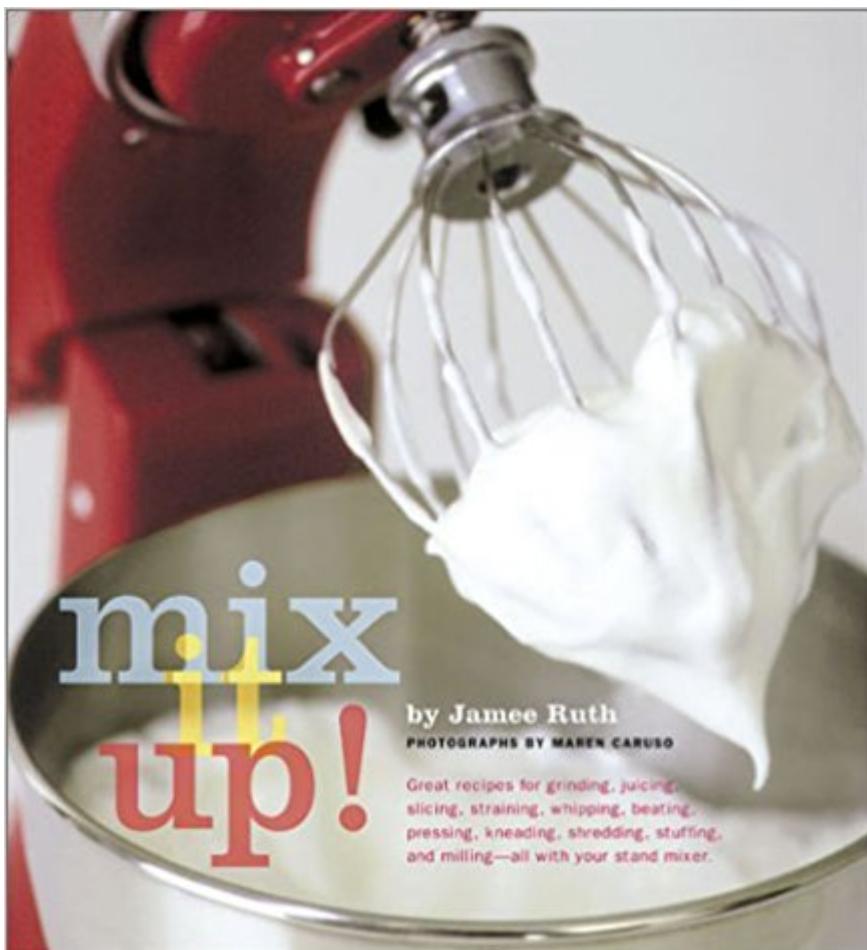


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# Mix It Up! Great Recipes To Make The Most Of Your Stand Mixer



## Synopsis

"Everyone who has a kitchen longs for an electric stand mixer," writes Jamee Ruth in *Mix It Up!*. "It is a sought-after icon -- a trophy that says, 'I'm a cook.'" But like a lot of icons, it's often more awesome than user-friendly. With 13 attachments available, many cooks confine themselves to mixing up cookie batters with the flat beater and calling it a day. Jamee Ruth, on the other hand, calls her mixer "the costar of my kitchen," and here she's written the essential cookbook for anyone who owns one. In more than 60 recipes you'll discover how to get the most out of this "multifunctional culinary hero," using it to make everything from Homemade Hot Dogs and Just-Ground Meat Loaf to a patisserie-quality Macadamia Crusted White Chocolate Cheesecake. Use the fruit and vegetable strainer and food grinder to make a sweet and tangy Ginger-Spiked Asian Pear Soup, and the rotor slicer and shredder for Shredded Egg Salad with Belgian Endive. For the easiest, freshest breads you'll ever make, use the grain mill in Blue Corn Bread, and Red Wheat Rolls with Puttanesca Relish. You'll never want to buy spaghetti again when you use the pasta maker in Basil Tagliatelle and Knockout Gnocchi. And bakers, especially, will appreciate knowing which attachments make to-die-for desserts, like Sugar Pun'kin Pie with Perfect Whipped Cream, and Rum Roasted Banana Bread Glazed with Foster Cream. In these and so many other delicious recipes offered here, you'll revel in taking the icon off its pedestal and making it work for you!

## Book Information

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## Customer Reviews

I had hoped for more from this cookbook, and I was let down. I had hoped for more mixer recipes,

but what I got was a few attachment recipes. It would take more time to switch all of the attachments they want to make these recipes.

Good book overall on ideas for using attachments to your stand mixer. Nice layout, nice photography. However, if I were to choose only one book on recipes for stand mixers, I'd get "The Essential Mixer Cookbook" (which I did) instead.

I got this book about a week ago and have yet found a recipe that I would "Star" to make again. The dessert section is very small. I wish I didn't buy it.

Every recipe in this book is very well written and easy to follow. I recommend this to everyone who has a standmixer. I never believed I could do things like make sausage or fresh pasta. And the Freshly Shaved Coconut Cream Pie is one of the best desserts I have ever had! The author is THE expert on this machine. The best cookbook I have bought in a long time.

I can make my own pasta! I can puree vegetables for soups! I can grind the fresh meat for my cheeseburgers or meat balls!This book is a tool on the same level as all the options KithenAid offers. A must have. Try the Sesame Seed Noodles or Freshly Shaven Coconut Cream Pie.....OH MY !!! And the Knockout Gnocchi, yummmy

The little icons by each recipe specifying the attachment(s) you will need are very helpful. The bread section (which is what I was mainly interested in) is fairly good but overall, if you don't have a lot of the attachments, you will end up doing a lot of chopping or grinding with a food processor. But the recipes are very good and when I do get more attachments, I'll be ready to go! All in all, I am glad I bought the book!!!!

I received a KitchenAid mixer for Christmas, love the mixer, bewildered by limited instructions included. This book was extremely helpful, spells out what attachment to use for each task. Several recipes were exceptional (calzones). At the beginning of each recipe it shows which attachments to use. Very informative and the recipes were somewhat unique compared to most cookbooks.

This is just a supplemental book for the Kitchen Aid mixer line. I agree with another reviewer, you'd spend as much time assembling and then cleaning the attachments as if you'd done it

conventionally. Reminds me of all the food processor cookbooks that came out twenty-something years ago, finding excuses to use the machine even when not called for. I guess that maybe if people got a K'Aid and wanted to play with their new toy and its attachments that this would make sense. Many of the recipes sound a little too twee for me anyway. The meatloaf looks repulsive, is really more a meat-and-vegetable pate than a true meat loaf--and expensive to make! Desserts, pastries, breads, the real strong points of a good stand mixer, are shortchanged in this book. I use Bosch and Electrolux mixers rather than K'Aid (not strong enough) and found little to use in my machines. Avoid unless you can get it cheap--

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