

Introducing “How To Cook In A Jiffy” —
The Easiest Cookbook On Earth From
The Author Of The Hugely Popular
Website www.cookinginajiffy.com

Never boiled an egg before but want to learn the magic art of cooking? Then don't leave home without this Survival Cookbook. Be it healthy college cooking, or cooking for a single person or even outdoor cooking---this book helps you survive all situations by teaching you how to cook literally in a jiffy.

Think College

- You have an offer from your dream college;
- You do have accommodation in a nearby dorm, hostel, hall of residence, apartment.....
- You think you can survive on take

always but realize that many a times you have to be on your own;

- You know you can save some money and have healthier stuff if you could rustle up something yourself;
- The problem: you don't know how to even boil an egg;
- Then you are like me and this book is for YOU.

Think Job

- You've your dream job offer from your favourite firm;
- Problem: you have to relocate to a new town;
- You've to live in an apartment all by yourself;
- Horror of horrors, your apartment has a kitchen that you don't know what to do with it;
- And this being a peaceful, residential area, the nearest restaurant is some

five miles away;

- Then you are like me and this book is for YOU.

Think Outdoors

- You love the mountains and the rugged outdoors;
- You have friends who share your passion;
- Your friends love to carry some fresh home-made sandwiches and salads;
- They can also whiff up a mean omelette on the camp fire if need be;
- While you don't even know how to break an egg properly;
- Then you are like me and this book is for YOU.

Think Partnerships

- You and your partner love to eat out but the expenses incurred sometimes bother you a little;
- You wonder if you could have fresher

and healthier stuff in your home but don't know where to start;

- You wish someone could tell you how to equip your kitchen to aid some very basic cooking chores;
- But you are scared of asking “stupid” questions;
- Then you are like me and this book is for YOU.

This Book is Unique because:

- It is based on the author's first-hand experience of bumbling about, as he says, in the “wonderlands of cooking” in London where he was pursuing a Law degree for four years;
- This is for the absolute newbie;
 - Where this book scores over other “How To” cookbooks is in the manner in which it treats no question as “too stupid”.
 - Its next USP is its very logical and

structured approach in which it follows a step by step “graduation” process.

- You start with some very basic cooking techniques such as how to break, poach, fry, boil (and peel) an egg, learn how to handle chicken, vegetables and fish and then “graduate” to making such “complicated” recipes as cheese omelette, vegetables au gratin, baked chicken or French Onion Soup.
- Most uniquely, the book teaches you the concept of “sequencing and parallel processing” in cooking that should enable busy people to create a 3-4 course meal in less than 30 minutes.
- Don’t believe me---then just glance through its Table of Contents or a

sample FREE lesson on the author's website.

Convinced.....

- That this book is exactly what the Doctor ordered;
- Or, that you're NOT such a newbie after all, but your nephew or niece who has just gone to college or starting to work, should benefit from such a book;
- Then scroll up to **Add to Cart** a copy of this easiest cookbook on earth, at the honest to goodness prices that only a fellow traveler on this complicated road of cooking can offer.

Recommends Amazon.com reviewer B. Farrell *"This is a good informative book for someone starting out in the adventure of cooking. This would make a great gift for a young bride just starting out with her new*

duties of cooking or a single person getting out on their own.”