

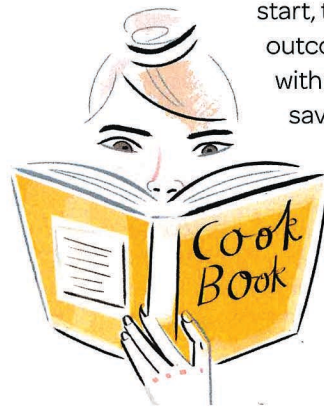
# fine Cooking

22 TIPS to make you a  
more confident cook, p. 78

## Think Like a Chef

### READ THE ENTIRE RECIPE FROM START TO FINISH

before you start cooking, and then  
TAKE EXTRA TIME AT THE  
BEGINNING to chop vegetables  
correctly and measure spices (this is  
called *mise en place*). The more  
organized you are before you  
start, the better your  
outcome will be, often  
with less stress and  
saved time in the  
long run.



—Daniel Holzman,  
*The Meatball Shop,*  
New York City

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