

FEAST

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TODAY.

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How to cook



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LEARN HOW TO COOK A FULL FEAST:

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Lesson 2: Ninja Kitchen Knife Skills

Doesn't matter what kind of knife you have. The technique is the same.

This is how you hold a knife:



THE FEASTERS

Cindy Jung

Evan Hamilton

I still suck at poaching eggs. How do you make them non-rummy-looking?

Source: [Carmen](#) - [follow her](#) - [Share](#) - Wednesday at 10:03pm

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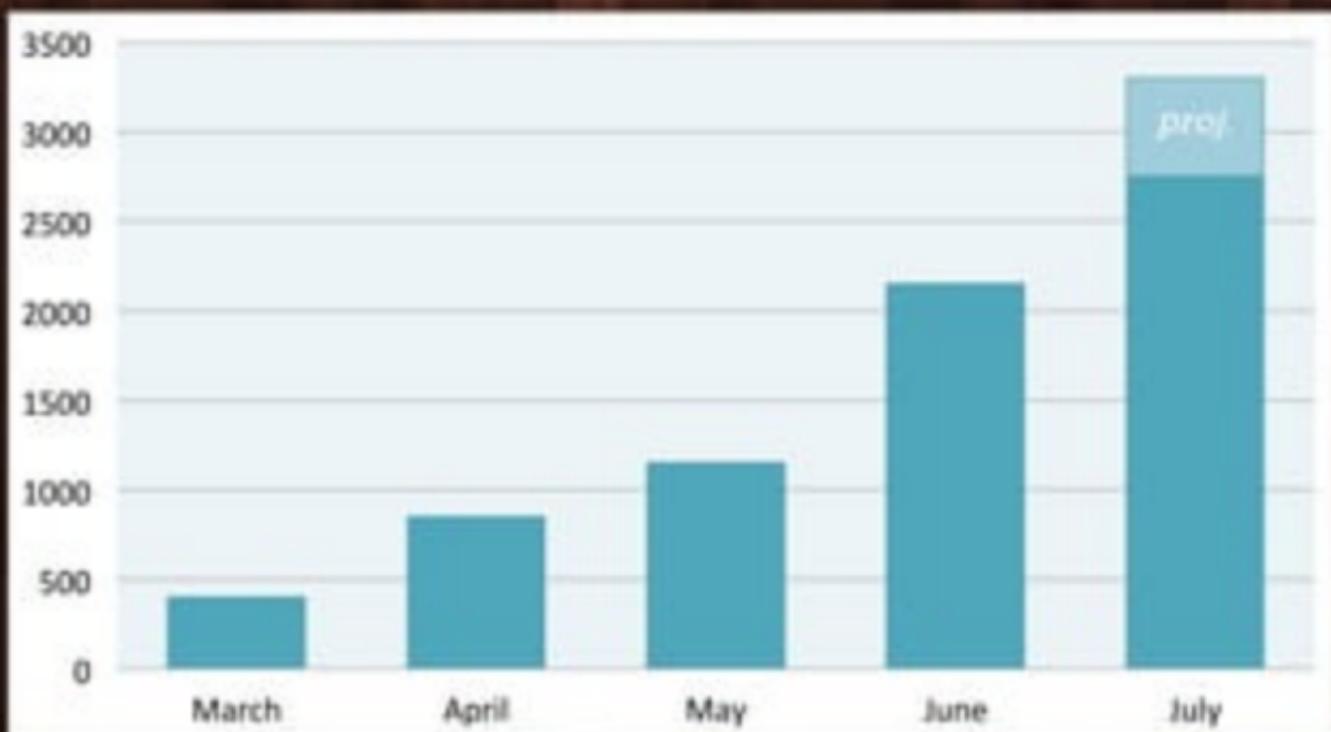
👍 Seen by 25

An extra minute or two
to get better? I'm
not sure a thermomater
measuring so I can find out

ing enough acid to the
n of vinegar to stir
the water to boil or when
the pan.

and for 3.5 mins... but

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Fermentation



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Fire Roasting



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Indoor Grilling



FREE!

Indian Cooking



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Paleo Noodles!



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Seafood Stock
from Scratch

Enroll \$ 15

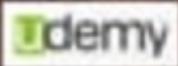
Roasting a
Whole Chicken

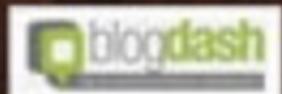
Enroll \$ 12

Searing the
Perfect Steak

Enroll \$ 12

David Spinks, CEO

Zaarly LE  SeatGeek

 THE COMMUNITY MANAGER



Nadia Eghbal, COO

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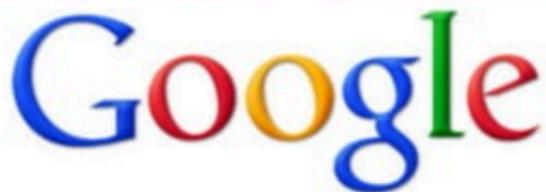








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This is how you hold a knife:



THE FEASTERS



Cindy Joung



Jessica

The Mid
trip - v
contin
stay ov
should
desire)

Unlike ·

Yo

Vi



Evan Hamilton

I still suck at poaching eggs. How do you make them non-runny-looking?

Unlike · Comment · Unfollow Post · Share · Wednesday at 10:31pm

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Seen by 29

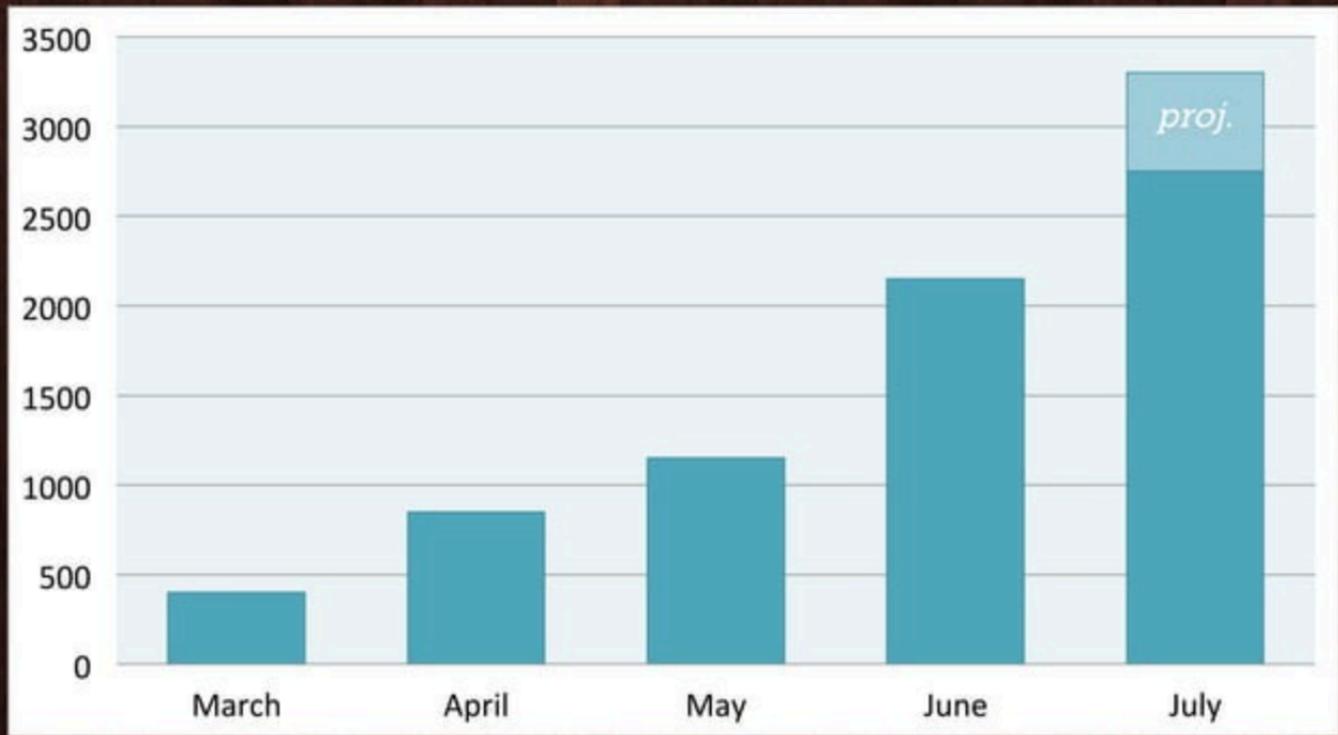
An extra minute or two
d to go hotter? I'm
on't have a thermometer
brewing so I can find out

ng enough acid to the
n of vinegar to your
the water to boil or even
the pan.

beat for 3.5 mins.. but



SIGNUPS





Fermentation



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Fire Roasting



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Indoor Grilling



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Indian Cooking



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Paleo Noodles!



Enroll \$ 5

Seafood Stock from Scratch



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Roasting a Whole Chicken



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Searing the Perfect Steak



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\$7.4 BILLION

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David Spinks, CEO

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