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## The Trader Joe's Easy Cook Cookbook: Cheap, Healthy, Hassle Free Meals That Will Save You Time And Money!

*Rachel Ray McDouglas, Larry Recipes*  
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**Rachel Ray McDouglas, Larry Recipes : The Trader Joe's Easy Cook Cookbook: Cheap, Healthy, Hassle Free Meals That Will Save You Time And Money!** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Trader Joe's Easy Cook Cookbook: Cheap, Healthy, Hassle Free Meals That Will Save You Time And Money!:

6 of 6 people found the following review helpful. Good for quick/easy meals  
By David Sterrett  
This cookbook is not for everyone, but it is very helpful for Trader Joe's customers who are looking for quick and easy meals. The recipes in this cookbook are simple and do not require much cooking skill. The recipes could help people without much experience plan their meals for the week and be able to get everything they need at Trader Joe's (which most people know can be difficult). The recipes in this cookbook are not extremely novel, but I have enjoyed the couple of meals I have made from recipes in this cookbook. In short, this cookbook is not for advanced cooks (or people who don't shop at Trader Joe's), but is very useful for people looking for help in planning and shopping for good meals from Trader Joe's.  
2 of 2 people found the following review helpful. Disappointed  
By Susan  
Oh darn. I was hoping for more. Too many pizza recipes. Not enough variety. Not enough use of different TJ products. Also, author says in intro that everything can be bought at TJs and then has many recipes that need items bought from other stores. Why state that and then contradict yourself? The first recipe calls for balsamic vinegar. It doesn't tell you which TJ's balsamic vinegar they use, just say to use whatever you like. OK, but the taste of the recipe is significantly different depending on which balsamic vinegar you use. I would like their recommendation from Trader Joe's. Also, another recipe calls for a dry rub that you have to purchase at another store. They say to use any dry rub you prefer. Please let me know which one you use.  
2 of 2 people found the following review helpful. Easy Recipes All Found in One Convenient Place-Love IT!  
By Laura  
With Trader Joe's new to my area, this book grabbed my attention. I love this cookbook's concept. All of the items can be found in one place (Trader Joe's) and the average cost per serving averages only three bucks! The prices are even listed next to each item in the recipes. My husband does the cooking in our house, but he loved the recipes. We both thought they are pretty easy. He made the Easy Oven Ribs tonight and they were wonderful. Even if there isn't a Trader Joe's in your area, it is easy enough to find the ingredients for these great recipes. I personally love the convenience of finding everything I need in one place! This cookbook is well worth the purchase.

Why You Should Buy And Read This Cookbook, A Brief Overview  
Who is this cookbook for? This cookbook is for you! Not convinced? Here's a quick list of traits of people who will be interested in what we have to offer: - You're looking to cut down on food costs in your budget - You don't want to spend all night preparing a meal - You need to feed one or two people at a time - You don't have all the equipment lots of cookbooks require - You live within relative proximity to a Trader Joe's - You're a great person who is great  
There are plenty of cookbooks out there with long prep times, tons of ingredients, difficult knife skills and resulting meals that feed an Irish Catholic family. If that's what you want then look elsewhere. But if you want simple, quick, cost effective meals for one or two (though they are easily expandable for more people if needed) you've come to the right place. Its Cost Effective  
Americans are spending an average of \$151 a week on food (Gallup Poll, 2012). Figuring people average 21 meals a week, that's about \$7.20 a meal, and just under \$8,000 a year! That may be fine for the doctors and lawyers among us, but for the other 99% - there has gotta be a cheaper way. The average cost per meal in our cookbook is \$3.00. That means if you ate our recipes, one week of food shopping would cost you \$63! Your annual food costs would drop by \$5,000. Even if you splurged and ate out with friends a few times a month you're gonna be coming out ahead. Way ahead. Every one of our recipes is broken down by cost per serving (even by ingredient), so you know exactly what you're looking at in terms of the bottom line. Using our cookbook, you'll never find yourself at the checkout with the items for some Pinterest recipe only to realize the total cost is the same as your last month's salary!  
Everything You Need Is At One Store  
Sure we love Trader Joe's, and that's the main reason we based our cookbook around their store. But beyond that, most other cookbooks will send you all over town trying to find some bizarre spice or unusual noodle shape or god knows what else. Life is busy, it's hard enough to find the time to get to one grocery store per week no one needs to be going to two more. That's crazy.  
No Crazy Cooking Skills Are Required  
You don't have to be a master iron chef to follow our directions. You won't be slicing and dicing and peeling and wheeling. You'll be preheating, combining, and stirring. Trust us, you can handle it.  
It Will Save You Time  
Not only will you only be shopping at one store, from prep to eating at the dinner table most of our recipes will take you less than 10 minutes. We know what it's like. You get home from work at 6:00. You usually go to bed by 10:00. That means you have 4 hours of your day to actually do what you want (unless you have some incredible job). Don't waste an hour or two of it at the stove there are way more rewarding ways to waste it!  
Recipes Have Been Taste Tested And Approved  
It took two of us to write this book. And while that may be kind of sad on one hand, on the other hand it means that for a recipe to make the cut both of us had to think it was awesome. Plus, we've been honing our Trader Joe's skills for a decade now so we've tried just about every item you can find in the store. We know what's good.  
If You Don't Like A Recipe You Can Get Your Money Back!  
No, not from us from Trader Joe's! Any item you try and dislike, you just bring back the packaging and your receipt. They'll refund you. However, having tried our own recipes many many times we doubt this will ever happen to you. But, it's pretty amazing. I mean what other cookbook can make such a claim?!