

100 Recipes Absolute Best Essentials

The ultimate cookbook for anyone eating gluten free Combines two landmark cookbooks--New York Times bestselling The How Can It Be Gluten-Free Cookbook and The How Can It Be Gluten-Free Cookbook: Volume 2--into one must-have resource. Here are 350+ must-have recipes that raised the bar on gluten-free cooking and baking with foolproof techniques for great-tasting lasagna, fried chicken, cookies, biscuits, and more. PLUS find a new generation of whole-grain recipes perfected using ATK's revolutionary Whole-Grain Gluten-Free Flour Blend, bringing "wheaty" flavor to baked goods from Sandwich Bread to Cherry Crisp and Chocolate Chip Cookies. We also offer 75 dairy-free variations and include an expanded troubleshooting chart for what can go wrong in gluten-free baking, over 600 full-color photos, a chapter on Grains, and detailed nutritional information for every recipe. We also give you information on the best supermarket gluten-free breads and pasta, including all-new information on legume pastas. Standout Recipes from the First Best-Seller Include: • Old-Fashioned Birthday Cake: A little melted white chocolate makes the cake tender and moist. • Extra-Crunchy Fried Chicken: Our kitchen developed a coating so crisp you can hear the crunch • Flaky, Tender Pie Crust: A spoonful of vinegar helps GF flours create just the right structure. • Real Sandwich Bread: Forget squat slices; psyllium, eggs, and a foil collar are the keys to real bread. • New York-Style Pizza: Ground almonds give the crust just the right chew and promote browning. Plus from Volume 2: • More than 150 recipes from muffins to casseroles to yeast breads to desserts • Exciting recipes such as chicken Parmesan, baguettes, yeasted doughnuts, scones, sprouted grain bread, flourless nut and seed bread, and lemon layer cake • Many dairy-free variations of baked goods using alternate dairy products • Baking recipes using the ATK All-Purpose Gluten-Free Flour Blend (equivalent to all-purpose flour) in cookies, bars, muffins, scones, cakes, and breads • Nutritional information for every recipe Customer Review: "I am loving this cookbook. It is so clearly written and the directions are very precise. It is fantastic to be able to make bread again - and it is delicious. I love the options for flour - you can make your own flour for the best results or you can buy a GF flour. Definitely give the homemade flour a try at some point. I can't wait to try other recipes but right now I am focused on making bread."

Store all of your essential oil and hydrosol blend recipes all in one place with My Book Of Blends. With over 150 pages to name, rate, make detailed notes, list out number of drops used and carrier oils used in your recipes, this book is the perfect place to keep them safe all in one, easy to use space.

Everyone can enjoy another great new year of the best new recipes, tastings, and testings handpicked by the editors of America's Test Kitchen This annual best-of-the-best collection of recipes, tastings, and testings has once again been carefully selected from the hundreds of recipes developed throughout the last

year by the editors of Cook's Illustrated and Cook's Country magazines and from the new cookbooks Foolproof Fish, Cooking for One, The Complete One Pot, The Complete Plant-Based Cookbook, and Toaster Oven Perfection. The 2022 edition offers a wide array of everyday-to-sophisticated and globally inspired recipes such as Horiatiki Salata (Hearty Greek Salad), Mumbai Frankie Wraps, Beef Wellington, and Herbed Lamb Shoulder with Fingerling Potatoes and Asparagus. As is traditional, the book ends with a chapter of impressive desserts including Chocolate-Espresso Tart, Peach Zabaglione Gratin, and Nutella Rugelach. All of the year's top ingredient tastings and equipment testings are also included.

After more than 20 years of obsessive research and testing, America's Test Kitchen has literally written the book on how to master your kitchen. Logically organized and packed with step photography, this will be the ultimate one-stop resource for both shopping and cooking. Have you ever wished that your kitchen came with instructions? Let the experts at America's most trusted test kitchen show you the ropes in this new illustrated compendium of techniques, tips, tricks, recipes, and reviews for the home cook. This is a handbook for everyone, beginner to expert, that is not only useful but also entertaining, thought-provoking, and utterly unique. It will appeal to longtime fans of the magazine who want to see behind the scenes as well as to novice cooks who want to get everything right in the kitchen from the beginning. Never before has America's Test Kitchen revealed the secrets behind our extensive testing procedures and exacting recipe development process; in this new book, come behind the scenes to see how we pick the best equipment and ingredients and create the most foolproof recipes out there. With dozens of equipment recommendations, hundreds of ingredient entries, mini lessons on basic cooking skills and useful kitchen science, plus illustrated step-by-step instructions for 50 of our most essential recipes.

Take your cooking skills to the next level while developing a knockout repertoire of 200 essential dishes that satisfy what our modern palates crave, from simple meals to dinner-party centerpieces. We've made improvements to well-loved dishes by incorporating innovative techniques in recipes such as Butter-Basted Rib-Eye Steak and added modern classics such as Vegetable Bibimbap and Olive Oil-Yogurt Bundt Cake. In this book, you'll find the perfect roast chicken and a killer banana bread but also a Turkish-inspired tomato soup, luscious Chinese braised short ribs, and a set of wholesome grain bowls. A chapter on weeknight dinners offers smart paths to great flavor--from Bucatini with Peas, Kale, and Pancetta that cooks in one pot to a pizza that bakes in a skillet--including plenty of vegetarian options. Other chapters turn up the volume on breakfast and dessert standbys; try the 100 Percent Whole-Wheat Pancakes and Brown Sugar Cookies and you may never go back to the regular versions. We'll also help you pull off your next--or even your first!--dinner party with recipes guaranteed to impress (and to work), such as Braised Lamb Shanks with Bell

Peppers and Harissa, Miso-Marinated Salmon, and Roasted Zucchini and Eggplant Lasagna. Most of us--not just newbies--could stand to bone up on certain culinary basics, and our methods may surprise even more experienced cooks, from seeding fresh chiles (we use a measuring spoon) to hulling strawberries (a plastic straw works well). And that's just the tip of the iceberg of what these recipes teach. You'll discover how to "reverse sear" thick pork chops so they turn out juicy all the way through, grind meat in a food processor for the ultimate burger, and shape fresh corn tortillas without a tortilla press or rolling pin. As you progress through this book, you will also gain a deeper understanding of ingredients, better techniques, and the secrets we use in the test kitchen via sidebars called "Think Like a Cook," which offers insights that can help in your larger culinary life. For example: How to Be an Avocado Whisperer: Squeezing that avocado is just going to bruise it. Learn a better way to tell when it's ripe. Improvising a Pan Sauce: After searing a steak, chop, or chicken breast, don't clean the pan! We show you how to use these browned bits to make a rich, deeply flavored sauce. How Cheese Melts: Learn why some cheeses melt smoothly while others turn greasy--plus a trick to help cheddar melt without breaking. The Egg-Doneness Continuum: See the difference between soft-, hard-, and overcooked eggs and find a foolproof method for nailing it every time (and removing the shells more easily).

Named one of the Best Fall Cookbooks 2020 by The New York Times, Eater, Epicurious, Food & Wine, Forbes, Saveur, Serious Eats, The Smithsonian, The San Francisco Chronicle, The Los Angeles Times, The Boston Globe, The Chicago Tribune, CNN Travel, The Kitchn, Chowhound, NPR, The Art of Eating Longlist 2021 and many more; plus international media attention including The Financial Times, The Globe and Mail, The Telegraph, The Guardian, The Independent, The Times (U.K.), Delicious Magazine (U.K.), The Times (Ireland), and Vogue India and winner of The Guild of U.K. Food Writers (General Cookbook). Finalist for the 2021 IACP Cookbook Award. "The Flavor Equation" deserves space on the shelf right next to "Salt, Fat, Acid, Heat" as a titan of the how-and-why brigade."— The New Yorker "Deep and illuminating, fresh and highly informative... a most brilliant achievement." – Yotam Ottolenghi "[A] beautiful and intelligent book." – J. Kenji López-Alt, author The Food Lab and Chief Consultant for Serious Eats.com Aroma, texture, sound, emotion—these are just a few of the elements that play into our perceptions of flavor. The Flavor Equation demonstrates how to convert approachable spices, herbs, and commonplace pantry items into tasty, simple dishes. In this groundbreaking book, Nik Sharma, scientist, food blogger, and author of the buzz-generating cookbook *Season*, guides home cooks on an exploration of flavor in more than 100 recipes.

- Provides inspiration and knowledge to both home cooks and seasoned chefs
- An in-depth exploration into the science of taste
- Features Nik Sharma's evocative, trademark photography style

The Flavor Equation is an accessible guide to elevating elemental ingredients to make delicious dishes that hit all the

right notes, every time. Recipes include Brightness: Lemon-Lime Mintade, Saltiness: Roasted Tomato and Tamarind Soup, Sweetness: Honey Turmeric Chicken Kebabs with Pineapple, Savoriness: Blistered Shishito Peppers with Bonito Flakes, and Richness: Coconut Milk Cake. • A global, scientific approach to cooking from bestselling cookbook author Nik Sharma • Dives deep into the most basic of our pantry items—salts, oils, sugars, vinegars, citrus, peppers, and more • Perfect gift for home cooks who want to learn more beyond recipes, those interested in the science of food and flavor, and readers of Lucky Peach, Serious Eats, Indian-Ish, and Koreatown • Add it to the shelf with cookbooks like The Food Lab: Better Home Cooking Through Science by J. Kenji López-Alt; Ottolenghi Flavor: A Cookbook by Yotam Ottolenghi; and Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking by Samin Nosrat.

Everyone can enjoy another great new year of the best new recipes, tastings, and testings handpicked by the editors at America's Test Kitchen This annual best-of-the-best collection of recipes, tastings, and testings has once again been carefully selected from the hundreds of recipes developed throughout the last year by the editors of Cook's Illustrated and Cook's Country magazines and from the new cookbooks The Perfect Pie, The Ultimate Burger, How to Cocktail, Bowls, Mediterranean Instant Pot, Everything Chocolate, and Easy Everyday Keto. The 2021 edition offers a wide array of everyday-to-sophisticated foolproof recipes ranging from Double-Decker Drive-Thru Burgers, Sweet Potato Crunch, and Eggplant Pecorino to Roasted Beef Chuck Roast with Horserdise-Parsley Sauce, Oven-Steamed Fish with Scallions and Ginger, and Whole Roast Ducks with Cherry Sauce The book ends with a chapter of impressive desserts including Fresh Plum-Ginger Pie, Chocolate Pavlova, and Caramel-Espresso Yule Log. All of the year's top ingredient tastings and equipment testings are also included. Make any recipe vegan or vegetarian to suit your preference Plant-based cooking means different things to different people. We all come to plant-based eating with different goals in mind. ATK's diverse, modern guide offers foolproof recipes for every occasion that you can tailor to suit your own needs, choosing whether to make any dish vegan or vegetarian. From building a plant-centric plate to cooking with plant-based meat and dairy, you'll find everything you need here to create varied, satisfying meals. The 500-plus recipes are vegan but flexible. You can choose whether to make the Rancheros with Avocado with tofu or eggs, the Farro Salad with Cucumber, Yogurt, and Mint with plant-based or dairy yogurt, the Vegetable Fried Rice with Broccoli and Shiitake Mushrooms with or without eggs, and the No-Bake Cherry-Almond Crisp using coconut oil or butter. ATK's plant-based eating strategy is easy, budget-friendly, and inclusive--cuisines around the world are rich with boldly flavored, naturally vegan dishes. Drawing inspiration from them, these recipes showcase produce, beans and grains, and vegan (and vegetarian) protein sources. The Complete Plant-Based Cookbook is packed with ingenious tips for cooking with plant-forward ingredients and also showcases ATK's practical techniques. Rethink how you use vegetables (blend

leeks into a silky pasta sauce, use beets to transform a burger from the "vegan option" into the best option); discover how to boost umami flavor using tomato paste, dried mushrooms, and miso; and more. A thorough opening section delves into the details of modern plant-based eating, addressing shopping and storage strategies, the plethora of plant-based meat and dairy options, and how to meet nutritional needs.

The practical art of making more with less--in the kitchen! Melissa Coleman, the creator of the popular design and lifestyle blog *The Faux Martha*, shares her refreshingly simple approach to cooking that delivers beautiful and satisfying meals using familiar ingredients and minimal kitchen tools. *The Minimalist Kitchen* includes 100 wholesome recipes that use Melissa's efficient cooking techniques, and the results are anything but ordinary. You'll find Biscuits with Bourbon-Blueberry Quick Jam, Pesto Garden Pasta with an easy homemade pesto, Humble Chuck Roast that's simple to prepare and so versatile, Roasted Autumn Sweet Potato Salad, Stovetop Mac and Cheese, and Two-Bowl Carrot Cupcakes. While *The Minimalist Kitchen* helps tackle one of the home's biggest problem areas—the kitchen—this book goes beyond the basics of clearing out and cleaning up, it also gives readers practical tips to maintain this simplified way of life. Melissa shows you how to shop, stock your pantry, meal plan without losing your mind, and most importantly, that delicious food doesn't take tons of ingredients or gadgets to prepare. This streamlined way of cooking is a breath of fresh air in modern lives where clutter and distraction can so easily take over.

A landmark book from the test kitchen that has been teaching America how to cook for 20 years. We launched the America's Test Kitchen Cooking School two years ago to teach home cooks how to cook the test kitchen way, and since then thousands of students have taken our interactive video-based online courses. *The America's Test Kitchen Cooking School Cookbook* shares the same goal as our online school and brings all our best practices—along with 600 all-time favorite recipes—into one place so that you can become a better, more confident cook. There is no better way to learn than seeing an expert in action, so we've included over 2,500 color photos that bring you into the test kitchen so you can see how to prepare recipes step-by-step. The book starts off with an exhaustive 46-page Cooking Basics chapter that covers everything from what equipment you need (and how to care for it) to test-kitchen tricks for how to make food taste better. Then we move on to cover all the major cooking and baking categories, from meat, poultry, and pasta to breads, cakes, and pies. Illustrated Core Techniques, like how to whip egg whites, roast a chicken, or bake flawless pie dough, focus on the building block recipes everyone should know. Recipe Tutorials that each feature 20-35 color photos then walk readers through recipes that are either more complicated or simply benefit from the visual clues of step photography, like Extra-Crunchy Fried Chicken, Sticky Buns with Pecans, and Deep-Dish Apple Pie. Every chapter ends with a library of the test kitchen's all-time favorite recipes, such as Pan-Seared Steaks with Red Wine Pan Sauce, Meatballs and Marinara, Best Vegetarian Chili, Memphis-Style Barbecued Ribs, and New York-Style Cheesecake—more than 600 in total—that will allow home cooks to expand their repertoire. *The America's Test Kitchen Cooking School Cookbook* is a how-to-cook book that also explains why recipes succeed or fail, which makes it the ideal book for anyone looking to cook better.

Discover the joy of cooking for yourself with more than 160 perfectly portioned, easy-to-

execute recipes, flexible ingredient lists to accommodate your pantry, and ideas for improvising to your taste. Taking care to prepare a meal for yourself is a different experience than cooking for others. It can be a fun, casual, and (of course) delicious affair, but there are challenges, from avoiding a fridge full of half-used ingredients to ending up with leftovers that become boring after the third reheat. Cooking for One helps you make cooking for yourself special without becoming a chore with unfussy yet utterly appealing meals that rely on ingredients you already have on hand, like Garam Masala Pork Chop with Couscous and Spinach and Weeknight Chicken Cacciatore. Don't have exactly the right ingredients? Never fear--with a "Kitchen Improv" box on every page, we offer ideas for altering the dish so it works for you. And for those weeks you didn't make it to the supermarket, we use a "Pantry Recipe" icon to clearly mark recipes that rely entirely on our checklist for a well-stocked pantry. We show you when it's worth making two servings (but never more) with our "Makes Leftovers" icon, and suggest how to transform those leftovers into a whole new meal. (We love our Spice-Rubbed Flank Steak with Celery Root and Lime Yogurt Sauce served over arugula as a hearty salad the next day.) Ingredients themselves often lead you to another exciting meal--when you're left with half an eggplant from Simple Ratatouille, we direct you to Broiled Eggplant with Honey-Lemon Vinaigrette as the perfect way to use it up. And if the thought of a sink full of dishes keeps you out of the kitchen, there are plenty of appealing one-pan dinners like Sheet Pan Sausages with Sweet Potatoes, Broccoli Rabe, and Mustard-Chive Butter or Couscous with Shrimp, Cilantro, and Garlic Chips that are here to save the day.

21 years of foolproof recipes from the hit TV show captured in one complete volume The Complete America's Test Kitchen TV Show Cookbook is back after a year-long 20th anniversary party. Find every recipe prepared on 21 seasons of public television's top-rated cooking show all in a single compendium, including the new season that debuts in January 2021. You'll also get the latest equipment and ingredient ratings drawn from the show's equipment testing and taste testing segments. Cook along with Bridget and Julia and the test kitchen chefs as the new episodes of the 2021 season air with new recipes like Chicken Schnitzel, Smashed Burgers, and Peach Tarte Tatin. Every recipe that has appeared on the hit TV show is included in this cookbook along with the test kitchen's indispensable notes and tips. A comprehensive shopping guide shows readers what products the ATK Review Team recommends and it alone is worth the price of the book.

Make creative, flavorful meals with the power of your pantry Learn how to serve tasty meals with foods you already have in your pantry, fridge, and freezer. By focusing on 85 basic ingredients--70 long-lasting pantry items and 15 fresh ones--The Essential Pantry Cookbook gives you all the guidance you need to cook up inspired recipes that save you time and money. This pantry cookbook includes: Essential ingredients--From canned tomatoes to frozen fish and cured meats, find a comprehensive list of must-have ingredients and their common uses. Recipes and riffs--Discover a variety of breakfast, lunch, dinner, and dessert recipes, as well as variations to keep things interesting. Blueprint dishes--Pantry running low? Try out flexible blueprint recipes designed to help you make use of the ingredients you have on hand. Ensure you always have what you need to prepare delicious meals with this simple pantry cookbook.

Innovative solutions to everyday cooking challenges from our team of test kitchen MacGyvers—the test cooks at Cook’s Illustrated magazine. A kitchen hack is an unusual, easier, and/or better way of performing a task that often saves money and time or improves the quality of the outcome. In this wacky but eminently useful collection of kitchen hacks, you will learn how to outsmart tricky tasks and face down kitchen challenges (big and small) with innovative and clever ideas from Quick Tips, the most popular feature in Cook’s Illustrated magazine (900,000 circulation). Kitchen Hacks is a beautifully designed guidebook to hacking your kitchen . . . and beyond!

The James Beard Award–winning and New York Times best-selling compendium of the paper’s best recipes, revised and updated. Ten years after the phenomenal success of her once-in-a-generation cookbook, former New York Times food editor Amanda Hesser returns with an updated edition for a new wave of home cooks. She has added 120 new but instantly iconic dishes to her mother lode of more than a thousand recipes, including Samin Nosrat’s Sabzi Polo (Herbed Rice with Tahdig), Todd Richards’s Fried Catfish with Hot Sauce, and J. Kenji López-Alt’s Cheesy Hasselback Potato Gratin. Devoted Times subscribers as well as newcomers to the paper’s culinary trove will also find scores of timeless gems such as Purple Plum Torte, David Eyre’s Pancake, Pamela Sherrid’s Summer Pasta, and classics ranging from 1940s Caesar Salad to modern No-Knead Bread. Hesser has tested and adapted each of the recipes, and she highlights her go-to favorites with wit and warmth. As *Saveur* declared, this is a “tremendously appealing collection of recipes that tells the story of American cooking.”

Celebrate the season with this treasure trove of cozy cooking and baking recipes, from soul-warming soups and simple dinners to showstoppers and weekend projects. As the air grows chillier and nights longer, these dishes draw us to the table and the warmth of an active kitchen: Slow-simmered dishes like Cider-Braised Pork Roast, cheesy weeknight pasta like Unstuffed Shells with Butternut Squash, or a crusty bread like Fig and Fennel Bread. When the flavors of summer fade, autumn and winter fruits and vegetables can be just as bold and bountiful. Find recipe inspiration from the season’s first ripe figs and plump brussels sprouts to roasty sides featuring celery root, kohlrabi, and kabocha squash, or a cranberry curd tart to brighten a winter’s night. Themed chapters showcase all the reasons to love autumn and winter cooking:

- Find new celebration favorites with a chapter of centerpiece dishes like Turkey and Gravy for a Crowd or Swiss Chard Pie to wow your guests.
- Picked apples on an autumnal adventure? All Things Apple covers both sweet and savory recipes like French Apple Cake and Celery Root, Fennel, and Apple Chowder to help you use them up.
- Create the ultimate party spread with chapters devoted to Appetizers, Festive Drinks, and Brunch: Try fried Korean fried chicken wings, latkes with beet-horseradish applesauce, or Everything Straws.
- Obsessed with pumpkin? So are we! In the Everyone Loves Pumpkin chapter you’ll find everything from Creamy Pumpkin-Chai Soup to Rum Pumpkin Chiffon Pie.
- Bake to your heart’s content with chapters covering breads, cookies, cakes, pies, puddings, and more.
- Give the gift of food with recipes for Rocky Road Bark and Fruits of the Forest Liqueur.

America’s Test Kitchen’s tips and tricks guarantee every meal is a success. Flip to the introduction for menus and entertaining tips. Plus, we’ve added seasonally themed spreads throughout so you can decorate the perfect holiday cookies or plan a charcuterie board with last-second appetizers.

Vegetables to the front: We’ve flipped the traditional ratio on its head by keeping our

protein portions small while making vegetables superabundant. Embrace the fresher side of Instant Pot cooking with satisfying meals and exciting flavors to invigorate weeknight dinner. These wholesome recipes are easy—over half ready in an hour or less—yet are anything but predictable, with options that bring a variety of flavors to the table. Cook a wide range of cuisines and ingredients with meals that will leave you feeling nourished and energized: • Steam fluffy Persian jeweled rice with pressure-poached chicken for an eye-catching dinner • Pressure-cook fall-off-the-bone oxtails in an aromatic broth abundant with mustard greens to create authentic Hawaiian Oxtail Soup • Poach haddock with tomatoes, escarole, and top it with crispy garlic for extra savoriness • Perfectly sear chicken breasts, then pressure-cook with barley and butternut squash to create a creamy update on risotto • We indicate calories per serving on each recipe page to help you easily choose dinner for the night. With newer models coming out every year, it's more important than ever to understand how your Instant Pot functions. ATK has tested across a range of models to make sure you won't have to settle for dry proteins or blown-out textures. We show you how to utilize your pot to add that crispy element, such as toasted croutons, garlic chips, and more for meals with varied textures. Plus, our intro chapter teaches you how to best troubleshoot issues to ensure that you're getting the best out of your Instant Pot.

The ultimate guide to savory baking using fragrant spices and herbs, fresh produce, rich cheeses and meats, and more Baking is about a lot more than just desserts. This unique collection, one of the few to focus solely on the savory side of baking, explores a multitude of flavor possibilities. Get inspired by creative twists like gochujang-filled puff pastry pinwheels or feta-studded dill-zucchini bread. And sample traditional baked goods from around the world, from Chinese lop cheung bao to Brazilian pão de queijo. Our flexible recipes let you keep things simple by often using store-bought doughs and crusts, or go all out and make them from scratch using our foolproof methods. No matter what kind of baker you are, you'll be inspired by the irresistible flavors, from everyday biscuits to showstopping breads, including: Quick breads, scones, biscuits, and pastries: Turn scones savory with panch phoran, an Indian spice blend with cumin, fennel, and mustard seeds. Bake the flakiest biscuits ever, packed with fresh sage and oozing with melty Gruyère. Even danish goes savory with goat cheese and Urfa chile. Tarts, galettes, and pies: Jamaican spiced beef patties or a flaky galette with corn, tomatoes, and bacon will be your new favorite lunch (or breakfast, or snack). Or make pizza chiena, the over-the-top Italian double-crust pie of eggs, cheeses, and cured meats. Batter and stovetop "bakes": Popovers bursting with blue cheese and chives dress up dinner, while bread pudding with butternut squash and spinach makes the brunch table. And savory pancakes are for anytime, whether you choose Chinese cōngyóubing or Korean kimchi jeon. Flatbreads, pizza, rolls, and loaves: Try alu paratha, the Northern Indian potato-stuffed flatbread. Shape mushroom crescent rolls or a challah enlivened by saffron and rosemary. And for kids of any age, bake a pizza monkey bread. Every recipe has a photo you'll want to sink your teeth into, and ATK-tested techniques plus step-by-step photos walk you through rolling out pie and galette doughs; shaping breads and rolls; stretching pizza dough; and more.

2019 IACP Award Winner in the Compilations Category On the occasion of Cook's Illustrated's 25th anniversary, we've gathered together our most extraordinary recipes and innovations from the past quarter-century in this hands-on book packed with

practical tips and techniques. These recipes tell the story of how Cook's Illustrated has changed American home cooking through its signature blend of rigorous testing, culinary research, science, and unorthodox approaches to developing foolproof recipes. As fans know, a big part of what makes the magazine so trustworthy (and enjoyable to read) is the essays that accompany each recipe, tracing from initial brainstorming to aha moments (and the occasional catastrophe) to final success. Rarely republished since they first appeared, these feature-length stories celebrate the art of food writing and the extensive work that goes into every recipe. In addition to the recipes, essays, and helpful sidebars, this book also features the trademark black-and-white illustrations that have become synonymous with Cook's Illustrated, creative use of the beloved front- and back-cover art, and a new addition: gorgeous, full-color photographs of each dish. Featured recipes include: Perfect corn on the cob that never gets boiled, ultracreamy tomato soup that's completely dairy-free, the fastest roast chicken recipe, "oven-grilled" London broil, and ingenious, low-key approaches to traditionally high-fuss recipes such as risotto, French fries, pie crust, and many more.

Poultry enthusiasts unite! ATK has you covered from the basic to the spectacular with 500 recipes that deliver low-key dinners, game-day favorites, simple sandwiches, special-occasion showstoppers, and beyond. You can call chicken a lot of things. Blank canvas, weeknight go-to, lean protein, we've heard it all. But boring? That's where we draw the line. Sure, it might have started to feel a bit redundant. But that's not the chicken's fault. ATK is here with the inspiration you need. It's time those chicken pieces in your freezer got the respect they deserve. Chicken is the go-anywhere, eat-with-anything, highly transformable crowd favorite that always fills the bill. Find exactly what you're looking for (and more!) with a wide breadth of themed chapters, including Easy Dinners, Classic Braises, Breaded and Fried, Pasta and Noodles, Savory Pies and Casseroles, and appliance-specific recipes. There's even a dedicated chapter of recipes for cooking for two. And with an introduction detailing how to prep any chicken part, from pounding breasts and preparing cutlets, to whole bird skills like butterflying or breaking down a chicken, you'll be a poultry pro in no time. Cozy up to succulent roast chickens with sauces made from pan drippings, sink your teeth into the crispiest, crunchiest fried chicken you've ever had, try your hand at sous vide for unbelievably moist chicken, or fire up the grill for anything from kebabs to beer can chicken. Feel like wingin' it? Us too. Our favorite is our game-changing Korean Fried Chicken Wings, double-fried so they stay extra-crispy under their blanket of spicy, salty, slightly-sweet sauce. With over 500 recipes, you could eat chicken every night and never tire of it. (And yes, that's a challenge.)

From award-winning, bestselling "queen of Italian cooking" (Chicago Tribune), a culinary bible for anyone looking to master the art of Italian cooking. Essentials of Italian Cooking is a culinary bible for anyone looking to master the art of Italian cooking, bringing together Marcella Hazan's most beloved books, The Classic Italian Cook Book and More Classic Italian Cooking, in a single volume. Designed as a basic manual for cooks of all levels of expertise—from beginners to accomplished professionals—it offers both an accessible and comprehensive guide to techniques and ingredients and a collection of the most delicious recipes from the Italian repertoire. As home cooks who have used Marcella's classic books for years (and whose copies are now splattered and worn) know, there is no one more gifted at teaching us just what we need to know

about the taste and texture of a dish and how to achieve it, and there is no one more passionate and inspiring about authentic Italian food.

America's Test Kitchen raises the bar on keto cooking with dishes that offer fantastic flavor, efficiency, and ease. Break free from the monotonous or time-consuming recipes that too often make up the reality of a keto diet and discover easier, naturally keto dishes that deliver inspiration, variety, and great taste--all while perfectly meeting your macros. In this meticulously tested, must-have collection we set our sights on regular meals anyone would enjoy, skipping the gimmicky ideas and seeking nourishing healthy fats and low-carb vegetables in recipes such as Lemon-Thyme Pork Tenderloin with Green Beans, Grilled Chicken Thighs with Shaved Zucchini Salad, One-Pan Steak Fajitas, Kimchi Beef Meatball Soup, and Green Shakshuka. Essential keto-friendly comfort foods help satisfy cravings with all-purpose keto wraps, pancakes, and simple sweets and snacks. Our recipes keep mealtime easy but interesting (most recipes take less than an hour), with plenty of variations to change up the routine (try making Butter-Basted Rib-eye Steak using Coffee-Chile Butter). Since eating outside the house is challenging, our Keto Meal Prep feature highlights the best make-and-take recipes--so you can skip that packaged snack bar and enjoy a bite of something homemade. A Keto essentials section and weekly meal plans will help to organize your shopping list, and healthy tips from our nutritionist make your goals achievable.

The only one-pot cookbook you'll ever need! Simplify dinner and eat well with hundreds of meals that take full advantage of your favorite pans. Today's one-pot recipes are more varied than ever. From sheet-pan suppers to no-boil pastas, these flavorful recipes represent the test kitchen's best strategies for successful single-pan cooking, including staggering cooking times so everything finishes at once and developing an arsenal of no-cook sauces to dress up Instant Pot and slow cooker meals. ATK flips the lid on several one-pot cooking assumptions; first, that it's always slow. More than 130 of the 400+ recipes can be made in 45 minutes or less. Next, that the recipes serve an army: We paid attention to smaller family sizes by adding scaled-down recipes serving two throughout the book. And we made some of the all-time best recipes more flexible with choose-your-own pan options such as Classic Chicken Soup that can be made in a Dutch oven, slow cooker, or pressure cooker. Finally, we realized that decluttering dinner didn't stop with using just one pot but also meant limiting the number of bowls. Skip takeout with Sheet Pan Veggie Pizza. Make date-night Classic Arroz Con Pollo for Two in a saucepan. Cook for a crowd using a roasting-pan for Herbed Lamb Shoulder with Fingerling Potatoes and Asparagus. Set and forget Slow Cooker Spiced Pork Tenderloin with Raisin-Almond Couscous, or get dinner on the table fast using an Instant Pot to make Cod with Warm Tabbouleh Salad.

Hit the road with top-rated Cook's Country TV and devour another year of great American recipes. Discover new recipes from across the U.S. and cook them along with the cast of the hit TV show Cook's Country. The homegrown recipes cover both classic and regional favorites from small-town America to the big city. Season 13 recipe highlights include fresh takes on homey foods such as Cheesy Stuffed Shells, One-Batch Fried Chicken, and Pennsylvania Dutch Apple Pie as well as newly created recipes for Amish Cinnamon Bread, Eggplant Pecorino, and Greek Chicken. This cookbook has it all, from fluffy omelets, pancakes, biscuits, and muffins to plenty of desserts, cakes, cookies, pies, and more. In addition to more than 475 foolproof

recipes, there is information on the backstory and inspiration behind many of the dishes. A comprehensive shopping guide lists all of the winning products featured on the TV show including ketchup, strawberry jam, and vanilla ice cream.

Canning Essentials is a go-to beginner's guide that will take you step-by-step through the different processes of canning fruit and produce. From canning vegetables, like tomatoes and squashes, to preparing homemade jam, salsas, relishes, and so much more, this book simplifies food preservation so that even today's busiest people can find time to do it themselves. Emphasizing cost-saving and sustainable food safety, you'll learn methods for both freezing, canning, pressure canning, and water-bath canning, then discover over 60 delicious recipes for homemade jelly, chutneys, pickles, and more. With helpful charts throughout to detail methods with specific timings, temperatures, and required equipment, this book will teach you everything you need to know about preserving and canning fruits and vegetables.

Hit the road with top-rated Cook's Country TV and devour another year of great American recipes. Discover new recipes from across the U.S. and cook them along with the cast of the hit TV show Cook's Country. The homegrown recipes cover both classic and regional favorites from small-town America to the big city. Season 14 recipe highlights include exciting twists on classic favorites such as Bacon-Wrapped Pork Roast with Peach Sauce, Italian Meatloaf, and Ground Beef Stroganoff as well as down-home favorites Iowa Skinnies, Texas Potato Pancakes, and Strawberry Cheesecake Bars. This cookbook has it all, from deep-dish pizza, grilled favorites, cheese biscuits, and muffins to plenty of desserts, cakes, cookies, pies, and more. In addition to more than 500 foolproof recipes, there is information on the backstory and inspiration behind many of the dishes. Did you know that the creator of popcorn chicken sold his method of preparation to KFC for \$33 million? The must-have comprehensive shopping guide lists all of the winning products featured on the TV show, including fresh garlic substitutes, 12-inch nonstick skillets, and electric deep fryers.

The Guardian's 'How to Make' food columnist Felicity Cloake is on a mission to find the perfect staple dishes - from spag bol to apple pie and from brownies to fish pie - in her first cookbook Perfect. Discover 68 essential recipes for every cook's repertoire. How can I make deliciously squidgy chocolate brownies? Is there a foolproof way to poach an egg? Does washing mushrooms really spoil them? What's the secret of perfect pastry? Could a glass of milk turn a good Bolognese into a great one? Perfect will answer all these questions and many, many more. Having rigorously tried and tested recipes from all the greats - from Elizabeth David and Delia Smith to Nigel Slater and Simon Hopkinson - Felicity Cloake has pulled together the best points from each to create the perfect version of 68 classic dishes. Never again will you have to rifle through countless different books to find the your perfect roast chicken recipe, mayonnaise method or that incredible tomato sauce - it's all here in this book, based on Felicity's popular Guardian column, along with dozens of invaluable prepping and cooking

tips that no discerning cook should live without. Whether you're a competent cook or have just caught the bug, Perfect has a place on every kitchen shelf.

'Brilliant . . . finely honed culinary instincts, an open mind and a capacious cookbook collection . . . Miss Cloake has them all' Evening Standard

Take your toaster oven from sidekick to superhero with 100+ streamlined recipes that save time and energy and make your cooking life easier. If you've found yourself only using the toaster oven to toast bread or heat up leftovers, your toaster oven is woefully underutilized. A toaster's abilities are myriad (it can do many things a regular oven can do, and some even air fry), and ATK shows you how to tap into them, from making mini meatloaves, pizza, and a whole roast chicken, to baking individual ramekin desserts. Whether you are a habitual host, the owner of a new toaster oven, or someone with limited space, this is the book for you. Our sheet-pan dinners for two take advantage of every inch of your toaster oven's pan and makes your main dish and sides in one go (think Pork Tenderloin with Green Beans). Or, enlist your toaster oven to... • Roast up a vegetable side dish (no jostling for oven space) with recipes for Brussels sprouts, broccoli, and more • Bake easy appetizers like wings, empanadas, and granola (tastier and fresher than store bought) • Make meals with a range of serving sizes; feeding 1 person to as many as 8 • Embrace the joys of small-batch baking with freeze-and-bake cookies and scones: bake off a couple at a time and they'll always come out hot and fresh. We draw upon our extensive testing of toaster ovens to help you navigate the variety of models and recipes were tested across a range of models to ensure it will work in yours.

Test cooks share their favorite low-effort, high-reward complete weeknight dinners, most ready in an hour or less. Imagine surveying your pantry or fridge and realizing you already have every ingredient you need to make any number of fast, flavor-packed meals. Sounds like a dream? These back-pocket dinners make it a reality, with recipes that transform foods such as a rotisserie chicken, a baguette, hummus, or quinoa into full meals using just five ingredients (plus salt, pepper, and fat) that require little in the way of planning. What these recipes lack in ingredients, they more than make up for in flavor and creativity. We use simple techniques to our advantage to coax the maximum amount of oomph out of each component: • Turn rotisserie chicken into a cheesy, melty tart with frozen spinach, Brie, and store-bought crust • Shape lemony meatballs from ground chicken and quinoa--given a flavor boost from garlicky hummus that doubles as the base for a sauce • Get resourceful with our Grilled Tofu with Charred Broccoli, Peanut Sauce, and Crispy Shallots, repurposing the often drained-away shallot frying oil to coat the broccoli before grilling for an added layer of savoriness With each recipe, a test cook's commentary gives an inside peek into the recipe creation process, whether offering a tip for using a high-impact ingredient like red curry paste or oil-packed sun-dried tomatoes (we help you compile a treasure trove of useful flavor bombs) or an imaginative technique (such as mincing carrot tops for a garnish). These recipes and tips will have you

looking at your pantry with fresh eyes.

A provocative, handpicked collection of relevant (and surprising) essential recipes for today's cook. We have countless recipes at our disposal today but what are the real keepers, the ones that don't just feed us when we're hungry or impress our friends on Saturday night, but inspire us to get into the kitchen? At the forefront of American cooking for more than 20 years, the editors at America's Test Kitchen have answered this question in an essential collection of recipes that you won't find anywhere else: *100 Recipes Everyone Should Know How to Make*. Organized into three recipe sections—Absolute Essentials, Surprising Essentials, and Global Essentials—each recipe is preceded by a thought-provoking essay that positions the dish. For example, *Treating Pasta Like Rice Simplifies Everything*; *A Covered Pot Is a Surprisingly Good Place to Roast a Chicken*; and *Re-imagine Pie in a Skillet to Simplify the Process*. You'll find useful workday recipes like a killer tomato sauce that's almost as easy as opening a jar of the store-bought stuff; genius techniques for producing amazing flavor—try poaching chicken breasts over a garlic-and-soy- spiked brine (trust us, it's that good); and familiar favorites reinvigorated—the best beef stew comes from Spain (and it's even easier to make than the stateside stew you've been eating for years). Gorgeous photography (shot right in the test kitchen) accompanies every recipe, revealing the finished dish as well as highlights of its preparation. Likely to stir debate among anyone interested in food and cooking, *100 Recipes Everyone Should Know How to Make* provides a snapshot of how we cook today and will galvanize even the most jaded cook to get into the kitchen.

Great cooks never stop learning. Go to cooking school in your own kitchen with over 80 themed courses to learn more than 200 skills and cook 400 recipes This all-new exploration of the fundamentals of cooking is perfect for anyone (from brand-new to experienced cooks) who wants to learn not just the “hows” but also the “whys” of cooking. Why does pizza bake better on a stone? Why do mushrooms benefit from water when sautéing? Why should you salt food at multiple stages during the cooking process? More than 80 focused courses let you dive into your favorite topics, whether it's Pizza, Fried Rice, Fish on the Grill, or Birthday Cake, and take a mini-bootcamp on the subject, each introduced by an ATK test cook. The courses are presented in easily digestible sections so you don't have to read a lot before you pick up your knife and start cooking. Cooking principles, technique, key takeaways, food science, and more are woven into each course so you learn as you cook. Jump into a class on Fresh Italian Pasta to learn how to:

- make fresh pasta from scratch without a machine
- cut fettucine and make Fettucine Alfredo
- make a classic marinara sauce and basil pesto

Infographic pages take you farther behind recipes and ingredients: See how olive oil is really produced, or how temperature affects the state of butter (and why firm, soft, and melted butter behave differently in cooking). Every chapter progresses from the basics of the best way to poach a perfect egg and

make chicken broth to upping your game with huevos rancheros and mastering the elusive roast chicken. If you want to feel accomplished and really know how to cook, come learn with America's Test Kitchen.

Discover your inner salad genie with this creative cookbook. Over 230 recipes, ingredient information, and tips, make this the only cookbook you'll ever need to make innovative, stunning, and satisfying salads. What does salad have the potential to be? An exciting mix of color, crunch, and flavor: Peaches over silken burrata; oil spiced with curry leaves on crunchy carrots flavored with lime and cilantro; Southwest Beef Salad with Cornbread Croutons. Explore the creative possibilities of salads, learn how to build and layer unique flavor combinations and embrace ingredients from barley, octopus, and miso to radicchio, pattypan squash, and pears. These ATK dishes will be the star of the table. Our recipes feature salads like Pea Green Salad with Warm Apricot-Pistachio Vinaigrette and Tomato Salad with Steak Tips as well as Crispy Eggplant Salad, and riffs on classics: Caesar salad with grilled romaine or pasta salad with One-Pot Pasta Salad with Chicken (and tomatoes, olives, pepperoncini, green beans, arugula, feta). Sidebars highlight surprising salad ingredients such as couscous, purslane, curry powder, and radicchio. You'll also acquire ideas and inspiration to assemble your own salads in The Architecture of a Green Salad, with great tips on mixing and matching ingredients, flavors, and textures. The Salad Bar chapter equips you with an assortment of dressings, toppings, infused oils, and spice blends like za'atar. This is the cookbook you pull out when you want inspiration for dinner and a feast for the eyes.

Increase your meat counter confidence with this must-have companion for cooking beef, pork, lamb, and veal with more than 300 kitchen-tested recipes. Part cookbook, part handbook organized by animal and its primal cuts, *Meat Illustrated* is the go-to source on meat, providing essential information and techniques to empower you to explore options at the supermarket or butcher shop (affordable cuts like beef shanks instead of short ribs, lesser-known cuts like country-style ribs, leg of lamb instead of beef tenderloin for your holiday centerpiece), and recipes that make those cuts (72 in total) shine. Meat is a treat; we teach you the best methods for center-of-the-plate meats like satisfying Butter-Basted Rib Steaks (spooning on hot butter cooks the steaks from both sides so they come to temperature as they acquire a deep crust), meltingly tender Chinese Barbecued Roast Pork Shoulder (cook for 6 hours so the collagen melts to lubricate the meat), and the quintessential Crumb-Crusted Rack of Lamb. Also bring meat beyond centerpiece status with complete meals: Shake up surf and turf with Fried Brown Rice with Pork and Shrimp. Braise lamb shoulder chops in a Libyan-style chickpea and orzo soup called Sharba. Illustrated primal cut info at the start of each section covers shopping, storage, and prep pointers and techniques with clearly written essays, step-by-step photos, break-out tutorials, and hundreds of hand-drawn illustrations that take the mystery out of meat prep (tie roasts without wilderness training; sharply cut crosshatches in the fat), so you'll execute dishes as reliably as the steakhouse. Learn tricks like soaking ground meat in baking soda before cooking to tenderize, or pre-roasting rather than searing fatty cuts before braising to avoid

stovetop splatters. Even have fun with DIY curing projects.

22 years of foolproof recipes from the hit TV show captured in one complete volume *The Complete America's Test Kitchen TV Show Cookbook* is a living archive of every recipe that has been on every episode of public television's top-rated cooking show, including the new season that debuts in January 2022. It also includes the top-rated equipment and ingredients from the new testing and tasting segments. Cook along with Bridget and Julia and the test kitchen chefs as the new episodes of the 2022 season air with all-new recipes. Every recipe that has appeared on the show is in this cookbook along with the test kitchen's indispensable notes and tips. A comprehensive shopping guide shows readers what products the ATK Reviews team recommends and it alone is worth the price of the book.

The #1 *Mediterranean Cookbook*, with more than 375,000 copies sold, is now available in a beautiful special-edition hardcover. Give the gift of vibrant, good-for-you recipes in this bestseller from America's Test Kitchen, featured on NBC's *Today Show* and *USA Today*. Bring the Mediterranean--from Italy and Greece, to Morocco and Egypt, to Turkey and Lebanon--into your kitchen with more than 500 fresh, flavorful recipes. This comprehensive cookbook brings the famously healthy Mediterranean diet to home cooks with a wide range of classic and inspired recipes, many fast enough to be made on a weeknight, using powerhouse Mediterranean ingredients available at your local supermarket. The structure of the book follows the guidelines of the Mediterranean Diet Pyramid. You'll find large chapters devoted to Beans and to Vegetables, the Seafood Chapter is larger than Poultry and Meat, and the Fruits and Sweets chapter, while shorter, is packed with recipes you can truly feel good eating. Recipes include Turkish Tomato, Bulgur, and Red Pepper Soup; Spiced Baked Rice with Roasted Sweet Potatoes and Fennel; Orzo with Shrimp, Feta, and Lemon; Za'atar-Rubbed Butterflied Chicken; Grilled Swordfish Skewers with Tomato-Scallion Caponata; Sautéed Spinach with Yogurt and Dukkah; and Orange Polenta Cake. *The Complete Mediterranean Cookbook* is the go-to gift for friends and family, no matter the occasion.

Dive into seafood with confidence and get inspired by 198 recipes for multiple kinds of fish--featuring fresh, modern flavors and plenty of fish facts For many home cooks, preparing seafood is a bit of mystery. But I'm going to let you in on a little secret: Cooking great-tasting seafood is easy and anyone, anywhere can do it. (That means you!) Our newest cookbook provides you with everything you need to create satisfying and healthy seafood meals at home. We explore how to buy quality fish and dive deep into all the varieties of fish available, from light and flaky to rich and meaty. You'll get answers to all of your seafood related questions and practical tips and tricks for handling fish. But the recipes are where things get really exciting. From sumptuous appetizers and savory soups and stews to easy weeknight dinners and company-worthy fare (and a lot more), you'll learn just how rewarding it is to prepare seafood at home. We've also included substitution information for each recipe. So if you can't find a certain kind of fish or if you don't like the type used in the recipe, you can use any of the listed substitutions and still achieve great results. Clever, right? Having delicious, healthy (and easy) recipes to cook at home is more important than ever. We hope you'll give seafood cookery a chance. You won't regret it.

Eat the Mediterranean way for life with recipes that nourish your appetite for fresh foods and endless excitement in the kitchen. In this follow-up to the bestselling *The Complete*

Mediterranean Cookbook, America's Test Kitchen opens the Mediterranean pantry wide open. Anyone will love the broad range of ingredients from around the world (think: avocado, sweet potatoes, and tempeh) used in vibrant dishes with inspiring combinations. Take Spanish meatballs in a vegetarian direction with Quinoa Albóndigas and prepare dishes in surprising ways, like substituting the sweetness in a caprese salad by using sliced juicy persimmon to contrast the creamy cheese rather than tomatoes. The book is organized to emphasize the joy of the Mediterranean diet as a nourishing, sustainable lifestyle. Build your plate around both small- and entrée-size recipes in chapters covering Mostly Plants; Mainly Grains and Beans; and Meat, Fish, Eggs, and More. An impressive Whole Romanesco with Berbere and Tahini Sauce is a brilliant vegetable dinner. A Spiced Chickpea Gyro (with heat from Asian chili-garlic sauce and pepperoncini) wows fans of the Greek meat-filled sandwich. Carrot Salad with Rose Harissa is a beautiful accompaniment to a number of meals, from Lentils with Roasted Broccoli and Lemony Bread Crumbs to Tofu Kebabs. Fish and meat mingle with lively accompaniments in restaurant-quality dishes like Pan Seared Swordfish with Persimmon-Ginger Chutney and Grilled Short Ribs with Preserved Lemon-Almond Sauce. Along the way, build on the repertoire in The Complete Mediterranean Cookbook, going on a more in-depth tour of the eastern and southern Mediterranean through recipes like Chorba Frik, a savory Algerian freekeh soup, and Palestinian Maftoul, an aromatic couscous, chickpea, and chicken dish. Open your pantry and mind to eat with health, enjoyment, and abundance, for life.

The Absolute Best Way to Do Almost Anything in the Kitchen The first book on technique from America's Test Kitchen showcases 100 groundbreaking techniques that will transform your cooking life, paired with more than 200 creative, modern recipes that put the techniques into real-world, home-kitchen practice. From making the most tender burger patties to grill-roasting a leg of lamb, from making pan sauces for cutlets to simmering homemade duck confit, from griddling the fluffiest pancakes to tempering chocolate, making caramel, and baking French pastry, the test cooks of ATK shine their spotlight on simpler, smarter, foolproof strategies. The first section, Essentials Every Home Cook Should Know, covers core techniques. Learn why it's crucial to season with salt properly before and during cooking for the best Roasted Bone-In Chicken Breasts and Crispy Salt and Pepper Shrimp. Cook any piece of salmon to silky perfection through our high-low roasting technique. The middle section, Techniques You Didn't Know You Couldn't Live Without, includes techniques we developed from an unexpected angle of discovery. Bake crusty, golden, bubbly-topped pizza by using a skillet. Fry easy, restaurant-quality homemade French fries by starting the potatoes in room-temperature oil. The final section, The Bucket List, gives you the know-how to make dreamed-about projects come true. Barbecue true Texas beef ribs in a standard kettle grill. Cure your own bacon or gravlax in your refrigerator. Bake, assemble, and decorate a show-stopping layer cake for any special occasion.

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