

Clay Cookery

Consumer Guide Editors
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Consumer Guide Editors : Clay Cookery before purchasing it in order to gage whether or not it would be worth my time, and all praised Clay Cookery:

0 of 0 people found the following review helpful. The very best cookbook for clay cooking!By Evelyn RoseI have used this cookbook for twenty years. Every single recipe that I have tried in this book has been delicious; many, if not most, have been utterly fantastic!Working with a clay cooker is just about fool-proof: the recipes produce food that looks and tastes gourmet, but which in actuality is ridiculously easy to prepare.I have read certain reviews which find fault with this book because the reviewer considers the recipes "old fashioned" or not "au courant". It is true that there are not any light, Asian dishes, or fusion dishes. Many of the dishes use cream etc. The lion's share of the recipes for main entrees are for chicken dishes, it seems, but the variety of these recipes is so huge that the reader does not feel put-off by this.These are solid, delicious, company-appropriate recipes, but so easy that you can whip them out without any angst at all.I have given this cookbook to several friends as gifts, and they have been warmly received. I highly recommend it, unless you are seeking low-fat, low calorie, mainly vegetarian dishes.0 of 0 people found the following review helpful. Five StarsBy Mary M.Very good used book. As described, shipped quickly. Very satisfied! A+0 of 3 people found the following review helpful. if you love whipping cream...By howgalif you love whipping cream you will love this cookbook. I don't love whipping cream, or any dairy product for that matter. This cookbook reminds of old fashioned Betty Crocker recipes filled with marshmallows and jello. This is not quite that bad, but is the worst I've seen in 10 years or so. Usually I can easily adapt a recipe to my dairy free and gluten free needs. This is

a bit tricky. So if you are on "clean" diet, this cookbook is not for you.

Crusty Rack of Lamb, Herbed Zucchini Soup, Crab Souffl, Wedding Chicken from Crete, and Deep-Dish Peach Pie are but a sampling of the delicious recipes you'll discover in CLAY COOKERY. Until you savor the results, it's hard to believe that a simple clay pot can accomplish so much! The versatile clay cooker can serve as a soup kettle, roaster, stew pot, fish poacher, vegetable steamer, souffl dish and as a little "brick oven" for baking the crustiest bread imaginable. In addition, it is an ideal all-purpose container for microwave cooking. The attractive terracotta cooker also offers the convenience of direct from oven-to-table serving. the recipes in this book go hand-in-hand with the ease of clay cooking. Preparation time and procedures are usually short and uncomplicated. quite often you simply fill the cooker with the appropriate ingredients, place it in the oven, and then enjoy the succulent taste when cooking is completed. The recipes themselves are clear and concise, with easy-to-follow step-by-step directions. CLAY COOKERY is your guide to the correct use and care of this unique cooking utensil. The wide variety of recipes allows you to take full advantage of its incredible versatility: light, savory soups for a first course and hearty main-dish soups to warm the coldest winter evenings - tender roasts and classic stews - perfectly brown and juicy chicken and turkey - moist and tantalizing seafood - tender-crisp vegetables for all seasons - richly appealing desserts, warm from the oven - and luscious loaves of crusty bread. Even a chapter of recipes especially designed fro microwave cooking is included. All of these add up to a delectable adventure into the flavorful world of CLAY COOKERY.