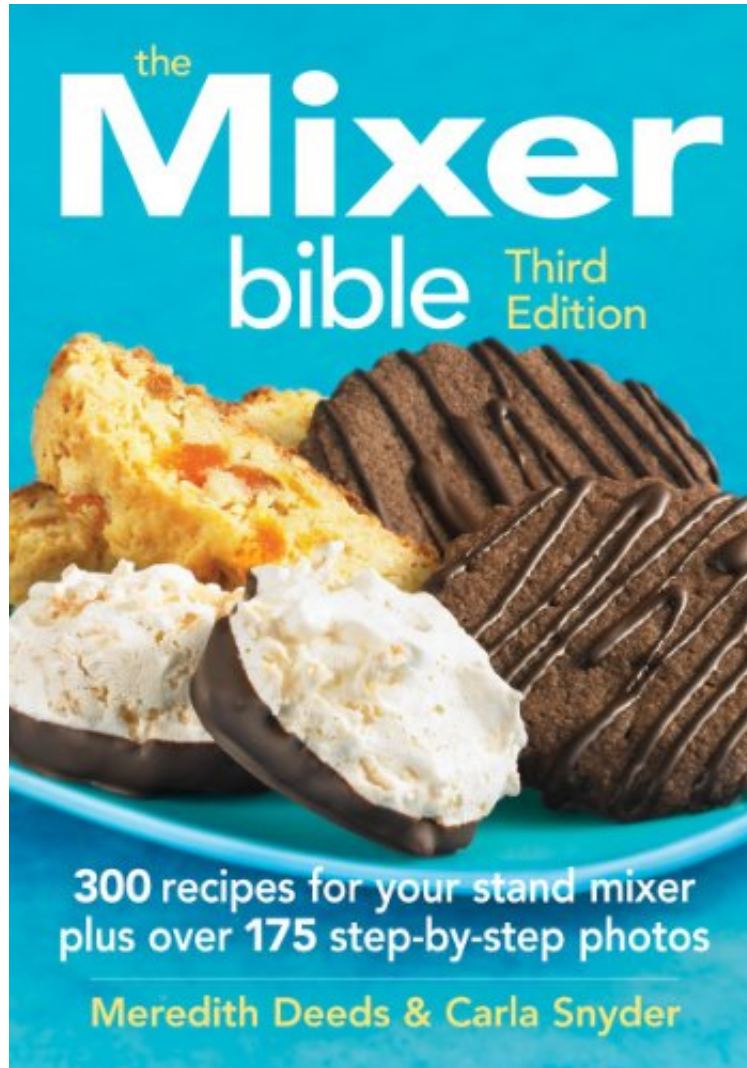


(Mobile ebook) The Mixer Bible: 300 Recipes For Your Stand Mixer

The Mixer Bible: 300 Recipes For Your Stand Mixer

Meredith Deeds, Carla Snyder
ePub | *DOC | audiobook | ebooks | Download PDF



#67305 in Books Robert Rose 2013-07-04Original language:EnglishPDF # 1 10.00 x 1.00 x 7.00l, 1.95 #File Name: 0778804666464 pages | File size: 49.Mb

Meredith Deeds, Carla Snyder : The Mixer Bible: 300 Recipes For Your Stand Mixer before purchasing it in order to gage whether or not it would be worth my time, and all praised The Mixer Bible: 300 Recipes For Your Stand Mixer:

55 of 55 people found the following review helpful. Much Improved!By Rhonda ZimlichI had read the reviews on the previous edition of this publication. I am so glad that I waited to receive this newest edition. The photos are very clear, detailing even the differences between mixers (tilt head models are shown in blue and bowl lift models are shown in red). There is a new section in the center of the book displaying several of the dishes and creations as they should look (and they look delicious). The recipes are wonderful! I really love that they include the attachment needed at the top of

each recipe and the speeds at which to use them during every stage of the recipe. This book is going to change how I use my KitchenAid. 25 of 25 people found the following review helpful. Great recipes By Scott Avery My family, friends and I love everything I have made so far. It makes my new stand mixer even better. It blows away KitchenAid cookbooks. Great recipes!!! 48 of 51 people found the following review helpful. Not for pros By John D. Burke Photos are outstanding. I got a KitchenAid Artisan and knew I was in trouble. How do you adapt tried and true recipes to relying on a machine? This book is it. Photos are all about how to best use the umpteen attachments for the mixer. I want the ice cream maker! I want the meat grinder! It looks so easy. Back to reality. I'm 67, like to cook. Spouse also cooks. 50-50. OK, we have something in common. The book: if you have made bread for a long time then have a real mixer, the problem of adapting your hand methods of really working dough with suddenly having a machine that can do the same work faster takes a leap of faith. My pizza, Dim Sum, cinnamon rolls and bread are easier thanks to this book.

The bestselling book on making the most of your stand mixer is back in an expanded edition. A stand mixer is perhaps the most useful piece of culinary equipment you can own. And the Kitchen Aid stand mixer is the Rolls Royce of stand mixers. It kneads dough, grinds meat, slices vegetables, whips egg whites, makes ice cream and extraordinary pasta. This outstanding collection of delicious recipes will inspire you to create everything from appetizers and soups to homemade pasta, sausages and divine baked treats. In an easy-to-understand fashion, *The Mixer Bible* takes you through all the details of how the mixer and its attachments work -- giving you all the information you need to maximize the benefits of this amazing machine. This newly expanded edition features 125 color step-by-step photos which depict and highlight the use of 16 of the authors' favorite attachments. It's like having them right in your home kitchen, guiding you all the way! There's even an "Understanding the Equipment" section which answers all your stand mixer and attachment questions. The stand mixer really is the quintessential culinary work center, capable of saving you time and money. Not to mention the fact that they look very pretty on your kitchen counter!

[of previous edition:] Tells you in simple terms which beater or attachment to use and when. I did have a problem with the book, though: So many recipes, so little time. (Jeannie Kadner Chicago Heights Star 2007-03-01) [of previous edition:] Will show home cooks how to expand their repertoire of recipes without having to spend more time in the kitchen. (Trenton Trentonian 2005-10-19) About the Author Meredith Deeds has spent the last 15 years writing and teaching about food all over the country. She has co-authored four cookbooks with Carla Snyder, among them *300 Sensational Soups*, which was chosen by Good Morning America as one of the top 10 cookbooks of 2008. Carla Snyder has spent the past 30 years in the food world as a caterer, artisan baker, cooking school teacher, culinary team building company owner and freelance food writer.