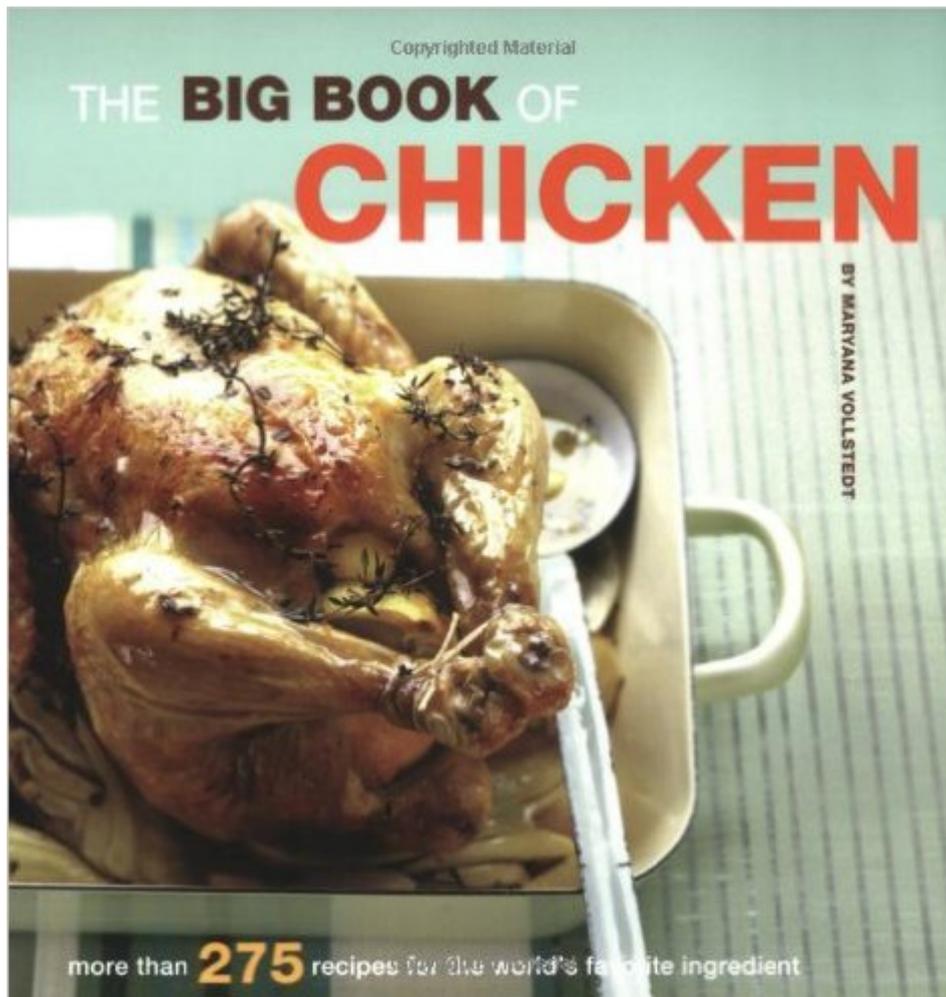


The book was found

The Big Book Of Chicken: Over 275 Exciting Ways To Cook Chicken (Big Book (Chronicle Books))



Synopsis

Whether it's roasted, fried, grilled, broiled, braised, sauted, or baked, chicken is always delicious. Maryana Vollstedt has created a new addition to Chronicle's best-selling Big Book series with this glorious homage to everyone's favorite fowl. The tremendous variety of ideas ranges from creative recipes like Pomegranate-Molasses Chicken Drummettes and Chipotle Cheddar Chicken Corn Chowder to comforting favorites like Chicken Marsala and Old-Fashioned Fried Chicken. Every recipe is simple to follow with lots of helpful tips on identifying parts of the chicken, cutting up and storing it, and safe preparation techniques. With more than 275 recipes inspired from cuisines around the world, this big book serves up everything there is to know about chicken.

Book Information

Paperback: 352 pages

Publisher: Chronicle Books (April 2, 2008)

Language: English

ISBN-10: 0811855287

ISBN-13: 978-0811855280

Product Dimensions: 8.4 x 0.9 x 8.2 inches

Shipping Weight: 1.4 pounds

Average Customer Review: 4.9 out of 5 stars [See all reviews](#) (8 customer reviews)

Best Sellers Rank: #286,396 in Books (See Top 100 in Books) #37 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Poultry](#) #24699 in [Books > Teens](#)

Customer Reviews

So chicken. The tuna of the land. So many ways to prepare it and this book explains a lot of them. It has a lot of recipes that can be made with ingredients that pretty much everyone has lying around. The recipes are explained pretty well and it tells you how to cut and prepare the chicken and what type of chicken to use with each dish. The guides on how to prepare the chicken for each dish were great because before getting this book my go to method was just to cube the chicken for every dish which isn't necessarily the best way to prepare it depending on what dish you want to make. Some of the recipes are complicated and I had a bit of a hard time following them, but there are tons in the book that are manageable for amateur chefs without a great deal of kitchen experience. It was one of the first cookbooks I picked up in college and it was definitely worth it. I used it to prepare dinner at least once a night throughout my sophomore year so it was definitely a go to. Overall, this book was a great buy, especially if you're a college student looking for some cheap and easy recipes. This

product was a personal purchase for myself at the full retail price. I did not receive any discount on this product. I am reviewing it because I want to share my experience with the world. I have received no compensation for this review nor do I have any relationship with the author or seller.

I own several of the "The Big Book of ..." cookbooks, and they usually provide a huge variety of recipes to tempt both beginning and experienced cooks. This one is no different. I opted for the Kindle edition, as I've run out of bookshelf space. Some recipes can seem a bit complicated (Chicken with Sweet Potatoes and Okra, for example), while others are super easy (Apricot-Cranberry Chicken Thighs -- one of my favorites!), but none are impossible for the home cook. Most of the ingredients are easily obtainable from a typical chain supermarket with a decent international section. I didn't have any trouble finding what I needed in a small-ish town market. The recipes are divided into sections -- not unusual for a decent cookbook (appetizers, soups, salads, main dishes, etc.). What is unusual is a comprehensive index - even in the Kindle version. You can look things up by ingredient (you have fresh basil you need to get rid of? look under "Basil" for a list of recipes featuring this item). OK, this may seem like a "no-brainer," but you'd be surprised how many cookbooks, *especially* Kindle editions, that shortchange the index. This one doesn't and it's worth a mention. I find myself going to this cookbook a LOT. Highly recommended as a "must have" reference for chicken recipes.

I gave this as a gift and -- months later-- my friend tells me about yet another recipe that she really likes. Chicken can be boring, buy this book and change your dining experience.

This is an absolutely EXCELLENT cookbook. In addition to the comprehensive range of recipes, describes all the various cuts and forms of chicken available. GREAT INDEX. I like that it is a larger rectangular paperback...easy to hold for reading, easy keep open to the recipe I'm cooking. And for this cookbook, I do not think that pictures are needed. Frankly I don't miss them here at all, I'd rather have recipes on every page.

Nice collection of recipes. Very easy to make with "common" ingredients. I use it at least twice per week to cook for a 9 yr old, 3 yr old, one year old and husband and everyone usually gets seconds.

I am not really the cookbook type but this book is easy and the recipes have been great.

I'm not much of a cook, but this book is easy. I actually cook and eat some of the meals.

great addition to my cookbook library and I refer to it often

[Download to continue reading...](#)

The Big Book of Chicken: Over 275 Exciting Ways to Cook Chicken (Big Book (Chronicle Books))
365 Ways to Cook Chicken: Simply the Best Chicken Recipes You'll Find Anywhere! 365 Ways to
Cook Chicken (Anniversary Edition) Ferrari 275 GTB (Trade) PETA'S Vegan College Cookbook:
275 Easy, Cheap, and Delicious Recipes to Keep You Vegan at School Slavery in the Late Roman
World, AD 275-425 Abigail Adams: Letters: Library of America #275 (The Library of America) Tattoo
Coloring Book: A Fantastic Selection of Exciting Imagery (Chartwell Coloring Books) Tattoo Coloring
Book 2: Exciting Pictures from the World of Body Art (Chartwell Coloring Books) Teens Cook: How
to Cook What You Want to Eat How to Cook Everything: Easy Weekend Cooking (How to Cook
Everything Series) Cook It in Cast Iron: Kitchen-Tested Recipes for the One Pan That Does It All
(Cook's Country) Mr. Food Test Kitchen Cook it Slow, Cook it Fast: More Than 150 Easy Recipes
For Your Slow Cooker and Pressure Cooker How to Cook Everything Fast: A Better Way to Cook
Great Food Captain Cook's World: Maps of the Life and Voyages of James Cook RN The Gray
Cook Lecture Compendium: A Collection of Gray Cook Lectures Killer Pies: Delicious Recipes from
North America's Favorite Restaurants (Killer (Chronicle Books)) 366 Delicious Ways to Cook Rice,
Beans, and Grains Learn to Cook 25 Southern Classics 3 Ways: Traditional, Contemporary,
International Eat-a-bug Cookbook: 33 ways to cook grasshoppers, ants, water bugs, spiders,
centipedes, and their kin

[Dmca](#)