin is obviously not as bad a cook

as she claimed, and I didn't want to try most of the recipes (the exception being the brownies, whose picture looked so good I wanted to lick the page). However, I will use some of the tips, and I gotta love a woman who at least pretends she wears tasteful gold jewelry and stylish aprons while she breezes around a kitchen with famous chefs.

Avi says

Some occasionally interesting chef tips and recipes. The thought of mixing cumin and corn never occurred to me before.

Andrea says

This book was a fun, quick read. As a regular reader of Food & Wine (of which Dana Cowin is the former Editor), I must admit that I did not learn a lot of new tips from her "mistakes". But it was still fun to learn what a seasoned veteran of the food world hadn't fully mastered and how top chefs had overcome these hurdles.

Kristin says

Had to return to library earlier than I wanted to but recipes we made so far were definitely keepers. Going to check out again soon.

Liz says

The Fideo recipe was great, as was the squash with parmesan crisps. But then I found myself in the kitchen for two hours fussing with things like a caper parsley pesto (not good) to swirl into a roasted carrot pureed soup (not good). Most of the things I tried didn't have enough payoff, considering the time and effort. The book is a great idea, though, and there are a lot of interesting tips from a variety of chefs.

Therese Wiese says

I'm giving this a three-star as a cookbook, as there wasn't really much of interest to me to actually cook. However, I would give it four stars for non-fiction. I loved the pages with all things from the chefs. While I personally didn't learn a whole lot, I plan to buy a bunch of these for Christmas gifts - someone new to cooking will get so much out of this book!

Maria Kemplin says

This was lovely to look at, but I was a bit put off by the former editor of Food & Wine stating that she ruined everything she tried to cook and then sets out to learn and describe the cooking process for the reader. It undermined my confidence in both this book as well as in Food & Wine, to which I have subscribed.
