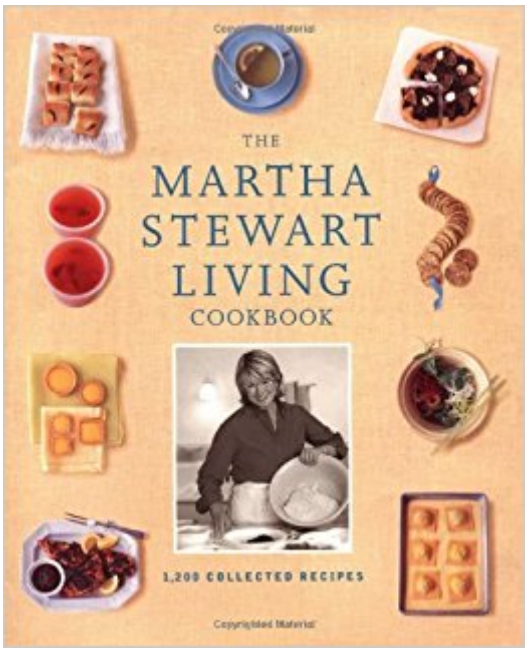
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The Martha Stewart Living Cookbook



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Synopsis

Ten years ago, Martha Stewart made cooking a primary focus of her bold new magazine, Martha Stewart Living. Over the decade, each issue has been a treasure of culinary information and inspiration, bringing the pleasures of cooking and entertaining--in impeccable style--to millions of devoted readers, from novice cooks to professional caterers.At last all of Martha’s favorite magazine recipes have been gathered in a single volume. The Martha Stewart Cookbook is a compendium of the best of the best from the food pages of every issue. But more than a mere collection, this specially designed volume is a major step in Martha’s mission to keep home cooking traditions alive. The Martha Stewart Cookbook is filled with recipes--1200 in all--for every kind of cook and every occasion. Some recipes invite you to stretch your cooking knowledge and expertise while others provide inspiration--and instruction--for what to have for dinner.Organized, in trademark style, for maximum practicality and ease of use, this major general-purpose cookbook features nineteen classically arranged chapters, from Basics, Breakfast, and Hors d:Oeuvres to Meat, Poultry, Fish and Shellfish and Desserts. In between there are Salads, Soups, Vegetables and whole chapters devoted to Vegetarian Main Courses and Potatoes. Throughout, there are basic classes--cooking 101s--for making food that should be in every cook’s repertoire: macaroni and cheese, omelets, roast turkey, fried chicken and mashed potatoes. Specialty dishes are here, too, whether the occasion calls for a casual cocktail party, dinner with the in-laws, or a sit down luncheon for a bride-to-be. Cooking tips and techniques, pantry and equipment glossaries plus a guide to finding unusual ingredients make the kitchen tested recipes accessible to home cooks everywhere. An ideal reference, The Martha Stewart Cookbook belongs on every kitchen counter in America. Martha Stewart is the author of thirteen best-selling original books on food, entertaining, gardening, and home restoration, is the chairman and chief executive officer of Martha Stewart Living Omnimedia. She lives in Connecticut, Maine, and on Long Island.

Book Information

Hardcover: 640 pages
Publisher: Clarkson Potter (October 10, 2000)
Language: English
ISBN-10: 0609607502
ISBN-13: 978-0609607503
Product Dimensions: 7.7 x 1.8 x 9.4 inches
Shipping Weight: 3.4 pounds

Average Customer Review: 3.9 out of 5 stars 42 customer reviews

Best Sellers Rank: #589,363 in Books (See Top 100 in Books) #106 inÃ Â Books > Cookbooks, Food & Wine > Entertaining & Holidays > Tablesetting #812 inÃ Â Books > Reference > Encyclopedias & Subject Guides > Cooking #1117 inÃ Â Books > Cookbooks, Food & Wine > Cooking Education & Reference > Reference

Customer Reviews

Avowed Martha Stewart fans--and the rest of us, too--have cause to applaud. The Martha Stewart Living Cookbook, which marks the 10th anniversary of the magazine from which the book takes its name and 1,200 recipes, is a winner. A wide-ranging trove, it tackles with equal aplomb the basics--from fried chicken to apple pie--and "newer" dishes such as Roasted Eggplant and Red Pepper Soup, Veal Stew with Shallots and Wild Mushrooms, and Pistachio Gelato. Both daily cookbook and stylish culinary guide, Living should prove useful to cooks facing the what-should-we-have-for-dinner dilemma and those seeking delicious dishes for entertaining. The book’s 19 chapters cover every dish type. Ranging from hors d’oeuvres to desserts (there are three chapters on sweets, plus candy-making formulas), and including sections devoted to vegetarian main courses, salsas, sauces, and dips, Living’s world-spanning dishes are imaginatively conceived and meticulously presented. A few standouts among many include Pappardelle with Osso Buco Sauce, Chunky Vegetable Potpie, and Ginger Pecan Cake. Also at hand are comprehensive ingredient and equipment glossaries; cooking tips and techniques; "101" recipes (basic formulas such as Omelet 101); extensive lists of food and equipment sources; and 32 pages of color photos. Like its parent publication, the book strikes just the right chord for those who want to cook along with Martha. --Arthur Boehm

This one celebrates the tenth anniversary of Martha Stewart Living magazine with a collection of 1,500 recipes. Bonnie SmothersCopyright Ã Â© American Library Association. All rights reserved

She has done it again! Martha Stewart has produced yet another great encyclopedic cookbook that makes you wonder how you have lived without it and called yourself a cook. The thing I love about her books is that the information has been researched, tried and tested and you can rely on the recipes. In addition, the way her recipes are written, if you wish to substitute an item, the choices are pretty clear as she has chosen items that compliment each other (pairing) and you can use the same philosophy when making a substitution (just pair the items and replace them with another

paired item). Not that substitutions are necessary, but if you did wish to do so, it is very easy to do. There are pictures in the book, not scattered, but in a central location on shared pages with just enough to satisfy those desiring the pictures and pleasing to those who find them a distraction to creativity. Either way, it’s a winner...again!

OK...I’m not a big fan of Martha, every time I see her on TV I can’t help but wonder where the "creativity" comes from...she seems so bland. What I like about the cookbook are some of the "101" recipes, for basics with zip. The meatloaf is amazing, and my mashed potatoes are crowd pleasers. What I don’t like is that there is no estimate on prep time, whether this is something good to freeze, and what would be good to serve with it, etc. So in a sense, a little outdated in presentation.

Found this book to be a nice well rounded compilation of the Martha Stewart recipe collection. I have several other publications by Martha Stewart’s. However, found many of the recipes included here are no doubt duplications that are also in her other books published at an earlier date. At the end of the day, it makes a nice gift or a welcome addition to any kitchen library.

I know this is an old book, but I have not yet tried a receipt by Martha that I didn’t like

Wasn’t sure what to expect I got this In the mail today It is a very thick Book with ton’s of recipe’s In it This is a great Book If you are a fan of martha This Book is for you ..

This is a good cookbook to add to your collection. It is especially good for anyone that likes Martha Stewart and her beautiful cookbooks.

Good and diverse recipes but lacking color and photographs in later cookbooks created by Martha.

I was quite excited to see this new cookbook. As I paged through all 592 pages, I was pleased to see a recipe for "Moroccan Preserved Lemons," "Tzatziki," (a cucumber sauce), "Pistachio-Honey Torrone," and "French Almond Nougat." Those are not recipes you will find just anywhere. Many collectors will enjoy this cookbook for the tantalizing tidbits of information in the headnotes alone.The beauty of this cookbook is that it takes basic foods like "Macaroni and Cheese" and gives them a more gourmet taste. This can be a great inspiration to cooks who need some new ideas. The recipe titles of "Tarragon Limeade" and "Orange Pekoe Lemonade" had my full attention. I want

to know how these recipes taste, the titles are so tantalizing.This cookbook begins with page after page of food photographs to show you what some of the recipes will look like. The "Fresh Apricot Almond Tart" picture looks like the perfect summer dessert, the "Coconut Layer Cake" has me running to the kitchen to see if I still had a bag of coconut in the freezer. When you see the picture of the Caramel Bourbon Vanilla Sauce, you will long for a warm apple crumble to drizzle it over.Martha has divided her book into logical chapters. You start with a few pages on Basic Kitchen Helps and then dive right into Hor D'Oeuvres, Breakfast, Breads, Soups, Salads, Vegetables, Potatoes, Pasta, Rice and Grains, Meat, Poultry, Fish and Shellfish, Vegetarian Main Courses, Desserts, Pies and Tarts, Cookies and Candy, Drinks and finally, Salsas, Sauces, Dips and More.In some of the recipes, Martha uses ingredients, which may not be familiar, however...just like in her magazine, she does not leave you stranded. The last section of the book includes a Sources Section.If you ever think a negative review won't sell a book, let me tell you, I bought this book because of a negative review. Yes, it is true. Sometimes that will sell a book even faster. Well, one of my fellow reviewers complained about the Macaroni and Cheese recipe being bland. So, being a investigator at heart, I had to know if it was true. After trying the recipe, I have a few theories about Martha's Recipes and the philosophy, which she perhaps might use in creating them.After receiving this book I did see that the type was a bit smaller, but it is not smaller than most cookbooks out there. I prefer a 15-point size myself, but hardly any cookbooks cater to my desire for a larger print, so I am going to publish one myself! What I did love was the nice bold headings on the recipes, the little hints and tips and "did you know" blocks of information sprinkled throughout the pages.When I read that someone did not like the Macaroni and Cheese 101 recipe, I had to try it. Then I read: "This is quite possibly the most popular recipe we have ever created." page 244. Wow, now I really had to try it. So, we headed off to the store to pick up 18 ounces of sharp white cheddar cheese and 5 ounces of Pecorino Romano cheese. Most macaroni and cheese recipes are better with sharp cheeses.As I was making the recipe, I noticed a chef like quality to her cooking, but her directions needed a revamp. Not only should you start boiling the water before you start the cheese sauce, the noodles should be cooking during the other preparation steps. The recipe parts should also be divided. Had there been a heading "Topping" and "Cheese Sauce" that would have been nice. I also didn't like having the butter and cheese divided in the instructions but not in the actual ingredient listing.When making the dish, I could feel that something might be amiss in the cheese sauce, there was way too much milk for the flour and butter. 1 cup milk to 2 tablespoons flour and 2 tablespoons butter is more traditional for a cheese sauce. Martha's recipe calls for 8 tablespoons flour to 6 tablespoons unsalted butter and 5 1/2 cups milk. That leaves the sauce in a rather soupy state as

most recipes would only call for 4 cups milk. Then she recommended that the noodles be cooked strangely. It is hard to cook them the way she did, so I just cooked them until they were done. That must be the key...to undercook them so they absorb more of the sauce. The instructions read: "Cook the macaroni until the outside of the pasta is cooked and the inside is underdone, 2 to 3 minutes." page 244.What I DID LOVE about the final result...was the topping. The cheese and bread cubes in butter was SO tasty. It was quite a lot better than just dried breadcrumbs. What did I serve it with? Lemon Pepper chicken that I found at my local store. Very tasty! They fried up fast and then you could add a green veggie if you wanted.Well, I will continue to test more recipes. I found the Mac recipe good when I sprinkled it with freshly ground black Tellicherry peppercorns and then sprinkled it with Fleur de Sel. Now, those two things can make anything a bit better! Yes, it was more bland, but I think Martha expects you to season it to taste. The nutmeg flavor was quite good. The sauce was not as creamy, but I think if you undercooked the noodles, it would solve all problems.I recommend this book to cooks who want some new inspiration in the kitchen. For those who are just starting to cook, you will enjoy many of the recipes, but remember to season them to taste. There is also a good reason Martha might say something, so even if it seems to go against what you are used to, try the new instructions and I bet the recipe will work.~The Rebecca Review

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