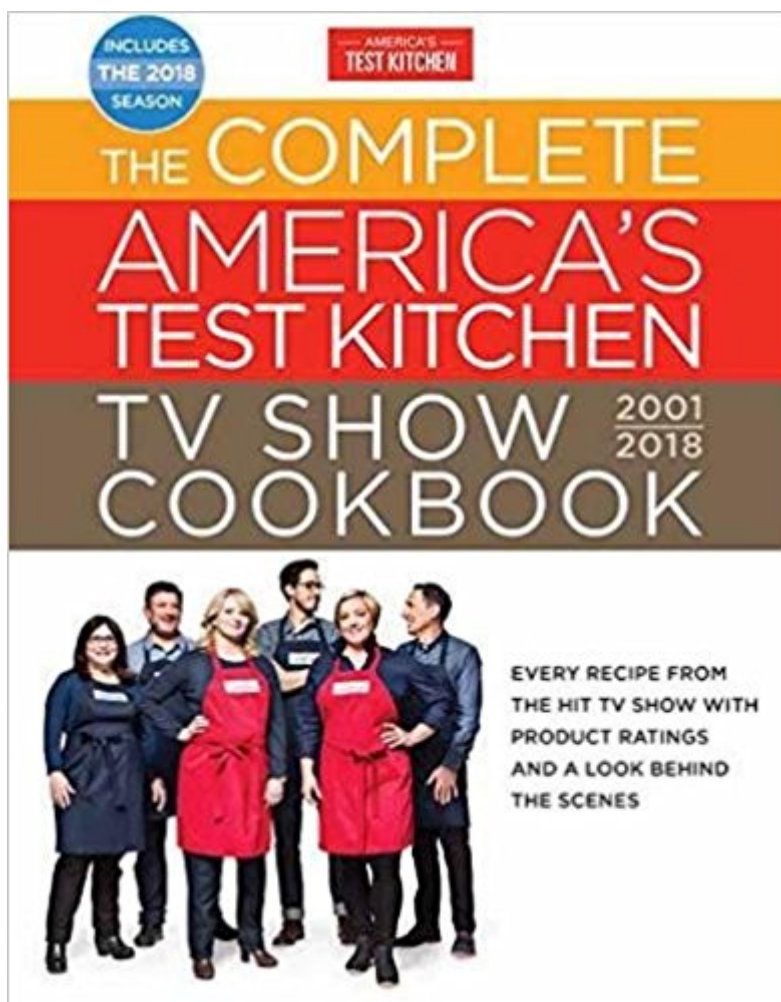


The book was found

The Complete America's Test Kitchen TV Show Cookbook 2001-2018: Every Recipe From The Hit TV Show With Product Ratings And A Look Behind The Scenes





Synopsis

The ultimate companion to the hit TV show includes all 18 seasons of extensively tested recipes and ratings! Explore more than 1,100 chef-tested recipes, techniques, tips and tricks from our test kitchen experts for results that will get rave reviews from friends, family, and colleagues. Short on time? No problem! We're also sharing our recommendations for ingredients and equipment from our testing process to save you time! Finally, learn what happens in the test kitchen before the cameras start rolling, what's really involved in our recipe development process, and what lengths we'll go to in order to produce a "best" recipe.

Book Information

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Customer Reviews

Product Description Since its debut in 1999, America's Test Kitchen has been public television's most-watched cooking show. This new comprehensive cookbook captures ten seasons of the show in a lively collection featuring more than 500 foolproof recipes and dozens of tips and techniques. You'll learn the secret to rich-tasting Weeknight Bolognese and Cheesey Garlic Bread in *Bringing Home Italian Favorites*. Prepare a platter of the best-tasting nachos you've ever had in *Tex-Mex tonight*. And discover a new way to cook the Thanksgiving turkey in *Talking Turkey* and *All the Trimmings*--choose among nine different recipes for the holiday bird--from Classic Roast Stuffed Turkey and Crisp-Skinned Butterflied Turkey to Herbed Roast Turkey, Grill-Roasted Turkey, and more. Want to learn how to be a better cook? Throughout the book you'll find a special behind-the-scenes feature highlighting the most important test kitchen techniques from the past decade. In addition, we take you behind the scenes of the show for a fascinating look at how

recipes are developed, why our equipment and ingredient ratings are different, what's involved in putting together an episode, and more. And assembled just for this collection, The America's Test Kitchen Guide to Recommended Ingredients and Equipment unites all our important tastings and testings into an easy-to-navigate buyer's guide so you can be a savvy consumer whether you're investing in a new gas grill or picking up a can of tomatoes. This new volume gives you a decade of great cooking and expertise from America's most trusted test kitchen. Recipe Excerpts from The Complete America's Test Kitchen TV Show Cookbook Cheesy Nachos with Guacamole and Salsa Chocolate Cookies --This text refers to an out of print or unavailable edition of this title.

America's Test Kitchen is well-known for its top-rated television shows with more than 4 million weekly public television viewers, bestselling cookbooks, magazines, websites, and cooking school. The highly reputable and recognizable brands of America's Test Kitchen, Cook Illustrated, and Cook Country are the work of over 60 passionate chefs based in Boston, Massachusetts, who put ingredients, cookware, equipment, and recipes through objective, rigorous testing to identify the very best. Discover, learn, and expand your cooking repertoire with Julia Collin Davison, Bridget Lancaster, Jack Bishop, Dan Souza, Lisa McManus, Tucker Shaw, Bryan Roof, and our fabulous team of test cooks!

America's Test Kitchen has the most reliable, error proof, tasty recipes. I highly recommend this book BUT MAKE SURE YOU GET THE LATEST PUBLICATION which (as of the time that I'm writing this review) I think now includes 17 seasons worth of recipes instead of 10. I ordered this book several years ago, and I would purchase the new volume if I didn't already have access to all 17 seasons via my subscription to the website. As a side note, I basically learned to cook from watching this show. My mom gets so mad that I cook more with their recipes than with hers. I recommend subscribing to their website so that you can have access to their recipe videos. Aside from recipes they also offer great product reviews for cookware, knives, gadgets, kitchen appliances, etc. They'll tell you which ones work the best at the most affordable price. Affordable meaning that, in contrast to most cooking magazines which get paid to promote the priciest products, they only recommend products that the average consumer can afford. For example, they will tell you why the \$50 dollar toaster they recommend works better than the \$200 toaster with all the bells and whistles that nobody needs on a toaster and that don't help it toast bread any better anyway. But they'll also explain that you should avoid the temptation to buy such and such brand

\$20 toaster because it only toasts one side of the bread. I don't think I've ever been disappointed with one of their recommended products that I have purchased. They also do taste tests and determine the best brands of prepared food products. So you don't have to try 5 different brands of hummus, or brownies, or broth, or curry powder to find a good one. I highly recommend all of their cookbooks and website subscriptions.

My favorite cook book of all times. It has a section that covers the cooking gadgets that they test on the show. Each recipe has an introduction explaining why the recipe works and it is full of hints and tips that make food taste better. It is our Go-To book before cooking anything. You do have to learn the lay out of the book though. It is helpful to go straight to the back and look up the main ingredient to see if it is listed there. For example: Look up "banana" and it will list all the recipes with banana as main ingredient such as Banana Bread. My husband had some trouble finding the meatloaf recipe. Sure enough, go to the back and look under "meatloaf". In other words, ignore the contents page and go straight to the index. I highly recommend this book. I paid full price for this product. My review is completely unbiased.

ATK has made me a darn good cook, and here's why: Every recipe begins with a foundation. For example, instead of just laying a recipe for meatloaf, they'll tell you what they like and dislike about meatloaf in general, and make it clear what their idea of a "good" meatloaf is. Then they explain what worked and didn't work to achieve that meatloaf. Why does that matter? Because that understanding helps you to tailor recipes as you prefer, and will inform whatever else you make. After a few years of learning from this ATK cookbook, I'm amazed how easily I can now whip up a meal without a recipe. The recipes are terrific, but the book itself is an education. Also, if you're like me and like to read cookbooks, you'll really enjoy this or any cookbook from ATK!

I first got this book from the library, and decided I needed to own it - it has SO many recipes, and almost every single one I've made has been delicious. I find the directions very easy to understand and I like the explanations before each recipe about what the test kitchen tried before settling on a certain method. I liken it to the Joy of Cooking, but way more beginner-friendly. We made the mistake of trying recipes in the JoC before we knew what we were doing and they were disastrous :) Not as comprehensive, of course, but has a huge range of the basics.

I have to admit, that I'm a bit of a nerd when it comes to my cookbooks. My boyfriend makes fun of

me because I love to watch ATK and follow right along with them with my cookbook on my lap. I have many cookbooks, however, it is the one that gets the most use in my kitchen. This book is fantastic! I ordered it from ATK when I received a postcard in the mail. I lent it to my father for Thanksgiving so he could roast his turkey perfectly. It took a while to get the cookbook back from him as he fell in love with the book! This book contains every recipe done on the ATK TV show from beginning to 2012. The recipes always come out perfectly. You may use every pot and pan and cooking utensil that you own to make one of these recipes, however, you will always get a perfect product when you are through. I ordered this book from ATK for my father for Christmas. I had to give it to him early as he was cooking Christmas dinner and he asked to use my cookbook again! He used it to make prime rib, green beans almondine and sangria. He also only got 3 hours of sleep that night because he stayed up reading it. It's an interesting read as the book also contains all of the equipment ratings and taste tests done on the television show.

I bought this as a gift for my grandma's birthday, as she is a big fan of the America's Test Kitchen TV show, and even though she doesn't use it as much as I thought she might (it is extremely heavy and is difficult for her to carry around and use), I like to open it so often and flip through the recipes and the ingredient and kitchen appliance/ utensil review section, which is one of my favorite parts (hello wishlist!); I'm almost tempted to buy my own copy of the book for my boyfriend and I to use together. It has a plethora of recipes throughout, and it has greatly detailed explanations on how to make each dish, when you add certain ingredients, when the best time to add other ingredients, substitutions, etc. It's like an encyclopedia of cooking! (just as heavy as one too)

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