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## One-Pot Clay-Pot Cooking (The Cook's Encyclopedia of)

*From Hermes House*

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**From Hermes House : One-Pot Clay-Pot Cooking (The Cook's Encyclopedia of)** before purchasing it in order to gage whether or not it would be worth my time, and all praised One-Pot Clay-Pot Cooking (The Cook's Encyclopedia of):

0 of 0 people found the following review helpful. Three StarsBy CatherineThe book didn't have may clay pot recipes the printing was a lot smaller than I expected.0 of 1 people found the following review helpful. Yum!By The Rose LadyJust got this cookbook today and so far it looks REALLY good-yum!10 of 10 people found the following review helpful. Another gem in the fine Cook's Encyclopedia series of cookbooksBy Song story loverTerrific! The wide variety of one-pot recipes (from stews to risottos, soups, fish and pasta dishes, vegetarian recipes, and even some delightful desserts) is exceptional. This is what I've come to expect from the Cook's Encyclopedia series. As in the other books I have in this series, this one doesn't limit recipe selections to U.S. cuisine, but marvelous international recipes are included as well. Particularly helpful is the abundance of color photographs of the dishes -- it always helps me to picture what I'm aiming for with a new recipe.I really must recommend to anyone buying this cookbook to make the Baked Maple Pecan Croissant Pudding -- it's fabulous! In fact, if it weren't for the great casseroles and fish dishes, I'd say the dessert section is worth the price of admission alone.If you are hesitating, I say 'buy this cookbook!' At the very least it will inspire you. And one-pot cooking is such an energy-efficient way to cook making clean-up less of a hassle -- and the left-overs are always better the next day.This is one cookbook I turn to on my (very) crowded cookbook shelf and I firmly believe that you will too.

Over 180 one-pot and clay recipes from around the world. Includes soups, first courses and side dishes, stove-top

stews, roasts and pot-roast, rice and pasta dishes, vegetables and vegetarian main courses, and delicious desserts. Discover everything you need to know about cooking with clay pots, from tagines and tians to chicken bricks and bean pots.