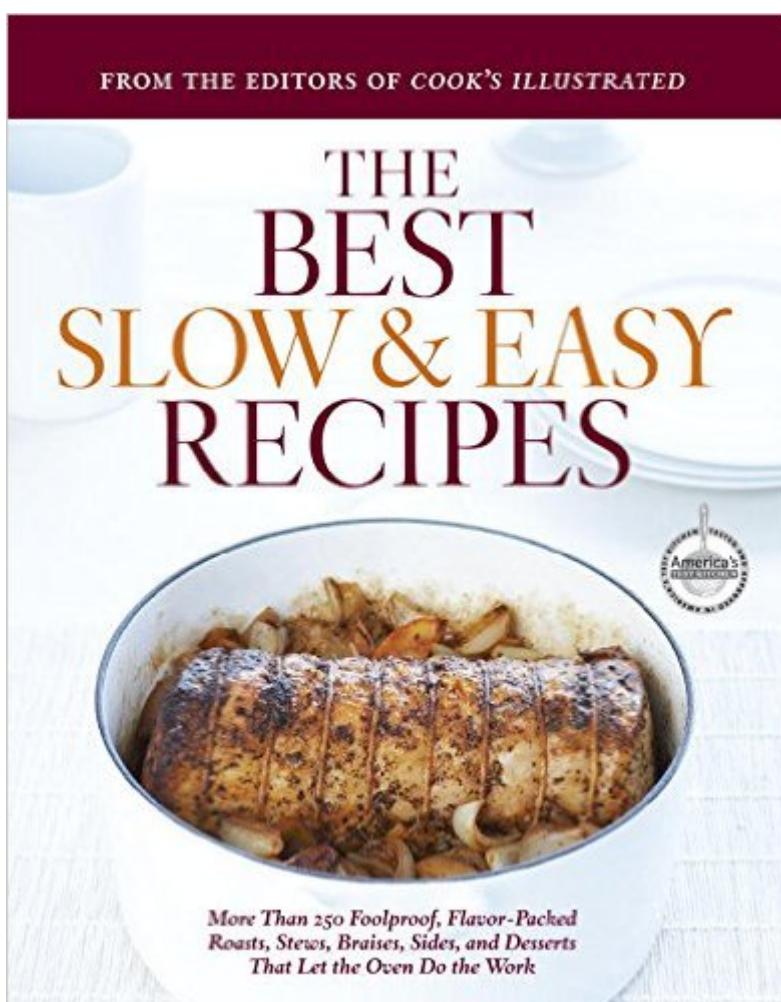


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# Best Slow And Easy Recipes: More Than 250 Foolproof, Flavor-Packed Roasts, Stews, And Braises That Let The Oven Do The Work (Best Recipe)



## Synopsis

Recipes don't have to be fast to be simple. The Best Slow & Easy Recipes gives you more than 250 recipes that show you why building flavor slower is sometimes better - and easier. The appeal of cooking food slowly is undeniable; a moderate oven temperature and extended cooking time can build rich, concentrated flavor and yield tender, juicy meat. But when most of us think of dishes that are slow cooking by nature - such as roasts, braises, and stews - we think of an all-day affair requiring constant attention, something to prepare for a special occasion or when you can commit a full day to the task. But in fact, in many cases just the opposite is true. These dishes are, for the most part, easy - although they take time, the process is largely unattended, leaving you free to simply walk away. You'll find all the classic slow-cooked dishes here - dishes where time, slow simmering, and gentle heat work their magic. We promise it's worth the wait.

## Book Information

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## Customer Reviews

I've enjoyed using this cookbook since I got it a couple months ago. This cookbook is compiled from Cooks Illustrated magazine. If you are interested in why things are cooked a certain way, the cookbooks from Cooks Illustrated should be investigated. They include lots of background information about the ingredients and the cooking process to help you understand why certain approaches work. This can help an interested cook understand the science behind cooking. If you don't care about why things work, this cookbook also has lots of good recipes that can be

constructed similar to many other cookbooks. The focus of this cookbook is slow-cooking. Many of the recipes are described using a crock-pot but anyone with an oven that can control its temperature in the 185 to 210 degree range can make these recipes in their oven. I've recently had started experimenting with low-temperature cooking and have been amazed how tender many cuts can become if they are not abused at high temperature. This cookbook gave me a whole new set of recipes with which I could experiment.

I am a huge fan of "The Best Recipe" cookbooks. I have the basic one, the light one, the 30 minute meals one, and now the slow and easy recipes. My husband bought me a French oven for Christmas along with this cookbook, and I've used this cookbook every week since. First of all, you know these recipes are good. They've tested them so much, practically nothing can go wrong.. It's the only cookbook series I can completely trust to have a good recipe. Second, this cookbook explores the different kinds of slow cooking.. like ovens, Dutch/French ovens, roasting, crockpots, etc. Thirds, every single recipe I've made so far has been delicious and has earned me the respect and admiration of friends for my "cooking skills". All you need is the right cookbook!Yes, there is some recipe overlap with the other cookbooks, but the slowcooker section is worth it alone. The crockpot beef and barley soup, as well as the slowcooker pot roast are fabulous. I highly recommend this book to anyone who has a dutch/french oven or crockpot!

Once again the folks at Cook's Illustrated have delivered a great book that is full of no-nonsense, real world recipes for real (busy) people. You won't find any 'impossible' ingredients or ridiculous preparation steps. Like all books in the series, this is full of recipes that you actually want to cook, made with common ingredients. This is not a crock-pot recipe book but rather a "start on the stove and finish in the oven with a Dutch oven" sort of cookbook. There are some electric slow cooker recipes and many of these dishes are easily converted to a crock-pot. To my delight, there is plenty of stews and roasts in this book, but there is a lot more as well including dishes from all over the world, not just American slow cooked meat. The focus of this book is not so much dumping ingredients into a pot and serving dinner 6 hours later. Many of the dishes have some more complex prep work including salts, rubs, searing meat, and adding certain veggies toward the end of the cooking time. This book will walk you through the process of making the most succulent dishes possible with taste trumping ease-of-prep in many cases. Still, the book doesn't expect you to cook all day. The result is most dishes require the bulk of the work up front (in the morning or day before serving) making the process of serving dinner at your party, or to your family after a full day of work

much more relaxing and enjoyable.

Let me first start by saying the recipes in this book are fantastic and incredibly tasty. However, they require dedication and are by no means "easy" as the title implies. I suppose they might be easy if you're a chef or have a passion for complex recipes. However if you're like me - a working parent with limited time to spare, 1+ hours of prep time followed by 2-4 hours of cooking, and a half hour spent on garnish, don't necessarily qualify as easy. Like many of the other reviewers, I purchased this book thinking it would focus more on slow cookers. For what it's worth, the slow cooker recipes are great, but they're very limited and heavy on prep and process. Most of the book focuses on other methods of slow cooking like roasting, braising, and using the Dutch Oven. Granted, I love my Dutch Oven, but I can't leave it unattended in the stove while I'm at work for 9-10 hours. Based on the title and reviews, I was really hoping for an everyday solution for making great, slow-cooked meals with a limited amount of time and effort. However, due to the complexity of most of these recipes, I'm only able to enjoy them when I have the time and patience to dedicate a chunk of my weekend to cooking. When I do, I'm incredibly pleased with the meals, but I'm forced to reserve them for special occasions. That being said, this is by no means the everyday cookbook that I was hoping for.

This book is another hit by Cook's Illustrated. I purchased the book mainly for the slow cooker recipes, which is a brief section within this book. I have made the meatballs with marinara sauce. The meatballs were some of the best that I have tested. They were extremely tender and not dry. In my opinion, some of the recipes in other sections of the book (i.e., braising) could be adapted for the slow cooker.

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