

The Food Substitutions Bible

Second Edition

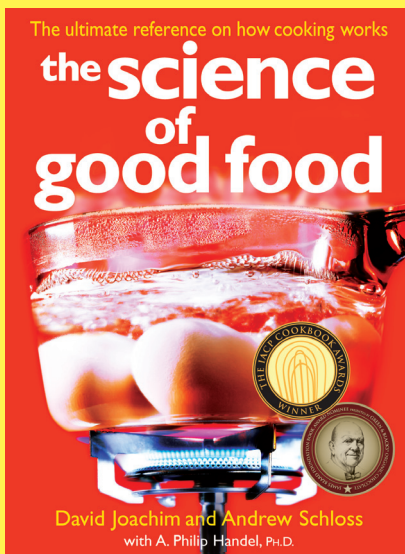
Cooks are hungrier than ever for information on how to make substitutions in their kitchens. This expanded, updated and revised edition of the IACP award-winning reference book puts even more useful cooking information at your fingertips. In one comprehensive, easy-to-use guide that's organized from A to Z, discover thousands of alternatives that can solve cooking dilemmas. Whether you're looking to substitute for a key ingredient or utensil or simply create a different flavor or texture, you'll find a wealth of fresh and enjoyable ideas that will give you all the information you'll need to improvise with confidence.

This edition is 25% bigger with 1,500 new substitutions, 5 new ingredient guides and measurement tables, expanded entries and reference material plus 50 new recipes

Out of powdered mustard?

Substitute 1 tsp (5 mL) powdered mustard with 1 tbsp (15 mL) prepared mustard minus 1 tsp (5 mL) liquid from the recipe.

By the Same Author



DAVID JOACHIM has written, edited or collaborated on more than 30 cookbooks. He is a bestselling and award-winning author. *The Science of Good Food*, which he co-authored with Andrew Schloss, was nominated for a James Beard Award, and the first edition of *The Food Substitutions Bible* won the prestigious International Association of Culinary Professionals (IACP) award.

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More than **6,500**
Substitutions for
Ingredients, Equipment
& Techniques

David Joachim