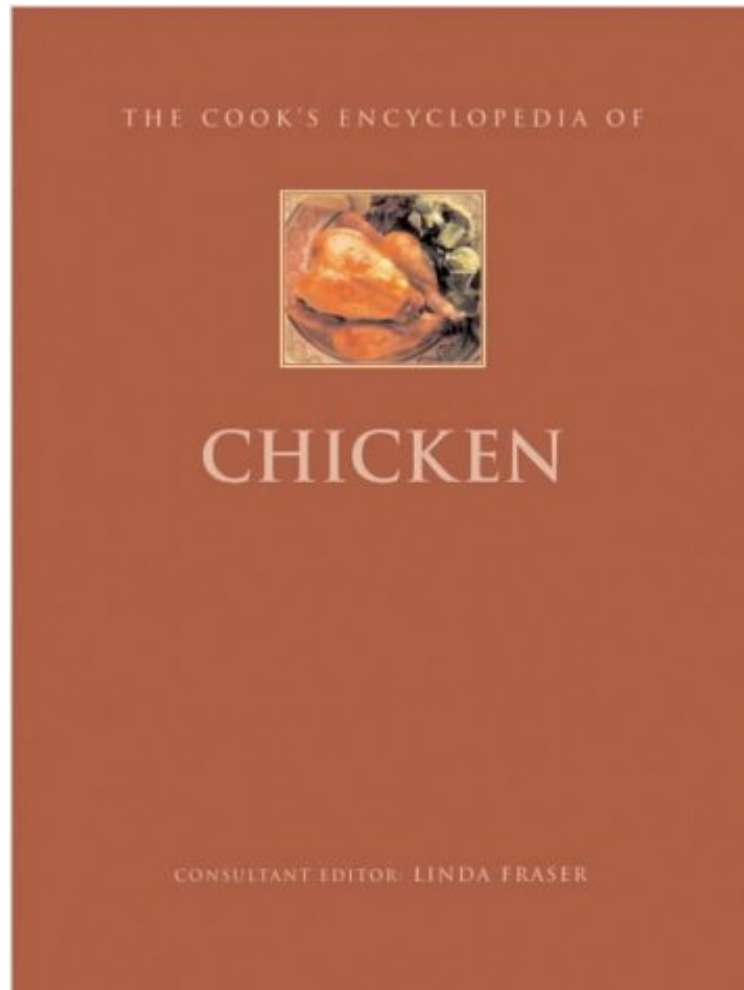


(Free pdf) The Cook's Encyclopedia of Chicken

The Cook's Encyclopedia of Chicken

From Lorenz Books

*DOC | *audiobook | ebooks | Download PDF | ePub*



DOWNLOAD



READ ONLINE

#1792127 in Books 2000-07-01PDF # 1Binding: Flexibound256 pages | File size: 16.Mb

From Lorenz Books : The Cook's Encyclopedia of Chicken before purchasing it in order to gage whether or not it would be worth my time, and all praised The Cook's Encyclopedia of Chicken:

10 of 11 people found the following review helpful. A Wonderful Series Of BooksBy Stephen FosterThe "Cooks Encyclopedia" series is uniformly excellent. I have five of them (in my 200 cookbook collection), and they all get used regularly. I love the layout: photographs of each and every recipe right on the page containing the complete recipe. These books stay cleaner than most of my cookbooks, because it is NEVER necessary to turn a page while making a recipe.The two gripes I do have are that each recipe also has two or three photographs that supposedly show technique, but actually are all laughably pointless. It would have made much more sense to do away with them and increase the recipe font, which is rather small -- I literally have to use a magnifying glass to make out fractions.But if I'm complaining, why the five stars? Easy -- the recipes are wonderful! I couldn't begin to list my favourites, so instead I'll just open to a page at random and ... Risotto with Chicken on one side, Cannelloni al Forno on the other. The cannelloni is one of my standards -- I like to make several batches at a time and freeze them. Then I just defrost it in

the fridge overnight, pour the sauce over it, and bake it -- total elapsed time for making dinner? Two minutes. The risotto recipe I have not made, but it looks great: a subtle blending of chicken with Parma ham and saffron. The author points out quite correctly that home-made chicken stock would be best used for this recipe. Opening to another page at random produces the same result: Chicken Stroganoff is a very simple adaptation that works wonderfully well. On the facing page is Chicken Pancakes, which I have not made, but I will, soon -- probably substituting tortillas for the pancakes. Too many chicken cookbooks are far too full of "boneless chicken breasts with [you name it] sauce" recipes. This book wanders over the entire world, using authentic ingredients everywhere, with wonderful results. 0 of 0 people found the following review helpful. Five Stars By Customer Great cookbook! 1 of 1 people found the following review helpful. Very great set to have By Ashley Yeager This book along with the other books in this cooking set is wonderful. There is a whole section just about facts and the rest great recipes.

The "Cook's Encyclopedia" series focuses on individual ingredients, and provides new taste combinations as well as classic recipes. This title focuses on chicken.