

# Cooking Techniques

## Spacing



Individual foods, such as baked potatoes, cupcakes and appetizers, will cook more evenly if placed in the oven equal distances apart. When possible, arrange foods in a circular pattern.

## Covering



As with conventional cooking, moisture evaporates during microwave cooking. Casserole lids or plastic wrap are used for a tighter seal. When using plastic wrap, vent the plastic wrap by folding back part of the plastic wrap from the edge of the dish to allow steam to escape. Loosen or remove plastic wrap as recipe directs for stand time. When removing plastic wrap covers, as well as any glass lids, be careful to remove them away from you to avoid steam burns. Various degrees of moisture retention are also obtained by using wax paper or paper towels. However, unless specified, a recipe is cooked covered.

## Shielding

Thin areas of meat and poultry cook more quickly than meaty portions. To prevent overcooking, these thin areas can be shielded with strips of aluminum foil. Wooden toothpicks may be used to hold the foil in place.

## Timing

A range in cooking time is given in each recipe. The time range compensates for the uncontrollable differences in food shapes, starting temperature and regional preferences. Always cook food for the minimum cooking time given in a recipe and check for doneness. If the food is undercooked, continue cooking. It is easier to add time to an undercooked product. Once the food is overcooked, nothing can be done.

## Stirring

Stirring is usually necessary during microwave cooking. We have noted when stirring is helpful, using the words once, twice, frequently or occasionally to describe the amount of stirring necessary. Always bring the cooked outside edges toward the center and the less cooked center portions toward the outside of the dish.

## Rearranging

Rearrange small items such as chicken pieces, shrimp, hamburger patties or pork chops. Rearrange pieces from the edge to the center and pieces from the center to the edge of the dish.

## Turning

It is not possible to stir some foods to redistribute the heat. At times, microwave energy will concentrate in one area of a food. To help insure even cooking, these foods need to be turned. Turn over large foods, such as roasts or turkeys, halfway through cooking.

## Stand Time

Most foods will continue to cook by conduction after the microwave oven is turned off. In meat cookery, the internal temperature will rise 5°F to 15°F (3°C to 8°C), if allowed to stand, tented with foil, for 10 to 15 minutes. Casseroles and vegetables need a shorter amount of standing time, but this standing time is necessary to allow foods to complete cooking to the center without overcooking on the edges.

## Testing for Doneness

The same tests for doneness used in conventional cooking may be used for microwave cooking. Meat is done when fork-tender or splits at fibers. Chicken is done when juices are clear yellow and drumstick moves freely. Fish is done when it flakes and is opaque. Cake is done when a toothpick or cake tester is inserted and comes out clean. Candy is done when it reaches the proper temperature for each stage of crystallization.

# Readers Choice Cooking Techniques Manual

**Mike Jess**



## **Readers Choice Cooking Techniques Manual:**

Reader's Choice Kim Flachmann, Michael Flachmann, Alexandra MacLennan, 2004      *Directions for Cookery, in its Various Branches* Eliza Leslie, 2019-11-22 In *Directions for Cookery in its Various Branches* Eliza Leslie presents a meticulous compilation of recipes that transcends mere culinary instruction offering a vivid portrait of American domestic life in the 19th century Her work is characterized by its straightforward prose practical guidance and attention to detail making it accessible to both novice cooks and seasoned chefs The book not only includes a diverse array of recipes from soups and meats to desserts and beverages but also reflects the growing interest in refined culinary practices during this period bridging traditional and modern styles of cooking Eliza Leslie was a pioneering figure in American cuisine and a notable author in the realm of domestic literature Born in 1787 she was influenced by the changing cultural landscape of America which increasingly valued home economics and sophisticated cookery Leslie s extensive experience in the culinary arts bolstered by her role as a housekeeper and her interactions with the socio economic elite shaped her understanding of food as both sustenance and a medium for cultural expression leading her to pen this comprehensive guide *Directions for Cookery* is an essential read for anyone interested in the evolution of American food culture and domestic practices Leslie s blend of practicality and finesse offers not only useful recipes but also insights into the societal roles of women in the culinary domain This book is a treasure trove for culinary historians aspiring chefs and anyone wishing to explore the rich tapestry of 19th century American cooking In this enriched edition we have carefully created added value for your reading experience A succinct Introduction situates the work s timeless appeal and themes The Synopsis outlines the central plot highlighting key developments without spoiling critical twists A detailed Historical Context immerses you in the era s events and influences that shaped the writing A thorough Analysis dissects symbols motifs and character arcs to unearth underlying meanings Reflection questions prompt you to engage personally with the work s messages connecting them to modern life Hand picked Memorable Quotes shine a spotlight on moments of literary brilliance Interactive footnotes clarify unusual references historical allusions and archaic phrases for an effortless more informed read      Backpacker ,2009-08 *Backpacker* brings the outdoors straight to the reader s doorstep inspiring and enabling them to go more places and enjoy nature more often The authority on active adventure *Backpacker* is the world s first GPS enabled magazine and the only magazine whose editors personally test the hiking trails camping gear and survival tips they publish *Backpacker* s Editors Choice Awards an industry honor recognizing design feature and product innovation has become the gold standard against which all other outdoor industry awards are measured      *Catalog of Copyright Entries. Third Series* Library of Congress. Copyright Office, 1975

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