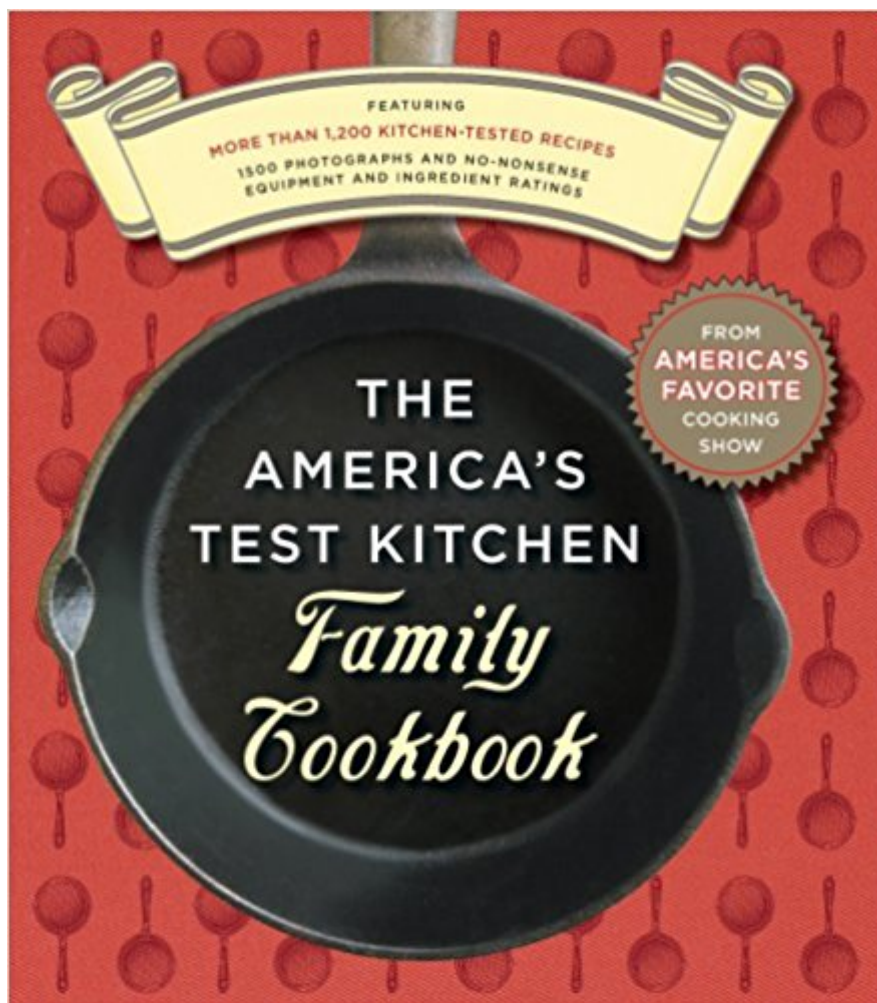


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# The America's Test Kitchen Family Cookbook



## Synopsis

Many years in the making, this comprehensive cookbook delivers more than 1,200 foolproof recipes for classic American family fare in a clear, accessible style. Beautiful step-by-step photos illuminate every conceivable technique from chopping shallots and skinning salmon to cutting up a chicken and tying a roast. In fact, just about anything you want (or need) to do in the kitchen will be explained in these pages in the test kitchen's approachable, no-nonsense voice. In addition, the recipes will keep you busy (and your friends and family happy) for years to come since we've included hundreds of easy weeknight dishes (like Skillet Lasagna and One-Pot Chicken and Rice), company and holiday-worthy dinners (like Beef Burgundy, Roast Leg of Lamb, and Fresh Fruit Trifle), dozens of menus, shopping tips, equipment ratings and more. A cooking tutorial between two covers, The America's Test Kitchen Family Cookbook is the one and only basic cookbook you'll need, covering every course, from appetizers to desserts, and including chapters on breakfast, sandwiches, sauces and condiments, and beverages. Friendly test kitchen tips accompany nearly every recipe and point out either where you might go wrong or a special technique or ingredient that makes the recipe successful. Helpful charts (like a primer on steaming vegetables or cooking grains) and Cooking 101 pages (covering topics like brining, cheese, and crudit  ) make this a reference unlike any other. Bound to get America back into the kitchen again, this is a family cookbook for generations to come.

## Book Information

Hardcover: 864 pages

Publisher: America's Test Kitchen; Lsif edition (October 1, 2005)

Language: English

ISBN-10: 0936184876

ISBN-13: 978-0936184876

Product Dimensions: 10.6 x 9.5 x 3.1 inches

Shipping Weight: 1.6 pounds

Average Customer Review: 4.5 out of 5 stars   See all reviews   (99 customer reviews)

Best Sellers Rank: #471,211 in Books (See Top 100 in Books) #289 in   Books > Cookbooks, Food & Wine > Entertaining & Holidays > Holidays #3188 in   Books > Cookbooks, Food & Wine > Cooking Methods

## Customer Reviews

`The America's Test Kitchen Family Cookbook' is a production of the editors of `America's Test

Kitchen', lead by Founder, Christopher Kimball and Editor in Chief, Jack Bishop. This organization is best known as the editors and publishers of the magazine, 'Cooks Illustrated' and the PBS television show based on articles in the magazine and hosted by Kimball. In short, this is simply a wonderfully comprehensive source for cooking at home, comparable in size and range to classics such as 'Joy of Cooking' and 'James Beard's American Cookery' and modern do-it-all titles such as Mark Bittman's 'How to Cook Everything'. It could easily be the only cookbook you own. Aside from its size and range, one very good thing about this book is that it does NOT follow the same style of other 'Cooks Illustrated' cookbooks, most distinctively represented by 'The Best Recipe'. While the theme here is that we are being given good recipes, all of which have passed muster with 'America's Test Kitchen', we do not get the long narrative describing how the editors and recipe testers came up with this recipe. This means that virtually all of the 848 pages (to the end of the index) are chocked full of the recipes and not much more than the recipes. This compares well to 'Joy's 914 pages and Bittman's 944 pages, although it does suggest that 'Joy of Cooking' with its two column, small print style does have a higher recipe count at, according to the cover, 4,500 recipes compared to American Test Kitchen's advertised 1200. The book designers have done us the great favor of putting the pages in a loose leafed notebook, similar to big cookbooks from 'Better Homes and Gardens' magazine.

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