

The Great Cooks COOKBOOK

A Good Cooking School Cookbook

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The Great Cooks Cookbook A Good Cooking School Cookbook

Antoinette Johnson



The Great Cooks Cookbook A Good Cooking School Cookbook:

The Great Cooks Cookbook James Beard, 1974-01-01 *Good Housekeeping Great American Classics Cookbook* Beth Allen, 2004 An illustrated celebration of the best in traditional American cookery presents a host of favorite recipes for classic dishes and is accompanied by historical sidebars on the history of American cuisine **The Ultimate Meal-Prep**

Cookbook America's Test Kitchen, 2021-03-02 Turn meal prep aspirations into a reality with this 25 week meal planning cookbook where 1 short grocery list gets you 5 weeknight dinners you can make in 45 minutes or less Meal prep no longer means filling your freezer with boring casseroles or spending every Sunday cooking We've done the work of building 25 smart weekly meal plans that minimize shopping and kitchen time so you make your life easier your grocery bill lower and your dinners better Includes features that streamline meal planning Weekly grocery lists max out at a dozen items Active cooking time for recipes maxes out at 45 minutes Loads of pantry substitution suggestions let you adapt recipes for what you have on hand 30 pantry meals make meal planning even more flexible ATK's meal plan strategies are easy to put into practice Prep your vegetables and grains for the week in a weekend power hour Prep bulk pantry ingredients ahead in a pantry power hour Cross utilize fresh ingredients creatively to prevent food waste and dinner boredom Make store and reheat full meals with no loss of flavor Double meals or meal components to freeze half for later Plus get insights on building and maximizing a diverse pantry food storage strategies essential meal prep equipment and more Full of smart practical advice for saving time money and waste The Ultimate Meal Prep Cookbook makes meal planning accessible for everyone

The Complete America's Test Kitchen TV Show Cookbook 2001-2021 America's Test Kitchen, 2020-10-27 21 years of foolproof recipes from the hit TV show captured in one complete volume The Complete America's Test Kitchen TV Show Cookbook is back after a year long 20th anniversary party Find every recipe prepared on 21 seasons of public television's top rated cooking show all in a single compendium including the new season that debuts in January 2021 You'll also get the latest equipment and ingredient ratings drawn from the show's equipment testing and taste testing segments Cook along with Bridget and Julia and the test kitchen chefs as the new episodes of the 2021 season air with new recipes like Chicken Schnitzel Smashed Burgers and Peach Tarte Tatin Every recipe that has appeared on the hit TV show is included in this cookbook along with the test kitchen's indispensable notes and tips A comprehensive shopping guide shows readers what products the ATK Review Team recommends and it alone is worth the price of the book **Toaster Oven Perfection**

America's Test Kitchen, 2020-12-22 Take your toaster oven from sidekick to superhero with 100 streamlined recipes that save time and energy and make your cooking life easier If you've found yourself only using the toaster oven to toast bread or heat up leftovers your toaster oven is woefully underutilized A toaster's abilities are myriad it can do many things a regular oven can do and some even air fry and ATK shows you how to tap into them from making mini meatloaves pizza and a whole roast chicken to baking individual ramekin desserts Whether you are a habitual host the owner of a new toaster oven or someone

with limited space this is the book for you Our sheet pan dinners for two take advantage of every inch of your toaster oven space and makes your main dish and sides in one go think Pork Tenderloin with Green Beans Or enlist your toaster oven to Roast up a vegetable side dish no jostling for oven space with recipes for Brussels sprouts broccoli and more Bake easy appetizers like wings empanadas and granola tastier and fresher than store bought Make meals with a range of serving sizes feeding 1 person to as many as 8 Embrace the joys of small batch baking with freeze and bake cookies and scones bake off a couple at a time and they'll always come out hot and fresh We draw upon our extensive testing of toaster ovens to help you navigate the variety of models and recipes were tested across a range of models to ensure it will work in yours **Mostly Homemade** Antoinette Johnson, 2024-10-15 The debut cookbook from the winner of the Amazon Prime Video original series America's Test Kitchen The Next Generation 100 budget friendly home cook developed recipes that transform everyday supermarket ingredients into something special with meals sides snacks desserts and more Forget takeout and get fired up for cooking at home while saving money and learning simple ways to build fast easy meals around taken for granted ingredients In her debut cookbook Antoinette Johnson dispels myths that cooking takes too long and buying ingredients is too expensive She guides you through grocery aisles with a creative look at canned goods condiments frozen items and more You'll learn to shop efficiently to build a lean must have pantry and then how to make culinary magic in a flash using those few well chosen items Make canned goods impressive Maximize canned vegetables with Ginger Miso Carrots Weeknight Collard Greens and the No Churn Sweet Potato Pie Ice Cream that wowed the TV judges Use tinned fish for Oysters Rockefeller Dip and Sriracha Soy Salmon Sliders Turn frozen foods into assets Transform frozen pasta into Weeknight Ravioli Lasagna Jazz up frozen meatballs to enjoy Strawberry Hoisin Meatballs Make flavors sing with basic condiments You don't need 17 different condiments for Stuffed Pork Chops the Dijon Lemon Roasted Cabbage Wedges from the TV show or Spicy Potato Salad Get more bang for your prepared foods buck Don't just slice up a rotisserie chicken turn it into Thai Chicken Lettuce Wraps Curry Chicken Noodle Soup or White Chicken Chili Bring comfort food within reach Make dinner what Antoinette calls Wednesday night ready using your Instant Pot from Quesadillas Tacos to her TV competition winning Barbecue Burnt Ends These approachable recipes are proof positive that mostly homemade is faster cheaper and far more delicious than takeout

Kitchen Smarts Cook's Illustrated, 2017-10-31 The experts at Cook's Illustrated magazine offer hundreds of definitive researched and kitchen tested answers in this Q & A style guide for home cooks looking to improve their kitchen prowess Does searing meat really seal in juices Does it matter what kind of salt you use What's the best way to measure a sticky ingredient like honey Why does whiskey taste better when you add water How do you actually pronounce dacquoise and what on earth is it In this follow up to Kitchen Hacks the expert editors at Cook's Illustrated magazine answer your burning questions offering tips and tricks on how to become a better more confident cook Kitchen Smarts captures all the questions Cook's Illustrated test cooks have worked through in their quest to determine the best way to do everything in the kitchen and it

does so in a fun hip but still very practical way It can be a real challenge to figure out who's right and who has no idea what they're talking about when it comes to cooking We are used to being able to simply Google any kitchen question no matter how strange the moment it arises But how do you know you're getting the best or even the right answer Silence all the noise and avoid confusion by going straight to this go-to cooking reference guide from one of America's most trusted cooking magazines

The Complete One Pot America's Test Kitchen, 2020-11-03 The only one pot cookbook you'll ever need Simplify dinner and eat well with hundreds of meals that take full advantage of your favorite pans Today's one pot recipes are more varied than ever From sheet pan suppers to no-boil pastas these flavorful recipes represent the test kitchen's best strategies for successful single pan cooking including staggering cooking times so everything finishes at once and developing an arsenal of no-cook sauces to dress up Instant Pot and slow cooker meals ATK flips the lid on several one pot cooking assumptions first that it's always slow More than 130 of the 400 recipes can be made in 45 minutes or less Next that the recipes serve an army We paid attention to smaller family sizes by adding scaled-down recipes serving two throughout the book And we made some of the all-time best recipes more flexible with choose your own pan options such as Classic Chicken Soup that can be made in a Dutch oven slow cooker or pressure cooker Finally we realized that decluttering dinner didn't stop with using just one pot but also meant limiting the number of bowls Skip takeout with Sheet Pan Veggie Pizza Make date night Classic Arroz Con Pollo for Two in a saucepan Cook for a crowd using a roasting pan for Herbed Lamb Shoulder with Fingerling Potatoes and Asparagus Set and forget Slow Cooker Spiced Pork Tenderloin with Raisin Almond Couscous or get dinner on the table fast using an Instant Pot to make Cod with Warm Tabbouleh Salad

The Complete Modern Pantry America's Test Kitchen, 2022-11-15 Busy home cooks can create exciting meals straight from the pantry with this unique cookbook from America's Test Kitchen Cook more shop less and improvise like a pro with over 350 recipes and tricks for making the most of ingredients you already have on hand Flexibility should be in every cook's arsenal sometimes you can't always get to the supermarket This invaluable cooking resource from America's Test Kitchen shows cooks how to make use of their pantry by thinking in categories The recipe is the blueprint you focus on what the ingredients do not just what they are Visualize a dish starting with what's in your pantry fridge or freezer Then substitute swap and combine to build the meal up Bulk and bases grains beans and other starchy foods are a solid foundation Long storage vegetables use go-to staples like potatoes and garlic even frozen veggies Proteins items like eggs tinned fish tofu and cured meat anchor the meal Toppings creamy and rich or crispy crunchy and chewy these always transform a dish Acidic and pickled foods brighten everything up Umami flavor enhancing condiments and seasonings add depth to food Hot and smoky elements spices chiles and sauces enliven your meal Sweet and tart flavorings balance out anything that's salty bitter sour or hot DIY Pantry items make your own blends and toppings Whether you're a home cook who wants to get more creative or are budget and waste conscious or even just pressed for time on a weeknight America's Test Kitchen will show you how to improvise with confidence

The

Complete Slow Cooker America's Test Kitchen, 2017-10-31 The Complete Slow Cooker is America's Test Kitchen's definitive guide to how to cook using a slow cooker. It builds on the success the test kitchen has had from years of testing and retesting slow cooker recipes and pushing the limits of what a slow cooker can do. Packed with 450 recipes, this blockbuster collection is for both new and experienced slow cooker cooks.

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