

New Kitchen Basics 10 Essential Ingredients 120 R

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MALAKI HANA

Cooking Basics Simon and Schuster

Winner of the James Beard Award for General Cooking From Apartment Therapy's cooking site, The Kitchn, comes 150 recipes and a cooking school with 50 essential lessons, as well as a guide to organizing your kitchen--plus storage tips, tool reviews, inspiration from real kitchens, maintenance suggestions, 200 photographs, and much more. "There is no question that the kitchen is the most important room of the home," say Sara Kate Gillingham and Faith Durand of the beloved cooking site and blog, The Kitchn. The Kitchn offers two books in one: a trove of techniques and recipes, plus a comprehensive guide to organizing your kitchen so that it's one of your favorite places to be. For Cooking: · 50 essential how-to's, from preparing perfect grains to holding a chef's knife like a pro · 150 all-new and classic recipes from The Kitchn, including Breakfast Tacos, Everyday Granola, Slow Cooker Carnitas, One-Pot Coconut Chickpea Curry, and No-Bake Banana and Peanut Butter Caramel Icebox Cake For Your Kitchen: · A shopping list of essentials for your cabinets and drawers (knives, appliances, cookware, and tableware), with insider advice on what's worth your money · Solutions for common kitchen problems like limited storage space and quirky layouts · A 5-minute-a-day plan for a clean kitchen · Tips for no-pressure gatherings · A look inside the kitchens of ten home cooks around the country, and how they enjoy their spaces The Kitchn Cookbook gives you the recipes, tools, and real-life inspiration to make cooking its own irresistible reward.

The Essential Kitchen Workman Publishing

Unlock The Power Of Cooking Technique And Never Again Suffer Through A Boring Meal By learning how to cook, you become the absolute ruler of your results. What you will learn from this book: How to cook 99% of the ingredients you come across by knowing only a few cooking techniques! Impress your friends and family with how great your meals taste after spending mere minutes learning the techniques! A simple technique for cooking chicken perfect every single time. (You'll never again have to eat a "boring" chicken breasts.) How to always develop a "crust" on your steak. How to prepare fish to perfection in less than 10 minutes... every single time. A way to fall in love with your veggies. (And watch your kids do the same!) Why salt isn't "bad" for you like most think... if you always follow my "seasoning" procedure. How to cook an egg 5 ways. (And how you'll regularly want to eat "breakfast for dinner.") The most important aspect of making a healthy dessert. And a few of my staple go-to desserts that keep my annoying sweet tooth at bay! A technique for making large meals with only the push of a button. The basic techniques that I use to do 99% of my cooking. How to use the simplest cooking technique in the book to make over 5 meals for then week... and it only takes 5 minutes of cooking! I'm here to show you how cooking can be dead simple. When you simplify cooking, you'll quickly realize it's not difficult or mysterious or anything like that. You might even start enjoying the process! To key to demystifying the process of cooking is through learning "technique." Learning cooking technique gives you the ability to cook any ingredient without a recipe. By combining whatever ingredients you have on hand with a little "know-how" in the kitchen, you unlock infinite recipe combinations and without a single cookbook. And the crazy part is you can learn each of these techniques in 10 minutes or less. The beauty of cooking technique is you learn it once and then get to use it every time you set foot in the kitchen. And that is the goal: To learn how to cook any ingredient and make it taste good. I believe that if you learn at least three of the basic cooking techniques in this book, you will have the power to unlock the flood gates to your health and fitness results. When you enjoy the food you prepare, you have the ultimate power in choosing what you put in your body. And in case you didn't already know it, food is the key to your body. It all starts with nutrition. The Gym Life Book of Cooking Technique isn't a culinary textbook or a recipe book. It is a fast read that quickly gets to the point: teaching you cooking technique. You will learn the basic techniques I use to enjoy single digit body-fat numbers year round! Give yourself the chance to learn one of the greatest skills you can possess and enjoy the multitude of benefits that come with it. All found in the skill of cooking. Yours in Fitness,-Colin Stuckert

Binging with Babish Hardie Grant Publishing

The next best thing to having Mark Bittman in the kitchen with you Mark Bittman's highly acclaimed, bestselling book How to Cook Everything is an indispensable guide for any modern cook.

With How to Cook Everything The Basics he reveals how truly easy it is to learn fundamental techniques and recipes. From dicing vegetables and roasting meat, to cooking building-block meals that include salads, soups, poultry, meats, fish, sides, and desserts, Bittman explains what every home cook, particularly novices, should know. 1,000 beautiful and instructive photographs throughout the book reveal key preparation details that make every dish inviting and accessible. With clear and straightforward directions, Bittman's practical tips and variation ideas, and visual cues that accompany each of the 185 recipes, cooking with How to Cook Everything The Basics is like having Bittman in the kitchen with you. This is the essential teaching cookbook, with 1,000 photos illustrating every technique and recipe; the result is a comprehensive reference that's both visually stunning and utterly practical. Special Basics features scattered throughout simplify broad subjects with sections like "Think of Vegetables in Groups," "How to Cook Any Grain," and "5 Rules for Buying and Storing Seafood." 600 demonstration photos each build on a step from the recipe to teach a core lesson, like "Cracking an Egg," "Using Pasta Water," "Recognizing Doneness," and "Crimping the Pie Shut." Detailed notes appear in blue type near selected images. Here Mark highlights what to look for during a particular step and offers handy advice and other helpful asides. Tips and variations let cooks hone their skills and be creative.

Best Of Kitchen Basics Quadrille Publishing

Organize and set up your kitchen with this practical and easy-to-follow guide to kitchen gear and pantry essentials. Kitchen gadgets. Spices. Pots and pans. It always seems you have either too much stuff in your kitchen—or not enough! How do you know what equipment and food items you really need, versus what you can safely do without? And how do you organize and store it all? Your Starter Kitchen is a highly practical guide to how to equip, stock, and cook in your kitchen—without breaking the bank. Filled with information on what supplies you really need, and which you don't, this book will help you declutter a busy kitchen, or stock up a new one if you're just starting out on your own. Learn how to: - Use all the essential utensils everyone should have in their kitchen, from knives to Dutch ovens -Determine which gadgets and high-end items you should splurge on—and which ones you shouldn't -Buy budget-friendly and healthy ingredients that have a long shelf life for the pantry -Get creative with your kitchen storage and organization if you have limited space -Start cooking and baking in your kitchen with simple and delicious recipes -And so much more! So, whether you have a college dorm kitchen, small or tiny house, or are moving into your forever home and want to pick up any cookbook with confidence, Your Starter Kitchen is the perfect book for you.

Good and Cheap Penguin

Great cooks never stop learning. Go to cooking school in your own kitchen with over 80 themed courses to learn more than 200 skills and cook 400 recipes This all-new exploration of the fundamentals of cooking is perfect for anyone (from brand-new to experienced cooks) who wants to learn not just the "hows" but also the "whys" of cooking. Why does pizza bake better on a stone? Why do mushrooms benefit from water when sautéing? Why should you salt food at multiple stages during the cooking process? More than 80 focused courses let you dive into your favorite topics, whether it's Pizza, Fried Rice, Fish on the Grill, or Birthday Cake, and take a mini-bootcamp on the subject, each introduced by an ATK test cook. The courses are presented in easily digestible sections so you don't have to read a lot before you pick up your knife and start cooking. Cooking principles, technique, key takeaways, food science, and more are woven into each course so you learn as you cook. Jump into a class on Fresh Italian Pasta to learn how to: • make fresh pasta from scratch without a machine • cut fettucine and make Fettucine Alfredo • make a classic marinara sauce and basil pesto Infographic pages take you farther behind recipes and ingredients: See how olive oil is really produced, or how temperature affects the state of butter (and why firm, soft, and melted butter behave differently in cooking). Every chapter progresses from the basics of the best way to poach a perfect egg and make chicken broth to upping your game with huevos rancheros and mastering the elusive roast chicken. If you want to feel accomplished and really know how to cook, come learn with America's Test Kitchen.

Smitten Kitchen Keepers Knopf

A collection of those versatile and simple recipes that you grew up with, telling you how to successfully cook them at home. This practical guide details directions for the novice chef on how to cook rice, scramble eggs, make stock, bake a cake and much more.

The Kitchn Cookbook Workman Publishing Company

Guide to choosing the correct kitchen equipment for every important cooking task.

Essentials of Classic Italian Cooking Rizzoli Universe Promotional Books

Best Kitchen Basics beats the revolutionary drum in the domestic kitchen - no longer are high-end techniques or recipes the sole domain of award-winning restaurants. Here, Mark Best breaks it down, putting the individual elements of each recipe into the home cook's hands and empowering them to think differently. It includes 100 original recipes built around 30 accessible ingredients - from eggplant to pumpkin to chocolate and eggs. Best Kitchen Basics ups the ante on the familiar. Best insists that it is not a question of luxurious ingredients, simply the knowledge and wherewithal to unlock the beauty of some of the most basic elements of cooking. In the case of mushrooms, for example, he starts with a basic recipe for classically stuffed mushrooms, and develops to the next step requiring a little more application of fermenting mushrooms. And then, for the enthusiastic cook with a little more time on their hands, a mushroom ravioli in mushroom consommé. In addition to recipes, Best takes readers on "skills sessions". He unpacks the building blocks of the best chefs, includes step-by-step guides and shares snippets of technical detail. The book does not aspire to be comprehensive, rather an enjoyable - and useful - insight into one man's craft. Originally inspired by a well-thumbed recipe collection left to him by his beloved grandmother, Best has set the tone for an accessible, engaging book that will prompt cooks to take their skills and mindset to another level.

The Essential Kitchen Clarkson Potter

Star of Food Network's *Girl Meets Farm*, and winner of the Judges' Choice IACP Cookbook Award, Molly Yeh explores home and family and celebrates her Jewish and Chinese heritage and her current Midwestern farm life in this cookbook featuring more than 120 recipes. In 2013, food blogger and classical musician Molly Yeh left Brooklyn to live on a farm on the North Dakota-Minnesota border, where her fiancé was a fifth-generation Norwegian-American sugar beet farmer. Like her award-winning blog *My Name is Yeh*, Molly on the Range chronicles her life through photos, new recipes, and hilarious stories from life in the city and on the farm. Molly's story begins in the suburbs of Chicago in the 90s, when things like Lunchables and Dunkaroos were the objects of her affection; continues into her New York years, when Sunday mornings meant hangovers and bagels; and ends in her beloved new home, where she's currently trying to master the art of the hotdish. Celebrating Molly's Jewish/Chinese background with recipes for Asian Scotch Eggs and Scallion Pancake Challah Bread and her new hometown Scandinavian recipes for Cardamom Vanilla Cake and Marzipan Mandel Bread, Molly on the Range will delight everyone, from longtime readers to those discovering her glorious writing and recipes for the first time. Molly Yeh can now be seen starring in *Girl Meets Farm* on Food Network, where she explores her Jewish and Chinese heritage and shares recipes developed on her Midwest farm.

Italian American Appetite by Random House

The definitive Thai cookbook from a YouTube star! Growing up in Thailand, Pailin Chongchitnant spent her childhood with the kitchen as her playground. From a young age, she would linger by the stove, taking in the sight of snowy white coconut being shredded, the smell of lemongrass-infused soups, and the sound of the pestle pounding against the granite mortar. Years later, as a Cordon Bleu-educated chef in San Francisco, Pailin vividly remembered the culinary experiences of her youth. And so, on YouTube, *Hot Thai Kitchen* was born. Combining her love of teaching with her devotion to Thai food, Pailin immediately connected with thousands of fans who wanted a friend and educator. In this much-anticipated cookbook, Pailin brings her signature warmth and impressive technique to Thai food lovers everywhere. She begins by taking readers on a beautifully photographed trip to Thailand to explore the culinary culture and building blocks central to Thai food. With foolproof and easy-to-follow instructions, Pailin breaks down the key ingredients, flavours, equipment, and techniques necessary to master authentic Thai cooking. Then, she shares her must-make recipes for curries, soups, salads, and stir-fries, including entire chapters on vegetarian and vegan dishes, dips and dipping sauces, and sumptuous Thai desserts. With QR codes to video tutorials placed throughout the book, you'll be able to connect with Pailin online, too. Both a definitive resource and an extraordinary exploration of Thai cuisine, *Hot Thai Kitchen* will delight and inspire you in your Thai cooking journey.

The Gym Life Book of Cooking Technique Knopf

A beautiful new edition of one of the most beloved cookbooks of

all time, from “the Queen of Italian Cooking” (Chicago Tribune). A timeless collection of classic Italian recipes—from Basil Bruschetta to the only tomato sauce you’ll ever need (the secret ingredient: butter)—beautifully illustrated and featuring new forewords by Lidia Bastianich and Victor Hazan “If this were the only cookbook you owned, neither you nor those you cooked for would ever get bored.” —Nigella Lawson Marcella Hazan introduced Americans to a whole new world of Italian food. In this, her magnum opus, she gives us a manual for cooks of every level of expertise—from beginners to accomplished professionals. In these pages, home cooks will discover: • Minestrone alla Romagnola • Tortelli Stuffed with Parsley and Ricotta • Risotto with Clams • Squid and Potatoes, Genoa Style • Chicken Cacciatora • Ossobuco in Bianco • Meatballs and Tomatoes • Artichoke Torta • Crisp-Fried Zucchini blossoms • Sunchoke and Spinach Salad • Chestnuts Boiled in Red Wine, Romagna Style • Polenta Shortcake with Raisins, Dried Figs, and Pine Nuts • Zabaglione • And much more This is the go-to Italian cookbook for students, newlyweds, and master chefs, alike. Beautifully illustrated with line drawings throughout, Essentials of Classic Italian Cooking brings together nearly five hundred of the most delicious recipes from the Italian repertoire in one indispensable volume. As the generations of readers who have turned to it over the years know (and as their spattered and worn copies can attest), there is no more passionate and inspiring guide to the cuisine of Italy.

How to Cook Everything (Completely Revised 10th Anniversary Edition) Shambhala Publications

Take your cooking skills to the next level while developing a knockout repertoire of 200 essential, satisfying dishes—from simple meals to dinner-party centerpieces We’ve made improvements to well-loved dishes by incorporating innovative techniques in recipes such as Butter-Basted Rib-Eye Steak and added modern classics such as Vegetable Bibimbap and Olive Oil-Yogurt Bundt Cake. In this book, you’ll find the perfect roast chicken and a killer banana bread but also a Turkish-inspired tomato soup, luscious Chinese braised short ribs, and a set of wholesome grain bowls. A chapter on weeknight dinners offers smart paths to great flavor—from Bucatini with Peas, Kale, and Pancetta that cooks in one pot to a pizza that bakes in a skillet—including plenty of vegetarian options. Other chapters turn up the volume on breakfast and dessert standbys; try the 100 Percent Whole-Wheat Pancakes and Brown Sugar Cookies and you may never go back to the regular versions. We’ll also help you pull off your next—or even your first!—dinner party with recipes guaranteed to impress (and to work), such as Braised Lamb Shanks with Bell Peppers and Harissa, Miso-Marinated Salmon, and Roasted Zucchini and Eggplant Lasagna. Most of us—not just newbies—could stand to bone up on certain culinary basics, and our methods may surprise even more experienced cooks, from seeding fresh chiles (we use a measuring spoon) to hulling strawberries (a plastic straw works well). And that’s just the tip of the iceberg of what these recipes teach. You’ll discover how to “reverse sear” thick pork chops so they turn out juicy all the way through, grind meat in a food processor for the ultimate burger, and shape fresh corn tortillas without a tortilla press or rolling pin. As you progress through this book, you will also gain a deeper understanding of ingredients, better techniques, and the secrets we use in the test kitchen via sidebars called “Think Like a Cook,” which offers insights that can help in your larger culinary life—from picking the perfect avocado to cooking the perfect eggs.

The Art of the Larder Ten Speed Press

Enriched with full-color photographs in honor of its twenty-fifth anniversary, The Silver Palate Cookbook is the beloved classic that brings a new passion for food and entertaining into American homes. Its 350 flawlessly seasoned, stand-out dishes make every occasion special, and its recipes, featuring vibrant, pure ingredients, are a pleasure to cook. Brimming with kitchen wisdom, cooking tips, information about domestic and imported ingredients, menus, quotes, and lore, this timeless book feels as fresh and exciting as the day it was first published. Every reader will fall in love with cooking all over again.

Kitchen Basics 101 Houghton Mifflin

"Claire is a clever cook who writes recipes, which are useful,

affordable and practical (not as easy as it sounds). This is a book filled with recipes which you WILL cook, new ideas and twists on old friends. Bravo Claire, a lovely book in every way." – Anna Jones Most of us buy the same ingredients week in, week out, and cook the same old recipes. Cookery writer Claire Thomson wants to encourage people to ditch the boring chicken stir-fry, the all-too-predictable spag bol and dreary fish pie, and enliven their cooking and eating. Claire takes our 10 favourite supermarket ingredients and reinvents them as modern classics. With sections on chicken, tomatoes, eggs, cheese, minced meat, pasta, potatoes, salad, lemon and chocolate, each chapter covers the basics about that ingredient, then offers recipes using each in ways that will brighten up mealtimes. Claire’s cooking is simple yet imaginative, and her kitchen expertise and knowledge of flavour combinations mean that these dishes will become your new standby meals. This is the new essential cookbook, a modern solution to the eternal question: "What shall I cook tonight?" [The New Basics Cookbook](#) Workman Publishing

An illustrated cooking book with hundreds of recipes.

The Blue Zones Kitchen Phaidon Press

IACP AWARD FINALIST • Reimagine Italian-American cooking, with more than 125 recipes rich with flavor and nostalgia from the celebrated husband-and-wife chef team of Michelin-starred Don Angie in New York City. “Every bit of warmth and hospitality that you feel when you walk into Don Angie pours out of every page of this magical book.”—Michael Symon ONE OF THE BEST COOKBOOKS OF THE YEAR: New York Post, Minneapolis Star Tribune, Food52, Epicurious, Taste of Home The words “red sauce” alone conjure images of an Italian-American table full of antipasti, both hot and cold, whisked off to make room for decadent baked pastas topped with molten cheese, all before a procession of chicken parm or pork chops all pizzaioia—and we haven’t even gotten to dessert. It’s old-school cooking beloved by many and imbued with a deep sense of family. In Italian American, Angie Rito and Scott Tacinelli, the chefs of critically acclaimed Don Angie in New York City’s West Village, reinvigorate the genre with a modern point of view that proudly straddles the line between Italian and American. They present family classics passed down through generations side-by-side with creative spins and riffs inspired by influences both old and new. These comforting dishes feel familiar but are far from expected, including their signature pinwheel lasagna, ribs glazed with orange and Campari, saucy shrimp parm meatballs, and a cheesy, bubbling gratin of broccoli rabe and sharp provolone. Full of family history and recipes that will inspire a new generation, Italian American provides an essential, spirited introduction to an unforgettable way of cooking.

How to Cook Everything: The Basics Knopf

NEW YORK TIMES BEST SELLER • A BON APPÉTIT and EPICURIOUS BEST BOOK OF THE YEAR • The long-awaited new book from the best-selling and beloved author of The Smitten Kitchen Cookbook and Smitten Kitchen Every Day—a collection of essential recipes for meals you’ll want to prepare again and again, from Cozy Chicken and Dumplings to Fettuccine with White Ragú, and from Chocolate Peanut Butter Cup Cookies to Strawberry Summer Stack Cake. Deb Perelman is the author of two best-selling cookbooks; one of the internet’s most successful food bloggers; the creator of a homegrown brand with more than a million Instagram followers; and the self-taught cook with the tiny kitchen who obsessively tests her recipes to make sure that no bowls are wasted and that the results are always worth the effort. Here, in her third book, Smitten Kitchen Keepers: New Classics for Your Forever Files, Perelman gives us 100 recipes (including a few favorites from her site) that aim to make shopping easier, preparation more practical and enjoyable, and food more reliably delicious for the home cook. What’s a keeper? a full-crunch cucumber salad you’ll want to make over and over again for lunch a tomato and corn cobbler that tastes like summer sunshine an epic deep-dish broccoli cheddar quiche that even quiche skeptics love a slow-roasted chicken on a bed of unapologetically schmaltzy croutons a butterscotched apple crisp that will ruin you for all others perfect spaghetti and meatballs, better than ever Deb’s ultimate pound cake, one to redeem all the sleepy ones you’ve eaten over the years These are the fail-safe, satisfying

recipes you’ll rely on for years to come—from Perelman’s forever files to yours.

Your Starter Kitchen America’s Test Kitchen

How to stop worrying and start cooking - Kitchen Basics tells you everything your mother would have told you in the days when we had more time for that sort of thing.

Molly on the Range Hardie Grant Publishing

"You could cook non-stop from this book for, indeed, a year, without ever getting bored! With over 200 recipes, and with an expansive flavour palette, it is a boon for those in a cooking rut." – Nigella Lawson "this book is very timely... and there are so many wantable dishes here... Among the dishes calling me are sausage and fennel focaccia rolls; squash baked with beer, cheese, cream and pretzels; and cherry Bakewell pudding." – Diana Henry, Telegraph "What a beauty... imaginative, appealing recipes grounded in good sense... you can taste the experience, that these are lived recipes." – Rachel Roddy "the one cook book you really need this autumn is this practical work from the ever-inventive Thomson" – Independent "One of my tests of how much I am excited by a new cookbook is how many recipes I feel driven to mark with a Post-It note. With Home Cookery Year I suddenly realised I was Post-It noting nearly every page." – Bee Wilson Home Cookery Year is the new essential kitchen bible, year-round and every day. Claire Thomson writes foolproof, imaginative recipes to please the whole family – as a professional chef and mum of three, she understands what it’s like to whip up tasty, crowd-pleasing dishes in minimal time at the end of a busy working day. Wearing its seasonality lightly, with the emphasis on usefulness and practicality, Home Cookery Year offers mealtime solutions for: midweek emergencies cooking on a budget on a budget and storecupboard recipes salads and light lunches treat yourself (indulgent dishes for special occasions) celebration feasts Every recipe you will ever need is in here, for every occasion, with twists on classics, and super ideas for jaded palates for young and old alike.

Home Cookery Year W. W. Norton & Company

JAMES BEARD AWARD WINNER • PUBLISHERS WEEKLY BESTSELLER • GOOP COOKBOOK CLUB PICK • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New Yorker • Food52 • Library Journal A modern approach to mastering the art of

cooking at home from the food editor at large at Bon Appétit, with more than 70 innately flexible recipes. The indispensable recipes and streamlined cooking techniques in Where Cooking Begins are an open invitation to dive into Carla Lalli Music’s laid-back cooking style. The food editor at large at Bon Appétit, her intuitive recipes are inspired by the meals she makes at home for her family and friends and the joy she takes in feeding them. Here, too, is her guide to the six essential cooking methods that will show you how to make everything without over-complicating anything—and every recipe includes suggestions for swaps and substitutions, so you’ll never feel stuck or stymied. Where Cooking Begins is also the first recent cookbook to connect the way we shop to the way we cook. Music’s modern approach—pick up your fresh ingredients a few times a week, and fill your pantry with staples bought online—will make you want to click on a burner and slide out a cutting board the minute you get home. The no-fail techniques, textured recipes, and strategies in Where Cooking Begins will make you a great cook. Praise for Where Cooking Begins “An ideal tool kit to transform a timid cook into an adventurous and confident improviser.”—Helen Rosner, The New Yorker “[Carla Lalli Music] is like everyone’s favorite aunt, the one who shows up and makes surprising things happen. Her superpower is that she believes in you as a cook. . . . Where Cooking Begins is her 250-page argument that you should believe in yourself, too.”—Julia Moskin, The New York Times “Carla Lalli Music knows how to help with ingredients, strategy and technique, but most important of all, she understands how to help you become confident as a cook.”—Nigella Lawson “A gorgeous new cookbook from Bon Appétit’s former food director Carla Lalli Music, Where Cooking Begins presents a beautiful guide to truly modern cooking. Laid back and built to share, these simple but sophisticated recipes are the kind you accidentally memorize and learn to live by.”—The Chalkboard “If you loved Salt, Fat, Acid, Heat, this is the next book for you.”—PureWow