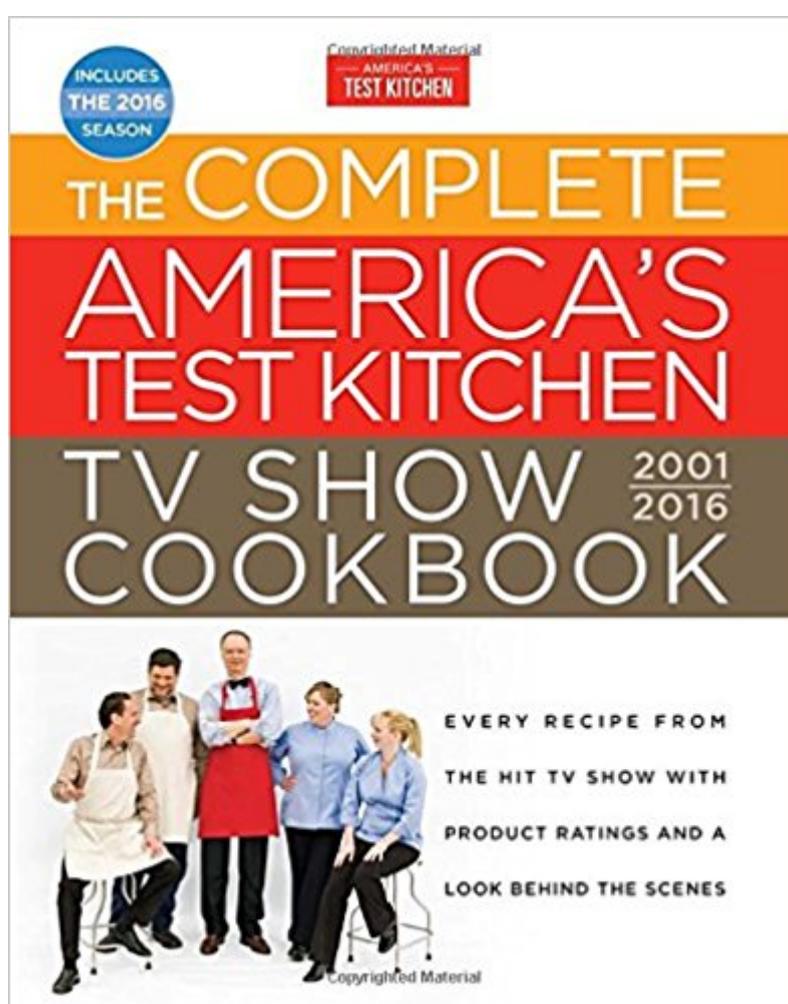


The book was found

The Complete America's Test Kitchen TV Show Cookbook 2001-2016: Every Recipe From The Hit TV Show With Product Ratings And A Look Behind The Scenes



Synopsis

This newly revised edition of *The Complete America's Test Kitchen TV Show Cookbook* features all 16 seasons (including 2016) of the hit TV show in a lively collection offering more than 1,100 foolproof recipes, dozens of tips and techniques, and our comprehensive shopping guide to test kitchen "approved ingredients and equipment. All your favorites are here" from Coq au Riesling and Tuscan-Style Beef Stew to Whole-Wheat Pancakes, Foolproof New York Cheesecake, and Cherry Clafouti. With this newly revised and updated edition, you'll have 16 years of great cooking and expertise from America's most-trusted test kitchen.

Book Information

Hardcover: 1032 pages

Publisher: America's Test Kitchen (October 27, 2015)

Language: English

ISBN-10: 1940352355

ISBN-13: 978-1940352350

Product Dimensions: 8.6 x 2 x 11.2 inches

Shipping Weight: 6.5 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (355 customer reviews)

Best Sellers Rank: #1,262 in Books (See Top 100 in Books) #2 in [Books > Humor &](#)

[Entertainment > Television > Reference](#) #4 in [Books > Cookbooks, Food & Wine > Celebrities & TV Shows](#) #4 in [Books > Humor & Entertainment > Television > Shows](#)

Customer Reviews

An awesome cookbook with great science and practical tips for any dedicated home cook. Recipes require cooking from scratch but the extra few minutes will produce grand results. I have discovered most recipes turn out very well except a few of their grilling recipes. Over and above, buy your book here and beware of the scam of ordering through the PBS advertised sight that has a much lower price. If you buy the book there, that vendor will send you additional books at list prices and demand payment.

Having watched America's Test Kitchen, I thought this would be a nice addition to the cookbooks on my shelf. I did not realize (until I received it) what an awesome resource this is! This cookbook is exceptional. Why? Beside the fact that it is jammed packed with recipes, each recipe has a "Why This Recipe Works Summary." So many helpful hints that I was unaware of (and this after cooking

for over 30 years). There are helpful hints as to how they revised recipes so that they were healthier, without sacrificing taste. Honestly, I don't think I will have to search the internet again looking for recipes, or what to make for dinner. I love this cookbook - and plan to buy one for each of my children. With the exception of my cookbook that I got from my mother as a teenager, the others will have to find new homes.

This is an excellent cookbook if you like simple, good, everyday food. It explains WHY each recipe is good, which is surprisingly helpful. It's super-easy to read and follow the directions. The only downside is that it is quite big and super HEAVY, but I guess there's no way getting around that.

It took three tries to get a book that didn't suffer some damage from the production process. Once I did, though, I haven't stopped using it. It's America's Test Kitchen - it doesn't get any better. The recipes are excellent with great detail and an explanation of why each one works. I read this book for fun when I'm not cooking. It's especially useful when getting together your grocery list. We like to try a few new recipes each week. No more eating the same meals week after week. The product reviews in the back of the book are quite thorough and useful if you're on the fence about something. With 16 years of recipes, the variety in the book is second to none. Some have complained that the book is too large but to me, that's a good problem to have. Buy this book. It is easily the best value out there for top notch recipes from people that you should really trust by now.

All the recipes are here from the show. Love the book. I must add that some reviewers claim recipes are missing. I have not found that to be the case. There are two cookbooks. This one from America's test kitchen and the other from Cooks Country. Each cookbook has the recipes from the corresponding shows in them. I have both books. So if you are looking for specific recipes be sure which program you were watching before you order the book. Both books are excellent and the recipes we have made so far have all turned out very well and to our liking.

Within the first month of owning this cookbook, we made about 15 things out of this book and some items I have already made multiple times. If you are a fan of America's Test Kitchen or read Cook's Illustrated or Cook's Country, you owe it to yourself to buy this book. The recipes have been thoroughly tested and many of them have been created to take the fussiness out of many traditional dishes. I absolutely HATE overly complicated recipes and have no time for cookbooks that call for ingredients that you can never find or ask for kitchen equipment that only high-end kitchens can

afford. These recipes break things down for the home cook and the recipes are very often foolproof so you don't have to be a chef or a pastry chef to get good results. I would also recommend this book as a gift for people just learning to cook. This book will be something they would use for their entire lifetime, as my wife and I are planning to do. This sits proudly next to our worn copies of Better Homes and Gardens Cookbook and The Joy of Cooking and will likely be a source of inspiration as those have been for years to come. My hat's off to Julia, Bridget, and all the other Test Kitchen cooks who made this possible. It's a wonderful book.

Love this cookbook!!!! I have several of these and my favorite part is the explanation of "why this recipe works" before every recipe. As a cook who loves to experiment with new things on my own, these tidbits help (if I can remember them) . For instance, there is a recipe for a Chicken and potatoes dinner but both need to be put in the oven. Of course, they take different times as well so it explains to start the cooking process for the potatoes in the microwave while you're browning the chicken. Then, they can both go in the oven at the same time and can be finished at the same time. I haven't actually cooked anything from THIS book but can't wait to do so since I like everything else I have cooked from this brand. I have never even heard of this show until I ordered my first book. I do not see it on Netflix either. Wish I still had cable so I could check it out. For the people who love pictures in their cookbooks, there aren't really any in here that I have seen. I haven't had time to go through it all though so I may be missing some. I usually prefer pictures but in this case, I don't for some reason. They explain everything in such good detail, it isn't necessary. I figure if I need to see a picture I can google images.

[Download to continue reading...](#)

The Complete America's Test Kitchen TV Show Cookbook 2001-2016: Every Recipe from the Hit TV Show with Product Ratings and a Look Behind the Scenes Agile Product Management and Product Owner Box Set: 27 Tips to Manage Your Product, Product Backlog and 21 Tips to Capture and Manage Requirements with Scrum Agile Product Management: Product Owner (Box set) : 27 Tips To Manage Your Product, Product Backlog: 21 Tips To Capture and Manage Requirements with Scrum ... development, agile software development) Wicked: The Grimmerie, a Behind-the-Scenes Look at the Hit Broadway Musical Agile Product Management: Product Owner: 26 Tips to Manage Your Product and Work with Scrum Teams Agile Product Management: Product Owner: 27 Tips To Manage Your Product And Work With Scrum Teams (scrum, scrum master, agile development, agile software development) Agile Product Management: Product Vision:: 21 Steps to setting excellent goals for your product (scrum, scrum master, agile development, agile software

development) Agile Product Management: Release Planning: 21 Steps to plan your product releases from a product vision with Scrum (scrum, scrum master, agile development, agile software development) Agile Product Management: Release Planning: 21 Steps to Plan Your Product Releases from a Product Vision with Scrum The Inside Story of the State Quarters: A Behind-The-Scenes Look at America's Favorite New Coins (Official Whitman Guidebooks) Blank Cookbook Recipes & Notes: Recipe Journal, Recipe Book, Cooking Gifts (Floral) (Cooking Gifts Series) Look Beyond the Product: The business of agile product management The Vatican Diaries: A Behind-the-Scenes Look at the Power, Personalities, and Politics at the Heart of the Catholic Church Cryptography and Lattices: International Conference, CaLC 2001, Providence, RI, USA, March 29-30, 2001. Revised Papers (Lecture Notes in Computer Science) The Pocket Stylist: Behind-the-Scenes Expertise from a Fashion Pro on Creating Your Own Look The Art of Loish: A Look Behind the Scenes Chasing Perfection: A Behind-the-Scenes Look at the High-Stakes Game of Creating an NBA Champion Rick Sammon's Evolution of an Image: A Behind-the-Scenes Look at the Creative Photographic Process How to Win Rotc Scholarships: An In-Depth, Behind-The-Scenes Look at the ROTC Scholarship Selection Process, Revised Edition Practical Aspects of Declarative Languages: Third International Symposium, PADL 2001 Las Vegas, Nevada, March 11-12, 2001 Proceedings (Lecture Notes in Computer Science)

[Dmca](#)