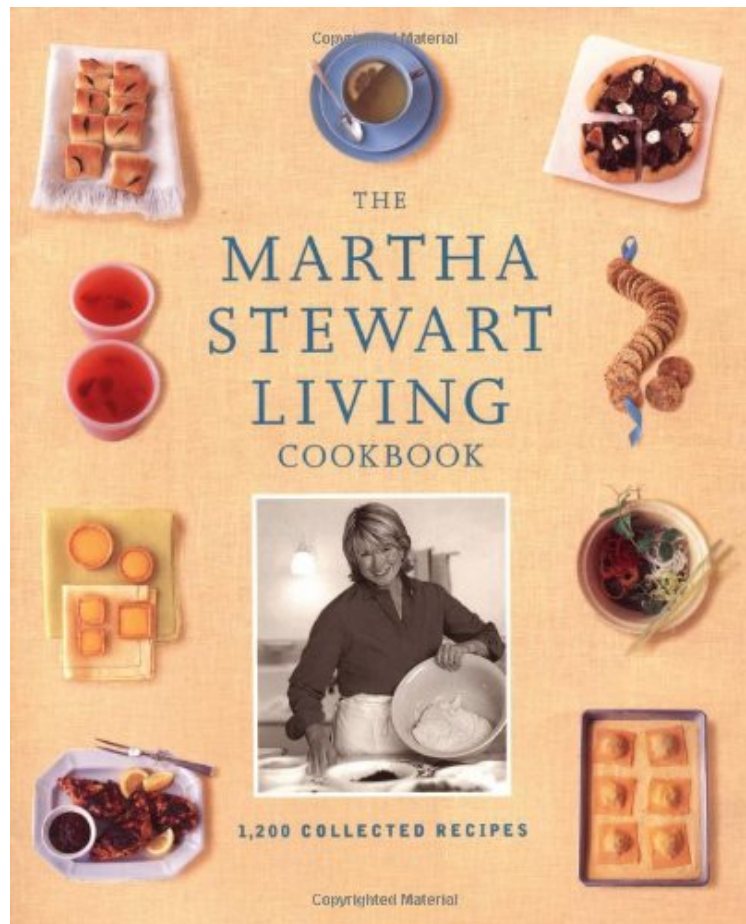


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# The Martha Stewart Living Cookbook

*Martha Stewart Living Magazine*  
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#478978 in Books 2000-10-10 2000-10-10Original language:EnglishPDF # 1 9.39 x 1.85 x 7.69l, #File Name: 0609607502640 pages | File size: 50.Mb

**Martha Stewart Living Magazine : The Martha Stewart Living Cookbook** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Martha Stewart Living Cookbook:

1 of 1 people found the following review helpful. Martha, Martha, Martha!By Avid ReaderShe 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!8 of 8 people found the following review helpful. Love to cook - love to eat even more!By RigiOK...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 So in a sense, a little outdated in presentation. 1 of 1 people found the following review helpful. Martha Stewart Living Cookbook. By Schatzie 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.

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.

.com 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 From Booklist This one celebrates the tenth anniversary of Martha Stewart Living magazine with a collection of 1,500 recipes. Bonnie Smothers Copyright American Library Association. All rights reserved From the Inside Flap 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.