

The New Best Recipe

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#10412 in Books America's Test Kitchen 2004-10-15 2004-11-01 Ingredients: Example Ingredients Original language: English PDF # 1 11.18 x 5.25 x 8.60l, 5.22 #File Name: 09361847441000 pages Best 1,000 Recipes | File size: 57.Mb

From Brand: America's Test Kitchen : The New Best Recipe before purchasing it in order to gage whether or not it would be worth my time, and all praised The New Best Recipe:

0 of 0 people found the following review helpful. My new favorite all-around cookbook By Christopher Bonds A great all-around cookbook. Not only do the recipes work (I've tried several), but they go into detail about what they tried in their test kitchen--what worked and what didn't. I like to read about stuff like that. If it doesn't interest you, you might consider it unnecessary padding. They also recommend various kitchen hardware items--knives, skillets, graters, etc., which is a plus. Some people have complained that there aren't enough pictures (there are no fancy color pictures), but the directions are quite clear and no pictures are really needed. One example I can cite is their instructions for preparing scrambled eggs. Their ideal scrambled eggs are fluffy and light, not rubbery or gummy. The secret is to cook them quickly in unsalted butter over high heat in a nonstick skillet, stirring constantly and turning as the curds start to pile up. Take them off the heat a little before you think they are ready as the steam inside the piles of egg will continue to

cook them a bit. I found that it took a bit of practice to find the perfect heat and when to turn them, but most of the time I do pretty well. They add a quarter cup of milk to four eggs along with a little salt and pepper, and beat them with a fork just until large bubbles form (overbeating makes for tougher eggs when cooked). Skillet size is important because you want the egg mixture to spread out about 1/4 inch deep over the skillet. If you like to cook, this book should be in your collection. 0 of 0 people found the following review helpful. If you are on the fence about buying this book, get it. You won't regret it. By Marina E. Michaels I've given this book as a gift several times now. Every recipe I've tried works and is delicious. I love how the authors explain their trials and errors and eventual triumphs, and explain why things worked (or didn't), before giving their final recipe. Now, any cook knows that even the most tested and perfected recipe might not be the best recipe *for them*, so of course I have tweaked a few of my favorite recipes in this book. I always make any recipe to the exact instructions first, then go from there with my adjustments. Other cooks will understand when I say that, sometimes when reading a recipe, you know it has potential but you see problems in the recipe. You want to try it, but you know you'll have to adjust it to make it work. With this cookbook, I know I am starting with a known good recipe. As well, because they explain so thoroughly, you have more information for when you want to try something different. Two of my favorite recipes are the lamb tagine and the simple pot roast, both of which have given my Lodge cast-iron Dutch oven a number of good workouts. In the case of the pot roast, reading the "trial and error" portion was very useful, because the authors mention using a layer of aluminum foil between the lid and the pot when cooking (to prevent the roast from drying out), but they forgot to include that vital piece of information in the recipe itself. I know cooks who love this book but don't bother reading the "trial and error" portion, so they will have missed this kind of essential information. I also had to add a few things to the index (I'm a professional indexer, so I notice this kind of thing)--things I read, then couldn't find anywhere in the index, so I had to page through the book to find again, or things that weren't indexed by the recipe title. But indexing is an art and a skill and I don't fault the book for not having a perfect index. Even though this is an older book, recipes are forever. If you are on the fence about buying this book, get it. You won't regret it. 0 of 0 people found the following review helpful. PERFECT Results EVERY Time! A great gift that I personally treasure. By Rainan I. LOVE. THIS. BOOK. I have NEVER had a failure with this book. I copy foolproof recipes out of it to give to friends, and THEY never fail. YOU NEED THIS BOOK. I've just ordered one for my best friend as a birthday gift. Actually, my personal copy is an older edition given to me by a friend, but if I ever lost it I'd be hauling my butt to the bookstore to get a new copy ASAP. It has practically everything - cutting meat, boning chicken, simple stocks, classic soups, cleaned-up recipes, variations on popular dishes, and precise directions that make it impossible to mess up. My FAVOURITE aspect of this volume, however, is that the editors have tested every recipe until they found the PERFECT recipe. They explain why other versions didn't work, what they did to fix it, and why the new recipe works so well. They even go into the chemistry behind the scenes to explain why a certain ingredient must be used! Explanations like that help learning cooks like myself understand what's going on in the oven when I'm not looking. The language is simple, explanations are carefully written, and illustrations help you understand what something should look and feel like during the process.

The updated version of a best-selling classic Flagship book of award-winning series with more than 1000 pages and 800 illustrations. Would you make 38 versions of creme caramel to find the absolute best version? The editors of Cook's Illustrated did. Along with 20 versions of simple recipes such as coleslaw. Now fully revised and expanded this new edition offers more than 1000 recipes for all your favorite dishes from roast chicken and macaroni cheese to creme caramel and chocolate chip cookies. There are also expanded tutorials on grilling, baking, stir frying and much more. This is the ultimate cooking resource for novice and experienced cooks alike.

From Publishers Weekly A literal encyclopedia of recipes (culled from the magazine), this revision to Cook's Illustrated's popular The Best Recipe is almost double in size and includes more than 1,000 recipes. Cook's Illustrated is known for careful (some would say compulsive) testing of recipes with a focus on foolproof technique; detailed line drawings that take readers step-by-step through recipes; and opinionated guides that assert that their way is the best way. This methodology appeals particularly to a specific kind of cook, one with a primarily scientific rather than artistic or intuitive approach to cooking. Though there are a few photographs, readers who buy cookbooks for full-color photographs and personal anecdotes aren't likely to be drawn to this work. Twenty-two chapters cover appetizers to desserts. Even the simplest tasks, such as blanching vegetables or peeling an egg, are explained and illustrated in detail. More involved techniques include brining poultry and roasting a turkey. Pad Thai gets a full-page description with photographs to help home cooks learn how to properly soak the noodles. Well organized and extremely clear, the book has only one drawback: its heft may make it tough to hoist onto kitchen counters. Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. ". . . will please those who groove to the cooking geek sensibility of CI editor Christopher Kimball." -- People Magazine, November 12, 2004 "Its charm is its over-the-top thoroughness." -- Newsweek Magazine, December 6, 2004 "This new edition (The New Best Recipe) means business." -- The New York Times Book, November 5, 2004 "the book's recipes...you don't need to be a gourmet to

pull them off." -- San Francisco Bay Guardian, October 13, 2004

From the Inside Flap

With *The New Best Recipe*, we invite you into America's Test Kitchen, where you will stand at our elbows as we try to develop the best macaroni and cheese, the best meat loaf, the best roast chicken, the best brownie, and nearly 1,000 more best recipes for all of your favorite home-cooked foods. For the past decade, nearly two dozen test cooks and editors have worked together to develop thousands of recipes that millions of cooks have come to rely on. When the original *Best Recipe* was first published in 1999, this collection won accolades for its landmark approach to food and recipes. Now, with this newly revised and practical cookbook, we offer you the best of the best, an expanded collection (with 500 recipes new to this edition) assembled by the editors of *Cooks Illustrated*. Behind this book and indeed everything we do at America's Test Kitchen is a shared understanding of how frustrating it can be to spend time planning, shopping, and cooking only to turn out dishes that are mediocre at best. Have you ever been frustrated by piecrust that shrinks down the sides of the pan once baked? Have you ever spent a fortune on prime rib only to have it come out dry and tough? Or baked a cheesecake that emerged from the oven with a crack the size of the San Andreas fault? Most of us don't have the time or inclination to spend hours and hours finding the answers to these and hundreds of other common cooking problems. We want recipes that work the first time and every time, and we want clear instructions. With *The New Best Recipe* in hand, you will have access to a wealth of practical information that will make you not only a better cook but a more confident one as well. No one likes to make mistakes in the kitchen. That's why we test recipes over and over again (in some cases, more than 50 times) so you don't have to. Because good technique is also critical, we have included 800 illustrations that show you the best way to do everything from carving a turkey to beating egg whites properly to frosting a layer cake to setting up your grill. And because the right equipment always makes a difference, you'll find valuable information on how and when to splurge on that expensive knife or baking pan and when the basic model will do just fine. (In our test, for instance, the \$4 Baker's Secret loaf pan trumped competitors with prices four times as high.) We also explain the science of cooking (for instance, how brining works to ensure juicy meat and why butter should be added before dairy for the silkiest mashed potatoes) because understanding the science of food can help anyone become a better cook. Complete with recipes ranging from appetizers to desserts, *The New Best Recipe* promises to be a classic and timeless kitchen companion, one that draws back the curtain on our testing process so you learn firsthand what makes even the simplest recipe the best. Founded in 1980, *Cooks Illustrated* is renowned for its near-obsessive dedication to finding the best methods of American home cooking. The editors of *Cooks Illustrated* are also the authors of a best-selling series of cookbooks (*The Best Recipe Series*) as well as a series of companion books to the America's Test Kitchen public television show (which reaches 2.4 million viewers per episode). Filmed in America's Test Kitchen (a 2,500-square-foot test kitchen in Brookline, Massachusetts), the show features the editors, test cooks, equipment testers, science experts, and food tasters from the magazine's staff.