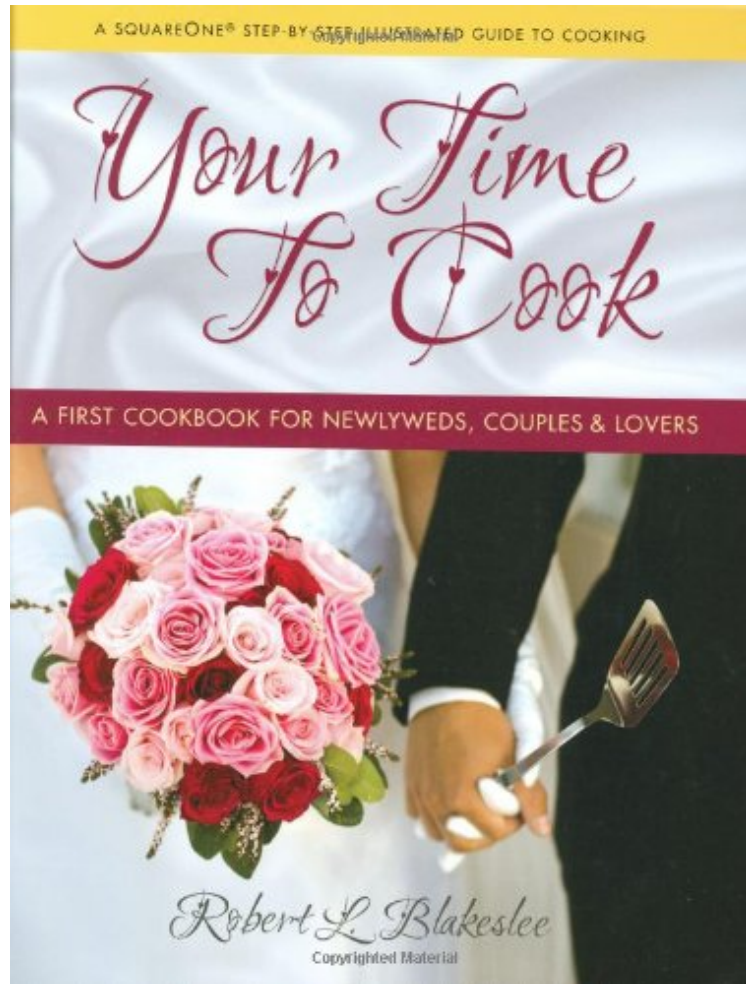


(Download pdf ebook) Your Time to Cook: A First Cookbook for Newlyweds, Couples Lovers

Your Time to Cook: A First Cookbook for Newlyweds, Couples Lovers

Robert L Blakeslee

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Robert L Blakeslee : Your Time to Cook: A First Cookbook for Newlyweds, Couples Lovers before purchasing it in order to gage whether or not it would be worth my time, and all praised Your Time to Cook: A First Cookbook for Newlyweds, Couples Lovers:

2 of 2 people found the following review helpful. Newlyweds CookbookBy Trudi MariscalI am a so-so cook when it comes to the basics. I love to cook the out of the ordinary recipes. However, I never have learned how to cook just regular meals and have the basic items in a kitchen. My new husband grew up on meat and potatoes. My husband has a limited pallet. He is the type that states that my recipes costs \$30/meal per person, he could go out to a restaurant cheaper! Sooo, here I am trying to learn how to cook just the basics. I purchased this cookbook after all the high reviews. I am very happy that I did. The author is great and has comments within the cookbook just for suggestions. In

addition, he has pictures showing you what your meal looks like, step by step. The recipes are flawless. I can't go wrong. When I received the book (last week), I have already made a few of the recipes and my husband is very happy. I am ecstatic to finally find something that he can enjoy, as well as myself!! We were always eating different suppers each night before. I would HIGHLY suggest this cookbook to everyone, whether you're just a beginner or even an experienced cook. This book has recipes that one cannot go wrong for those finicky eaters. I love it and I can't wait to purchase more books from this author!! Is it possible to rate this 6 Stars?!!! This is the perfect wedding, housewarming, gift cookbook for both men and women!! I have even showed this to my son who is 27 years old and he is interested in the recipes! I personally would think this is the perfect cookbook for all. 0 of 0 people found the following review helpful. I love this cookbook. By Customer I was never even taught the basics of cooking and was not able to watch anyone prepare meals in front of me growing up. This author became my teacher. This is the first cookbook for adults that I have seen that does not assume you know certain steps or even what certain cookware or utensils are. I love this book and I know my spouse loves that I am now cooking. Its good for self-esteem in that way! 0 of 0 people found the following review helpful. Really enjoy this cookbook. By MissEvv77 Really enjoy this cookbook. I bought it for my granddaughter because she wanted to learn the bascs. We both hae found it to be enjoyable and quite eductational. I really like the layout, the colorful pictures, along with the suggestions and historical anecdotes.

For some people, cooking a meal is as easy and effortless as a walk in the park. But for others, even frying an egg may seem like a hike up Mount Everest. Designed for everyone who feels clueless in the kitchen, *Your Time to Cook* is a true first cookbook, packed with important kitchen essentials and cooking fundamentals--as well as a collection of basic, easy-to-prepare recipes. Kicking off the book is an introduction to kitchen gadgets and gizmos, essential guidelines for stocking the pantry, and a review of common cooking terms and food-preparation techniques. Hundreds of magnificent full-color photos help make the information clear and accessible--whether it is a description of a how to chop an onion, scramble an egg, cook the perfect steak, or brew the best cup of coffee. Over 250 foolproof recipes include everything from breakfast favorites and party appetizers to hearty soups, salads, veggie side dishes, pastas, and seafood, as well as chicken, beef, pork, and lamb dishes. There is also a dessert chapter that is packed with your favorite sweet treats. To further ensure successful results, photos accompany each recipe with step-by-step directions, while practical tips and tricks make sure that each meal is not only picture perfect, but also perfectly delicious. Whether you are a newlywed struggling in your first kitchen, a single out on your own, or just someone who'd like to gain more confidence in the kitchen, *Your Time to Cook* is your key to cooking success.

From Publishers Weekly Blakeslee's beginner's guide to all things culinary could prove as essential for new cooks as a good knife, far exceeding it's stated goal: to give novice cooks a solid foundation in technique and tools, as well as an understanding of how they work with raw ingredients to create a finished dish. Essentially two books in one, a kitchen-basics primer and a recipe collection, Blakeslee takes his time covering fundamentals like kitchen layout, ovenware, stocking the pantry, and techniques such as dicing onions, folding batter, folding napkins, and even boiling water. Dishes are detailed with the care of a doting mother, instructing with clear text and more than 1,000 step-by-step photos while avoiding condescension. Blakeslee heavily favors familiar foods and basic techniques--scrambled eggs, garlic bread, mac and cheese, and meatloaf--though cooks ready to expand their repertoire will find dishes like Ahi Tuna Burritos and tempura vegetables. Blakeslee tosses in everything he can think of for cooking couples just starting out, including menus for casual and upscale get-togethers, tips on serving wine, and variations for many of his recipes. This volume should sustain newlyweds and other cooking partners well past their first year together. Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "This is the most inclusive book I have ever seen. While other cookbooks are beautifully illustrated, and some are great guides, this is certainly one of the best in both areas." Bestcookbooks.com "Give a man a fish and he'll eat for a day. Teach a man to fish and he'll eat for life. Give newlyweds just any cookbook as a wedding gift, and perhaps they'll make a few memorable meals. Give them "Your Time to Cook: A First Cookbook for Newlyweds, Couples Lovers," and they'll probably still be feasting on their 50th wedding anniversary." Creators.com "Plenty of instruction, tons of photos for guidance, handy tips, and useful guides all make *Your Time to Cook* a terrific choice for anyone who needs a bit of help getting started in the kitchen." Luxuryreading.com From the Author I know that most people buy cookbooks of famous chefs, and mega corporations, who have somehow convinced people being an excellent cook is some sort of magical skill reserved for the precious few. That couldn't be further from the truth. If you have a love of food - then all you need to do is know the basics, experiment, and learn from your triumphs and mistakes. When I created "Your Time to Cook" I bought over 30 beginner's cookbooks and worked to improve on what they had done. Most of these books were merely recipe books with very little basic cooking information included. The most I could find from a single source was a little over 60 pages. My book has over 150 pages of dedicated to basic cooking knowledge before you get to the recipes. Many people actually read this cookbook from cover to cover, and use it as a reference book as well. In "Your Time to Cook" you will see every type of vegetable, fruit, cut of meat, fish, seafood, grains, herbs and spices, and whole lot more - all described in loving detail. There are charts for everything from steaming veggies, making rice and beans, to cooking a

turkey or a roast. With a full spectrum of recipes starting with appetizers and finishing off with dessert. There's even an entire chapter dedicated to traditional holiday fare. What also sets this book apart from all the rest is the massive amount of photography and illustrations I've included - with over 1800 photos and 300 illustrations showing facet of the cooking process, and step-by-step directions and a finished shot for every dish. The book is designed to be easy to read and visually appealing. And I must have done something right because the book won the Benjamin Franklin Award for "Cookbook of the Year". I hope you give this book a chance. Read the reviews, take a look inside, and check out my website [YourTimeToCook . com](http://YourTimeToCook.com), and my You Tube channel also called Your Time to Cook. I think you will be pleasantly surprised. Fun fact: Did you know that Betty Crocker was the name of one of the first radio shows on cooking, and that the name was created because "Betty" sounded friendly and "Crocker" sounded like cooking. It was not named after a person or a chef. (There's also plenty of food and wedding trivia in this book at the end of each chapter.)