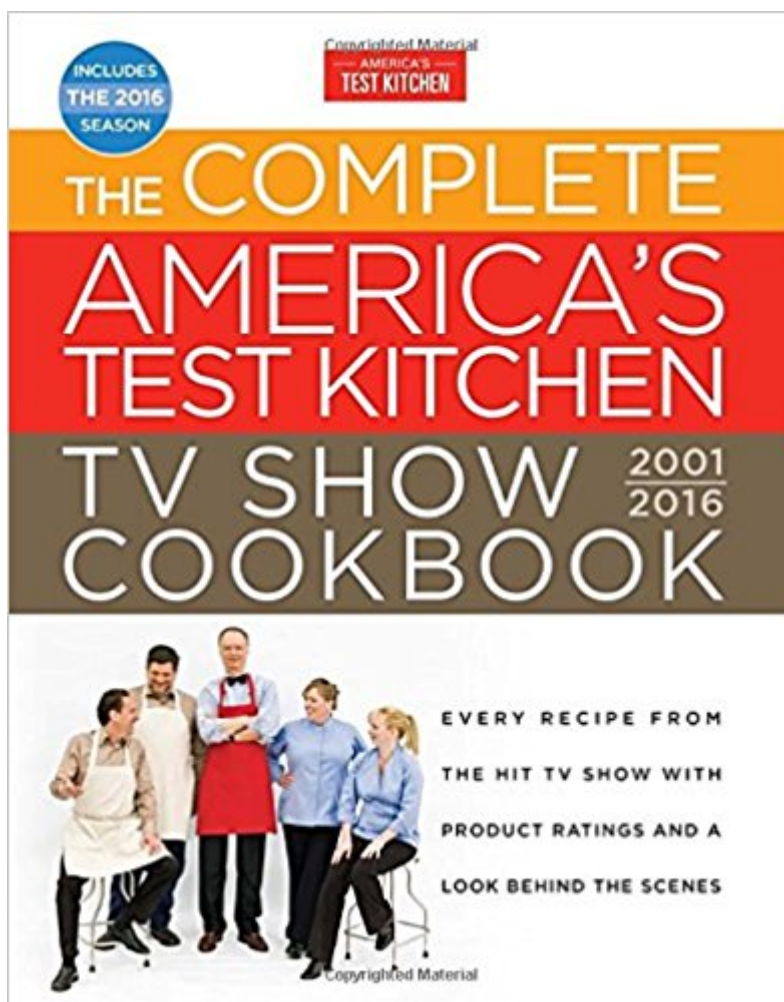


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The Complete America's Test Kitchen TV Show Cookbook 2001-2016: Every Recipe From The Hit TV Show With Product Ratings And A Look Behind The Scenes





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

Average Customer Review: 4.6 out of 5 stars 442 customer reviews

Best Sellers Rank: #90,160 in Books (See Top 100 in Books) #17 in *Books > Humor & Entertainment > Television > Reference* #64 in *Books > Humor & Entertainment > Television > Shows* #226 in *Books > Cookbooks, Food & Wine > Celebrities & TV Shows*

Customer Reviews

This book has been tested, written, and edited by the test cooks, editors, food scientists, tasters, and cookware specialists at America's Test Kitchen, a 2,500-square-foot kitchen located just outside Boston. It is the home of *Cook's Illustrated* magazine and *Cook's Country* magazine, the public television cooking shows *America's Test Kitchen* and *Cook's Country* from America's Test Kitchen, *America's Test Kitchen Radio*, and the online *America's Test Kitchen Cooking School*.

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.

I only use Test Kitchen cookbooks over all the other cookbooks that filled two rooms of shelves. I do all the baking and cooking since I retired from law enforcement. I have baked my own whole wheat for many years but I now change since I have tried the books Whole wheat and white sandwich bread I am elated with the results. I just made their homemade pasta recipe which is 2 whole eggs and six yolks, 2 Tbsp oil and salt. I only use Himalayan salt. I first used the pasta noodles in a recipe for a parmesan cheese and garlic sauce with baby spinach. They loved it minus the spinach. I ate the spinach. Yesterday I made an Asian Soup with the noodles and it was fabulous. Today from their Best Lost Suppers recipe book I cooked the Pennsylvania Dutch Slippery Chicken Bolt Bie. They spiced it with Tarragon but I didn't because the grandkids are not use to french spices. I added green pepper, garlic, season salt and hot sauce to make it cajun. I added the pasta cut into 1" squares with the drumstick meat, tenderizing broth, potatoes, celery, onion and carrots. Since serving overseas I am addicted to asian food and love take out stir fry and love test kitchen sauce recipes After owning several woks I am now switching to a non stick high side 14 inch pan because it provides more uniform and the heat desired to stir fry better on a flat surface. I switched from Louisiana hot sauce to Franks Hot sauce because it has a better flavor and is not as hot as the test kitchen learned from their testing. I must agree. I made the stuffed green peppers recipe and loved it. Peppers were on sale. Why do I tell you my experience because I want you to know that these books will kick your cooking up a notch. I believe that this book can make a wonderful wedding

present I sold all my other celebrity and newer cook books in garage sales or gave them to the V.A. That was close to 1,000 cookbooks.

I'm reading this thing like a novel. At some point, I'll get up and cook :) Come on its America's Test Kitchen. What's not to love?

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.

Binding is extremely poor quality. Hard cover is attached upside down and pages are poorly cut and bound. Content is as expected but quality of the book is horrible.

I love the content of this book. Love the 1100 recipes they are in. The authors have tweaked these recipes so that good food is almost guaranteed results and that they are relatively easy to cook. The book explains why each recipe works and give lots of information about technique and tools. However, the entire press run seems to be misbound. This is my second copy; the first from America's Test Kitchen its self. Both have the same serious problems. The block of text is poorly glued together and is already threatening to fall out. Both sets of end pages are laid in at an angle; they protrude above the text block. All the pages are wavy as though they got wet. And at least a dozen pages have a closed slit across the middle. To keep the book more than a month I will have to unwind it, have holes drilled in the pages and put it in a spiral notebook. That will cost me as much as I paid for the book. The actual publisher is hard to determine. America's Test Kitchen holds the copyright, but the production of the book was subcontracted by some unknown publisher. Random House is only the distributor. Be ready for these kinds of problems. If you want the text, and it is clearly worth having, you will have to have the volume rebound to keep up with the pages. It is certainly not worthy of display and is likely fall apart if not rebound or repaired.

My wife loves the Americas Test Kitchen. I am not much for television but since I get to eat the results, I can attest to the great taste of this book. The book is quite large and includes a ridiculous amount of content for this price. It is advertised as an exhaustive book from 2001-2016, and it does appear to contain all the information as advertised. If you like eating your wifes food, then buy this for her and you will get more! If you dont like eating your wifes food, then buy this book for her and she

can learn and you will get to eat better food. Any way I see it, this book is a good buy!

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