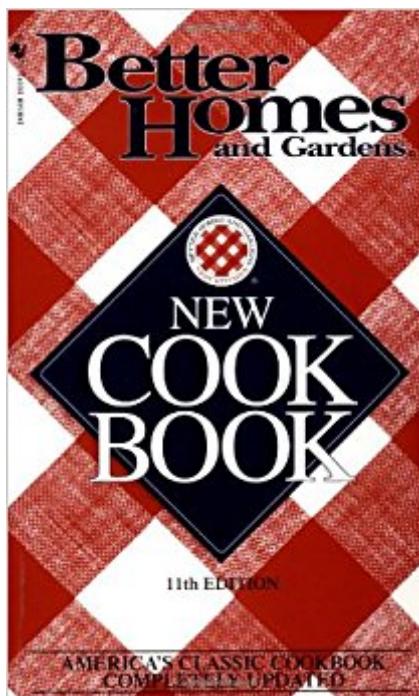


The book was found

Better Homes & Gardens New Cookbook



Synopsis

Featuring over 1200 recipes--600 of them brand new--the Better Homes and Gardens New Cook Book has been newly revised and updated, making American's favorite cookbook even more indispensable than ever. This Eleventh Edition is written specifically for the today's health-conscious cooks who are leading hectic and busy lives. With menu planning, cooking tips on low-fat and no-fat meals, and a guide to cooking terms, techniques and helpful hints from the Better Homes and Gardens Test Kitchen, this is a sourcebook for all who find themselves in the kitchen. The New Cook Book covers everything from cooking basics to canning and freezing, breads and cakes to fish and shellfish, and meat and poultry to soups and stews. There are recipes for sauces and relishes, and sumptuous cookies and desserts. In addition there is a new chapters on Beans, Rice and Grains and a special chapter on Grilling. Many of the recipes are designed for cooks on the go and preparation and cooking times are included for each recipe. Moreover, nutritional information is given for each recipes, and those low fat and no fat recipes are highlighted. For generations, novices and experienced cooks alike have relied on the Better Homes and Gardens New Cook Book for recipes that combine excellent flavor, ease of preparation, and balanced nutrition. Now completely revised and updated, America's bestselling cookbook promises to continue that tradition,

Book Information

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Customer Reviews

Discover why every kitchen worth its salt has a flour-dusted, bouillon-stained, batter-encrusted and whisk-maimed copy. --This text refers to an out of print or unavailable edition of this title.

A chapter on Grilling and one devoted exclusively to Pasta are among the additions to the fresh and updated 11th edition of the famed red plaid cookbook from the nation's heartland. Also new are half of the 1200 recipes, symbols for quick and low-fat dishes, 450+ photographs and individual nutrition analyses. Still in place, however, is the Better Homes and Gardens Test Kitchen reliability that has made this basic and comprehensive guide a staple in millions of American kitchens since the 1930 first edition. The lead chapter, Cooking Basics, covers ingredients, techniques and menu plans. The following 20 chapters are arranged alphabetically by main ingredients (Beans, Rice & Grains; Meat) or course (Appetizers & Snacks; Desserts) and are marked (in the ring-bound edition) by color differentiated tabs. Tradition and today's thinking coexist comfortably here, with the recipes for Grits and for Cheese and Basil Polenta with Tomato-Basil Sauce appearing side by side. There's a Pepper-Lime Chicken a few steps away from Chicken Divan Casserole; Chocolate-Cherry frozen Yogurt next to a trifle recipe, and Chili Rellenos Casserole following a venerable Welsh Rabbit. Recipes calling for fresh ingredients healthfully and sensibly prepared and notably straightforward instructions on masterfully designed, inviting and family cook-friendly pages mark this comprehensive collection. 855,000 first printing; \$1 million ad/promo. Copyright 1996 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

I have had an older edition of this cookbook for over 15 years, and it never disappoints. I own other general cookbooks, Betty Crocker and Joy of Cooking, but I have found the recipes in this book to be the best. One feature of the new edition is something in every section called "Make it Mine" where the book gives a standard recipe that can have many variations and then gives you options to "make it yours". An example is the recipe for burgers in the meat section which gives examples of different seasonings you can use to make your burgers different. In the cookies section the Make it Mine section talks about different fats you can use. Each section has handy tips like how to purchase a cookie sheet and which types work best for the best turnout. I love the spiral-bound format since it lays flat on the counter. You can also add or remove pages. There is a new section called Holiday Favorites with lots of yummy-looking recipes like Red Velvet Cake, Dulce de Leche-Hazelnut Pumpkin Pie, and Homemade Checkerboard Rolls. I think a lot of these recipes may have been in the older edition, but they were not sectioned off by themselves. It basically gives every recipe you'd ever need to prepare a traditional holiday meal, complete with dessert. The nutrition information, which was also included in my older version, is always helpful. Overall this book is a fantastic guide, and I recommend it to experienced cooks and beginners alike.

I've faithfully purchased Better Homes and Gardens cookbooks since the 1980s and overall the BH&G cookbooks have been solid references. I also purchase Betty Crocker cookbooks as I learned to cook with Betty. Between the two cookbooks I find plenty of basic but varied recipes. Of the two BH&G cookbooks tend to slant more towards modern home cooking while Betty Crocker tends to lean more towards baking and desserts. I'm happy with both cookbooks as they both fill their niche. The Better Homes and Gardens New Cook Book, 16th edition, has headed back towards more mainstream recipes than it's predecessor which ventured off to some of the more exotic recipes. I like the 16th edition as every cook needs to have a good cookbook filled with basic (foundation) recipes you can depend on for daily cooking. Some of the recipes you will find in this cookbook include: Bacon-Cheddar-Stuffed Mushrooms All-American Cheeseburger Soup Beer Can Chicken Oven-Fried Parmesan Chicken Fish Tacos Baked Fish with Variations (A Make It Mine recipe) Oven-Baked Pork Chops (8 to Try recipe) Mashed Potatoes (A Cook's Secrets recipe) Buttermilk Pancakes Fruit Coffee Cake Fritata Red Velvet Cupcakes Maple, Apple and Cheddar Pie The Make It Mine recipes take a key ingredient and suggest variations using the key ingredient. The 8 to Try offers another key recipe with 8 variations using the key ingredient. The Cook's Secret's recipes offer key tips and color photos showing how to prepare the recipe for maximum flavor. The cookbook comes already organized and ready-to-go. Some notebook style cookbooks do not do this and you have to figure out how to insert the binder tabs and pages inside the cookbook. Fortunately the BH&G cookbook comes good-to-go. My only critique of this cookbook is the choice of print color for the recipe titles and recipe highlights. My aging eyes have difficulty reading red ink on a white page. A better choice of print color would have been black or dark blue. This is a fine cookbook for the novice cook as it will teach the basics without being boring. Recommend.

This came packed fantastically. And arrived incredibly quickly for my Christmas gift exchange. The recipient just bought a house and has limited staple cookbooks, so I figured going with this version would be a great idea. I received a well-worn copy, personally, of the 10th or 11th edition of this book. The printing on my older one was a bit odd to read with the shadowed text. Other reviewers have stated that this version (16th) had small text in it. I found this to not be the case at all, and many of the recipes in the book were more modern and popular ones, as well as some of the older favorites. I would highly recommend this 16th edition, especially if you have an older one. They both work well in tandem, but it seemed like this new one had enough newer and refreshed recipes for

modern cookers that it would be worth the price to have a second updated copy. It also came with (if I recall correctly) a subscription to the BH&G magazine, which was a really nice surprise to find. If you're at all considering it or know someone who likes to entertain who doesn't have a newer edition of this book (or doesn't have a BH&G cookbook) then you shouldn't hesitate. Well worth the purchase price!

This book is a bit dated, but that's why I wanted to replace my copy that was lost years ago. While I love to cook organic, and farm-to-table, there is still that little girl in me who remembers classic comfort foods from my childhood. There are two recipes, in here, that I've missed. One being the Lemon Meringue Pie and the other are the popcorn balls. It's funny to see all the "dated" kitchens, and so many jello salads-- that have fallen by the wayside in more modern times. Still, there are classic recipes here from roasts, to breads and rolls and great cookie recipes. I'm glad to be reunited with my old friend

The book has sections on setting up a household, calories, exercises, weight loss and maintenance, and home making ideas. I enjoyed this book - seeing the difference from 1953 to today. Meals were made at home, people drank milk and ate carbs. Meat was the biggest part of the meal, Carrots were bought whole and cleaned cooked and so where other vegetables. Vegetables such as parsnips and more unusual varieties of swash were discussed in this book. I learned much about cooking from this older book and keeping a kitchen running for 3 meals, lunches and snacks. This book got me back to having dinners at home and fixing real food.

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