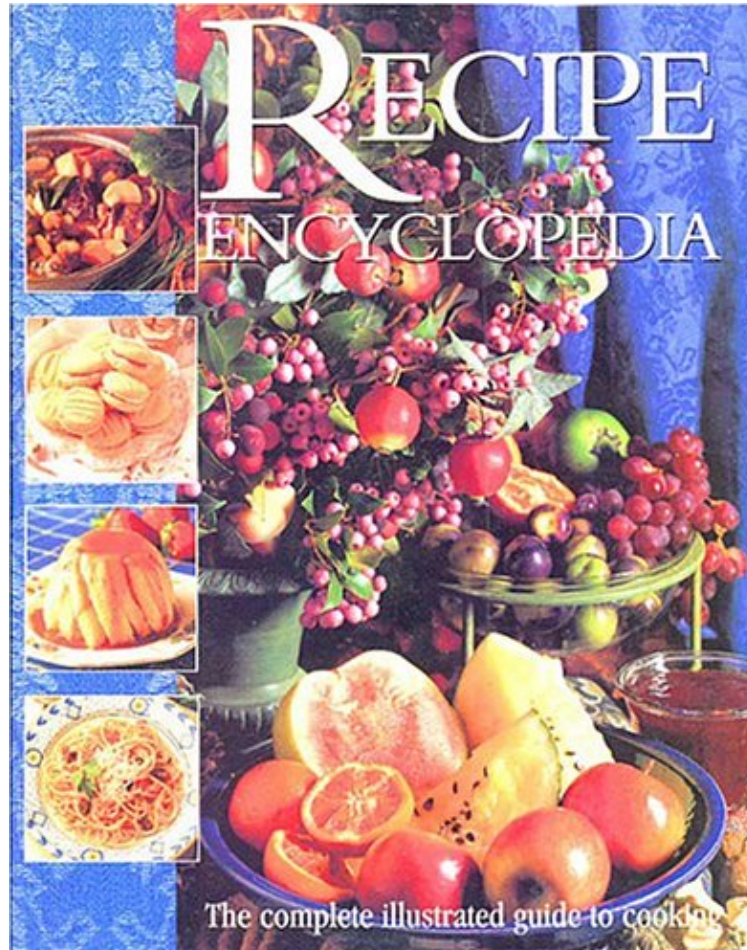


# The Recipe Encyclopedia: The Complete Illustrated Guide to Cooking

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**Whitecap Books : The Recipe Encyclopedia: The Complete Illustrated Guide to Cooking** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Recipe Encyclopedia: The Complete Illustrated Guide to Cooking:

0 of 0 people found the following review helpful. Five StarsBy Jerry AGreat!6 of 6 people found the following review helpful. Scrumptious Living in a BookBy Sharron Lesley LawrenceI originally bought this book as a gift for a family member opening a Bed Breakfast and after flipping through it, realized I Just Had To Have One For Myself! I cook one meal a week from this book and everytime it's a success! Easy to follow, classy dishes you don't have to be gourmet to accomplish. Plus, it really is an Encyclopedia! Covers everything literally from A-Z with great detail and offers regional recipes from every part of the Globe. Brilliant, brilliant book. A must for EVERY kitchen.24 of 24

people found the following review helpful. A Book You Want To EAT !By J. Dylan RiviI have taught for many years in a culinary school as a restaurant service professional .I have hundreds of cookbooks , some of which I like and others I do not. The appealing qualities that I look for are a) Simplicity of Use b)Visual Appeal c)Creativity d)Depth of Information e)Recipe Quality ..to name a few.I am appalled by the number of cookbooks that have very unappetizing photographs of food , whether due to the poor quality of the photography or the bland and uncreative presentation. The purpose of a cookbook is to stimulate the reader to want to experiment with cuisine and as any cook knows ,people cook with their eyes as well as their tastebuds . It is for this reason that one of my main criteria for a cookbook is that it be good enough to eat !Since buying THE RECIPE ENCYCLOPEDIA I just am having hard time putting the book DOWN or leaving the kitchen . This book now ranks ,in my mind , as one of the best cookbooks I have ever seen.This wonderful book is a treasure trove of CONTEMPORARY recipes and information . As a restaurant professional at a progresive culinary school I have a sophisticated taste and my eyes is an educated one. I have seen the potential for both great food and great presenttaion. This book makes me want to cook . The visuals are authentic and stimulating. The recipes are not only succinct but also arranged in interesting categories that make so much sense with added featured sections (e.g. Foccacia , noodles , cheesecakes).Running down the outside edge is an alphabetical encyclopedia , including visuals , that is not only very engaging but also extremely informative.This book DEMANDS your attention to the extent that I feel inexplicably drawn to open it ..hence it lies on my kitchen island at all times.The pages are all of heavy protected glossy stock and I think the publishers made an excellent decision to publish it in a flexible paperback form.The recipe selection could easily be said to be representative of a cross section of the best restaurants' fare.Both ethnic and traditional selections covering the full spectrum of the menu. This is a cookbook for those that live for good food.It is a rare book that is able to keep my attention so well. I feel that this book is so engaging that I WANT to read it , as I feel compelled and invited to DISCOVER and EXPLORE and LEARN.This is a book that you would HONOR your best friends and loved ones by presenting it to them as a gift but most of all it is a book that , once you have explored it , will send you to your local markets and then into your kitchen , eager to cook .

The Recipe Encyclopedia is your complete guide to good food, international cuisines and successful cooking. With more than 800 recipes, a dictionary of food and 26 special "how-to" features, it is the essential reference for anyone who cooks. This beautifully crafted book has over 1500 glorious photographs, and the easy-to-follow recipes have all been tried and perfected in our test kitchen. Experienced cooks will find challenging recipes and variations of dishes they may know well. Yet the Recipe Encyclopedia is also ideal for young people setting up home for the first time-it is clearly written with step-by-step instructions and gives an ease of preparation rating for each recipe. There are over 900 entries in the illustrated dictionary of food. It is compelling reading, giving information about ingredients, different ways of cooking, national cuisines and the history of food. The special features are a real bonus. They tell you everything from how to carve a roast to how to make the perfect souffle. They are beautifully presented with big, glorious pictures and are full of information, recipes and great food ideas. The Recipe Encyclopedia truly deserves a place in everyones kitchen.