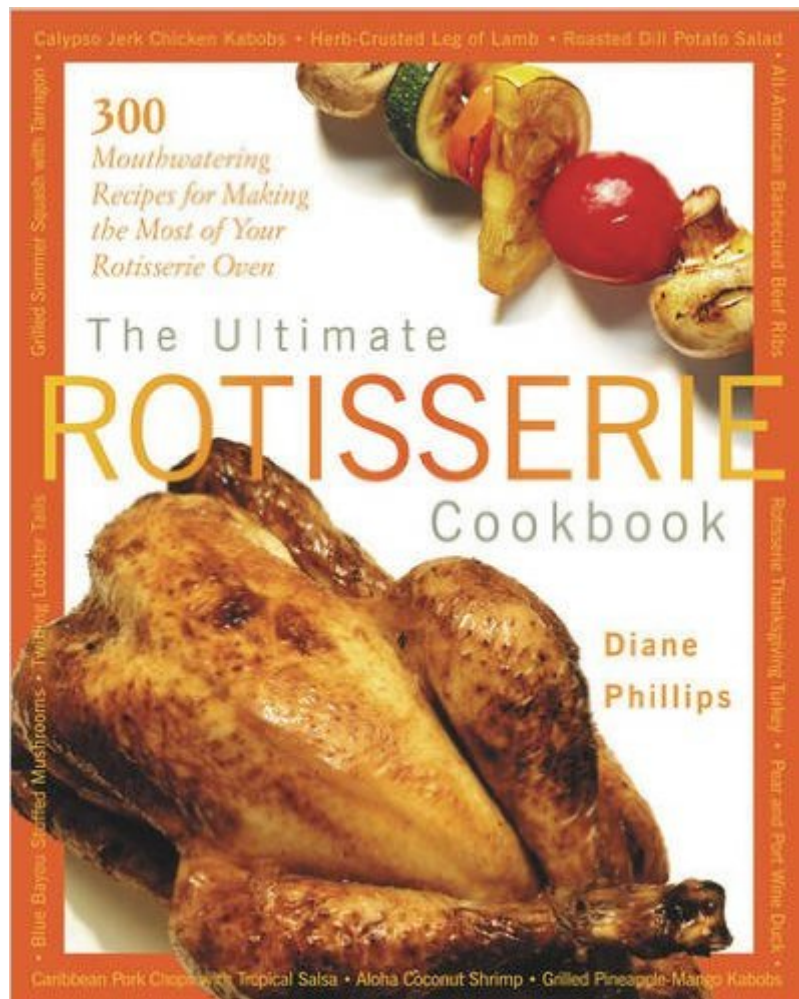


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# The Ultimate Rotisserie Cookbook: 300 Mouthwatering Recipes For Making The Most Of Your Rotisserie Oven (Non)



## Synopsis

We've all seen them in grocery stores and restaurants: delectably juicy, evenly browned, picture-perfect rotisserie chickens. Do you think they look unattainable, like something that can only be bought in a store and never replicated at home? In truth, it's as easy as can be with a rotisserie oven. A small rotisserie oven that fits right on your kitchen counter will effortlessly transform a humble chicken (and so much more) into a gloriously crispy, moist, and delicious family dinner in about an hour (while you are busy doing other things, or maybe even finding time to relax). The rotisserie is one of the most recent additions to the kitchen-appliance repertoire. What you may not realize is that it's also one of the most versatile and user-friendly. It can cook everything from meat and poultry to vegetable side dishes and desserts; it works without heating up the rest of the kitchen like an oven; it's compact enough to occupy only a small amount of valuable counter space; plus, it's easy to clean! In *The Ultimate Rotisserie Cookbook*, Diane Phillips creatively takes the rotisserie oven well beyond chicken to every kind of food and every course of the meal. Go on, give it a whirl with recipes such as Calypso Jerk Chicken Kabobs, Roasted Garlic Prime Rib Roast, Plum Crazy Pork Chops, or Roasted Salmon with Mustard Chive Butter. Since the rotisserie bastes food in its own juices and allows excess fat to drain away, everything cooks up lighter and healthier than the same food that is cooked in the traditional oven or stovetop manner. For easy, no-fuss hors d'oeuvres or side dishes, try Blue Bayou Stuffed Mushrooms, Sugar Cane Shrimp, No-Fry Pommes Frites, or Pesto-Grilled Eggplant. With an extensive chapter of marinades, sauces, and rubs to spice things up or cool them down (how about Southwestern Fiesta Rib Sauce or Cucumber Mint Salsa?) and one on desserts to sweeten the deal (ever thought of making Rotisserie Caramel Apples or Fire-Roasted Pineapple with Macadamia Caramel Sauce?), your possibilities are limitless. The *Ultimate Rotisserie Cookbook* is, simply, the be-all and end-all book for the rotisserie oven, with 300 recipes for every possible way you could think of to use this amazing machine.

## Book Information

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## Customer Reviews

Diane Phillips is truly amazing! In 'The Soup Mix Gourmet', she elevated the humble and oft-maligned canned and/or dried soup to haute cuisine. She's done it again with 'The Ultimate Rotisserie Cookbook'. This appliance has exploded onto the kitchen scene and is now, thanks to Ron Popeil and George Foreman, widely used in American homes. Phillips cites dry rubs as 'part and parcel of what makes delicious rotisserie and grilled food'. In the chapter, 'A Whole Lot of Saucin' Going On', she delights us with recipes for not only rubs, but marinades, salsas, pesto, and a wide variety of finishing sauces. The Fiesta Rub combining chili powder, cumin and oregano made a meal of chicken breasts exploding with flavor. There are over 50 pages in this chapter and this alone will allow you to experiment with new and old flavors and tastes. Additionally, Ms. Phillips discusses poultry, beef, lamb, pork and vegetables. Each chapter begins with a listing of the recipes and the appropriate page number. Also included are spice and sauce 'no brainers', a list of spices and sauces that complement the particular meat or vegetable. Cooking times for doneness are particularly helpful in the meat chapters. Just when you think you have tried almost everything in the rotisserie, comes the chapter entitled, 'Hot and Sweet'. Fruit is showcased here and the Rotisserie Caramel Apples will have the kids screaming for more! The book concludes with a collection of side dishes to accompany your rotisserie meal. Here you will find baked beans, potato and rice dishes and some salad suggestions, to mention only a few. As you can probably tell, I love this book! I have owned a Showtime Rotisserie for over five years and there is nothing to compare to the simplicity of use and the scrumptious results. Dianne Phillips has increased the possibilities for this appliance dramatically AND deliciously. A book on this subject is long overdue as it is easy to get tired of whole chickens. If you are a rotisserie user or considering the purchase of one, this book is a 'must buy'.

We bought one of those showtime grills you see advertised on tv - the Set it and Forget It! rotisserie. Bed Bath and Beyond sells a smaller version for \$100 - that is the one we got. Unfortunatly it did not come with a lot of recipes - just basic cooking tips - x pounds = x mins. I saw this book on and the reviews were pretty good. Those reviews did not do it justice. This book is a MUST HAVE if you

have one of those grills. It is tailored to the kitchen counter rotisserie - not the big rotisserie kits for your BBQ. I never imagined being able to rotisserie a banana or an apple. This has recipes from that to chicken, pork, fish, kabobs, etc. I just got the book and already made 3 recipes out of it today! I made a whole chicken on it that rivals anything the supermarkets can produce. You MUST buy this book if you want to take full advantage of your rotisserie grill! Tonight for dessert I am surprising my wife with the Caramelized Apples! Yummm I can hardly wait!

I would not have believed that there could be gathered together 300 recipes all making use of a rotisserie oven, but Diane Phillips has done just that with "The Ultimate Rotisserie Cookbook." Perfect for someone who has a rotisserie oven--or is seriously considering buying one--this is, of course, heavy on the meat and kabob recipes. These are mouthwatering: Creole Mustard-Crusted Rib Roast, Indonesian Pork Satay, Romano-Crusted Swordfish, and so on. There are even, surprisingly enough, some "sides" and dessert recipes. The Strawberry S'Mores and Pineapple with Macadamia Caramel Sauce could just as easily be made without a rotisserie, but what fun that Phillips had the imagination to include them here! The book is pleasingly heavy in the hand, and the graphic design attractive to the eye. I wish some color other than red had been used for notes and recipe titles (red is so hard on the eyes), but that's a small quibble with an unusual and useful cookbook.

I got my George Forman Jr. rotisserie a couple of weeks before Christmas. After trying a chicken without a cookbook, I decided I needed a little help. This is the most comprehensive rotisserie cookbook I found. After reading the cookbook, I decided to give the holiday turkey recipe with bacon a try for Christmas dinner. The turkey was wonderfully moist and golden brown. While tying bacon to the turkey wasn't exactly easy, it was worth the effort. I got compliments all around on the wonderful taste. Next time I'll use the elastic bands. If the rest of the recipes are half as good as the holiday turkey recipe, I will consider my money well spent on this cookbook.

I checked out a bunch of rotisserie books at the library and this was the best one. It had the most variety of recipes for different meats, and the best sounding recipes. Thus, I actually bought myself a copy. I would give it a 5th star if it had photos...i love seeing photos of each recipe in cookbooks.

The Rotisserie Cookbook is very poorly done. It skips many of the steps that are required in order to create the recipe. I have had to look up similar recipes online in order to figure out the missing

information. The author needs to redo this book with more thorough information. An example is the Rotisserie Garlic Chicken with Roasted Vegetables. In step 2, it tells you to toss together all the ingredients except the chicken and in step 5 it tells you to pour the vegetables in the drip pan. Then in step 7, it tells you to rub "a bit more salt, pepper and olive oil on the skin of the chicken" and load the rotisserie. Step 7 is the first time the book instructs you to rub anything at all on the chicken. Accordingly, I had to research and figure out how long the salt, pepper, and olive oil should be left on the bird before getting to step 7 because there is no information on preparing the chicken and rubbing it or bringing it up to room temperature or anything. On the Rotisserie Prime Rib recipe, it instructs you to insert the rotisserie (with the meat on it) into the oven, then the next step tells you to preheat the oven to 450 degrees. Seems kind of backwards to me.

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