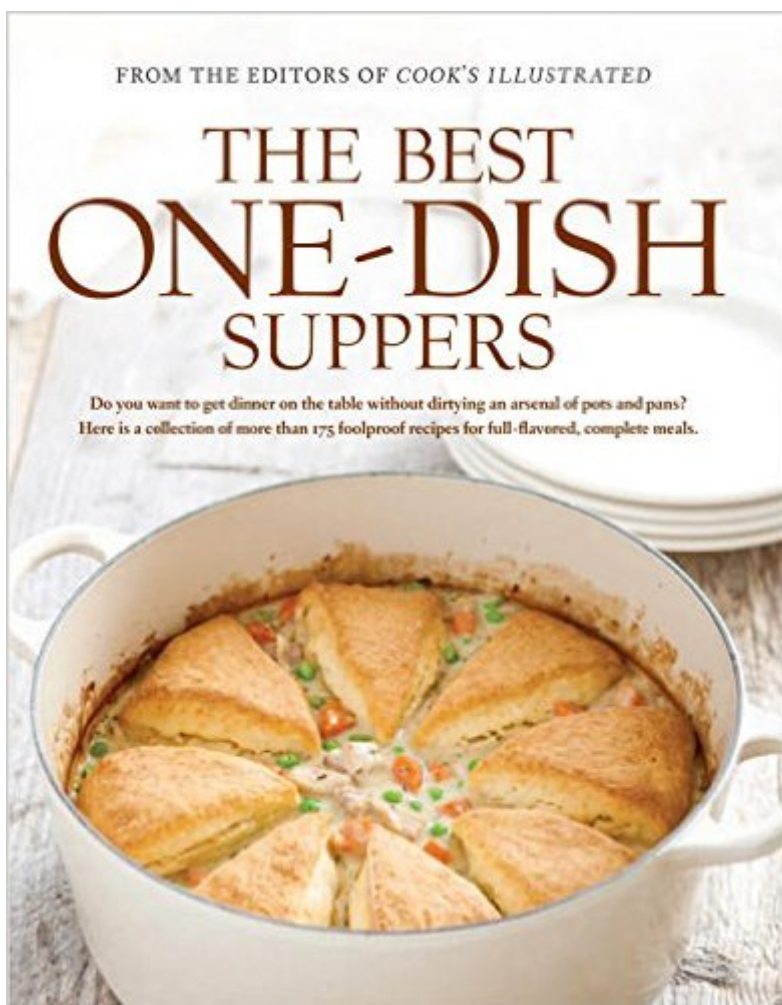


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The Best One-Dish Suppers (The Best Recipes)



Synopsis

Do you wish you could make dinners like a hearty, authentic Bolognese sauce and linguine or chicken pot pie with a fluffy biscuit topping, without hauling out an arsenal of pots and pans and spending hours in the kitchen? Let The Best One-Dish Suppers show you how. We put our cookware and years of experience to work to create a one-of-a-kind collection of one-dish suppers. We already know how to make a perfect chicken pot pie, but could we make it in a single pot--biscuits included--and without taking all afternoon? Stir-fries are a great weeknight meal, and while we utilize the test kitchen's perfected skillet method, we also wanted a method that didn't require constant monitoring. So we put a sheet pan and the oven to work to come up with a nearly hands-off version. With an appealing mix of family favorites and meals elegant enough for entertaining, The Best One-Dish Suppers will help you get dinner on the table without breaking a sweat.

Book Information

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Customer Reviews

The New Best Recipe and More Best Recipes have been my favorite cookbooks for years. I've purchased about 6 of the other "Best" cookbooks, and have found that I don't use very many of them. Leery of wasting more money on cookbooks that I won't use, I recently borrowed ALL of the cookbooks by America's Test Kitchen and Cook's Country (same folks, different TV show) from the library to check them out to see which would be worth buying. I borrowed about 20 different cookbooks, and have only been confident about the quality of enough of them to buy 2: Blue Ribbon

Desserts, and One-Dish Suppers. I bought One-Dish Suppers because we made 3 of the dishes from that book in one week and loved them all. Especially the One-Pot Pasta dishes. So clever! It seems like it can't possibly work, and that we're putting way too much liquid in, but it turns out perfectly like magic every time. My brother happened to stop in to taste some of these dishes, and he's amazed at what great and versatile cooks we seem to be, asking me how we know how to make so many different but delicious dishes! One of the other reviewers commented that there are some careless editorial errors in this book--maybe. I think I might have seen something in one of the recipes that was a little confusing (confusing compared to the usual by-the-letter Best Recipe standard, but not half as confusing as normal non-Best-Recipe recipes). Still, I don't regret buying this book at all! I only wish it were twice as long so that we could have more recipes to explore!

This is my fourth "The Best..." cookbook and I would say it is by far the weakest (compared to Best Recipe, Skillet, and Soups). My biggest problem with it is that there are a ton of recipes that take a lot more than one dish. A cutting board is a given extra... and maybe a random bowl, but tonight I cooked a recipe that required: My Dutch oven, a cookie sheet, three bowls, and then at the end they tell you to transfer it all to a casserole dish and stick it in the oven. You can argue that the bowls don't count but my idea of a "One dish supper" is just that... one dish. It is worth noting that in typical "The Best..." fashion, the recipe turned out delightful, but for the first time in my experience with these books I believe the cooking instructions were wrong. Apparently they think that putting a dutch oven in the oven at 450 degrees with 3 cups of broth and whole chicken breasts can cook in 8-12 minutes. They also wanted a "large dutch oven" to be used and instruct you to have the oven rack on the upper middle rack... uh, I don't know how big their oven is but with the lid on my dutch oven it didn't stand a chance at fitting, and I feel I have a stereotypical oven. Don't get me wrong, there are some great recipes in here, but it seems like this cookbook was rushed rather than properly cared for. If you are a big fan of this series then also be warned that there are a lot of repeats in this one with a couple stand outs (pot pie on the cover is excellent and fun). All in all, if you are looking to find out what is so great about "The best..." series, start elsewhere. If you are a hardcore fan and just want all of their books... well, as I said, there are some great new recipes in here but I don't think it is worth it.

I reviewed several previous cookbooks from America's Test Kitchen and found them to be outstanding. Neither was I disappointed with "The Best One-Dish Suppers;" it is a superb cookbook combining recipes with tons of useful kitchen information on virtually every page discussing

ingredients, techniques and equipment. Each recipe is accompanied by a lengthy introduction on how the kitchen staff arrived at the best possible combination of ingredients and techniques to produce great dishes with minimal work. This medium-format book has numerous useful small black-and-white sketches and eight full-page color illustrations (bound in the center).||Most of the 175 recipes appear to be excellent, conveniently written on single pages, having few hard-to-find ingredients and very easy to follow. Although one-dish meals, don't expect them to be quick meals, except those in the 30-Minute Dinners. Nevertheless, most recipes may not take more than 60 to 90 minutes preparation for the average cook. Full-page tables such as Lobster 101, Potatoes 101 and The Best Kitchen Tools 101 (two pages) are very useful for cooks at any level. The equipment prices given are not relevant--this cookbook you want to keep for decades. The well cross-referenced subject index is equally good.

America's Test Kitchen has separated some of their recipes into different methods of cooking. This book presents one-dish suppers. Many are cooked in a different fashion; using sheet pans and cooking side dishes with some of the meals and a surprisingly successful different way to prepare `stir-fry`. There are one pot pastas, cooking the pasta with the sauces and 30 minute dinners. Granted some recipes call for precooking some ingredients in a microwave before adding, but basically these are comfort foods that are a bit more than throw in one pot and stick in the oven. There is the Test Kitchen's typical extensive introductions on what worked and what didn't and how you need to go about preparing and even sometime shopping for the ingredients. Included is information on cooking utensils, pots and pans, prices and best buys. Cooking and preparation hints are given both small black and white diagrams and in larger illustrations such as; potatoes 101, when meat and poultry are done 101, garlic 101. Recipes include; sheet pan dinners, walk away roasts, Dutch oven dinners, casseroles, stews and chilies, one pot pasta, stir fries, 30 minute dinners, slow cooker and cooking for company. The ramen noodle section will change and improve your opinion on those noodles. The company recipes have been hits in this family especially the potato fans. There are some duplicates to recipes found in other Test Kitchen books. The recipes give good basic meals and some for company too. These are recipes that even a determined beginning cook could complete with success.

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