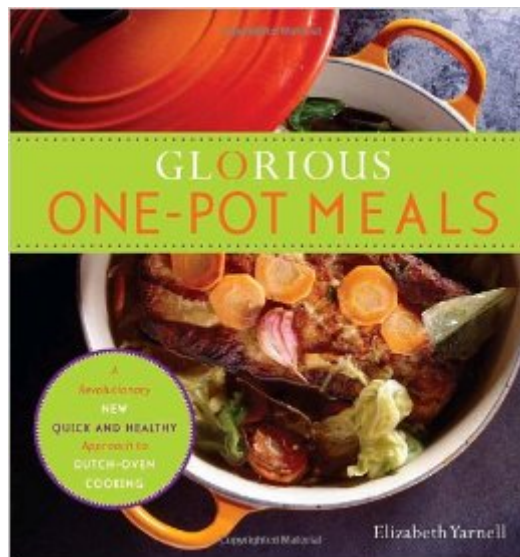


The book was found

Glorious One-Pot Meals: A Revolutionary New Quick And Healthy Approach To Dutch-Oven Cooking



Synopsis

A totally new patented way to cook quick and easy one-pot meals, while keeping ingredients intact and full of flavor. Elizabeth Yarnell developed her revolutionary infusion-cooking method to avoid often mushy slow-cooker results and to make cooking and cleaning up after dinner a breeze. Now anyone with too many tasks and not enough time can use her technique to get dinner on the table in an hour or less, with no more than twenty minutes of hands-on prep work and just one pot to clean. All it takes is a Dutch oven and a few basic fresh or even frozen ingredients layered--never stirred. Glorious One-Pot Meals provides the most convenient method yet of serving highly nutritious, satisfying suppers every night of the week.

Book Information

Paperback: 240 pages

Publisher: Clarkson Potter; Original edition (January 6, 2009)

Language: English

ISBN-10: 076793010X

ISBN-13: 978-0767930109

Product Dimensions: 7.5 x 0.6 x 8 inches

Shipping Weight: 13.6 ounces (View shipping rates and policies)

Average Customer Review: 4.0 out of 5 stars See all reviews (235 customer reviews)

Best Sellers Rank: #38,301 in Books (See Top 100 in Books) #7 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Dutch Ovens #28 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats #55 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Vegetables

Customer Reviews

I want to start out by saying that I am a mediocre cook at best. I am the type that needs to follow a recipe word for word, and even then my meals rarely turn out fantastic. Not with this book! I've had it for over a month now, and now well over half of my meals are made using it. Most recipes are really good. I say most, because some are really quite bland, but even then it was no worse than many of my former 'quick meals' I use to make. My former baked chicken, rice, and a veggie is right on par with the frozen chicken meal she has, and it doesn't get any worse than that! What I really love about this cookbook:- Everything is healthy- You can cook with frozen vegetables and meats- It's easy to add a variety of foods you wouldn't normally use- Vegetables turn out crisp, meats turn out tender- Rice used in recipes turns out PERFECT and soooo tasty- Foods don't mix flavors, but end up

complimenting each other very very well.- My Husband now eats second helpings of vegetables. Sometimes he even cleans out the pot.Notes:- some of your food may get a little browned, especially rice. I don't mind it, but I know some people wouldn't like that. If you don't like it, adjust your time.- You don't need to double up your recipes to use the 5qt. Just take a few minutes off the total cooking time. I cook my meals 3-5 minutes less than she suggests, depending on the ingredients. You'll get a feel for it during your first few attempts.- Most recipes could use more salt. Usually when she says to sprinkle salt and pepper, I end up using about a tablespoon.- Many of the recipes call for half of a certain vegetable. Half a pepper, half a zucchini...

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

Dutch Oven Cooking: 30 Mouthwatering Dutch Oven, One Pot Recipes for Quick and Easy Campfire Meals (Dutch Oven & Camp Cooking) Glorious One-Pot Meals: A Revolutionary New Quick and Healthy Approach to Dutch-Oven Cooking The Complete INSTANT POT ONE POT Recipes Cookbook: 131 Healthy ONE POT Instant Pot Pressure Cooker Recipes For Every Mum (+Instant Pot Time Guide For Over 300 Recipes) Toaster Oven: 30 Quick and Easy Homemade Recipes and Oven-Baked Meals to Cook for Two (Creative Cooking & Healthy Meals) Modern Dutch Oven Cookbook: Fresh Ideas for Braises, Stews, Pot Roasts, and Other One-Pot Meals Dutch: My Daddy is the Best. Mijn papa is de beste: Children's Picture Book English-Dutch (Bilingual Edition) (Dutch Edition),Childrens books in Dutch ... Dutch books for children) (Volume 7) Dutch Oven Cooking: With International Dutch Oven Society Champion Terry Lewis All-in-One Dutch Oven Cookbook for Two: One-Pot Meals You'll Both Love Top 500 Instant Pot Pressure Cooker Recipes: (Fast Cooker, Slow Cooking, Meals, Chicken, Crock Pot, Instant Pot, Electric Pressure Cooker, Vegan, Paleo, Dinner) Dutch Oven: Simple and Delicious Recipes for One Pot Cooking Dutch Oven Cooking: Easy One-Pot Meal Recipes Casserole Cookbook: Quick and Easy Low Budget Recipes for Your Oven, Dutch Oven or Cast Iron Skillet! (Make-Ahead Lunch and Dinner Recipes) Slow Cooker, Crock-Pot, Dutch Oven Recipes: Low Calorie, Tasty & Healthy Whole Foods Recipes #SAYGODDBYETODIET Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Simply Ming One-Pot Meals: Quick, Healthy & Affordable Recipes Instant Pot Cookbook: The Quick And Easy Pressure Cooker Guide For Smart People - Healthy, Easy, And Delicious Instant Pot Recipes One-Pan Wonders: Fuss-Free Meals for Your Sheet Pan, Dutch Oven, Skillet, Roasting Pan, Casserole, and Slow Cooker (Cook's Country) Easy Campfire Cooking: 200+ Family Fun Recipes for Cooking Over Coals and In the Flames with a Dutch Oven, Foil Packets, and More! The Dutch Oven Cookbook:

Recipes for the Best Pot in Your Kitchen Black Pot For Beginners: Sure-Fire Methods to Get a Great Dutch Oven Dish Every Time

[Dmca](#)