Cooking by Ms. Shubitz

After years of living in cities where I could easily go out to dinner or order take-out, I moved to a Harrisburg suburb in 2009. No longer could I rely on Whole Foods (There wasn't one for 75+ miles!) for prepared dinners. Unless I wanted to order-in pizza every night, I knew I'd have to start cooking.

It's not like I didn't know how to cook. I just hadn't had the time to cook much when I was a classroom teacher. Therefore, in order to get learn how to cook, I had to watch other people do it. Good thing we had the Food Network on cable. I spent hours watching the Food Network the first year we lived in Pennsylvania. If I found a recipe on a show that looked good, I tried it out. Sometimes the recipes tasted as delicious as the TV hosts claimed they were and other times they were a flop.

In addition to finding good recipes on the Food Network, I also learned cooking techniques from the on-air talent. For instance, Ina Garten (aka: the Barefoot Contessa) taught me how to make a chiffonade of basil! I learned how to grill by watching Bobby Flay use the barbeque.

I'm always on the lookout for a new dish that will taste great. I have subscribed to magazines like Cooking Light and websites like America's Test Kitchen. I regularly peruse Pinterest and cooking blogs, like Smitten Kitchen, for new recipe ideas. I'm always trying out something new and hoping that it will become worthy of my recipe binders!

Along the way, I've had cooking accidents. I've haphazardly tossed the pasta too forcefully and splattered scalding water on my hands. Similarly, my bare arm once got burned on a 425-degree oven rack. Usually the accidents I have result from taking shortcuts or from not having read a recipe through fully.

Anyone who is interested in cooking needs to read cookbooks, cooking blogs, and/or food magazines. The more the better! It also helps to start like I did, by watching cooking shows, if you don't have someone to teach you how to cook. Finally, trial and error is the best way to learn how to cook. Sometimes a recipe will be an epic failure, but as long as you learn from your mistakes, you will be successful in the future.