



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*

Users Review

From reader reviews:

Nancy Jackson:

The book Ratio: The Simple Codes Behind the Craft of Everyday Cooking can give more knowledge and information about everything you want. Why then must we leave a very important thing like a book Ratio: The Simple Codes Behind the Craft of Everyday Cooking? Some of you have a different opinion about publication. But one aim in which book can give many information for us. It is absolutely suitable. Right now, try to closer with the book. Knowledge or data that you take for that, it is possible to give for each other; you may share all of these. Book Ratio: The Simple Codes Behind the Craft of Everyday Cooking has simple shape nevertheless, you know: it has great and big function for you. You can seem the enormous world by open and read a e-book. So it is very wonderful.

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People live in this new day time of lifestyle always try and and must have the spare time or they will get wide range of stress from both everyday life and work. So , if we ask do people have time, we will say absolutely yes. People is human not just a robot. Then we question again, what kind of activity do you possess when the spare time coming to you of course your answer will probably unlimited right. Then do you ever try this one, reading books. It can be your alternative in spending your spare time, often the book you have read will be Ratio: The Simple Codes Behind the Craft of Everyday Cooking.

Irene Gonzales:

Ratio: The Simple Codes Behind the Craft of Everyday Cooking can be one of your beginning books that are good idea. Many of us recommend that straight away because this guide has good vocabulary that could increase your knowledge in vocabulary, easy to understand, bit entertaining but nevertheless delivering the information. The article author giving his/her effort that will put every word into pleasure arrangement in writing Ratio: The Simple Codes Behind the Craft of Everyday Cooking yet doesn't forget the main stage, giving the reader the hottest as well as based confirm resource data that maybe you can be certainly one of it. This great information can drawn you into brand new stage of crucial pondering.

Gerald Allen:

The book untitled Ratio: The Simple Codes Behind the Craft of Everyday Cooking contain a lot of information on the item. The writer explains her idea with easy approach. The language is very simple to implement all the people, so do definitely not worry, you can easy to read the item. The book was compiled by famous author. The author will bring you in the new era of literary works. It is possible to read this book because you can read more your smart phone, or program, so you can read the book throughout anywhere and anytime. If you want to buy the e-book, you can start their official web-site and order it. Have a nice learn.

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