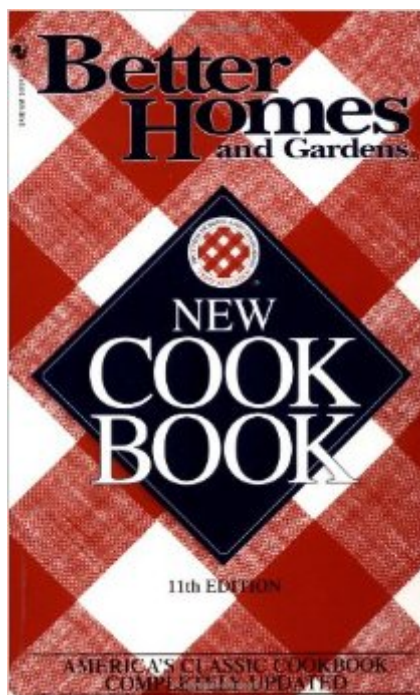


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Better Homes & Gardens New Cookbook



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

If I had to cut my extensive (over fifty) cookbook collection back to just one book this would be the "keeper!" When my beloved twelve-year old copy of this cookbook finally fell apart I purchased the

11th edition thinking I would mostly be replacing what I already had and knew well. There was so much new and useful information included in the eleventh edition I wished I'd let go of my old copy earlier. I am especially fond of the nutrition analysis included with each recipe and the tips for making recipes lower in fat. The prep-times included with each recipe were also a new, and very useful, feature to me. Plus the editors upgraded the book to reflect the wider availability of formerly "exotic" fruits and vegetables now in the everyday market. The fledgling cook will find everything needed to confidently accomplish any task from hard-boiling an egg to properly setting the table for a family meal or a buffet-style party. Pesky, but common, cooking terms like "al dente" and "crisp-tender" are explained in a straight forward manner in the cooking basics section where you will also find great tips for stocking a pantry or purchasing the basic cooking equipment you might need when just starting out. Useful features for all levels of cook are scattered throughout the text. For example, there is a full-page photograph of different pastas with the name under each (finally! I now know the difference between Gemelli and Fusilli!). Also very useful are the extensive illustrative photos of retail cuts of meat cross-referenced to the wholesale cut and listing the best way to cook each cut. One of my favorite things about the hardcover cookbook is the three-ring binder format. This makes it possible to lay the book flat on the counter or prop it up nearby with, or without, a cookbook stand. It also makes it easier to add your own notes right alongside your favorite recipes. I love to give this cookbook as a gift to a young person just starting out -- inside a big crockpot or tied together with some fun kitchen tools.

You need a basic cookbook. This is it. No frills. No essays about the enduring history of kumquats, and how they saved Milwaukee 1,000 years ago. None of that. Just a cookbook with lots of helpful tips, to be used by ordinary people. What do you get? A good old fashioned cookbook filled recipes you'll actually use, with ingredients you've seen before. From this cookbook, I've made yeast donuts, breads, BBQ ribs, various sauces, and more. My copy has a few stains on it; good eating makes small messes. I like to think of the stains as battle scars. Buy if you can the ring-bound version, as it will nicely open as you cook. I have the paperback edition, and use a bag of sugar to keep it open (place the sugar at the top of the open spine). Helpfully included are photos of meat cuts, so you know pork ribs from beef ribs. There is a similar chart of grains and pastas. Also, there are general instructions for preparing fruit-pie fillings, methods for cooking meat, and how to can produce. There's shopping tips, nutritional charts, measuring techniques. Ever wonder the difference between cubing and dicing is? That, and many more great tips are explained here. I fully recommend "Better Homes and Gardens New Cook Book" for any basic kitchen cooking need you have. However, I am

sorry, but detailed kumquat information will need to be found elsewhere. Anthony Trendl[...]

The 15th edition is not as friendly, easy to read, or informative as the 14th edition. The previous edition had more complete information, friendlier and more "comfort food recipes, and the print did not fade into the photo backgrounds as this edition does. Some of the basics (Macaroni Salad, German Potato Salad, Lollipops, Divinity, etc.) were replaced by more global concoctions (Ginger-spiced Cucumbers, Beet and Apple Salad, Curried Wild Rice Salad, etc.). I will miss the 14th edition and am sad to have lost the small tidbits of information provided throughout each section.

This is not the only cookbook I have but the only one I use. It is reliable and proven by time. My parents had one when I was little and I loved looking at the pictures. My dad taught me how to cook using it. When I got married, it was a wedding present. I have since bought several new additions and have given one to each of my children as they have moved away from home. Everything you need to know is in there from the basics like measuring, storage and definitions to more complex recipes. Even though I am a grandmother now, I still like the pictures. Nice to know what some things are supposed to look like :o)

Recently I upgraded from the 1950's copy to this--I was a little worried that it would be a "book of Cilantro" so to speak, with everything new and nothing that I've come to know as B&H Cookbook style. Not the case! The book contains a mix of my old standby recipes, along with a ton of new ones. I really like the side-by-side recipe suggestions--one recipe that uses the leftovers from a different recipe. For those who cook often, there's a hearty smattering of scratch recipes. For those who cook rarely (or those who have a cupboard full of random things), there are also a lot of recipes that use pre-made or canned ingredients. Overall, very happy with this book.

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