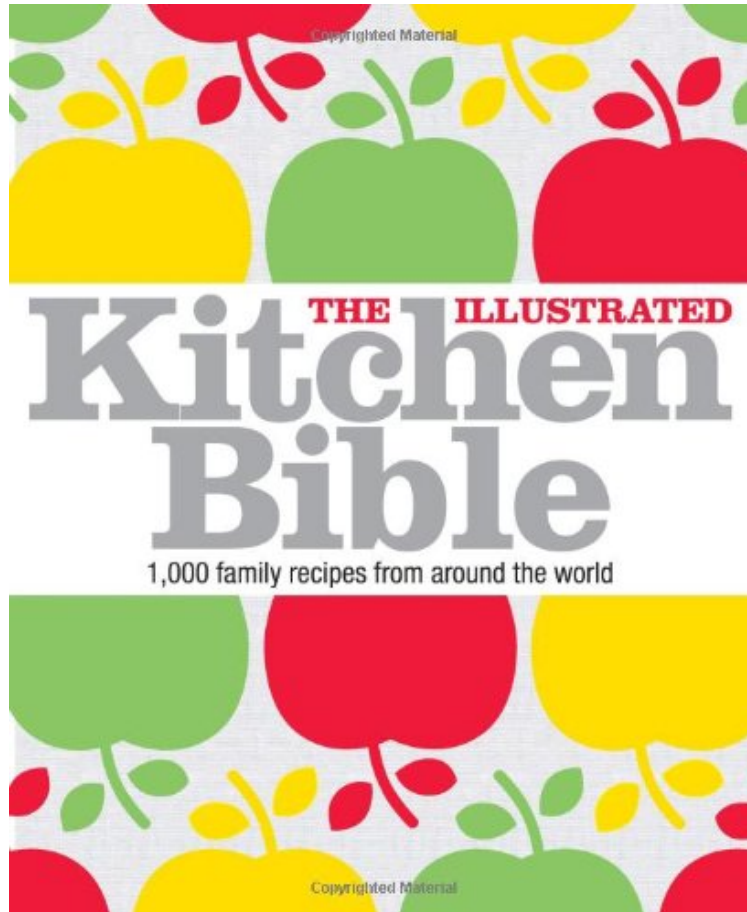



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## The Illustrated Kitchen Bible

*Victoria Blashford-Snell*

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#545653 in Books DK ADULT 2008-10-20 2008-10-20 Ingredients: Example Ingredients Original language: English PDF # 1 11.25 x 1.63 x 9.381, 5.07 #File Name: 0756639743544 pages | File size: 50.Mb

**Victoria Blashford-Snell : The Illustrated Kitchen Bible** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Illustrated Kitchen Bible:

0 of 0 people found the following review helpful. A Must-Have!By P. CoboMy Mom was a fabulous cook and collected cookbooks all her life. I am ALSO a fabulous cook and I, too, have collected cookbooks since the 1970s. Saw a recipe on a website from this cookbook that looked so good I researched it and then ordered it. The day it came I read it cover-to-cover and I am planning to cook my way through pretty-much the whole thing. The recipes I've made so far are wonderful. The pictures of each dish are beautiful and the instructions are clear. This should be in EVERY cook's library!0 of 0 people found the following review helpful. a wonderful reference bookBy Kenneth A. PlankThis should be in every cook's kitchen , a wonderful reference book , easy to read and use !0 of 0 people found the following review helpful. Excellent.By Carol SteinGreat recipes and illustrations. I've already earmarked some to make! The fact that there are beautiful pictures of every recipe is great - if you're making a recipe you've never had before, it's helpful to see what the finished product should look like.

A comprehensive kitchen resource of over 1,000 delicious, achievable, and international recipes, with sumptuous photography, precise text, and innovative ideas, now with a refreshed new look. Take the stress out of the choosing, shopping, organizing, and preparation of food with the help of *The Illustrated Kitchen Bible*. Choose from 1,000 tantalizing starter, main dish, and dessert recipes from around the world, as photographs of the finished dishes inspire you. To help you make the right choice for your needs, whether you are short on time, have to prepare a dish and freeze it for later, or have special dietary requirements, each individual recipe has menu icons for quick identification. Improve your culinary skills and tricks along the way with step-by-step illustrations and guidelines that outline techniques, from boning a flat fish to lining a cake tin in seconds. You can even get your groceries quickly and without fuss with the handy pocket shopper, which includes ingredient lists for every recipe. *The Illustrated Kitchen Bible* takes recipes and techniques and puts them under the microscope, and the result is home cooking at its best.

From Publishers Weekly Veteran UK cookbook author and caterer Blashford-Snell (*Diva Cooking*, *One Year at Books for Cooks*) shares over a thousand recipes in this colossal "category-killer" dedicated to everyday food. Given the full-color, highly-informative DK treatment, each recipe is accompanied by a photo of the finished dish as well as at-a-glance information boxes with serving yields and approximate times. Those intimidated by the kitchen will find help in clear but detailed steps and straightforward, illustrated instructions for techniques like cutting up a whole chicken, prepping artichokes and making sauces. Blashford-Snell's catering experience is on display in the book's imaginative appetizer and "party bites" section; Wild Mushroom Tartlets, Chicken Liver Pate, Herbed Shrimp and Goat Cheese Wraps and multiple riffs on Croustades, a bite-sized bread cup filled with various savory creations, are easy to prepare and surefire hits. Every food group and cuisine is represented—from bread-making to burger-grilling to pad thai to Chocolate Bavarian Creams—and it's rounded out with tips on making grilled sandwiches and omelets, "cooking for a crowd" and working with leftovers, making it a fine choice for a first cookbook. Once they're comfortable, cooks should be tempted from their comfort zone with tasty variations, making this a go-to staple and a volume to grow with. Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "[A] go-to staple and a volume to grow with." Publishers Weekly