



# Ratio: The Simple Codes Behind the Craft of Everyday Cooking

By Michael Ruhlman

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**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.

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### Editorial Review

#### 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.

#### 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*

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#### Jody Watson:

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**Lorenzo Lowe:**

Playing with family in a very park, coming to see the ocean world or hanging out with pals is thing that usually you will have done when you have spare time, then why you don't try issue that really opposite from that. One particular activity that make you not sensation tired but still relaxing, trilling like on roller coaster you already been ride on and with addition associated with. Even you love Ratio: The Simple Codes Behind the Craft of Everyday Cooking, you may enjoy both. It is great combination right, you still wish to miss it? What kind of hang-out type is it? Oh can occur its mind hangout fellas. What? Still don't obtain it, oh come on its named reading friends.

**Barbara Wheat:**

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**Diana Keller:**

What is your hobby? Have you heard that question when you got pupils? We believe that that problem was given by teacher on their students. Many kinds of hobby, Everyone has different hobby. And you know that little person just like reading or as studying become their hobby. You need to know that reading is very important as well as book as to be the thing. Book is important thing to incorporate you knowledge, except your current teacher or lecturer. You will find good news or update in relation to something by book. Amount types of books that can you go onto be your object. One of them are these claims Ratio: The Simple Codes Behind the Craft of Everyday Cooking.

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