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Everyday Food: Great Food Fast





Synopsis

No matter how busy you are, at the end of the day you want fresh, in avorful meals that are easy to prepare. And you want lots of choices and variationsâ "recipes that call for your favorite foods and take advantage of excellent (and readily available) ingredients. In the instable is in the instable of that it is award-winning magazine Everyday Food, youâ TMII install of that: 250 simple recipes for delicious meals that are quick enough to make any day of the week. Because a change in weather affects how we cook as much as what we cook, the recipes in Everyday Food are arranged by season. For spring, youâ TMII install inst

Book Information

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Customer Reviews

I know most women will think, do I really need another cookbook? Well, with this charming edition I would have to say that it's really a pleasure and a worthy investment. I subscripted to the little

fabulous food magazine "Everyday Food" so I felt that I knew most of the recipes, but I was pleasantly surprised with a wonderful melange of useful new dishes I haven't seen before but which were still pretty simple. The real beauty of this book is the easy font, nice photos of each dish - makes picking out what's for dinner that much easier - and the ease of preparation not to mention the simple list of ingredients and finally recipes that work. Everything that I tried from this book was almost picked on a whim, and it turned out beautifully, I felt like a culinary genius as my friends and family thoroughly enjoyed the dishes I made with this book's help. I have collected cookbooks since I was a little girl and some I have because they are fancy and beautiful and I might cook form them one day, but this one is in constant use as I borrow this and that from each page and mix my own meal. Cooking at home is never daunting when books such as this one give so many simple ideas to turn into a hot supper any day of the week. Separated by season the recipes are easy to find, if I'm in the mood for hearty and spicy I pick winter or fall, refreshing and bubbly recipes are from the spring and summer menu. I have been a proud owner of this book for a few months now and I only review cookbooks that I have actually made food from.

Truth be told, I really don't care much for the PBS series upon which this Martha Stewart Living cookbook is based, as a cast of robotic, interchangeable hosts push through a battery of recipes in a shared kitchen set-up. However, this 250-recipe cookbook focuses specifically on the often appetizing dishes they produce and the comparatively easy-to-follow recipes necessary to create them. As a result, it's a winner. Though not as definitive as The America's Test Kitchen Family Cookbook, this one is fast becoming the one I use the most for fast dishes with a healthy orientation along with Ellie Krieger's The Food You Crave: Luscious Recipes for a Healthy Life. The first thing you notice is the first-class graphic quality commensurate with Martha Stewart's premium brand. Each recipe has a full-color photo of the meticulously presented dish and the general prep time which is rarely more than thirty minutes. But unlike Rachael Ray's belligerent mantra, it's only the prep time which follows that parameter as total cooking for some of the recipes can take well over an hour. The benefit is a more interesting variety of dishes than Ray could possibly make.

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