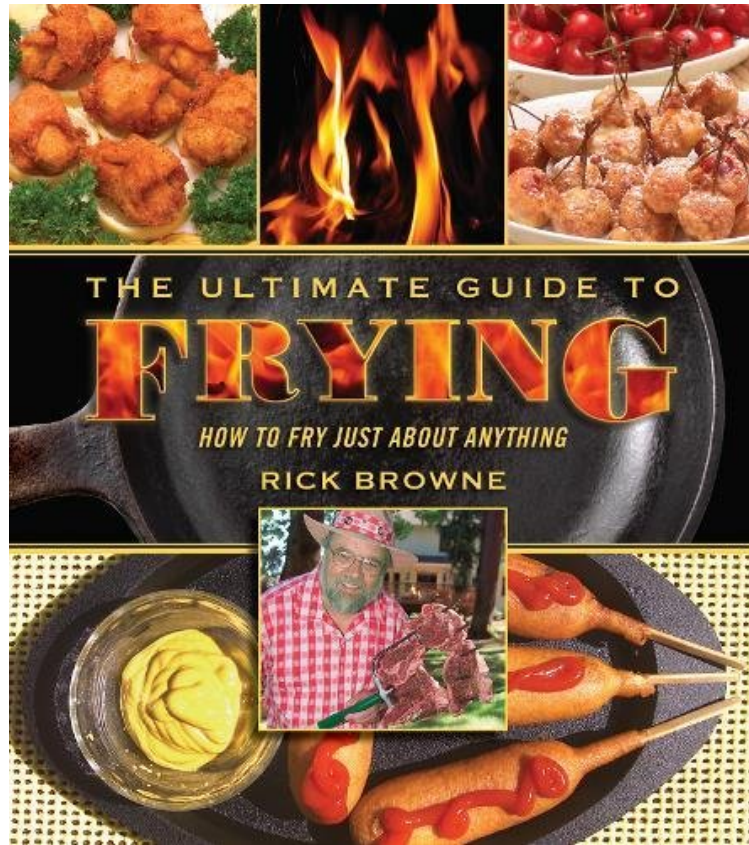


(Read ebook) The Ultimate Guide to Frying: How to Fry Just about Anything

The Ultimate Guide to Frying: How to Fry Just about Anything

Rick Browne

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Rick Browne : The Ultimate Guide to Frying: How to Fry Just about Anything before purchasing it in order to gage whether or not it would be worth my time, and all praised The Ultimate Guide to Frying: How to Fry Just about Anything:

10 of 10 people found the following review helpful. Nice, well illustrated, clear advice and recipesBy CustomerNice, well illustrated, clear advice and recipes. All gloss and looks to be fairly well constructed (binder) so it should last a while.My only negative is in quite a few places I noticed the beautiful glossy pictures did not show the cooked recipe. Sometimes they were stock photo's of maybe an ingredient...very pretty but not very helpful with the recipe at all.Still a good book with a lot of great advice on cooking safety, types of oils to use, temperatures...and a dedicated chapter to deep frying a turkey up front (with appropriate step by step photos).0 of 0 people found the following review helpful. Very good guide for fryingBy Jrg EggersFrying Food has two sides. On one side its very tasty, often fast prepared.The book starts with genereal guidlines like differentiation of typical frying oils, heating ranges and possible health risks. Additionally the book points out the risks of trans fats. I am not saying is that the book does scare you, but the reader should consider how much frying Food he or she wants to eat. I think this is an excellent guideline.Then the book Shows a larger number of food dishes from starters to mains dishes to deserts.This book is a very well made book to

last! 1 of 1 people found the following review helpful. Just OK By William Ludwig This book is FAR from "Ultimate." I am new to deep frying and the information was common knowledge. I wanted to learn more about frying. Too much about deep fried turkey, too. The author tries to be funny but falls flat, especially the "joke" conversion tables.

All the expertise you'll ever need. Regis Philbin Just when you think you've run out of things to fry, *The Ultimate Guide to Frying* is here to rescue you. Rick Browne, honorary Doctor of Barbeque, takes us on a savory ride through the world of frying with more than one hundred recipes for anything and everything you could possibly imagine. Battered, buttered, dunked, and even forked, the recipes included in this book ensure that the most delicious food goes from the frying pan to the plate. With easy-to-understand instructions and detailed photos, this is the fryer's dream cookbook. From meat to desserts, sides to shellfish, *The Ultimate Guide to Frying* is the cookbook above all cookbooks for any frying questions. Beginning with a detailed guide to oils and frying equipment, Browne paints the complete picture for anyone interested in how to fry just about anything in their home and make it tasty too! With recipes such as Buttermilk Fried Chicken, Walla Walla Onion Rings, Beer-Batter Trout, Sumptown Oysters N Bacon, Fried Shrooms, Kathleen Cauliflowerettes, and many more, this cookbook is sure to leave its readers satisfied. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

A slobberknocker of a fry book! Jim J. R. Ross, former WWE commentator and author of *Can You Take the Heat?* Rick Browne is the eight-hundred-pound Grilla that America needs. Al Roker, NBC's Today