

Cook S Illustrated Baking Book

EVENTUALLY, YOU WILL ENTIRELY DISCOVER A FURTHER EXPERIENCE AND CAPABILITY BY SPENDING MORE CASH. STILL WHEN? REALIZE YOU RECEIVE THAT YOU REQUIRE TO GET THOSE ALL NEEDS IN THE MANNER OF HAVING SIGNIFICANTLY CASH? WHY DONT YOU ATTEMPT TO GET SOMETHING BASIC IN THE BEGINNING? THATS SOMETHING THAT WILL LEAD YOU TO COMPREHEND EVEN MORE REGARDING THE GLOBE, EXPERIENCE, SOME PLACES, SUBSEQUENT TO HISTORY, AMUSEMENT, AND A LOT MORE?

IT IS YOUR VERY OWN TIME TO BILL REVIEWING HABIT. ALONG WITH GUIDES YOU COULD ENJOY NOW IS **COOK S ILLUSTRATED BAKING BOOK** BELOW.

VEGAN FOR EVERYBODY AMERICA'S TEST KITCHEN 2017-04-04 AMERICA'S TEST KITCHEN DECODES AND DEMYSTIFIES VEGAN COOKING SO YOU CAN REAP ITS MANY BENEFITS. AVOID THE PITFALLS OF BLAND FOOD, LACK OF VARIETY, AND OVERPROCESSED INGREDIENTS WITH APPROACHABLE, FRESH, VIBRANT RECIPES. CAN VEGAN COOKING BE FLAVORFUL? SATISFYING? EASY TO MAKE? THROUGH RIGOROUS TESTING ON THE SCIENCE OF VEGAN COOKING, AMERICA'S TEST KITCHEN ADDRESSES THESE QUESTIONS HEAD-ON, FINDING GREAT-TASTING AND FILLING VEGAN PROTEIN OPTIONS, COOKING WITHOUT DAIRY, PREPARING DIFFERENT WHOLE GRAINS AND VEGETABLES, AND EVEN BAKING. REIMAGINE MEALTIME BY CELEBRATING VEGETABLES AT THE CENTER OF THE PLATE AND IN SALADS AND GRAIN BOWLS. TAKE A NEW LOOK AT COMFORT FOODS WITH A SURPRISINGLY RICH AND CREAMY LASAGNA OR HEARTY BURGER WITH ALL THE FIXINGS. BAKE THE PERFECT CHEWY CHOCOLATE CHIP COOKIE OR A LAYER CAKE THAT STANDS TALL FOR ANY CELEBRATION. WITH MORE THAN 200 RIGOROUSLY-TESTED VIBRANT RECIPES, THIS COOKBOOK HAS SOMETHING SATISFYING FOR EVERYONE--THE COMMITTED VEGAN OR SIMPLY THOSE LOOKING TO FRESHEN UP THEIR COOKING.

DAMN DELICIOUS RHEE, CHUNGAH 2016-09-06 THE DEBUT COOKBOOK BY THE CREATOR OF THE WILDLY POPULAR BLOG DAMN DELICIOUS PROVES THAT QUICK AND EASY DOESN'T HAVE TO MEAN BORING. BLOGGER CHUNGAH RHEE HAS ATTRACTED MILLIONS OF DEVOTED FANS WITH RECIPES THAT ARE UNDENIABLE 'KEEPERS'--EACH ONE SO SIMPLE, SO EASY, AND SO FLAVOR-PACKED, THAT YOU REACH FOR THEM BUSY NIGHT AFTER BUSY NIGHT. IN DAMN DELICIOUS, SHE SHARES EXCLUSIVE NEW RECIPES AS WELL AS HER MOST BELOVED DISHES, ALL DESIGNED TO BRING FUN AND EXCITEMENT INTO EVERYDAY COOKING. FROM FIVE-INGREDIENT MINI DEEP DISH PIZZAS TO NO-FUSS SHEET PAN STEAK & VEGGIES AND 20-MINUTE SPAGHETTI CARBONARA, THE RECIPES WILL HELP EVEN THE MOST INEXPERIENCED COOKS SPEND LESS TIME IN THE KITCHEN AND MORE TIME AROUND THE TABLE. PACKED WITH QUICKIE BREAKFASTS, 30-MINUTE SKILLET SPRINTS, AND SPEEDY TAKEOUT COPYCATS, THIS COOKBOOK IS GUARANTEED TO INSPIRE READERS TO WHIP UP FAST, HEALTHY, HOMEMADE MEALS THAT ARE TRULY 'DAMN DELICIOUS!'

THE COOK'S ILLUSTRATED BAKING BOOK EDITORS AT COOK'S ILLUSTRATED MAGAZINE 2013 THE NEXT BOOK IN A HIGHLY SUCCESSFUL SERIES MORE THAN 20 YEARS OF BAKING KNOW-HOW FROM K'S ILLUSTRATED MAGAZINE AND THE AUTHORS OF THE NEW YORK TIMES BEST SELLERS THE COOK'S ILLUSTRATED COOKBOOK AND THE SCIENCE OF GOOD COOKING

THE AMERICA'S TEST KITCHEN COOKBOOK COOK'S ILLUSTRATED MAGAZINE 2001 "THE RECIPES, EQUIPMENT RATINGS, FOOD TASTINGS, AND SCIENCE EXPERIMENTS FROM THE HIT PUBLIC TELEVISION SHOW."

ALL-TIME BEST DINNERS FOR TWO AMERICA'S TEST KITCHEN 2018-09-04 LEAVE IT TO AMERICA'S TEST KITCHEN TO HELP YOU GET A PERFECTLY SCALED DINNER FOR TWO ON THE TABLE--NO GUESSWORK REQUIRED. WHETHER YOU'RE IN THE MOOD FOR A TAKEOUT-INSPIRED STIR-FRY OR A MORE REFINED BEEF TENDERLOIN, YOU'LL FIND RECIPES TO SATISFY EVERYONE'S TASTES. TO SCALE DOWN OUR FAVORITE DINNERS TO SERVE TWO, WE'VE REENGINEERED 75 RECIPES FROM THE GROUND UP, USING RAMEKINS TO MAKE INDIVIDUAL CHICKEN POT PIES AND BLADE STEAKS INSTEAD OF CHUCK TO PRODUCE A STREAMLINED YANKEE POT ROAST. FROM EASY WEEKNIGHT OPTIONS (TERIYAKI-GLAZED STEAK TIPS AND SKILLET PORK LO MEIN) TO DATE-NIGHT-IN MEALS (HONEY-ROASTED CORNISH GAME HENS AND SHRIMP SCAMPI), HEARTY MEATLESS MAINS FOR VEGETARIANS (BAKED MANICOTTI AND SOBA NOODLES WITH ROASTED EGGPLANT AND SESAME) TO COMFORTING SUNDAY DINNERS (BEEF STROGANOFF AND CHICKEN PICCATA), ALL-TIME BEST DINNERS FOR TWO OFFERS OPTIONS FOR ANY OCCASION.

COOK FOR YOUR GUT HEALTH AMERICA'S TEST KITCHEN 2021-04-06 COOK WITH FLAVOR AND FLAIR (AND EASE) WITH NUTRITIOUS, HIGH-FIBER MEALS THAT PROMOTE GUT HEALTH, INCLUDING LOW-FODMAP RECIPES. THERE'S GOOD REASON TO EAT WITH YOUR GUT IN MIND. A HEALTHY GUT OPTIMIZES DIGESTION, BUT THAT'S NOT WHERE IT ENDS; IT'S VITAL TO HELPING US ABSORB NUTRIENTS, AND PLAYS A ROLE IN SUPPORTING OUR IMMUNITY AND EMOTIONAL HEALTH. WE WENT TO THE KITCHEN TO

DEVELOP A COLLECTION OF EASY, SATISFYING WAYS TO GET IN THE VIBRANT VEGETABLES, HEARTY GRAINS, AND OPTIMAL FIBER THAT SUPPORT THE GUT IN MEALS LIKE EGGS WITH SWEET POTATO AND SWISS CHARD HASH, MISO-GINGER SOUP WITH HALIBUT AND ZUCCHINI NOODLES, AND TURKEY MEATBALLS WITH LEMONY WILD RICE AND ARTICHOKE. THESE ATK RECIPES FIND CREATIVE WAYS TO FORGO OFTEN-IRRITATING ALLIUMS WITHOUT FORGOING FLAVOR, AND CAN ALL BE LACTOSE-, DAIRY-, OR WHEAT-FREE (OR EVEN GLUTEN-FREE): WE FOCUS ON ANCIENT GRAINS IN DISHES LIKE QUINOA TACO SALAD AND CURRIED MILLET PILAF WITH ALMONDS AND RAISINS, AND OFFER GLUTEN-FREE SUBSTITUTIONS, IF YOU NEED THEM, FOR GOOD-FOR-YOU WHOLE GRAINS LIKE BARLEY AND FARRO. IN ADDITION TO 60 RECIPES THAT NATURALLY FIT LOW-FODMAP GUIDELINES (THE MEDICALLY BACKED DIET FOR COMMON GUT DISORDERS LIKE IBS), A GRAND MAJORITY OF THE REMAINING RECIPES PROVIDE CUSTOMIZATION INSTRUCTION SO YOU CAN ADAPT THEM TO BE LOW-FODMAP AS WELL. THAT MEANS EVERY RECIPE HAS AN ANSWER TO THE WAY YOUR GUT TELLS YOU TO EAT. WHETHER YOU'RE TRYING TO CALM OCCASIONAL GASTROINTESTINAL SYMPTOMS, ARE AMONG THE 1 IN 5 AMERICANS WHO SUFFER FROM IRRITABLE BOWEL SYNDROME (IBS), OR SIMPLY SEEK TO NOURISH YOURSELF WITH WHOLE FOODS, THIS BOOK'S FOR YOU.

VEGETABLES ILLUSTRATED AMERICA'S TEST KITCHEN 2019-03-05 THE ONLY VEGETABLES BOOK YOU'LL EVER NEED REVEALS HUNDREDS OF WAYS TO COOK NEARLY EVERY VEGETABLE UNDER THE SUN. WE'RE ALL LOOKING FOR INTERESTING, ACHIEVABLE WAYS TO ENJOY VEGETABLES MORE OFTEN. THIS MUST-HAVE ADDITION TO YOUR COOKBOOK SHELF HAS MORE THAN 700 KITCHEN-TESTED RECIPES THAT HIT THAT MARK. SURE, YOU'LL LEARN NEARLY 40 WAYS TO COOK POTATOES AND 30 WAYS WITH BROCCOLI, AMERICA'S FAVORITE VEGGIES. BUT YOU'LL ALSO LEARN HOW TO MAKE A SALAD WITH ROASTED RADISHES AND THEIR PEPPERY LEAVES; HOW TO CHAR AVOCADOS IN A SKILLET TO USE IN CRISPY SKILLET TURKEY BURGERS; AND HOW TO TURN SUNCHOKES INTO A CHOWDER AND KALE INTO A SUPER SLAW FOR SALMON TACOS. EVERY CHAPTER, FROM ARTICHOKE TO ZUCCHINI, INCLUDES SHOPPING, STORAGE, SEASONALITY, AND PREP POINTERS AND TECHNIQUES, INCLUDING HUNDREDS OF STEP-BY-STEP PHOTOGRAPHS AND ILLUSTRATIONS, GORGEOUS WATERCOLOR ILLUSTRATIONS, AND FULL-COLOR RECIPE PHOTOGRAPHY. THE INSPIRATIONAL, MODERN RECIPES SHOWCASE VEGETABLES' VERSATILITY IN EVERYTHING FROM SIDES TO MAINS: YOU'LL DISCOVER HOW TO MAKE THE PERFECT GRILLED CORN--AND ALSO HOW TO TRANSFORM IT INTO A DELICIOUSLY CREAMY PASTA SAUCE WITH RICOTTA AND BASIL. ONIONS ARE GRILLED, CARAMELIZED, GLAZED, AND PICKLED--AND ALSO COOKED INTO THE MIDDLE EASTERN PILAF MUJADDARA. CAULIFLOWER IS GRILLED AS STEAKS, FRIED BUFFALO-STYLE, AND POT-ROASTED WHOLE WITH A ROBUST TOMATO SAUCE. SWEET POTATOES ARE MASHED AND BAKED MORE THAN A DOZEN WAYS, PLUS TURNED INTO A SALAD, A SOUP, TACOS, AND A GRATIN. ALL ALONG THE WAY WE SHARE LOADS OF INVALUABLE KITCHEN TIPS AND INSIGHTS FROM OUR TEST COOKS, MAKING IT EASY--AND IRRESISTIBLY TEMPTING--TO EAT MORE VEGGIES EVERY DAY.

THE SAVORY BAKER AMERICA'S TEST KITCHEN 2022-02-01 THE ULTIMATE GUIDE TO SAVORY BAKING USING FRAGRANT SPICES AND HERBS, FRESH PRODUCE, RICH CHEESES AND MEATS, AND MORE BAKING IS ABOUT A LOT MORE THAN JUST DESSERTS. THIS UNIQUE COLLECTION, ONE OF THE FEW TO FOCUS SOLELY ON THE SAVORY SIDE OF BAKING, EXPLORES A MULTITUDE OF FLAVOR POSSIBILITIES. GET INSPIRED BY CREATIVE TWISTS LIKE GOCHUJANG-FILLED PUFF PASTRY PINWHEELS OR FETA-STUDDED DILL-ZUCCHINI BREAD. AND SAMPLE TRADITIONAL BAKED GOODS FROM AROUND THE WORLD, FROM CHINESE LOP CHEUNG BAO TO BRAZILIAN PÃO DE QUEJO. OUR FLEXIBLE RECIPES LET YOU KEEP THINGS SIMPLE BY OFTEN USING STORE-BOUGHT DOUGHS AND CRUSTS, OR GO ALL OUT AND MAKE THEM FROM SCRATCH USING OUR FOOLPROOF METHODS. NO MATTER WHAT KIND OF BAKER YOU ARE, YOU'LL BE INSPIRED BY THE IRRESISTIBLE FLAVORS, FROM EVERYDAY BISCUITS TO SHOWSTOPPING BREADS, INCLUDING: QUICK BREADS, SCONES, BISCUITS, AND PASTRIES: TURN SCONES SAVORY WITH PANCH PHORAN, AN INDIAN SPICE BLEND WITH CUMIN, FENNEL, AND MUSTARD SEEDS. BAKE THE FLAKIEST BISCUITS EVER, PACKED WITH FRESH SAGE AND OOZING WITH MELTY GRUYERE. EVEN DANISH GOES SAVORY WITH GOAT CHEESE AND URFA CHILE. TARTS, GALETTES, AND PIES: JAMAICAN SPICED BEEF PATTIES OR A FLAKY GALETTE WITH CORN, TOMATOES, AND BACON WILL BE YOUR NEW FAVORITE LUNCH (OR BREAKFAST, OR SNACK). OR MAKE PIZZA CHIENA, THE OVER-THE-TOP ITALIAN DOUBLE-CRUSTED PIE OF EGGS, CHEESES, AND CURED MEATS. BATTER AND STOVETOP "BAKES": POPOVERS BURSTING WITH BLUE CHEESE AND CHIVES DRESS UP DINNER, WHILE BREAD PUDDING WITH BUTTERNUT SQUASH AND SPINACH MAKES THE BRUNCH TABLE. AND SAVORY PANCAKES ARE FOR ANYTIME, WHETHER YOU CHOOSE CHINESE CŪNGYUBING OR KOREAN KIMCHI JEON. FLATBREADS, PIZZA, ROLLS, AND LOAVES: TRY ALU PARATHA, THE NORTHERN INDIAN POTATO-STUFFED FLATBREAD. SHAPE MUSHROOM CRESCENT ROLLS OR A CHALLAH ENLIVENED BY SAFFRON AND ROSEMARY. AND FOR KIDS OF ANY AGE, BAKE A PIZZA MONKEY BREAD. EVERY RECIPE HAS A PHOTO YOU'LL WANT TO SINK YOUR TEETH INTO, AND ATK-TESTED TECHNIQUES PLUS STEP-BY-STEP PHOTOS WALK YOU THROUGH ROLLING OUT PIE AND GALETTE DOUGHS; SHAPING BREADS AND ROLLS; STRETCHING PIZZA DOUGH; AND MORE.

THE COOK'S ILLUSTRATED COOKBOOK COOK'S ILLUSTRATED 2011-10-01 THE ULTIMATE RECIPE RESOURCE: AN INDISPENSABLE TREASURY OF MORE THAN 2,000 FOOLPROOF RECIPES AND 150 TEST KITCHEN DISCOVERIES FROM THE PAGES OF COOK'S ILLUSTRATED MAGAZINE. THERE IS A LOT TO KNOW ABOUT COOKING, MORE THAN CAN BE LEARNED IN A LIFETIME, AND FOR THE LAST 20 YEARS WE HAVE BEEN EAGER TO SHARE OUR DISCOVERIES WITH YOU, OUR FRIENDS AND READERS. THE COOK'S ILLUSTRATED

COOKBOOK REPRESENTS THE FRUIT OF THAT LABOR. IT CONTAINS 2,000 RECIPES, REPRESENTING ALMOST OUR ENTIRE REPERTOIRE. LOOKING BACK OVER THIS WORK AS WE EDITED THIS VOLUME, WE WERE REMINDED OF SOME OF OUR GREATEST HITS, FROM FOOLPROOF PIE DOUGH (WE ADD VODKA FOR AN EASY-TO-ROLL-OUT BUT FLAKY CRUST), INNUMERABLE RECIPES BASED ON BRINING AND SALTING MEATS (OUR BRINED THANKSGIVING TURKEY IN 1993 LAUNCHED A NATIONWIDE TREND), SLOW-ROASTED BEEF (WE SALT A ROAST A DAY IN ADVANCE AND THEN USE A VERY LOW OVEN TO PROMOTE A TENDER, JUICY RESULT), POACHED SALMON (A VERY SHALLOW POACHING LIQUID STEAMS THE FISH INSTEAD OF SIMMERING IT IN WATER AND ROBBING IT OF FLAVOR), AND THE ULTIMATE CHOCOLATE CHIP COOKIES (WE BROWN THE BUTTER FOR BETTER FLAVOR). OUR EDITORS HANDPICKED MORE THAN 2,000 RECIPES FROM THE PAGES OF THE MAGAZINE TO FORM THIS WIDE-RANGING COMPENDIUM OF OUR GREATEST HITS. MORE THAN JUST A GREAT COLLECTION OF FOOLPROOF RECIPES, THE COOK'S ILLUSTRATED COOKBOOK IS ALSO AN AUTHORITATIVE COOKING REFERENCE WITH CLEAR HAND-DRAWN ILLUSTRATIONS FOR PREPARING THE PERFECT OMELET, CARVING A TURKEY, REMOVING MEAT FROM LOBSTERS, FROSTING A LAYER CAKE, SHAPING SANDWICH BREAD, AND MORE. 150 TEST KITCHEN TIPS THROUGHOUT THE BOOK SOLVE REAL HOME-COOKING PROBLEMS SUCH AS HOW TO REVIVE TIRED HERBS, WHY YOU SHOULDN'T BUY TRIMMED LEEKS, WHAT YOU NEED TO KNOW ABOUT FREEZING AND THAWING CHICKEN, WHEN TO RINSE RICE, AND THE BEST METHOD FOR SEASONING CAST-IRON (YOU CAN EVEN RUN IT THROUGH THE DISHWASHER). AN ESSENTIAL COLLECTION FOR FANS OF COOK'S ILLUSTRATED (AND ANY DISCERNING COOK), THE COOK'S ILLUSTRATED COOKBOOK WILL KEEP YOU COOKING FOR A LIFETIME - AND GUARANTEES IMPECCABLE RESULTS.

DINNER ILLUSTRATED AMERICA'S TEST KITCHEN 2018-04-17 DINNER ILLUSTRATED IS A MEAL KIT IN BOOK FORM, PERFECT FOR BUSY PEOPLE WHO LOVE TO COOK BUT ARE SHORT ON TIME AND INSPIRATION. IN A REVOLUTIONARY NEW LAYOUT, EACH RECIPE APPEARS AS A VISUAL WALKTHROUGH OF PREPARING A COMPLETE MEAL, INCLUDING ANY SIDES AND SALADS. YES, A COMPLETE MEAL, SO THERE'S NO WORRYING ABOUT WHETHER THIS WILL GO WITH THAT. ALL IN AN HOUR OR LESS. THERE'S NO ADVANCE PREP REQUIRED: JUST GATHER YOUR INGREDIENTS, PICK UP YOUR KNIFE, AND FOLLOW THE STEP-BY-STEP PHOTOS UNTIL DINNER IS READY. YOU'LL BECOME A FASTER COOK AS WE SHOW YOU WHEN TO PREPARE EACH INGREDIENT DURING THE COOKING PROCESS FOR MAXIMUM EFFICIENCY (THIS IS THE WAY MANY SEASONED PROS COOK AT HOME). BREAK OUT OF YOUR DINNER RUT WITH 175 GLOBALLY INSPIRED IDEAS. TRY THE ZA'ATAR CHICKEN WITH PISTACHIOS, BRUSSELS SPROUTS, AND POMEGRANATE; IT ACHIEVES INCREDIBLE FLAVOR THANKS TO TWO POPULAR MEDITERRANEAN SEASONINGS. OR GARLICKY SPAGHETTI WITH BASIL AND BROILED TOMATOES, A FRESH UPDATE ON AGLIO E OLIO, THE CLASSIC ITALIAN PANTRY DINNER. TO MAKE THIS BOOK EVEN MORE HELPFUL, WE INCLUDED NUTRITIONAL INFORMATION FOR RECIPES, AND LIST THE GLUTEN-FREE, VEGAN, AND VEGETARIAN OPTIONS. SO OPEN DINNER ILLUSTRATED ON ANY BUSY WEEKNIGHT AND EXPAND YOUR REPERTOIRE OF DINNER STANDBYS (AND POCKET THE MONEY YOU'D SPEND ON MEAL KITS OR TAKEOUT).

THE COMPLETE MAKE-AHEAD COOKBOOK AMERICA'S TEST KITCHEN 2017-07-11 AN IMPRESSIVE COLLECTION OF 500 RECIPES AT YOUR FINGERTIPS! MAKE THE RECIPE ALL AT ONCE, IF YOU HAVE TIME; OR, USE THE ACCOMPANYING SUGGESTIONS ON WHAT PARTS ARE BEST TO MAKE AHEAD SEPARATELY IF YOU'RE SHORT ON TIME THAT DAY. EVERY RECIPE HAS BEEN TESTED THOROUGHLY ON WHAT'S BEST TO MAKE WHEN, AND HOW TO STORE IT, TO GIVE YOUR RESULTS A JUST-MADE FLAVOR. INCLUDED IN THIS COMPENDIUM OF NEW RECIPES ARE A FEW FAN FAVORITES THAT HAVE BEEN THOROUGHLY RE-TESTED AND ADJUSTED FOR THE BEST RESULTS IF YOU NEED TO MAKE A COMPONENT IN ADVANCE. YOU'LL FIND CLASSIC, INTERNATIONAL AND MODERN FLAVORS WITH RECIPES SUCH AS BREAKFAST STRATA, MINI CHICKEN EMPANADAS, OLIVE OIL-SEA SALT PITA CHIPS, CHICKPEA CAKES, CAULIFLOWER GRATIN, STUFFED EGGPLANT, MEXICAN LASAGNA WITH TURKEY, TEQUILA-LIME TURKEY CHILI, MOROCCAN CHICKEN SALAD, BEEF TAMALE PIE, SMOKED SALMON AND LEEK TARTS, BLUEBERRY STREUSEL BARS, MAPLE PECAN PIE, FLOURLESS CHOCOLATE CAKE AND BOURBON WHIPPED CREAM. IN ADDITION YOU'LL FIND INFORMATION BASICS FOR REFRIGERATOR AND FREEZER STORAGE, HOW TO FREEZE EGG YOLKS AND EGG WHITES PROPERLY, AND THE ULTIMATE GUIDE TO STORAGE CONTAINERS - ALL TO HELP GIVE YOU THE BEST TASTING RESULTS!

THE BEST LIGHT RECIPE COOK'S ILLUSTRATED MAGAZINE 2006 THE BEST LIGHT RECIPE OFFERS MORE THAN 300 FULL-FLAVORED LOWER-FAT AND REDUCED CALORIE RECIPES THAT STILL TASTE GREAT AND ARE GUARANTEED FOOLPROOF BY THE TEST COOKS AND EDITORS WHO BRING YOU COOK'S ILLUSTRATED MAGAZINE. IF WE WEREN'T SATISFIED WITH THE RESULTS IN OUR KITCHEN, THE RECIPE DIDN'T MAKE THE BOOK.

THE BEST RECIPE 1999-01-01 FOUNDED IN 1980, "COOK'S ILLUSTRATED" (FORMERLY "COOK'S MAGAZINE") HAS EMERGED AS "AMERICA'S TEST KITCHEN," RENOWNED FOR ITS NEAR-OBSESSIVE DEDICATION TO FINDING THE BEST METHODS OF AMERICAN HOME COOKING. "THE BEST RECIPE" PRESENTS A COLLECTION OF EDITED, ORGANIZED, AND ANNOTATED RECIPES PLUS MORE THAN 200 ILLUSTRATIONS.

HOW CAN IT BE GLUTEN FREE COOKBOOK COLLECTION AMERICA'S TEST KITCHEN 2020-11-17 THE ULTIMATE COOKBOOK FOR

ANYONE EATING GLUTEN FREE COMBINES TWO LANDMARK COOKBOOKS--NEW YORK TIMES BESTSELLING THE HOW CAN IT BE GLUTEN-FREE COOKBOOK AND THE HOW CAN IT BE GLUTEN-FREE COOKBOOK: VOLUME 2--INTO ONE MUST-HAVE RESOURCE. HERE ARE 350+ MUST-HAVE RECIPES THAT RAISED THE BAR ON GLUTEN-FREE COOKING AND BAKING WITH FOOLPROOF TECHNIQUES FOR GREAT-TASTING LASAGNA, FRIED CHICKEN, COOKIES, BISCUITS, AND MORE. PLUS FIND A NEW GENERATION OF WHOLE-GRAIN RECIPES PERFECTED USING ATK'S REVOLUTIONARY WHOLE-GRAIN GLUTEN-FREE FLOUR BLEND, BRINGING "WHEATY" FLAVOR TO BAKED GOODS FROM SANDWICH BREAD TO CHERRY CRISP AND CHOCOLATE CHIP COOKIES. WE ALSO OFFER 75 DAIRY-FREE VARIATIONS AND INCLUDE AN EXPANDED TROUBLESHOOTING CHART FOR WHAT CAN GO WRONG IN GLUTEN-FREE BAKING, OVER 600 FULL-COLOR PHOTOS, A CHAPTER ON GRAINS, AND DETAILED NUTRITIONALS FOR EVERY RECIPE. WE ALSO GIVE YOU INFORMATION ON THE BEST SUPERMARKET GLUTEN-FREE BREADS AND PASTA, INCLUDING ALL-NEW INFORMATION ON LEGUME PASTAS. STANDOUT RECIPES FROM THE FIRST BEST-SELLER INCLUDE: • OLD-FASHIONED BIRTHDAY CAKE: A LITTLE MELTED WHITE CHOCOLATE MAKES THE CAKE TENDER AND MOIST. • EXTRA-CRUNCHY FRIED CHICKEN: OUR KITCHEN DEVELOPED A COATING SO CRISP YOU CAN HEAR THE CRUNCH • FLAKY, TENDER PIE CRUST: A SPOONFUL OF VINEGAR HELPS GF FLOURS CREATE JUST THE RIGHT STRUCTURE. • REAL SANDWICH BREAD: FORGET SQUAT SLICES; PSYLLIUM, EGGS, AND A FOIL COLLAR ARE THE KEYS TO REAL BREAD. • NEW YORK-STYLE PIZZA: GROUND ALMONDS GIVE THE CRUST JUST THE RIGHT CHEW AND PROMOTE BROWNING. PLUS FROM VOLUME 2: • MORE THAN 150 RECIPES FROM MUFFINS TO CASSEROLES TO YEAST BREADS TO DESSERTS • EXCITING RECIPES SUCH AS CHICKEN PARMESAN, BAGUETTES, YEASTED DOUGHNUTS, SCONES, SPROUTED GRAIN BREAD, FLOURLESS NUT AND SEED BREAD, AND LEMON LAYER CAKE • MANY DAIRY-FREE VARIATIONS OF BAKED GOODS USING ALTERNATE DAIRY PRODUCTS • BAKING RECIPES USING THE ATK ALL-PURPOSE GLUTEN-FREE FLOUR BLEND (EQUIVALENT TO ALL-PURPOSE FLOUR) IN COOKIES, BARS, MUFFINS, SCONES, CAKES, AND BREADS • NUTRITIONAL INFORMATION FOR EVERY RECIPE CUSTOMER REVIEW: "I AM LOVING THIS COOKBOOK. IT IS SO CLEARLY WRITTEN AND THE DIRECTIONS ARE VERY PRECISE. IT IS FANTASTIC TO BE ABLE TO MAKE BREAD AGAIN - AND IT IS DELICIOUS. I LOVE THE OPTIONS FOR FLOUR - YOU CAN MAKE YOUR OWN FLOUR FOR THE BEST RESULTS OR YOU CAN BUY A GF FLOUR. DEFINITELY GIVE THE HOMEMADE FLOUR A TRY AT SOME POINT. I CAN'T WAIT TO TRY OTHER RECIPES BUT RIGHT NOW I AM FOCUSED ON MAKING BREAD."

COOK'S ILLUSTRATED REVOLUTIONARY RECIPES AMERICA'S TEST KITCHEN 2018-10-23 2019 IACP AWARD WINNER IN THE COMPILATIONS CATEGORY ON THE OCCASION OF COOK'S ILLUSTRATED'S 25TH ANNIVERSARY, WE'VE GATHERED TOGETHER OUR MOST EXTRAORDINARY RECIPES AND INNOVATIONS FROM THE PAST QUARTER-CENTURY IN THIS HANDS-ON BOOK PACKED WITH PRACTICAL TIPS AND TECHNIQUES. THESE RECIPES TELL THE STORY OF HOW COOK'S ILLUSTRATED HAS CHANGED AMERICAN HOME COOKING THROUGH ITS SIGNATURE BLEND OF RIGOROUS TESTING, CULINARY RESEARCH, SCIENCE, AND UNORTHODOX APPROACHES TO DEVELOPING FOOLPROOF RECIPES. AS FANS KNOW, A BIG PART OF WHAT MAKES THE MAGAZINE SO TRUSTWORTHY (AND ENJOYABLE TO READ) IS THE ESSAYS THAT ACCOMPANY EACH RECIPE, TRACING FROM INITIAL BRAINSTORMING TO AHA MOMENTS (AND THE OCCASIONAL CATASTROPHE) TO FINAL SUCCESS. RARELY REPUBLISHED SINCE THEY FIRST APPEARED, THESE FEATURE-LENGTH STORIES CELEBRATE THE ART OF FOOD WRITING AND THE EXTENSIVE WORK THAT GOES INTO EVERY RECIPE. IN ADDITION TO THE RECIPES, ESSAYS, AND HELPFUL SIDEBARS, THIS BOOK ALSO FEATURES THE TRADEMARK BLACK-AND-WHITE ILLUSTRATIONS THAT HAVE BECOME SYNONYMOUS WITH COOK'S ILLUSTRATED, CREATIVE USE OF THE BELOVED FRONT- AND BACK-COVER ART, AND A NEW ADDITION: GORGEOUS, FULL-COLOR PHOTOGRAPHS OF EACH DISH. FEATURED RECIPES INCLUDE: PERFECT CORN ON THE COB THAT NEVER GETS BOILED, ULTRACREAMY TOMATO SOUP THAT'S COMPLETELY DAIRY-FREE, THE FASTEST ROAST CHICKEN RECIPE, "OVEN-GRILLED" LONDON BROIL, AND INGENIOUS, LOW-KEY APPROACHES TO TRADITIONALLY HIGH-FUSS RECIPES SUCH AS RISOTTO, FRENCH FRIES, PIE CRUST, AND MANY MORE.

BAKING ILLUSTRATED COOK'S ILLUSTRATED MAGAZINE 2004 A COMPREHENSIVE BAKING REFERENCE OFFERS 350 RECIPES FOR BAKING PIES, BREADS, COOKIES, CAKES, PASTRY, CRISPS, COBBLERS, AND TARTS.

HOW CAN IT BE GLUTEN FREE COOKBOOK COLLECTION AMERICA'S TEST KITCHEN 2020-11-17 THE ULTIMATE COOKBOOK FOR ANYONE EATING GLUTEN FREE COMBINES TWO LANDMARK COOKBOOKS--NEW YORK TIMES BESTSELLING THE HOW CAN IT BE GLUTEN-FREE COOKBOOK AND THE HOW CAN IT BE GLUTEN-FREE COOKBOOK: VOLUME 2--INTO ONE MUST-HAVE RESOURCE. HERE ARE 350+ MUST-HAVE RECIPES THAT RAISED THE BAR ON GLUTEN-FREE COOKING AND BAKING WITH FOOLPROOF TECHNIQUES FOR GREAT-TASTING LASAGNA, FRIED CHICKEN, COOKIES, BISCUITS, AND MORE. PLUS FIND A NEW GENERATION OF WHOLE-GRAIN RECIPES PERFECTED USING ATK'S REVOLUTIONARY WHOLE-GRAIN GLUTEN-FREE FLOUR BLEND, BRINGING "WHEATY" FLAVOR TO BAKED GOODS FROM SANDWICH BREAD TO CHERRY CRISP AND CHOCOLATE CHIP COOKIES. WE ALSO OFFER 75 DAIRY-FREE VARIATIONS AND INCLUDE AN EXPANDED TROUBLESHOOTING CHART FOR WHAT CAN GO WRONG IN GLUTEN-FREE BAKING, OVER 600 FULL-COLOR PHOTOS, A CHAPTER ON GRAINS, AND DETAILED NUTRITIONALS FOR EVERY RECIPE. WE ALSO GIVE YOU INFORMATION ON THE BEST SUPERMARKET GLUTEN-FREE BREADS AND PASTA, INCLUDING ALL-NEW INFORMATION ON LEGUME PASTAS. STANDOUT RECIPES FROM THE FIRST BEST-SELLER INCLUDE: • OLD-FASHIONED BIRTHDAY CAKE: A LITTLE MELTED WHITE CHOCOLATE MAKES THE CAKE TENDER AND MOIST. • EXTRA-CRUNCHY FRIED CHICKEN: OUR KITCHEN DEVELOPED A COATING SO CRISP YOU CAN HEAR THE CRUNCH • FLAKY, TENDER PIE CRUST: A SPOONFUL OF VINEGAR HELPS GF FLOURS CREATE JUST THE RIGHT STRUCTURE. • REAL SANDWICH BREAD:

FORGET SQUAT SLICES; PSYLLIUM, EGGS, AND A FOIL COLLAR ARE THE KEYS TO REAL BREAD. • **NEW YORK-STYLE PIZZA:** GROUND ALMONDS GIVE THE CRUST JUST THE RIGHT CHEW AND PROMOTE BROWNING. PLUS FROM VOLUME 2: • MORE THAN 150 RECIPES FROM MUFFINS TO CASSEROLES TO YEAST BREADS TO DESSERTS • EXCITING RECIPES SUCH AS CHICKEN PARMESAN, BAGUETTES, YEASTED DOUGHNUTS, SCONES, SPROUTED GRAIN BREAD, FLOURLESS NUT AND SEED BREAD, AND LEMON LAYER CAKE • MANY DAIRY-FREE VARIATIONS OF BAKED GOODS USING ALTERNATE DAIRY PRODUCTS • BAKING RECIPES USING THE ATK ALL-PURPOSE GLUTEN-FREE FLOUR BLEND (EQUIVALENT TO ALL-PURPOSE FLOUR) IN COOKIES, BARS, MUFFINS, SCONES, CAKES, AND BREADS • NUTRITIONAL INFORMATION FOR EVERY RECIPE

CUSTOMER REVIEW: "I AM LOVING THIS COOKBOOK. IT IS SO CLEARLY WRITTEN AND THE DIRECTIONS ARE VERY PRECISE. IT IS FANTASTIC TO BE ABLE TO MAKE BREAD AGAIN - AND IT IS DELICIOUS. I LOVE THE OPTIONS FOR FLOUR - YOU CAN MAKE YOUR OWN FLOUR FOR THE BEST RESULTS OR YOU CAN BUY A GF FLOUR. DEFINITELY GIVE THE HOMEMADE FLOUR A TRY AT SOME POINT. I CAN'T WAIT TO TRY OTHER RECIPES BUT RIGHT NOW I AM FOCUSED ON MAKING BREAD."

MEAT ILLUSTRATED AMERICA'S TEST KITCHEN 2020-10-27 2021 IACP AWARD WINNER IN THE GENERAL CATEGORY INCREASE YOUR MEAT COUNTER CONFIDENCE WITH THIS MUST-HAVE COMPANION FOR COOKING BEEF, PORK, LAMB, AND VEAL WITH MORE THAN 300 KITCHEN-TESTED RECIPES. PART COOKBOOK, PART HANDBOOK ORGANIZED BY ANIMAL AND ITS PRIMAL CUTS, MEAT ILLUSTRATED IS THE GO-TO SOURCE ON MEAT, PROVIDING ESSENTIAL INFORMATION AND TECHNIQUES TO EMPOWER YOU TO EXPLORE OPTIONS AT THE SUPERMARKET OR BUTCHER SHOP (AFFORDABLE CUTS LIKE BEEF SHANKS INSTEAD OF SHORT RIBS, LESSER-KNOWN CUTS LIKE COUNTRY-STYLE RIBS, LEG OF LAMB INSTEAD OF BEEF TENDERLOIN FOR YOUR HOLIDAY CENTERPIECE), AND RECIPES THAT MAKE THOSE CUTS (72 IN TOTAL) SHINE. MEAT IS A TREAT; WE TEACH YOU THE BEST METHODS FOR CENTER-OF-THE-PLATE MEATS LIKE SATISFYING BUTTER-BASTED RIB STEAKS (SPOONING ON HOT BUTTER COOKS THE STEAKS FROM BOTH SIDES SO THEY COME TO TEMPERATURE AS THEY ACQUIRE A DEEP CRUST), MELTINGLY TENDER CHINESE BARBECUED ROAST PORK SHOULDER (COOK FOR 6 HOURS SO THE COLLAGEN MELTS TO LUBRICATE THE MEAT), AND THE QUINTESSENTIAL CRUMB-CRUSTED RACK OF LAMB. ALSO BRING MEAT BEYOND CENTERPIECE STATUS WITH COMPLETE MEALS: SHAKE UP SURF AND TURF WITH FRIED BROWN RICE WITH PORK AND SHRIMP. BRAISE LAMB SHOULDER CHOPS IN A LIBYAN-STYLE CHICKPEA AND ORZO SOUP CALLED SHARBA. ILLUSTRATED PRIMAL CUT INFO AT THE START OF EACH SECTION COVERS SHOPPING, STORAGE, AND PREP POINTERS AND TECHNIQUES WITH CLEARLY WRITTEN ESSAYS, STEP-BY-STEP PHOTOS, BREAK-OUT TUTORIALS, AND HUNDREDS OF HAND-DRAWN ILLUSTRATIONS THAT TAKE THE MYSTERY OUT OF MEAT PREP (TIE ROASTS WITHOUT WILDERNESS TRAINING; SHARPLY CUT CROSSHATCHES IN THE FAT), SO YOU'LL EXECUTE DISHES AS RELIABLY AS THE STEAKHOUSE. LEARN TRICKS LIKE SOAKING GROUND MEAT IN BAKING SODA BEFORE COOKING TO TENDERIZE, OR PRE-ROASTING RATHER THAN SEARING FATTY CUTS BEFORE BRAISING TO AVOID STOVETOP SPLATTERS. EVEN HAVE FUN WITH DIY CURING PROJECTS.

COVER AND BAKE COOK'S ILLUSTRATED MAGAZINE 2004 THIS COOKBOOK PRESENTS MORE THAN 200 ONE-DISH RECIPES, INCLUDING SUCH TRADITIONAL FAVORITES AS LASAGNA, POT ROAST, CHICKEN POT PIE, AND BAKED MACARONI AND CHEESE.

THE COMPLETE DIY COOKBOOK FOR YOUNG CHEFS AMERICA'S TEST KITCHEN KIDS 2020-10-13 NOW IS THE TIME FOR KIDS TO MAKE EVERYTHING FROM SCRATCH. THIS IS THE THIRD BOOK IN THE NY TIMES BESTSELLING COOKBOOK SERIES FOR YOUNG CHEFS AND WILL INSPIRE KIDS TO MAKE EVERYTHING FROM KETCHUP TO CRACKERS... THEMSELVES. EVER WONDERED HOW KETCHUP IS MADE? HOW DO YOU BAKE THE MOST-AWESOME-EVER CHEESE CRACKERS (FISH-SHAPED, OF COURSE)? CAN YOU REALLY MAKE HOMEMADE BUTTER IN 10 MINUTES? THE THIRD TITLE IN THIS BESTSELLING SERIES OF COMPLETE COOKBOOKS FOR YOUNG CHEFS GOES BACK TO BASICS TO MAKE MANY OF TODAY'S STORE-BOUGHT STAPLES BETTER FROM SCRATCH. EASY RECIPES RANGING FROM PANCAKE MIX TO HOMEMADE SRIRACHA SAUCE WILL MAKE KIDS KITCHEN HEROES, ONE DIY PROJECT AT A TIME.

COOK'S ILLUSTRATED BAKING BOOK AMERICA'S TEST KITCHEN 2018-06-11 THE POPULAR ALL-IN-ONE BAKING BOOK IS NOW IN FULL COLOR! NOW YOU CAN FIND IT ALL AT YOUR FINGERTIPS—450+ DEFINITIVE RECIPES FOR ALL YOUR FAVORITE COOKIES, CAKES, PIES, TARTS, BREADS, PIZZA, AND MORE, ALONG WITH KITCHEN-TESTED TECHNIQUES THAT WILL TRANSFORM YOUR BAKING. RECIPES RANGE FROM EASY (DROP COOKIES AND NO-KNEAD BREAD) TO MORE AMBITIOUS (AUTHENTIC CROISSANTS AND DACQUOISE) AND OUR TRADEMARK EXPERTISE SHINES THROUGH EACH ONE. DISCOVER WHY SPREADING THE DOUGH AND THEN SPRINKLING THE BERRIES LEADS TO BETTER BLUEBERRY SCONES, WHY CUBED VERSUS SHREDDED EXTRA-SHARP CHEDDAR CHEESE MAKES ALL THE DIFFERENCE IN OUR IRRESISTIBLE CHEESE BREAD, HOW WE FOUND THREE WAYS TO SQUEEZE MORE LEMON FLAVOR INTO OUR LEMON BUNDT CAKE, AND HOW TO KEEP THE BEST BUTTERMILK WAFFLES YOUR FAMILY WILL EVER TASTE WARM AND CRISPY. AN ILLUSTRATED BAKING BASICS CHAPTER AT THE FRONT OF THE BOOK PROVIDES INFORMATION ON KEY INGREDIENTS AND EQUIPMENT AND LAYS THE GROUNDWORK FOR A LIFETIME OF BAKING SUCCESS. A SHOPPING GUIDE AT THE BACK RECOMMENDS FAVORITE GO-TO BRANDS. THESE RECIPES REPRESENT ALL THE WISDOM OF THE BAKERS THAT CAME BEFORE US AS WELL AS ALL WE'VE LEARNED THROUGH LITERALLY THOUSANDS OF TRIAL-AND-ERROR SESSIONS IN OUR KITCHENS.

COOK'S ILLUSTRATED BAKING BOOK COOK'S ILLUSTRATED 2013-10-01 BAKING DEMYSTIFIED WITH 450 FOOLPROOF RECIPES

FROM COOK'S ILLUSTRATED, AMERICA'S MOST TRUSTED FOOD MAGAZINE. THE COOK'S ILLUSTRATED BAKING BOOK HAS IT ALL—DEFINITIVE RECIPES FOR ALL YOUR FAVORITE COOKIES, CAKES, PIES, TARTS, BREADS, PIZZA, AND MORE, ALONG WITH KITCHEN-TESTED TECHNIQUES THAT WILL TRANSFORM YOUR BAKING. RECIPES RANGE FROM EASY (DROP COOKIES AND NO-KNEAD BREAD) TO MORE AMBITIOUS (AUTHENTIC CROISSANTS AND DACQUOISE) AND THE TRADEMARK TEST KITCHEN EXPERTISE SHINES THROUGH EACH ONE. DISCOVER WHY SPREADING THE DOUGH AND THEN SPRINKLING THE BERRIES LEADS TO BETTER BLUEBERRY SCONES, WHY CUBED VERSUS SHREDDED EXTRA-SHARP CHEDDAR CHEESE MAKES ALL THE DIFFERENCE IN OUR IRRESISTIBLE CHEESE BREAD, HOW WE FOUND THREE WAYS TO SQUEEZE MORE LEMON FLAVOR INTO OUR LEMON BUNDT CAKE, AND HOW TO KEEP THE BEST BUTTERMILK WAFFLES YOUR FAMILY WILL EVER TASTE WARM AND CRISPY. AN ILLUSTRATED BAKING BASICS CHAPTER AT THE FRONT OF THE BOOK PROVIDES INFORMATION ON KEY INGREDIENTS AND EQUIPMENT AND LAYS THE GROUNDWORK FOR A LIFETIME OF BAKING SUCCESS. A SHOPPING GUIDE AT THE BACK RECOMMENDS OUR FAVORITE BRANDS. THE RECIPES IN THIS BOOK REPRESENT ALL THE WISDOM OF THE BAKERS THAT CAME BEFORE US AS WELL AS ALL WE'VE LEARNED THROUGH LITERALLY THOUSANDS OF TRIAL-AND-ERROR SESSIONS IN OUR KITCHENS.

THE PERFECT COOKIE AMERICA'S TEST KITCHEN 2017-08-29 FEATURED IN THE NEW YORK TIMES BOOK REVIEW, REAL SIMPLE, HUFFINGTON POST, FORBES, PARADE, AND SOUTHERN LIVING. PORTABLE, FUN TO MAKE, EASY TO GIFT, AND OPEN TO COUNTLESS FLAVOR VARIATIONS, COOKIES ARE EVERYONE'S FAVORITE SWEET TREAT. AMERICA'S TEST KITCHEN HAS YEARS OF EXPERIENCE MAKING THE VERY BEST COOKIES; IN THE PERFECT COOKIE, THE TEST KITCHEN HAS COLLECTED ALL OF THAT KNOWLEDGE IN ONE PLACE FOR THE DEFINITIVE GUIDE TO COOKIE BAKING. THIS COMPREHENSIVE ANTHOLOGY INCLUDES KITCHEN-TESTED, NEVER-FAIL RECIPES FOR COOKIE JAR CLASSICS, IN ADDITION TO RECIPES FOR RICH AND CHEWY BROWNIES, FRUIT-AND-CRUMBLE-TOPPED BARS, QUICK NO-BAKE CONFECTIONS, HOLIDAY FAVORITES, AND EVEN CANDIES LIKE FUDGE AND TRUFFLES; THEY'RE ALL INCLUDED IN THIS GORGEOUS PACKAGE, WITH A FULL-PAGE PHOTO SHOWING OFF EVERY RECIPE. AND, AS ONLY THE TEST KITCHEN CAN, THERE ARE TIPS AND TRICKS THROUGHOUT THE CHAPTERS, AS WELL AS AN INTRODUCTORY SECTION TO GET YOU STARTED WITH INSIGHT ON EVERYTHING FROM WHAT MAKES A COOKIE CHEWY VERSUS CRISPY TO WHAT BAKING SHEET YOU SHOULD BUY SO THAT YOUR COOKIES BAKE EVENLY EVERY TIME. THE RESULT? THE PERFECT COOKIE.

COOK IT IN YOUR DUTCH OVEN AMERICA'S TEST KITCHEN 2018-12-04 A DUTCH OVEN IS THE MOST VERSATILE POT IN YOUR KITCHEN: A SOUP POT, A DEEP FRYER, A BRAISER, A ROASTER, AN ENCLOSED BREAD OVEN, AND THE PERFECT VESSEL FOR ONE-DISH MEALS. DON'T RELEGATE YOUR PRIZED POT TO THE BACK OF THE CABINET. LEARN HOW TO PUT YOUR DUTCH OVEN TO WORK EVERY DAY IN SO MANY DIFFERENT WAYS. TURN OUT PRACTICAL YET FUN MEALS MADE ENTIRELY IN ONE POT, SUCH AS WEEKNIGHT PASTA BOLOGNESE; CHICKEN POT PIE WITH SPRING VEGETABLES; AND LAMB MEATBALLS WITH ORZO, TOMATOES, AND FETA. IMPRESSIVE BRAISES AND ROASTS, SUCH AS BRAISED SHORT RIBS WITH WILD MUSHROOM FARROTTO AND ROASTED PORK LOIN WITH BARLEY, BUTTERNUT SQUASH, AND SWISS CHARD, GO SEAMLESSLY FROM THE STOVETOP (THE ENAMELED SURFACE MAKES IT EASY TO CREATE FOND WITHOUT BURNING) TO THE OVEN (CAST IRON MAINTAINS STEADY HEAT TO ENSURE FOOD COOKS PERFECTLY). WE EVEN WALK YOU THROUGH DEEP FRYING AND ARTISANAL BREAD BAKING AT HOME (TRY THE KOREAN FRIED CHICKEN WINGS OR THE BRAIDED CHOCOLATE BABKA). AND A RANGE OF APPEALING DESSERTS, FROM PEAR-GINGER CRISP (THE POT HOLDS A GENEROUS 5 POUNDS OF PEARS) TO BOURBON-PECAN BREAD PUDDING, BENEFIT FROM THE DUTCH OVEN'S HIGH SIDES AND EVEN HEATING.

THE COMPLETE BAKING BOOK FOR YOUNG CHEFS AMERICA'S TEST KITCHEN KIDS 2019-10-01 A NEW YORK TIMES BESTSELLER! FROM THE CREATORS OF THE #1 NEW YORK TIMES BESTSELLING COOKBOOK FOR KIDS COMES THE ULTIMATE BAKING BOOK. AMERICA'S TEST KITCHEN ONCE AGAIN BRINGS THEIR SCIENTIFIC KNOW-HOW, RIGOROUS TESTING, AND HANDS-ON LEARNING TO KIDS! BAKING ISN'T JUST FOR CUPCAKES WANT TO MAKE YOUR OWN SOFT PRETZELS? OR WOW YOUR FRIENDS WITH HOMEMADE EMPANADAS? WHAT ABOUT CREATING A SHOWSTOPPING PIE? MAYBE SOME CHEWY BROWNIES AFTER SCHOOL? FROM BREAKFAST TO BREADS, FROM COOKIES TO CAKES (YES, EVEN CUPCAKES!), LEARN TO BAKE IT ALL HERE. YOU CAN DO THIS, AND IT'S FUN! RECIPES WERE THOROUGHLY TESTED BY MORE THAN 5,000 KIDS TO GET THEM JUST RIGHT FOR COOKS OF ALL SKILL LEVELS—INCLUDING RECIPES FOR BREAKFAST, BREADS, PIZZAS, COOKIES, CUPCAKES, AND MORE STEP-BY-STEP PHOTOS OF TIPS AND TECHNIQUES WILL HELP YOUNG CHEFS FEEL LIKE PROS IN THEIR OWN KITCHEN TESTIMONIALS (AND EVEN SOME PRODUCT REVIEWS!) FROM KID TEST COOKS WHO WORKED ALONGSIDE AMERICA'S TEST KITCHEN TEST COOKS WILL ENCOURAGE YOUNG CHEFS THAT THEY TRULY ARE LEARNING THE BEST RECIPES FROM THE BEST COOKS. BY EMPOWERING YOUNG CHEFS TO MAKE THEIR OWN CHOICES IN THE KITCHEN, AMERICA'S TEST KITCHEN IS BUILDING A NEW GENERATION OF CONFIDENT COOKS, ENGAGED EATERS, AND CURIOUS EXPERIMENTERS.

COOK'S SCIENCE COOK'S ILLUSTRATED 2016-10-04 IN COOK'S SCIENCE, THE ALL-NEW COMPANION TO THE NEW YORK TIMES-BESTSELLING THE SCIENCE OF GOOD COOKING, AMERICA'S TEST KITCHEN DEEP DIVES INTO THE SURPRISING SCIENCE BEHIND 50 OF OUR FAVORITE INGREDIENTS--AND USES THAT SCIENCE TO MAKE THEM TASTE THEIR BEST. FROM THE EDITORS OF COOK'S ILLUSTRATED, AND THE BEST-SELLING THE SCIENCE OF GOOD COOKING, COMES AN ALL-NEW COMPANION BOOK HIGHLIGHTING 50 OF

OUR FAVORITE INGREDIENTS AND THE (SOMETIMES SURPRISING) SCIENCE BEHIND THEM: COOK'S SCIENCE. EACH CHAPTER EXPLAINS THE SCIENCE BEHIND ONE OF THE 50 INGREDIENTS IN A SHORT, INFORMATIVE ESSAY--TOPICS RANGING FROM PORK SHOULDER TO APPLES TO QUINOA TO DARK CHOCOLATE--BEFORE MOVING ON TO AN ORIGINAL (AND SOMETIMES QUIRKY) EXPERIMENT, PERFORMED IN OUR TEST KITCHEN AND DESIGNED TO SHOW HOW THE SCIENCE WORKS. THE BOOK INCLUDES 50 DYNAMIC, FULL-PAGE COLOR ILLUSTRATIONS, GIVING IN-DEPTH LOOKS AT INDIVIDUAL INGREDIENTS, "FAMILY TREES" OF INGREDIENTS, AND COOKING TECHNIQUES LIKE SOUS VIDE, DEHYDRATING, AND FERMENTATION. THE 400+ FOOLPROOF RECIPES INCLUDED TAKE THE SCIENCE INTO THE KITCHEN, AND RANGE FROM CRISPY FRIED CHICKEN WINGS TO MEATY-TASTING VEGETARIAN CHILI, COCONUT LAYER CAKE TO STRAWBERRY RHUBARB PIE.

SOUS VIDE FOR EVERYBODY AMERICA'S TEST KITCHEN 2018-09-25 SOUS VIDE FOR EVERYBODY IS AN APPROACHABLE COOKBOOK THAT DEMYSTIFIES SOUS VIDE COOKING AND DEMONSTRATES HOW IT CAN MAKE YOUR LIFE EASIER, WHILE ALSO GIVING YOU THE TOOLS TO TRY EXCITING NEW DISHES. ORIGINALLY FROM THE FRENCH FOR "UNDER VACUUM" BECAUSE IT OFTEN INVOLVES SEALING FOOD IN PLASTIC, SOUS VIDE ALLOWS YOU TO COOK FOOD GENTLY IN AN AUTOMATIC WATER BATH TO THE PERFECT TEMPERATURE. THAT MAY SOUND INTIMIDATING, BUT THE TECHNIQUE HAS TRICKLED DOWN FROM EXPERIMENTAL FINE-DINING RESTAURANT KITCHENS TO THE HOME KITCHEN PRECISELY BECAUSE IT'S AN EASY, CONVENIENT, AND HANDS-OFF WAY TO COOK. SOUS VIDE NOT ONLY MAKES TRADITIONAL COOKING EASIER AND MORE FOOLPROOF, IT OFTEN CAN HELP TO MAKE FOOD TASTE BETTER, TAKING AWAY ALL THE GUESSWORK AND GIVING YOU BACK SOME FREE TIME. IN THIS COOKBOOK, YOU WILL FIND RECIPES THAT TEACH YOU HOW TO COOK SOUS VIDE, STARTING WITH BASICS LIKE THE PERFECT STEAK OR SOFT-COOKED EGG. YOU WILL ALSO FIND RECIPES THAT EXPAND YOUR KNOWLEDGE AND CREATIVITY IN THE KITCHEN USING SOUS VIDE, FROM A HOLIDAY-WORTHY CHUCK ROAST THAT TASTES LIKE A PRIME RIB AT A FRACTION OF THE COST TO EGGS BENEDICT TO FRUIT-ON-THE-BOTTOM YOGURT CUPS.

THE COOK'S ILLUSTRATED MEAT BOOK COOK'S ILLUSTRATED 2014-10-01 EMINENTLY PRACTICAL AND TRULY TRUSTWORTHY, THE COOK'S ILLUSTRATED MEAT BOOK IS THE ONLY RESOURCE YOU'LL NEED FOR GREAT RESULTS EVERY TIME YOU COOK MEAT. WHETHER YOU HAVE BURGERS, STEAK, RIBS, OR ROAST CHICKEN ON THE MENU SHOPPING FOR AND COOKING MEAT CAN BE CONFUSING, AND MISTAKES CAN BE COSTLY. AFTER 20-PLUS YEARS OF PURCHASING AND COOKING BEEF, PORK, LAMB, VEAL, CHICKEN, AND TURKEY, THE EDITORS OF COOK'S ILLUSTRATED UNDERSTAND THAT PREPARING MEAT DOESN'T START AT THE STOVE IT STARTS AT THE STORE. THE COOK'S ILLUSTRATED MEAT BOOK BEGINS WITH A 27-PAGE MASTER CLASS IN MEAT COOKERY, WHICH COVERS SHOPPING (WHAT'S THE DIFFERENCE BETWEEN NATURAL AND ORGANIC LABELS?), STORING (JUST HOW LONG SHOULD YOU REALLY REFRIGERATE MEAT AND DOES THE DURATION VARY IF THE MEAT IS COOKED OR RAW?), AND SEASONING MEAT (MARINATING, SALTING, AND BRINING). MATCHING CUT TO COOKING METHOD IS ANOTHER KEY TO SUCCESS, SO OUR GUIDE INCLUDES FULLY ILLUSTRATED PAGES DEVOTED TO ALL OF THE MAJOR COOKING METHODS: SAUTÉING, PAN-SEARING, PAN-ROASTING, ROASTING, GRILLING, BARBECUING, AND MORE. WE IDENTIFY THE BEST CUTS FOR THESE METHODS AND EXPLAIN POINT BY POINT HOW AND WHY YOU SHOULD FOLLOW OUR STEPS AND WHAT MAY HAPPEN IF YOU DON'T. 425 BULLETPROOF AND RIGOROUSLY TESTED RECIPES FOR BEEF, PORK, LAMB, VEAL, AND POULTRY PROVIDE PLENTY OF OPTIONS FOR EVERYDAY MEALS AND SPECIAL OCCASION DINNERS AND YOU'LL LEARN NEW AND BETTER WAYS TO COOK FAVORITES SUCH AS PAN-SEARED THICK-CUT STEAK, JUICY PUB-STYLE BURGERS, WEEKNIGHT ROAST CHICKEN, BARBECUED PULLED PORK, AND MORE. THE COOK'S ILLUSTRATED MEAT BOOK ALSO INCLUDES EQUIPMENT RECOMMENDATIONS (WHAT SHOULD YOU LOOK FOR IN A GOOD ROASTING PAN AND IS IT WORTH SPENDING EXTRA BUCKS ON A PRICEY NONSTICK SKILLET?). IN ADDITION, HUNDREDS OF STEP-BY-STEP ILLUSTRATIONS GUIDE YOU THROUGH OUR CORE TECHNIQUES SO WHETHER YOU'RE SLICING A CHICKEN BREAST INTO CUTLETS OR GETTING READY TO CARVE PRIME RIB THE COOK'S ILLUSTRATED MEAT BOOK COVERS ALL THE BASES

THE AMERICA'S TEST KITCHEN FAMILY BAKING BOOK AMERICA'S TEST KITCHEN 2008 PRESENTS OVER SEVEN HUNDRED RECIPES, ORGANIZED INTO SUCH CATEGORIES AS RUSTIC BREADS, FANCY COOKIES, AND FRUIT DESSERTS, ALONG WITH STEP-BY-STEP INSTRUCTIONS FOR SOME DISHES AND TIPS ON PROCEDURES, EQUIPMENT, AND INGREDIENTS.

THE NEW BEST RECIPE 2004 PRESENTS A COLLECTION OF MORE THAN ONE THOUSAND RECIPES ALONG WITH COOKING TUTORIALS AND OPINIONS ON EQUIPMENT AND INGREDIENTS.

NATURALLY SWEET AMERICA'S TEST KITCHEN 2016-08-23 IN THIS TIMELY, UNIQUE COOKBOOK, AMERICA'S TEST KITCHEN TACKLES THE MONUMENTAL CHALLENGE OF CREATING FOOLPROOF, GREAT-TASTING BAKED GOODS THAT CONTAIN LESS SUGAR AND RELY ONLY ON NATURAL ALTERNATIVES TO WHITE SUGAR. WHITE SUGAR IS ONE OF THE MOST WIDELY DEMONIZED HEALTH THREATS OUT THERE, EVEN MORE THAN FAT, AND CONSUMERS ARE INCREASINGLY INTERESTED IN DECREASING THE AMOUNT OF SUGAR THEY USE AND ALSO IN USING LESS-PROCESSED NATURAL SWEETENERS. BUT DECREASING OR CHANGING THE SUGAR IN A RECIPE CAN HAVE DISASTROUS RESULTS: BAKED GOODS TURN OUT DRY, DENSE, AND DOWNRIGHT INEDIBLE. WE ADDRESS THESE ISSUES HEAD-ON WITH

120 FOOLPROOF, GREAT-TASTING RECIPES FOR COOKIES, CAKES, PIES AND MORE THAT REDUCE THE OVERALL SUGAR CONTENT BY AT LEAST 30% AND RELY SOLELY ON MORE NATURAL ALTERNATIVES TO WHITE SUGAR.

THE BEST SLOW AND EASY RECIPES Cook's Illustrated 2008-10-01 RECIPES DON'T HAVE TO BE FAST TO BE SIMPLE THE BEST SLOW & EASY RECIPES GIVES YOU MORE THAN 250 RECIPES THAT SHOW YOU WHY BUILDING FLAVOR SLOWER IS SOMETIMES BETTER - AND EASIER. THE APPEAL OF COOKING FOOD SLOWLY IS UNDENIABLE; A MODERATE OVEN TEMPERATURE AND EXTENDED COOKING TIME CAN BUILD RICH, CONCENTRATED FLAVOR AND YIELD TENDER, JUICY MEAT. BUT WHEN MOST OF US THINK OF DISHES THAT ARE SLOW COOKING BY NATURE - SUCH AS ROASTS, BRAISES, AND STEWS - WE THINK OF AN ALL-DAY AFFAIR REQUIRING CONSTANT ATTENTION, SOMETHING TO PREPARE FOR A SPECIAL OCCASION OR WHEN YOU CAN COMMIT A FULL DAY TO THE TASK. BUT IN FACT, IN MANY CASES JUST THE OPPOSITE IS TRUE. THESE DISHES ARE, FOR THE MOST PART, EASY - ALTHOUGH THEY TAKE TIME, THE PROCESS IS LARGELY UNATTENDED, LEAVING YOU FREE TO SIMPLY WALK AWAY. YOU'LL FIND ALL THE CLASSIC SLOW-COOKED DISHES HERE - DISHES WHERE TIME, SLOW SIMMERING, AND GENTLE HEAT WORK THEIR MAGIC. WE PROMISE IT'S WORTH THE WAIT.

BOARDS AMERICA'S TEST KITCHEN 2022-04-26 TURN HAVING PEOPLE OVER INTO A CASUAL AFFAIR—AND MAKE IT LOOK GOOD, TOO. JOIN PROFESSIONAL FOOD STYLIST, ATK CAST MEMBER, AND ENTERTAINING ENTHUSIAST ELLE SIMONE SCOTT AS SHE SHARES HER TIPS FOR CREATING PHOTO-WORTHY SPREADS, LETTING YOU IN ON TRADE SECRETS RANGING FROM PLATING TECHNIQUES TO HOW SHE KEEPS THINGS LOOKING FRESH ON SET (AND ALL PARTY LONG). ACROSS 35 BOARDS YOU'LL FIND OVER 150 OF ATK'S FOOLPROOF RECIPES TO BUILD YOUR BOARD AROUND OR ADD THAT SPECIAL HOMEMADE TOUCH, FROM A PLATTER-WORTHY STEAK FRITES TO BETTER-THAN-STOREBOUGHT DIPS, AND EVERYTHING IN-BETWEEN. THESE DAYS, A GRAZING BOARD IS SO MUCH MORE THAN JUST CHEESE AND CURED MEAT—IT'S AN INTERACTIVE AND LOW-KEY YET ELEGANT WAY OF PRESENTING FOOD. SHOW OFF YOUR EFFORTLESS ENTERTAINING STYLE WITH SHOWSTOPPING CONVERSATION-STARTING SPREADS THAT ARE SURE TO IMPRESS YOUR GUESTS. • BECOME AN EXPERT IN STYLISH PRESENTATION: ELLE GIVES TIPS WITH EVERY RECIPE, LETTING YOU IN ON TRADE SECRETS LIKE MAKING THE PERFECT COCKTAIL GARNISH, HOW TO SWOOSH HUMMUS AND DIPS WITH CONFIDENCE, AND HOW SHE KEEPS FOOD LOOKING FRESH ON SET (AND ALL PARTY LONG). • GAIN CONFIDENCE WITH THE CLASSICS: CHARCUTERIE AND CHEESE BOARD HOW-TOS IN THE INTRODUCTION HELP YOU ACHIEVE THE PERFECT BALANCE OF TEXTURE, FLAVOR, AND VISUAL APPEAL. WITH TIPS ON ARRANGING AND WAYS TO TAKE YOUR BOARDS TO THE NEXT LEVEL, YOU'LL HAVE AN APPETIZER THAT LOOKS AS GOOD AS IT TASTES. • TAKE BOARDS BEYOND CHEESE AND CRACKERS: PUSH THE BOUNDARIES OF WHAT A “BOARD” IS WITH IDEAS LIKE A CUSTOMIZABLE BAKED POTATO AND DIY BLOODY MARY BOARD, OR GRILLED VEGETABLE PLATTER, PROVING THAT ALL DIFFERENT KINDS OF FOOD ARE MORE FUN WHEN SERVED AS A BOARD. AND IT'S MORE THAN JUST SNACKS—EVEN THE GRAZING BOARDS ARE HEARTY ENOUGH FOR DINNER. • FULL-SPREAD PHOTOS HELP YOU STRADDLE THE LINE BETWEEN ELEGANT AND CASUAL: THE PHOTOGRAPHY IS BOTH ASPIRATIONAL AND INSPIRATIONAL; FOLLOW OUR TIPS TO REPLICATE IT EXACTLY OR USE IT AS A JUMPING-OFF POINT FOR YOUR OWN CREATION. • CHOOSE YOUR LEVEL OF INVOLVEMENT: WHETHER YOU'RE IN THE MOOD TO COOK OR YOU'D RATHER PICK EVERYTHING UP AT THE GROCERY STORE (OR SOMETHING IN BETWEEN) WE PROVIDE RECIPES WITH SUGGESTIONS FOR STORE-BOUGHT ALTERNATIVES.

MORE BEST RECIPES 2009 FEATURES THE EDITORS' PICKS FOR THE BEST RECIPES, OFFERS WAYS TO MODIFY A RECIPE TO CREATE A NEW DISH, PRESENTS ADVICE ON HOW TO STORE AND PURCHASE FOOD, AND MAKES EQUIPMENT RECOMMENDATIONS.

BREAD ILLUSTRATED AMERICA'S TEST KITCHEN 2016-09-06 IN THIS COMPREHENSIVE COOKBOOK, AMERICA'S TEST KITCHEN BREAKS DOWN THE OFTEN INTIMIDATING ART AND SCIENCE OF BREAD BAKING, MAKING IT EASY FOR ANYONE TO CREATE FOOLPROOF, BAKERY-QUALITY BREADS AT HOME. MANY HOME COOKS FIND BREAD BAKING REWARDING BUT INTIMIDATING. IN BREAD ILLUSTRATED, AMERICA'S TEST KITCHEN SHOWS BAKERS OF ALL LEVELS HOW TO MAKE FOOLPROOF BREADS, ROLLS, FLATBREADS, AND MORE AT HOME. EACH MASTER RECIPE IS PRESENTED AS A HANDS-ON AND REASSURING TUTORIAL ILLUSTRATED WITH SIX TO 16 FULL-COLOR STEP-BY-STEP PHOTOS. ORGANIZED BY LEVEL OF DIFFICULTY TO MAKE BREAD BAKING LESS DAUNTING, THE BOOK PROGRESSES FROM THE SIMPLEST RECIPES FOR THE NOVICE BAKER TO ARTISAN-STYLE LOAVES, BREADS THAT USE STARTERS, AND MORE COMPLEX PROJECT RECIPES. THE RECIPES COVER A WIDE AND EXCITING RANGE OF BREADS FROM BASICS AND CLASSICS LIKE EASY SANDWICH BREAD AND FLUFFY DINNER ROLLS TO INTERESTING BREADS FROM AROUND THE WORLD INCLUDING LAHMACUN, PANETTONE, AND FIG AND FENNEL BREAD.

COOK IT IN CAST IRON Cook's Country 2016-02-23 LEARN TO COOK IT ALL IN CAST IRON! THE CAST-IRON SKILLET IS A STURDY, VERSATILE, TRADITIONAL KITCHEN WORKHORSE THAT 85% OF US OWN BUT FAR FEWER OF US REACH FOR DAILY, MOSTLY BECAUSE WE HAVE ONE OR TWO RECIPES WE USE IT FOR AND OTHERWISE IT STAYS IN THE BACK OF THE CABINET. IN THIS NEW COOKBOOK, THE EDITORS OF COOK'S COUNTRY WILL SHOW YOU EVERYTHING YOU NEED TO KNOW ABOUT CAST-IRON COOKWARE AND THE MANY (AND OFTEN SURPRISING) DISHES YOU CAN COOK AND BAKE IN THIS MULTITASKER OF A PAN, FROM THE CLASSIC

DISHES EVERYONE KNOWS AND LOVES LIKE STEAK, PERFECT FRIED EGGS, AND CORNBREAD, TO INNOVATIVE AND INSPIRING RECIPES LIKE SKILLET APPLE PIE, PIZZA, AND CINNAMON SWIRL BREAD. LEARN ABOUT THIS CAST IRON'S HISTORY AND WHAT MAKES IT UNIQUELY AMERICAN AND LET US SHOW YOU HOW TO SHOP FOR, SEASON, CARE FOR, AND CLEAN THIS PERFECT PAN.

THE SCIENCE OF GOOD COOKING COOK'S ILLUSTRATED 2012-10-01 MASTER 50 SIMPLE CONCEPTS TO ENSURE SUCCESS IN THE KITCHEN. UNLOCK A LIFETIME OF SUCCESSFUL COOKING WITH THIS GROUNDBREAKING NEW VOLUME FROM THE EDITORS OF COOK'S ILLUSTRATED, THE MAGAZINE THAT PUT FOOD SCIENCE ON THE MAP. ORGANIZED AROUND 50 CORE PRINCIPLES OUR TEST COOKS USE TO DEVELOP FOOLPROOF RECIPES, THE SCIENCE OF GOOD COOKING IS A RADICAL NEW APPROACH TO TEACHING THE FUNDAMENTALS OF THE KITCHEN. FIFTY UNIQUE EXPERIMENTS FROM THE TEST KITCHEN BRING THE SCIENCE TO LIFE, AND MORE THAN 400 LANDMARK COOK'S ILLUSTRATED RECIPES (SUCH AS OLD-FASHIONED BURGERS, CLASSIC MASHED POTATOES, AND PERFECT CHOCOLATE CHIP COOKIES) ILLUSTRATE EACH OF THE BASIC PRINCIPLES AT WORK. THESE EXPERIMENTS RANGE FROM SIMPLE TO PLAYFUL TO INNOVATIVE - SHOWING YOU WHY YOU SHOULD FOLD (VERSUS STIR) BATTER FOR CHEWY BROWNIES, WHY YOU WHIP EGG WHITES WITH SUGAR, AND WHY THE SIMPLE ADDITION OF SALT CAN MAKE MEAT JUICY. A LIFETIME OF EXPERIENCE ISN'T THE PREREQUISITE FOR BECOMING A GOOD COOK; KNOWLEDGE IS. THINK OF THIS AS AN OWNER'S MANUAL FOR YOUR KITCHEN.

ALL TIME BEST SOUPS COOK'S ILLUSTRATED 2016-09-20 A PERFECT SOUP RECIPE IS ONE YOU MAKE FOREVER--IT IS COMFORTING, NOURISHING, THE VERY ESSENCE OF FLAVOR. IN THIS HANDSOME, FOCUSED COOKBOOK, THE EXPERTS AT COOKS ILLUSTRATED BOIL THE WORLD OF SOUPS DOWN TO THE VERY BEST CHOICES, EACH ONE A KITCHEN-TESTED KEEPER YIELDING FLAVORS THAT EXCEED EVEN WHAT GRANDMA COOKED UP. HERE ARE THE IDEAL BROTHS, THE HEARTIEST RUSTIC SOUPS, MOST ELEGANT PUREES, AND THE BEST EXAMPLES FROM AROUND THE WORLD. ALL-TIME BEST SOUPS TURNS SOUP-MAKING INTO AN EVERYDAY PLEASURE WITH RECIPES GUARANTEED TO BECOME CHERISHED FAVORITES.

THE PERFECT CAKE AMERICA'S TEST KITCHEN 2018-03-27 FEATURED BY QVC, HALLMARK HOME & FAMILY, TASTING TABLE, AND THE WASHINGTON POST. CAKES ARE THE ALL-OCCASION DESSERT--THE CENTER OF ATTENTION AT BIRTHDAYS, HOLIDAY CELEBRATIONS, AND DINNER PARTIES, AND THE MOST WELCOME BRUNCH, AFTER-SCHOOL, OR TEATIME SNACK. AMERICA'S TEST KITCHEN'S FIRST ALL-CAKE BOOK IS THE DEFINITIVE GUIDE TO ANY CAKE YOU CRAVE FROM CLASSIC POUND CAKE TO ENJOY ANYTIME TO A STUNNING AND IMPRESSIVE BLUEBERRY JAM CAKE WITH BRILLIANT JAM STRIPES AND OMBRE FROSTING. IN ADDITION TO FOOLPROOF RECIPES ARE FEATURES THAT MAKE TOWERING 24-LAYER HAZELNUT-CHOCOLATE CRÈPE CAKE AS APPROACHABLE AS APPLESAUCE SNACK CAKE. SIDEBARS INCLUDE STEP-BY-STEP PHOTOGRAPHY FOR CAKES WITH MORE ADVANCED TECHNIQUES LIKE PIPING THE RIBBONS OF FROSTING THAT HELP GIVE BEAUTIFUL RHUBARB RIBBON CAKE ITS NAME. OUR YEARS OF TEST KITCHEN KNOWLEDGE ON THE ART AND SCIENCE OF BAKING CAKES PROVIDE ALL THE TIPS AND TRICKS YOU NEED FOR EXECUTING PERFECT CAKES EVERY TIME.

THE COOK'S ILLUSTRATED COMPLETE BOOK OF POULTRY JUDITH DUFOUR LOVE 1999 INTRODUCES THE BEST METHODS FOR PREPARING CHICKEN, TURKEY, DUCK, GOOSE, QUAIL, SQUAB, AND PHEASANT, ACCOMPANIED BY TIPS ON COOKING EQUIPMENT, TECHNIQUES, AND INGREDIENTS