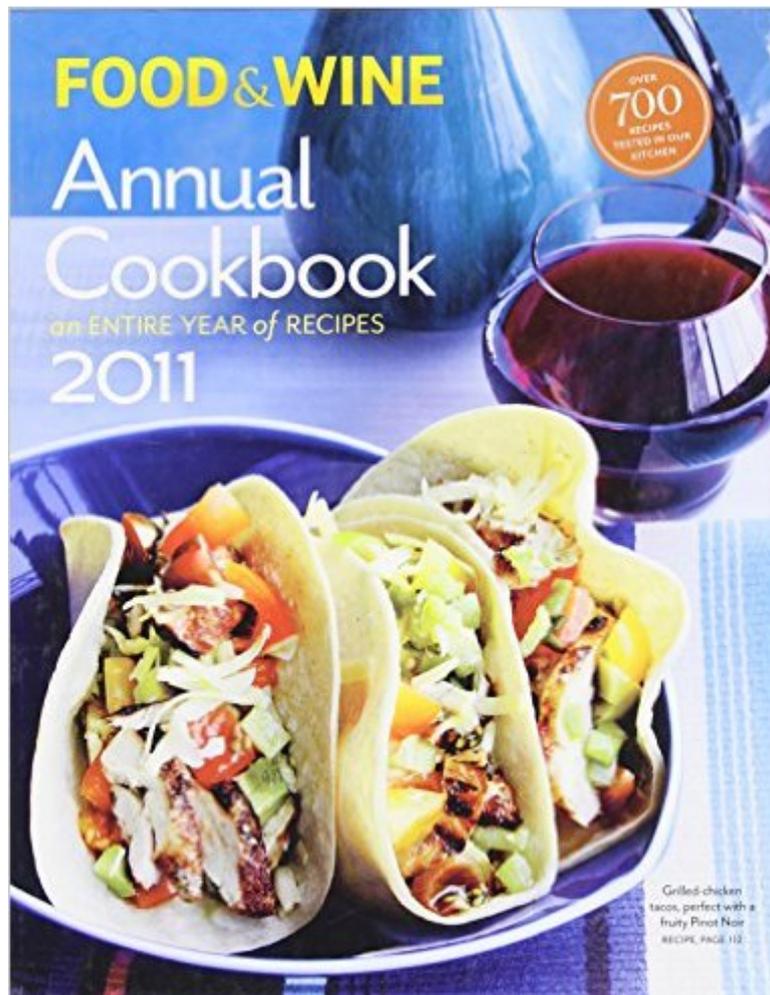


The book was found

Food & Wine Annual 2011: An Entire Year Of Recipes (Food & Wine Annual Cookbook)



Synopsis

Food & Wine magazine's annual recipe collection is filled with simple and fabulous recipes from stars like Mario Batali and Rick Bayless, as well as fantastic food from the best cookbook authors and our own Test Kitchen. Food & Wine brings you the very best recipes for every occasion, from weeknight dinners and holiday meals to cocktail parties and Sunday brunch, all from talented cooks and chefs from around the world. Some highlights include: Sweet and Sticky Hot Wings, Lemony Chickpea and Oven-Dried Tomato Stew, Cornmeal-Crusted Fish with Green-Tomato Tartar Sauce, Herb-Roasted Pork Subs with Garlicky Spinach and Butterscotch Stickybuns. Also, you'll find inside: A variety of tips on fail-safe cooking techniques, essential ingredients and the best kitchen equipment A comprehensive guide full of suggestions for affordable and accessible wines to match the recipe A pairing chart to match wines with everybody's favorite dishes A color-coded guide calls out staff favorites, as well as vegetarian, healthy and make-ahead dishes

Book Information

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Customer Reviews

Everyone I know has more cookbooks than kitchen space to store them. So why add another one to the collection? I have eight years of the "Food & Wine Annual Cookbook," going back to 2004. And every April I order the newest edition. As with the other seven, the 2011 recipe round-up stays within easy reach in my kitchen. I like the way the cookbook is organized. As always, all the recipes from a year's worth of "Food & Wine" Magazine are collected into the same 17 food categories, from

"Starters" to soups and salads, to pasta, poultry, beef & lamb and down the chapter headings to "Breakfast & Brunch" and "Pies & Fruit Desserts." This year, the editors have added a new category, which I especially like, "50 Healthy & Fast Favorites." All 50 recipes have less than 5 grams of saturated fat and can be prepared from grocery store ingredients in 45 minutes or less. I like the photography. The food shots are sumptuous, and the photos are of delicious-looking food but also happy people out gathering and preparing food and obviously enjoying great eats. The recipes shown are presented plated in a way that's not only visually appetizing, but also in a manner that illustrates how all the ingredients come together. I like the variety of recipes. When I added things up I had counted more than 700 recipes. And each of the dishes has something, whether it's the list of ingredients or the mix of flavors or texture, that makes that particular serving something special. I like culinary advice such as "Perfecting Hummus" or "Perfecting Ravioli" or the kitchen tips and information such as "A Lesson in Grains," or "How to Make Tortillas." I like the fact that the book is comprehensive. It is all-encompassing in a manner that cookbooks restricted to one cuisine, such as Italian or one type of food, such as "Everything Chicken" are not. I like the beverage pairings offered for every dish. I learn a lot about serving a complementary type and vintage of wine. What I really like is that in every one of my eight years of "Food & Wine" there is least one - and sometimes as many as four or five - recipes that make it onto my favorites list, those dishes that I come back to time and again when I want to make something that is sure to please the appetites of the people I care about. This year "Grilled Trout with Lemon-Caper Mayonnaise" gets the nod - simple, satisfying to look at and always a taste treat. For all the reasons listed, I think the annual "Food & Wine Annual Cookbook" in general, and the 2011 edition in particular, should find a special place on your kitchen shelf.

For the second year in a row the Food and Wine people have put out a really outstanding cookbook. What I particularly like are the number of recipes that are creative, yet can be done with ingredients from a typical grocery store. Here are some I found particularly appealing: Thai Ground Pork Salad, Root Vegetable Gratin, Shrimp and Feta Stuffed Zucchini, Penne with Asparagus, Sage, and Peas, Apricot Basil Shortbread Tart, and Roasted Yucatan Chicken marinated in Citrus Juice and Ancho Chili. Since this book can be purchased so cheaply from outsourced sellers, I would call it a real bargain.

I have the complete library of Food & Wine Annuals. 2011 was not a disappointment. When you enjoy cooking and creating exciting meals these reference books have wonderful recipes and all my

guests rave about them. I enjoy the fact that the books go into detail on creating these wonderful meals.

While I agree with the previous reviewer about the irritating business practices regarding the marketing of this book, I have to disagree that it "stinks." These Food and Wine annuals are wonderful - they take all the year's recipes together and place them in one handy volume, and most of the recipes that I've tried from the 1999 to the 2010 annual have been really, really good, if not outstanding. I made one baked bean dish that was an absolute dud, but that's about it.

I've been getting the Food and Wine Annual Cookbook since 1995 and love it. I've subscribed to the magazine and never seem to cook as much out of it as I do the cookbook and it's easier to keep around. They are great fun for everyday cooking but out of this world for entertaining. I've never put together a party and not had a recipe not get gushed over!!

To me, there's nothing worse than a cook book that has a lot of great-looking recipes only to find that they require a zillion expensive ingredients and take hours to make. The recipes are very user-friendly for the most part and everything I've made has been delicious!

This is a great cookbook to have, but the recipes aren't all the most realistic for the average cook. But I'm none the less happy to own it, and will hopefully be able to put it to good use maybe in the future if I ever need to host a get-together!

Save space from all those Food and Wine magazines and get them all in a nice, easy to use, hardback book. Skip the advertisements and go straight to the amazing recipes that Food & Wine is known for.

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