



Ratio: The Simple Codes Behind the Craft of Everyday Cooking

By Michael Ruhlman



Ratio: The Simple Codes Behind the Craft of Everyday Cooking By Michael Ruhlman

Michael Ruhlman's groundbreaking *New York Times* bestseller takes us to the very "truth" of cooking: it is not about recipes but rather about basic ratios and fundamental techniques that makes all food come together, simply.

When you know a culinary ratio, it's not like knowing a single recipe, it's instantly knowing a thousand.

Why spend time sorting through the millions of cookie recipes available in books, magazines, and on the Internet? Isn't it easier just to remember 1-2-3? That's the ratio of ingredients that always make a basic, delicious cookie dough: 1 part sugar, 2 parts fat, and 3 parts flour. From there, add anything you want—chocolate, lemon and orange zest, nuts, poppy seeds, cinnamon, cloves, nutmeg, almond extract, or peanut butter, to name a few favorite additions. Replace white sugar with brown for a darker, chewier cookie. Add baking powder and/or eggs for a lighter, airier texture.

Ratios are the starting point from which a thousand variations begin.

Ratios are the simple proportions of one ingredient to another. Biscuit dough is 3:1:2—or 3 parts flour, 1 part fat, and 2 parts liquid. This ratio is the beginning of many variations, and because the biscuit takes sweet and savory flavors with equal grace, you can top it with whipped cream and strawberries or sausage gravy. Vinaigrette is 3:1, or 3 parts oil to 1 part vinegar, and is one of the most useful sauces imaginable, giving everything from grilled meats and fish to steamed vegetables or lettuces intense flavor.

Cooking with ratios will unchain you from recipes and set you free. With thirty-three ratios and suggestions for enticing variations, *Ratio* is the truth of cooking: basic preparations that teach us how the fundamental ingredients of the kitchen—water, flour, butter and oils, milk and cream, and eggs—work. Change the ratio and bread dough becomes pasta dough, cakes become muffins become popovers become crepes.

As the culinary world fills up with overly complicated recipes and never-ending ingredient lists, Michael Ruhlman blasts through the surplus of information and delivers this innovative, straightforward book that cuts to the core of cooking.

Ratio provides one of the greatest kitchen lessons there is—and it makes the cooking easier and more satisfying than ever.

 [Download Ratio: The Simple Codes Behind the Craft of Everyd ...pdf](#)

 [Read Online Ratio: The Simple Codes Behind the Craft of Ever ...pdf](#)

Ratio: The Simple Codes Behind the Craft of Everyday Cooking

By Michael Ruhlman

Ratio: The Simple Codes Behind the Craft of Everyday Cooking By Michael Ruhlman

Michael Ruhlman's groundbreaking *New York Times* bestseller takes us to the very "truth" of cooking: it is not about recipes but rather about basic ratios and fundamental techniques that makes all food come together, simply.

When you know a culinary ratio, it's not like knowing a single recipe, it's instantly knowing a thousand.

Why spend time sorting through the millions of cookie recipes available in books, magazines, and on the Internet? Isn't it easier just to remember 1-2-3? That's the ratio of ingredients that always make a basic, delicious cookie dough: 1 part sugar, 2 parts fat, and 3 parts flour. From there, add anything you want—chocolate, lemon and orange zest, nuts, poppy seeds, cinnamon, cloves, nutmeg, almond extract, or peanut butter, to name a few favorite additions. Replace white sugar with brown for a darker, chewier cookie. Add baking powder and/or eggs for a lighter, airier texture.

Ratios are the starting point from which a thousand variations begin.

Ratios are the simple proportions of one ingredient to another. Biscuit dough is 3:1:2—or 3 parts flour, 1 part fat, and 2 parts liquid. This ratio is the beginning of many variations, and because the biscuit takes sweet and savory flavors with equal grace, you can top it with whipped cream and strawberries or sausage gravy. Vinaigrette is 3:1, or 3 parts oil to 1 part vinegar, and is one of the most useful sauces imaginable, giving everything from grilled meats and fish to steamed vegetables or lettuces intense flavor.

Cooking with ratios will unchain you from recipes and set you free. With thirty-three ratios and suggestions for enticing variations, *Ratio* is the truth of cooking: basic preparations that teach us how the fundamental ingredients of the kitchen—water, flour, butter and oils, milk and cream, and eggs—work. Change the ratio and bread dough becomes pasta dough, cakes become muffins become popovers become crepes.

As the culinary world fills up with overly complicated recipes and never-ending ingredient lists, Michael Ruhlman blasts through the surplus of information and delivers this innovative, straightforward book that cuts to the core of cooking. *Ratio* provides one of the greatest kitchen lessons there is—and it makes the cooking easier and more satisfying than ever.

Ratio: The Simple Codes Behind the Craft of Everyday Cooking By Michael Ruhlman Bibliography

- Sales Rank: #9052 in Books
- Brand: imusti
- Published on: 2010-09-07
- Released on: 2010-09-07
- Original language: English

- Number of items: 1
- Dimensions: 8.44" h x .70" w x 5.50" l, .53 pounds
- Binding: Paperback
- 272 pages

 [Download Ratio: The Simple Codes Behind the Craft of Everyd ...pdf](#)

 [Read Online Ratio: The Simple Codes Behind the Craft of Ever ...pdf](#)

Download and Read Free Online Ratio: The Simple Codes Behind the Craft of Everyday Cooking By Michael Ruhlman

Editorial Review

From [Booklist](#)

Ruhlman, who explained the basic ingredients, tools, and cookbooks essential to the home chef in *The Elements of Cooking* (2007), now offers an illuminating read on the magic numbers that lie at the heart of basic cookery. He divides the book into five parts (doughs, stocks, sausages, sauces, and custards). In each section he explains what essential properties make the ratios work and the subtle variations that differentiate, for instance, a bread dough (five parts flour, three parts water) from a biscuit dough (three parts flour, one part fat, two parts liquid). While making his case that “possessing one small bit of crystalline information can open up a world of practical applications” gets a little repetitive, it’s certainly a lesson worth taking to heart. This revealing and remarkably accessible read offers indispensable information for those ready to cook by the seat of their pants; with a handy grasp of these ratios (and a dash of technique), willing chefs should have no excuse to remain tethered to recipe cards and cookbooks. --Ian Chipman

Review

"Cooking, like so many creative endeavors, is defined by relationships. For instance, knowing exactly how much flour to put into a loaf of bread isn't nearly as useful as understanding the relationship between the flour and the water, or fat, or salt . That relationship is defined by a 'ratio, ' and having a ratio in hand is like having a secret decoder ring that frees you from the tyranny of recipes. Professional cooks and bakers guard ratios passionately so it wouldn't surprise me a bit if Michael Ruhlman is forced into hiding like a modern-day Prometheus, who in handing us mortals a power better suited to the gods, has changed the balance of kitchen power forever. I for one am grateful. I suspect you will be too." -- Alton Brown, author of "I'm Just Here for the Food"

About the Author

Michael Ruhlman is the author of twelve books, including the bestselling *The Making of a Chef* and *The French Laundry Cookbook*. He lives in Cleveland with his wife, daughter, and son and is a frequent contributor to *The New York Times* and *Gourmet* as well as his highly popular blog at Ruhlman.com.

Users Review

From reader reviews:

Raymond Roth:

Have you spare time to get a day? What do you do when you have a lot more or little spare time? Yes, you can choose the suitable activity regarding spend your time. Any person spent their own spare time to take a stroll, shopping, or went to the actual Mall. How about open or read a book called Ratio: The Simple Codes Behind the Craft of Everyday Cooking? Maybe it is to be best activity for you. You realize beside you can spend your time using your favorite's book, you can better than before. Do you agree with its opinion or you have some other opinion?

Rosemarie Pickett:

The book Ratio: The Simple Codes Behind the Craft of Everyday Cooking gives you the sense of being

enjoy for your spare time. You can utilize to make your capable considerably more increase. Book can to be your best friend when you getting pressure or having big problem using your subject. If you can make studying a book Ratio: The Simple Codes Behind the Craft of Everyday Cooking to get your habit, you can get more advantages, like add your current capable, increase your knowledge about a number of or all subjects. You can know everything if you like open and read a e-book Ratio: The Simple Codes Behind the Craft of Everyday Cooking. Kinds of book are several. It means that, science publication or encyclopedia or other people. So , how do you think about this publication?

Ronald Jackson:

The knowledge that you get from Ratio: The Simple Codes Behind the Craft of Everyday Cooking may be the more deep you excavating the information that hide in the words the more you get enthusiastic about reading it. It does not mean that this book is hard to recognise but Ratio: The Simple Codes Behind the Craft of Everyday Cooking giving you thrill feeling of reading. The article writer conveys their point in particular way that can be understood simply by anyone who read that because the author of this book is well-known enough. This book also makes your own vocabulary increase well. Therefore it is easy to understand then can go with you, both in printed or e-book style are available. We propose you for having this Ratio: The Simple Codes Behind the Craft of Everyday Cooking instantly.

Ian Hall:

You are able to spend your free time to read this book this e-book. This Ratio: The Simple Codes Behind the Craft of Everyday Cooking is simple to bring you can read it in the park, in the beach, train along with soon. If you did not have got much space to bring the printed book, you can buy typically the e-book. It is make you simpler to read it. You can save the particular book in your smart phone. Therefore there are a lot of benefits that you will get when one buys this book.

Download and Read Online Ratio: The Simple Codes Behind the Craft of Everyday Cooking By Michael Ruhlman #1HA92EZRVTf

Read Ratio: The Simple Codes Behind the Craft of Everyday Cooking By Michael Ruhlman for online ebook

Ratio: The Simple Codes Behind the Craft of Everyday Cooking By Michael Ruhlman Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Ratio: The Simple Codes Behind the Craft of Everyday Cooking By Michael Ruhlman books to read online.

Online Ratio: The Simple Codes Behind the Craft of Everyday Cooking By Michael Ruhlman ebook PDF download

Ratio: The Simple Codes Behind the Craft of Everyday Cooking By Michael Ruhlman Doc

Ratio: The Simple Codes Behind the Craft of Everyday Cooking By Michael Ruhlman Mobipocket

Ratio: The Simple Codes Behind the Craft of Everyday Cooking By Michael Ruhlman EPub