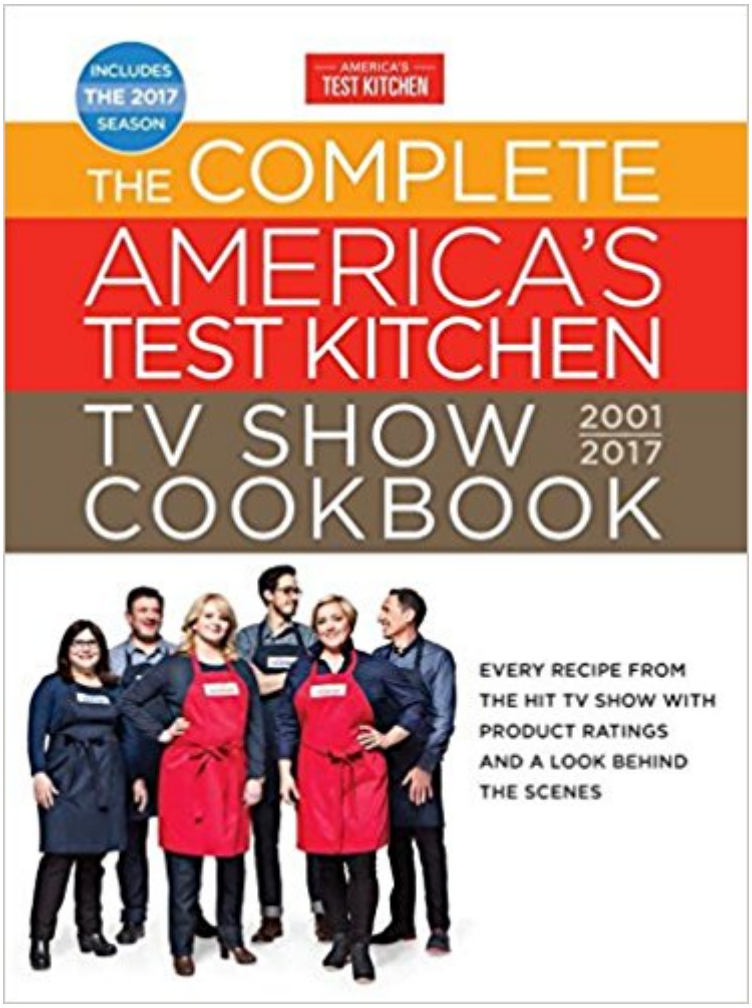
Ebook Directory
the best source of ebook

The book was found

The Complete America's Test Kitchen TV Show Cookbook 2001-2017: Every Recipe From The Hit TV Show With Product Ratings And A Look Behind The Scenes




PDF
Adobe
DOWNLOAD EBOOK

Synopsis

The all-in-one companion to the hit TV show includes all 17 seasons of extensively tested recipes, ratings, and discoveries! Delve inside to find more than 1,100 foolproof recipes, techniques, tips and tricks from our test kitchen experts to become the cook that your friends and family rave about. We'll also share our recommendations for ingredients and equipment from our testing process to save you time! Plus, learn what happens in the test kitchen before the cameras start rolling, what's really involved in our recipe development process, and what lengths we'll go to in order to produce a "best" recipe. All your favorites are here -- from Coq au Riesling and Tuscan-Style Beef Stew to Whole-Wheat Pancakes, Foolproof New York Cheesecake, and Cherry Clafouti. With this newly revised and updated edition, you'll have 17 years of great cooking and expertise from America's most-trusted test kitchen.

Book Information

Hardcover: 1032 pages
Publisher: America's Test Kitchen (October 4, 2016)
Language: English
ISBN-10: 194035269X
ISBN-13: 978-1940352695
Product Dimensions: 8.6 x 2 x 11.2 inches
Shipping Weight: 6.8 pounds (View shipping rates and policies)
Average Customer Review: 4.7 out of 5 stars 275 customer reviews
Best Sellers Rank: #3,724 in Books (See Top 100 in Books) #3 inÃ Â Books > Humor & Entertainment > Television > Shows #4 inÃ Â Books > Cookbooks, Food & Wine > Regional & International > International #21 inÃ Â Books > Cookbooks, Food & Wine > Celebrities & TV Shows

Customer Reviews

Ã¢â ¬Å“A TV cooking show for people who actually cook.Ã¢â ¬Â• Ã¢â ¬â œUSA Today

AmericaÃ¢â ¬â„¢s Test Kitchen is well-known for its top-rated television shows with more than 4 million weekly public television viewers, bestselling cookbooks, magazines, websites, and cooking school. The highly reputable and recognizable brands of AmericaÃ¢â ¬â„¢s Test Kitchen, CookÃ¢â ¬â„¢s Illustrated, and CookÃ¢â ¬â„¢s Country are the work of over 60 passionate chefs based in Boston, Massachusetts, who put ingredients, cookware, equipment, and recipes through

objective, rigorous testing to identify the very best. Discover, learn, and expand your cooking repertoire with Julia Collin Davison, Bridget Lancaster, Jack Bishop, Dan Souza,Ã Â LisaÃ Â McManus, Tucker Shaw, Bryan Roof, and our fabulous team of test cooks!

If you are a fan of the show, you will absolutely love this book! ItÃƒÂ¢Ã â ¬Ã â„¢s a huge volume, about the size of a large dictionary.Pictured below:1) Contents2-3) 2001-2015 occupy the majority of the book. The recipes all include the header ÃƒÂ¢Ã â ¬Ã Å“Why this recipe worksÃƒÂ¢Ã â ¬Ã Â•, and a photo of the finished product. Some have a few process photos added, but not many. My paella.4) 2016-2017 are their own chapters. The recipes include the ÃƒÂ¢Ã â ¬Ã Å“Why this recipe worksÃƒÂ¢Ã â ¬Ã Â•, but no photos of the finished product. That's the only thing I was disappointed with.5-6) Charlotte Russe. I made this for Valentine's last year with some lobster mac.7) ThereÃƒÂ¢Ã â ¬Ã â„¢s a shopping guide with 30 pages dedicated to equipment, and 24 to ingredients. I checked a few that I had strong opinions on ÃƒÂ¢Ã â ¬Ã â œ flour, Dijon, canned tomatoes, cinnamon, BBQ sauce, olive oil ÃƒÂ¢Ã â ¬Ã â œ and was in total agreement with their choices, so IÃƒÂ¢Ã â ¬Ã â„¢ll have added confidence consulting that section as needed.8) Beef Stir Fry with Bell Peppers and Black Pepper Sauce from episode 17 of 2017. Fantastic. Tender with a silky mouth feel.9) Episode 14 of 2017 with Grilled Shrimp and Vegetable Kebabs and Persian-Style Rice with Golden Crust (Chelow). Amazing dinner!10) Episode 18 of 2017 with Tuscan-Style Roast Pork with Garlic and Rosemary (Arista) and Farro Salad with Asparagus, Sugar Snap Peas, and Tomatoes. Delicious! The house smells amazing!11) Episode 20 of 2017. Ultimate Shrimp Scampi. Fabulous and fast.12) Episode 7 of 2017. Crisp Roast Butterflied (Spatchcock) Chicken with Rosemary and Garlic. I think the spatchcocked chicken looks sassy with its wings on its hips! ÃƒÂ Ã Å¸Ã ËœÃ â Delicious and easy peasy!13) Apple Tart. This was their homage to everyone's heroine, Julia Child. The chicken's out of Mastering the Art of French Cooking.14) Creamless Creamy Tomato Soup - p10 and Grown-up Grilled Cheese Sandwiches with Cheddar and Shallot - p259. The tomato soup was really good, but that cheese sandwich was awesome! Cheddar, brie, and wine get blitzed in the food processor to form a paste, and then minced shallots get stirred in. Fantastic stuff. I'm going to try increasing the wine ratio just slightly to make a lovely cheese spread for crackers.I've noticed that some of the 2017 dishes were in the 2016 issues of Cook's Illustrated. I'm really happy about that because I keep an issue of CI in my car to read like fiction if I have to wait somewhere, but I never cook from magazines.I can't wait to try the rest!

I’ve just received my copy, have read it cover-to-cover, and I love this book. I’m 70 years old, cooking is my passion, and I either own or have read hundreds and hundreds (thank you, public library) of cookbooks Among those are many classic reference cookbooks (Joy of Cooking, Gourmet, Bon Appetit), but this one beats them all in terms of size (1,062 pages), clarity (every single recipe comes with an explanation of how ATK tested various alternatives and why they came to this specific recipe), and comprehensiveness in terms of cuisines. Some chapter titles are clever ("Let’s Do Takeout"), and follow through with such classics as Pad Thai. Others are, of course, the expected chicken, turkey, pork, etc. But also French, Italian, and Tex-Mex. Almost all recipes come with color photos of the completed dish. The "behind the scenes" copy consists of a few black and white photos scattered throughout. However, there are 30 pages listing equipment "favorites" (not full reviews) with my estimated average of 7 items per page--an invaluable reference, IMO. Also, there are 24 pages listing ingredient "favorites" with my estimated average 8 items per page. I was pleasantly surprised that the book includes so many equipment and ingredient recommendations. Finally, I’ve subscribed off and on to Cook’s Illustrated, Cook’s Country, have subscribed to their website, and have watched their TV shows for many years. They really mean it when they say, "we make all the mistakes so that you don’t have to," and I have found their recipes invaluable over the years. I put a lot of Post-Its on the pages on my book for recipes that I want to try. Finally, for anyone who wants to improve their cooking skills, simply wants to dabble in, for example, "take-out" cuisine, OR needs more recipes for weeknight cooking, I highly recommend this book. Find a dish that interests you and then follow the step-by-step instructions you need to make your dish a success.

This is a very complete book of recipes and a handy reference for things you saw on the show. A couple of complaints. It is very heavy. Recipes are organized by the season in which they appeared. That makes it more difficult to see all recipes in a category of ingredients, say for example, all chicken recipes. Also note that some recipes, such as zucchini bread, have changed since they were published in the family cookbook so you may not find the exact version you are looking for.

Every single recipe I’ve tried in here has come out perfectly. I’d recommend this to anyone.

i get hungry when i read this, and i trust their reviews of products. My only wish would be for more pictures. I have the digital version and I wish there was some interaction with with it, such as creating a shopping list. I don’t think navigating a digital book is as easy as a traditional book, but i

find them easier to store and take up less space.

I love this book and will buy another for my youngest granddaughter, I watch the show weekly and checked and they had the book at the same price-delicious recipes, great for novice or longtime cook. Excellent advice, pictures and instructions- arrived quickly and well packaged

will the real foodie bible please stand up!must have, for so many reasons.

I love to thumb through cookbooks looking for new recipes to try. This cookbook is really interesting to look at because of the notes they have made about the recipes. I've bought this cookbook to give as a gift more than once.

Download to continue reading...

The Complete America's Test Kitchen TV Show Cookbook 2001-2017: Every Recipe from the Hit TV Show with Product Ratings and a Look Behind the Scenes The Complete America's Test Kitchen TV Show Cookbook 2001-2016: Every Recipe from the Hit TV Show with Product Ratings and a Look Behind the Scenes The Complete America's Test Kitchen TV Show Cookbook 2001-2018: Every Recipe From The Hit TV Show With Product Ratings and a Look Behind the Scenes The Complete Cook's Country TV Show Cookbook : Every Recipe, Every Ingredient Testing, Every Equipment Rating from All 9 Seasons Chicken Pot Pie Recipe : 50 Delicious of Chicken Pot Pie Cookbook (Chicken Pot Pie Recipe, Chicken Pot Pie Recipe Book,Chicken Pot Pie Cookbook) (Karen Gant Recipes Cookbook No.4) Wicked: The Grimmerie, a Behind-the-Scenes Look at the Hit Broadway Musical The America's Test Kitchen Healthy Family Cookbook: A New, Healthier Way to Cook Everything from America's Most Trusted Test Kitchen The Complete Cook's Country TV Show Cookbook 10th Anniversary Edition: Every Recipe and Every Review From All Ten Seasons Agile Product Management: Product Owner: 27 Tips To Manage Your Product And Work With Scrum Teams (scrum, scrum master, agile development, agile software development) CAKE COOKBOOK: The Top 100 Cake Recipes: cake recipes, cake cookbook, cake, cake recipe, cake recipe book, delicious cake recipes (cake recipes, cake ... cake recipe book, delicious cake recipes) A DIAMOND IN THE DESERT: Behind the Scenes in the World's Richest City: Behind the Scenes in the World's Richest City Mr. Food Test Kitchen Wheel of FortuneÃ Â® Collectible Cookbook: More Than 160 Quick & Easy Recipes, Behind-the-Scenes Photos, Fun Facts, and So Much More Air Fryer Cookbook: 450 Amazingly Healthy & Delicious Air Fryer Recipes. (With Nutrition Facts of Each & Every Recipe) (Air fryer Cookbook, Air fryer Recipes, Air fryer Recipe

Book) The Inside Story of the State Quarters: A Behind-The-Scenes Look at America's Favorite New Coins (Official Whitman Guidebooks) Ninja Recipe Book: Quick, Easy And Delicious Ninja Smoothies For Your Ninja Professional Blender (Ninja Bullet Recipe Book, Ninja Blender Recipe Book, ... and Smoothies for Weight Loss Book 1) Easy Asian Cookbook Box Set: Easy Korean Cookbook, Easy Filipino Cookbook, Easy Thai Cookbook, Easy Indonesian Cookbook, Easy Vietnamese Cookbook (Korean ... Recipes, Asian Recipes, Asian Cookbook 1) Welcome to Filipino Food World: Unlock EVERY Secret of Cooking Through 500 AMAZING Filipino Recipes (Filipino Cookbook, Filipino Recipe Book, Philippine Cookbook) (Unlock Cooking, Cookbook [#27]) Meal Prep: Best Clean Eating Recipe Cookbook to Lose Weight and Feel Great (Meal Prep Cookbook, Meal Prep Recipe Book, Meal Planning, Meal Plan 1) African: African Recipes - The Very Best African Cookbook (African recipes, African cookbook, African cook book, African recipe, African recipe book) German: German Recipes - The Very Best German Cookbook (German recipes, German cookbook, German cook book, German recipe, German recipe book)

Contact Us

DMCA

Privacy

FAQ & Help