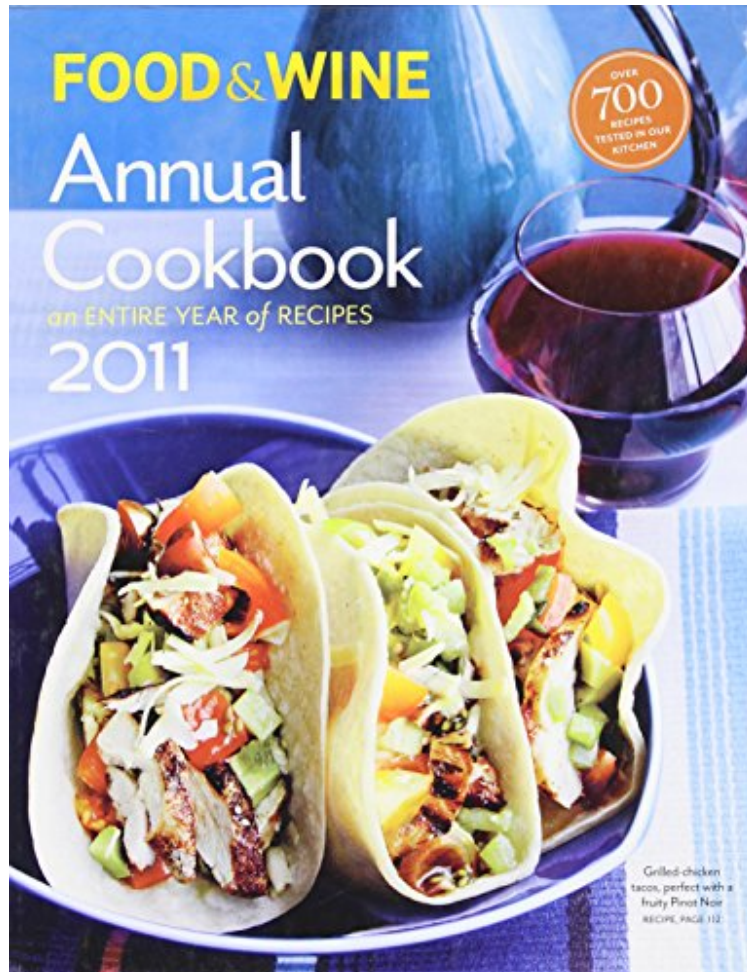


(Read now) Food Wine Annual 2011: An Entire Year of Recipes (Food Wine Annual Cookbook)

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Editors of Food Wine
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#855066 in Books 2011-04-05 Original language: English PDF # 1 10.25 x 1.00 x 8.501, 2.60 #File Name: 1603201807408 pages | File size: 76.Mb

Editors of Food Wine : Food Wine Annual 2011: An Entire Year of Recipes (Food Wine Annual Cookbook) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Food Wine Annual 2011: An Entire Year of Recipes (Food Wine Annual Cookbook):

15 of 15 people found the following review helpful. Serving up a year's worth of things delectable and good tasting, too. By Kindle Customer. Everyone I know has more cookbooks than kitchen space to store them. So why add another one to the collection? I have eight years of the "Food Wine Annual Cookbook," going back to 2004. And every April I order the newest edition. As with the other seven, the 2011 recipe round-up stays within easy reach in my kitchen. I like the way the cookbook is organized. As always, all the recipes from a year's worth of "Food Wine" Magazine are collected into the same 17 food categories, from "Starters" to soups and salads, to pasta, poultry, beef lamb and down

the chapter headings to "Breakfast Brunch" and "Pies Fruit Desserts." This year, the editors have added a new category, which I especially like, "50 Healthy Fast Favorites." All 50 recipes have less than 5 grams of saturated fat and can be prepared from grocery store ingredients in 45 minutes or less. I like the photography. The food shots are sumptuous, and the photos are of delicious-looking food but also happy people out gathering and preparing food and obviously enjoying great eats. The recipes shown are presented plated in a way that's not only visually appetizing, but also in a manner that illustrates how all the ingredients come together. I like the variety of recipes. When I added things up I had counted more than 700 recipes. And each of the dishes has something, whether it's the list of ingredients or the mix of flavors or texture, that makes that particular serving something special. I like culinary advice such as "Perfecting Hummus" or "Perfecting Ravioli" or the kitchen tips and information such as "A Lesson in Grains," or "How to Make Tortillas." I like the fact that the book is comprehensive. It is all-encompassing in a manner that cookbooks restricted to one cuisine, such as Italian or one type of food, such as "Everything Chicken" are not. I like the beverage pairings offered for every dish. I learn a lot about serving a complementary type and vintage of wine. What I really like is that in every one of my eight years of "Food Wine" there is least one - and sometimes as many as four or five - recipes that make it onto my favorites list, those dishes that I come back to time and again when I want to make something that is sure to please the appetites of the people I care about. This year "Grilled Trout with Lemon-Caper Mayonnaise" gets the nod - simple, satisfying to look at and always a taste treat. For all the reasons listed, I think the annual "Food Wine Annual Cookbook" in general, and the 2011 edition in particular, should find a special place on your kitchen shelf. 9 of 9 people found the following review helpful. Another fine edition By Hoc Stercus For the second year in a row the Food and Wine people have put out a really outstanding cookbook. What I particularly like are the number of recipes that are creative, yet can be done with ingredients from a typical grocery store. Here are some I found particularly appealing: Thai Ground Pork Salad, Root Vegetable Gratin, Shrimp and Feta Stuffed Zucchini, Penne with Asparagus, Sage, and Peas, Apricot Basil Shortbread Tart, and Roasted Yucatan Chicken marinated in Citrus Juice and Ancho Chili. Since this book can be purchased so cheaply from outsourced sellers, I would call it a real bargain. 3 of 3 people found the following review helpful. Lots of delicious user-friendly recipes By Suzy Hopkins To me, there's nothing worse than a cook book that has a lot of great-looking recipes only to find that they require a zillion expensive ingredients and take hours to make. The recipes are very user-friendly for the most part and everything I've made has been delicious!

Food Wine magazine's annual recipe collection is filled with simple and fabulous recipes from stars like Mario Batali and Rick Bayless, as well as fantastic food from the best cookbook authors and our own Test Kitchen. Food Wine brings you the very best recipes for every occasion, from weeknight dinners and holiday meals to cocktail parties and Sunday brunch, all from talented cooks and chefs from around the world. Some highlights include: Sweet and Sticky Hot Wings, Lemony Chickpea and Oven-Dried Tomato Stew, Cornmeal-Crusted Fish with Green-Tomato Tartar Sauce, Herb-Roasted Pork Subs with Garlicky Spinach and Butterscotch Stickybuns. Also, you'll find inside: A variety of tips on fail-safe cooking techniques, essential ingredients and the best kitchen equipment A comprehensive guide full of suggestions for affordable and accessible wines to match the recipe A pairing chart to match wines with everybody's favorite dishes A color-coded guide calls out staff favorites, as well as vegetarian, healthy and make-ahead dishes

About the Author Food Wine is the modern, stylish, trend-spotting, talent-seeking epicurean magazine. It has an overall audience of 7 million readers with a passionate interest in, and an adventurous approach to cooking, wine, entertaining, restaurants and travel. The magazine also boasts a partnership with Bravo's Top Chef reality series.