

[PDF] The Mixer Bible: Over 300 Recipes for Your Stand Mixer

The Mixer Bible: Over 300 Recipes for Your Stand Mixer

Meredith Deeds, Carla Snyder

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

9 of 9 people found the following review helpful. My Fav Cookbook By LORELAI29I received a kitchenaid mixer for Christmas two years ago and bought this cookbook right after. In two years I have yet to find a bad recipe in this book. Some are more complicated than others but the instructions are well written and easy to follow. I love the layout of this book. It lists all the equipment you will need for the recipe above all the ingredients then the step by step instructions beside that. They manage to fit most recipes on one page so there is very little flipping back and forth.

There are lots of beautiful color pictures. There are helpful tips and occasional substitution suggestions. I have really only found two problems with this cook book: 1: There are no nutrition facts (your scale will keep you informed of how fattening these tasty recipes are). 2: There are tons of recipes for every possible attachment to your stand mixer...which can get a bit expensive if you lack self-control in the kitchen appliance area. I have the food grinder, slicer/shredder, and fruit and vegetable strainer attachments which I have not used very often. I also have the ice cream maker attachment which I use too often. I love my stand mixer and thanks to this book I'm one of the few people who can say I use it all the time. Some of my favorite recipes from this book are the hot spinach and garlic dip, linguine with roasted asparagus and lemon cream sauce (I had to talk myself out of buying the pasta maker attachment so I just use the sauce recipe on this one), pizza dough, Cheddar cheese biscuits, coconut scones with dried pineapple and macadam nuts, raspberry cream cheese coffee cake, cream cheese brownies, chocolate amaretto cake, summer trifle, sour cream chocolate cake, orange chocolate chip bunt cake, the list goes on and on. This is the perfect book if you just received a stand mixer or if you have had one for years but never found much of a use for it. This cookbook will show you step by step how to make the most of your mixer from plain old mashed potatoes to snazzy desserts. They also do a great job of explaining the attachments and warning you about the more difficult ones. I highly recommend this cookbook.

1 of 1 people found the following review helpful. Great recipes, this book changed my life. By several pant sizes. By David Rodriguez We recently got a Kitchenaid Artisan mixer, which has to be the greatest purchase I've ever made in my life. We now have a steady stream of pies, cookies, lemon bars and other goodies coming out of the kitchen. Most of which, I have this book to thank. Girlfriend reports that the recipes are easy to follow, and don't call for any exotic ingredients that we would have to go hunting for (saffron anyone?). Just your basic ingredients that can be found in pretty much any fridge. I can report that the results of those recipes are delightful, and mind (and waist) expanding. I can also report that I probably need to start jogging. Very very happy with this book. If you aren't looking to live till 90, or have a dentist that you really like visiting, you'll enjoy it too! Seriously, great recipes, and darn good desserts.

9 of 9 people found the following review helpful. Mixer Bible By PipeFighter Used it again last night. Always something to use my new mixer for. Surprised my wife last night with my creation. I would recommend purchase. However books like these should be spring bound as they are counter top friendly. I normally take this type of book to my local FedEx and have them bound. If you save the spine they cut off you can hot glue a paper clip to the spring and see what all your spring bound books are without taking them all out to find the one you are looking for.

From simple to spectacular, recipes created for the stand mixer. Sales of the stand mixer are consistently on the rise -- understandably, since it's perhaps the most integral piece of culinary equipment one can own. No other machine can knead dough, grind meat, slice vegetables, whip egg whites and make ice cream. This new edition features 40 brand new recipes and 16 pages of all-new color photography. The outstanding collection of delicious recipes will inspire everything from appetizers and soups to homemade pasta dishes and sausages, from divine desserts to special snack treats. Some of the delicious recipes include: Parmesan cheese straws; minestrone; falafel pitas; deep-dish chicken and sausage pie with biscuit crust Potato latkes; Hungarian sausage; garlic kielbasa; basic egg pasta; lemon black pepper pasta Banana walnut bread; sour cherry scones with orange glaze; the ultimate chocolate chip cookie Cranberry maple squares; banana cream pie; chocolate amaretto cake; French vanilla ice cream. A special section on understanding the equipment answers questions about stand mixers and their attachments and gives detailed information on their uses. Also included are dozens of valuable tips and techniques from expert chefs.

[of earlier 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)[of earlier 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) About the Author Meredith Deeds teaches cooking classes and has written extensively about food. She lives in Plano, Texas. Carla Snyder is a caterer, artisan baker and food writer who has also taught cooking. She lives in Cleveland, Ohio. Carla and Meredith have co-authored three other cookbooks, including the James Beard Award-nominated The Big Book of Appetizers. Excerpt. Reprinted by permission. All rights reserved.

Introduction As food professionals, we've had stand mixers in our kitchens for longer than we can remember. Because of their versatility they are perhaps the most integral piece of culinary equipment we own. Certainly our cupboards are filled with all kinds of machines, tools and gadgets, but we can turn to no other one machine to knead dough, grind meat, slice vegetables, whip egg whites and make ice cream. Because of that, we have come to rely on our stand mixers as trusted culinary companions. As cooking teachers, though, we are always surprised to find that so many of our students don't own a stand mixer -- and if they do, they are often unaware of all of its capabilities. One student that stands out in our memories had had her own stand mixer for years, but had never used any attachment other than the whip. She had long ago put away her flat beater and dough hook, never stopping to consider how they might be used. Once we clued her in to the possibilities, she felt as though she had rediscovered an old friend. There are many brands of stand mixers on the market, and more and more of them are developing attachments that will revolutionize the time you spend in the kitchen: pasta makers, food grinders, grain mills, juicers and ravioli makers all

offer you the chance to be more creative and spend less time making dinner. The stand mixer, with all of its available attachments, can now complete almost any culinary task. While the majority of handheld mixers have stood still in their evolution, holding fast to their limited power and functions, the stand mixer has blossomed into a culinary work center capable of saving you time and money. Who would have thought years ago that this machine we've always turned to for preparing lemon meringue pies and cinnamon rolls would be capable of producing perfect pasta or paper-thin mushroom slices or mountains of grated cheese, all so quickly and efficiently? The evolution of the stand mixer makes a book like this necessary. Our goal is to help you understand the equipment and ease you into a comfortable working relationship with the machine and its attachments. We have provided you with an assortment of delicious recipes, everything from Hearty Harvest Roasted Vegetable Soup to Mocha Almond Ice Cream. Although many of the recipes require one or more of the additional attachments, the majority concentrate on the standard flat beater, whip and dough hook. While you're whipping, kneading and slicing your way through this book, you'll also be gaining valuable insight into basic cooking techniques. Tips on how to achieve success in the kitchen accompany many of the recipes. Our years as culinary instructors have taught us the stumbling blocks that home cooks can experience. We have addressed these issues so that you can cook confidently even when under pressure. The recipes cover the globe in flavors and textures, from Moroccan-Style Lamb Turnovers to New England Clam Chowder to Tomatillo Chicken Tamales to Ginger-Spiked Tuna Burgers with Asian Coleslaw. We loved testing every recipe in this book. From simple to spectacular, there is truly something for everyone in this bible of a cookbook. So pull out your stand mixer, dust it off and dive into making Shrimp Bisque and French Bread. It's easier than you think.