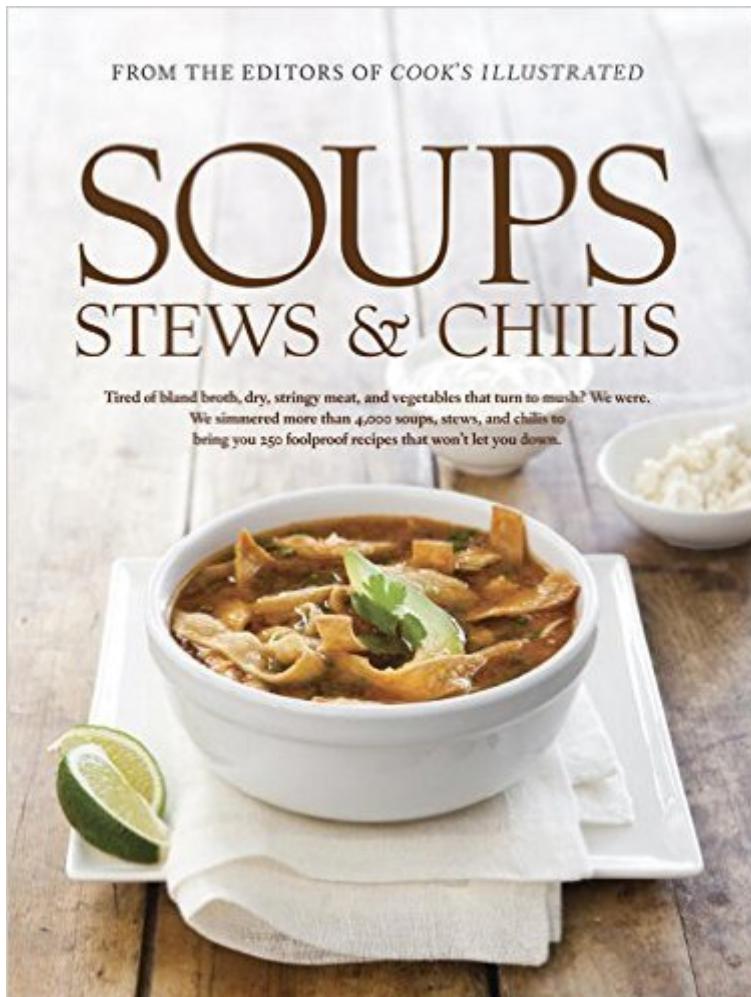


The book was found

Soups, Stews, And Chilis



Synopsis

Soups Stews & Chilis® is the definitive collection that includes more than 200 recipes for everything from broths, hearty soups, and stews to chowders, big batch recipes, slow-cooker dishes, pureed soups, speedy soups, chilis, and curries. If it's served in a bowl,® Soups Stews & Chilis® will provide you everything you need to make it foolproof. In addition to the tested until foolproof recipes, we've armed you with an essential soup, stew, and chili primer that reveals the test kitchen's best tips and techniques for building flavor, valuable information on storage and reheating, and an essential cookware guide. Make hearty beef stew with fork-tender meat, tender vegetables, and a velvety, flavorful broth. Create chicken stews with complex flavor and moist chunks of chicken. Expand your chili horizons with a whole chapter on new and flavorful variations - from all-American ground beef chili to green chile-infused White Chicken Chili.

Book Information

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Customer Reviews

I wanted a good basics for soups and this delivers big time. I did not believe you could make beef soup without bones, roasting etc. Their beef broth was the best I have ever made or bought And it was so easy. The book was worth the cost just for the shortcuts. Buy this!

As someone who cooks a lot and is not hesitant to invent recipes, I love this book. It's designed to appeal to those of us who ask "Why does this taste like this?" and "suppose I tried this?" and "What in the world is this ingredient doing for this recipe?" Top recommendation! It earns a star spot in my collection.

I love the fall and the opportunity to sit down with a good homemade soup, a side salad and a hunk of well made bread. Cook's/America's Test Kitchens has already made those tasty soups, stews and chowders nine ways to Sunday in every possible permutation and the recipes published together in this cookbook will please without fail. I use their lentil, Pittsburg wedding and Italian vegetable soup recipes on a regular basis and they always garner praise. If you tire of the standard fare, you can always try the osso buco, chicken paprikash or thai-style chicken curry soups. Sprinkled throughout the cookbook are Cook's Illustrated hints for the best balsamic vinegar, how to butcher a chicken, what your kitchen essentials should have in stock and alternate spices or ingredients to use the same basic recipe and give it a new feel and taste. A 16 page color spread of some of the soup recipes can pique your courage to try something new and show you what to expect when doing so. My fall and winter go-to cookbook.

Last night I made the "Pork Stew with Brandy, Fennel, and Prunes", page 235, using the library copy I had borrowed. This morning I ordered the book. Need I say more?

Soups, Stews & Chilis comes from dedicated cooks and editors who literally prepared over 4,000 pots of soup, stews and chilis to gather the best of their labors for this book. It offers ways to make standard recipes better and easier, from simmering ground beef to produce a meaty base to making quick soups that can be served in half an hour, from scratch. A top pick for any culinary collection seeking foolproof recipes.

A few years ago my husband scheduled to undergo a surgery that put him on a completely liquid diet for a full month, and since I had zero experience making soups or broths, I bought this cookbook so that I could provide a variety of liquid foods. This book proved to be invaluable to me during this period, although I was limited at that time soups that were either pureed or wouldn't suffer too badly from being food-processed within an inch of their lives, regardless of whether or not the recipe call for it. After my husband's recovery, however, (which went very smoothly and without a hitch, thank you), we discovered a dazzling array of new soups and stews through this cookbook, many of which have become much-beloved staples in our household. Not only does this book teach you how to make soups, stews, and chilis, but it also has product review sections so you know what's best for your recipe, and more that teach you how to clean and prepare ingredients that you may otherwise not be familiar with. This is a standard thing for Cooks Illustrated to do, but since I was not subscribed to their magazine at the time, these informative sections really blew my

mind! This cookbook has taught me so much and brought so many new, amazing foods into our lives. I recommend it to absolutely everyone, and I've even started giving these away to friends who are getting married. If you're thinking about getting this, you ABSOLUTELY should!

This cookbook gives detailed directions for every recipe, explains why each one works, and gives pages of helpful hints and ways to avoid common pitfalls. From instructions on fresh herbs to making broth to making breads to accompany the soup, this cookbook is mine of information!

It's pretty simple. If you are looking for the gold standard when it comes to cookbooks, whether you are new to the cooking game (which is me) or a seasoned (:)) veteran, these publications are the way to go when it comes to cooking. Great illustrations and directions on relatively easy soups and stews. Made three meals within the first couple of weeks and love it.

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