



COOK'S

COOK'S ILLUSTRATED'S FRENCH TOAST

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The Best Recipe By Cooks Illustrated

Cook's Illustrated



The Best Recipe By Cooks Illustrated:

Cook's Illustrated Cookbook Cook's Illustrated, 2011-10-01 The ultimate recipe resource an indispensable treasury of more than 2 000 foolproof recipes and 150 test kitchen discoveries from the pages of Cook s Illustrated magazine There is a lot to know about cooking more than can be learned in a lifetime and for the last 20 years we have been eager to share our discoveries with you our friends and readers The Cook s Illustrated Cookbook represents the fruit of that labor It contains 2 000 recipes representing almost our entire repertoire Looking back over this work as we edited this volume we were reminded of some of our greatest hits from Foolproof Pie Dough we add vodka for an easy to roll out but flaky crust innumerable recipes based on brining and salting meats our Brined Thanksgiving Turkey in 1993 launched a nationwide trend Slow Roasted Beef we salt a roast a day in advance and then use a very low oven to promote a tender juicy result Poached Salmon a very shallow poaching liquid steams the fish instead of simmering it in water and robbing it of flavor and the Ultimate Chocolate Chip Cookies we brown the butter for better flavor Our editors handpicked more than 2 000 recipes from the pages of the magazine to form this wide ranging compendium of our greatest hits More than just a great collection of foolproof recipes The Cook s Illustrated Cookbook is also an authoritative cooking reference with clear hand drawn illustrations for preparing the perfect omelet carving a turkey removing meat from lobsters frosting a layer cake shaping sandwich bread and more 150 test kitchen tips throughout the book solve real home cooking problems such as how to revive tired herbs why you shouldn t buy trimmed leeks what you need to know about freezing and thawing chicken when to rinse rice and the best method for seasoning cast iron you can even run it through the dishwasher An essential collection for fans of Cook s Illustrated and any discerning cook The Cook s Illustrated Cookbook will keep you cooking for a lifetime and guarantees impeccable results

Cook's Illustrated Baking Book Cook's Illustrated, 2013-10-01 Baking demystified with 450 foolproof recipes from Cook s Illustrated America s most trusted food magazine The Cook s Illustrated Baking Book has it all definitive recipes for all your favorite cookies cakes pies tarts breads pizza and more along with kitchen tested techniques that will transform your baking Recipes range from easy drop cookies and no knead bread to more ambitious authentic croissants and dacquoise and the trademark test kitchen expertise shines through each one Discover why spreading the dough and then sprinkling the berries leads to better Blueberry Scones why cubed versus shredded extra sharp cheddar cheese makes all the difference in our irresistible Cheese Bread how we found three ways to squeeze more lemon flavor into our Lemon Bundt Cake and how to keep the best Buttermilk Waffles your family will ever taste warm and crispy An illustrated Baking Basics chapter at the front of the book provides information on key ingredients and equipment and lays the groundwork for a lifetime of baking success A shopping guide at the back recommends our favorite brands The recipes in this book represent all the wisdom of the bakers that came before us as well as all we ve learned through literally thousands of trial and error sessions in our kitchens

Cook's Illustrated Revolutionary Recipes America's Test Kitchen, 2018-10-23 2019

IACP Award Winner in the Compilations Category On the occasion of Cook's Illustrated's 25th anniversary we've gathered together our most extraordinary recipes and innovations from the past quarter century in this hands-on book packed with practical tips and techniques These recipes tell the story of how Cook's Illustrated has changed American home cooking through its signature blend of rigorous testing culinary research science and unorthodox approaches to developing foolproof recipes As fans know a big part of what makes the magazine so trustworthy and enjoyable to read is the essays that accompany each recipe tracing from initial brainstorming to aha moments and the occasional catastrophe to final success Rarely republished since they first appeared these feature-length stories celebrate the art of food writing and the extensive work that goes into every recipe In addition to the recipes essays and helpful sidebars this book also features the trademark black and white illustrations that have become synonymous with Cook's Illustrated creative use of the beloved front and back cover art and a new addition gorgeous full color photographs of each dish Featured recipes include Perfect corn on the cob that never gets boiled ultracreamy tomato soup that's completely dairy free the fastest roast chicken recipe oven-grilled London broil and ingenious low-key approaches to traditionally high-fuss recipes such as risotto French fries pie crust and many more

Cook's Illustrated Baking Book America's Test Kitchen, 2018-06-11 The popular all-in-one baking book is now in full color Now you can find it all at your fingertips 450 definitive recipes for all your favorite cookies cakes pies tarts breads pizza and more along with kitchen-tested techniques that will transform your baking Recipes range from easy drop cookies and no-knead bread to more ambitious authentic croissants and dacquoise and our trademark expertise shines through each one Discover why spreading the dough and then sprinkling the berries leads to better Blueberry Scones why cubed versus shredded extra-sharp cheddar cheese makes all the difference in our irresistible Cheese Bread how we found three ways to squeeze more lemon flavor into our Lemon Bundt Cake and how to keep the best Buttermilk Waffles your family will ever taste warm and crispy An illustrated Baking Basics chapter at the front of the book provides information on key ingredients and equipment and lays the groundwork for a lifetime of baking success A shopping guide at the back recommends favorite go-to brands These recipes represent all the wisdom of the bakers that came before us as well as all we've learned through literally thousands of trial-and-error sessions in our kitchens

The Best Light Recipe, 2006 The Best Light Recipe offers more than 300 full-flavored lower-fat and reduced-calorie recipes that still taste great and are guaranteed foolproof by the test cooks and editors of Cook's Illustrated magazine

The Best Simple Recipes America's Test Kitchen, 2018-11-06 The Best Simple Recipes offers more than 200 full-flavored easy-to-prepare recipes that can be on the table in 30 minutes or less in an easy-to-read paperback format Just because time is short it doesn't mean you have to settle for a can of soup or a sandwich for dinner or making one of the many boring and flavorless fast recipes which often aren't even as fast as they promise Our test cooks have created more than 200 recipes that keep the ingredients and cooking time to a minimum and offer tons of flavor and plenty of variety By combining steps minimizing pans and employing a little test

kitchen trickery our test cooks have made naturally fast recipes even faster and they've made recipes that traditionally take hours ready for the table in half an hour And while they used a minimum of ingredients one thing they didn't minimize was flavor *All Time Best Soups* Cook's Illustrated, 2016-09-20 A perfect soup recipe is one you make forever it is comforting nourishing the very essence of flavor In this handsome focused cookbook the experts at Cook's Illustrated boil the world of soups down to the very best choices each one a kitchen tested keeper yielding flavors that exceed even what grandma cooked up Here are the ideal broths the heartiest rustic soups most elegant purees and the best examples from around the world *All Time Best Soups* turns soup making into an everyday pleasure with recipes guaranteed to become cherished favorites

Dinner Illustrated America's Test Kitchen, 2018-04-17 *Dinner Illustrated* is a meal kit in book form perfect for busy people who love to cook but are short on time and inspiration In a revolutionary new layout each recipe appears as a visual walkthrough of preparing a complete meal including any sides and salads Yes a complete meal so there's no worrying about whether this will go with that All in an hour or less There's no advance prep required Just gather your ingredients pick up your knife and follow the step by step photos until dinner is ready You'll become a faster cook as we show you when to prepare each ingredient during the cooking process for maximum efficiency this is the way many seasoned pros cook at home Break out of your dinner rut with 175 globally inspired ideas Try the Za'atar Chicken with Pistachios Brussels Sprouts and Pomegranate it achieves incredible flavor thanks to two popular Mediterranean seasonings Or Garlicky Spaghetti with Basil and Broiled Tomatoes a fresh update on aglio e olio the classic Italian pantry dinner To make this book even more helpful we included nutritional information for recipes and list the gluten free vegan and vegetarian options So open *Dinner Illustrated* on any busy weeknight and expand your repertoire of dinner standbys and pocket the money you'd spend on meal kits or takeout

Baking Illustrated Cook's Illustrated Magazine, 2004 Have You Ever Devoted a Sunday Afternoon to baking bread only to turn out loaves that are misshapen and dense Or struggled over piecrust ending up with a dry and crumbly dough that was impossible to roll out We have And that's why we've tested and retested hundreds of recipes to give you the guidance and the confidence to make everything from the perfect zucchini bread one that your neighbors will actually want to eat to light and flaky croissants that are almost as good as what you will find on the streets of Paris Packed with 350 recipes and 500 illustrations *Baking Illustrated* brings you inside America's Test Kitchen where the test cooks and editors have exhaustively examined every ingredient technique and piece of equipment that is critical to your baking success Have you wondered how long you can keep that can of baking powder in your cabinet or what brand of chocolate will yield the best brownies or flourless chocolate cake Or puzzled over the key to making pizza crust that is thin and crisp or cookies that bake evenly The editors at Cook's Illustrated have pulled back the curtain on the seemingly complex world of baking to give you the answers to these and thousands of other questions *Soups, Stews & Chilis*, 2010 Soup's on With this new Best Recipe title the editors of Cook's Illustrated left no stockpot unheated in their search for the best of the best the best tips and

techniques for building flavor valuable information on storage and reheating an essential cookware ingredient guide and more than 200 recipes

Cook's Science Cook's Illustrated, Guy Crosby, Ph.D, 2016-10-04 In Cook's Science the all new companion to the New York Times bestselling The Science of Good Cooking America's Test Kitchen deep dives into the surprising science behind 50 of our favorite ingredients and uses that science to make them taste their best From the editors of Cook's Illustrated and the best selling The Science of Good Cooking comes an all new companion book highlighting 50 of our favorite ingredients and the sometimes surprising science behind them Cook's Science Each chapter explains the science behind one of the 50 ingredients in a short informative essay topics ranging from pork shoulder to apples to quinoa to dark chocolate before moving onto an original and sometimes quirky experiment performed in our test kitchen and designed to show how the science works The book includes 50 dynamic full page color illustrations giving in depth looks at individual ingredients family trees of ingredients and cooking techniques like sous vide dehydrating and fermentation The 400 foolproof recipes included take the science into the kitchen and range from crispy fried chicken wings to meaty tasting vegetarian chili coconut layer cake to strawberry rhubarb pie

One-Hour Comfort America's Test Kitchen, 2021-09-07 Find easy satisfaction in these globally inspired recipes for crispy cheesy meaty carby and sweet comfort foods Whether your go to comfort food is brothy slurpy ramen ultra melty grilled cheese Korean fried chicken or something anything chocolaty you want to get to the eating part fast right This diverse collection of uncomplicated dishes shows you how proving that comfort food doesn't need to take the better part of a day ATK fans and employees from all over the country weighed in on their favorite comfort foods and this book is organized around their cravings Hungry for carbs There's a whole chapter of em like Pad Thai with Shrimp and Eggs Loaded Rustic Mashed Potatoes and Arroz con Titote Is it crunch you're after Crispy Bits serves up quick takes on Chicken Karaage Fried Green Tomato BLTs and Crispy Rice Salad Need some molten melty cheese Cheesy Goodness hits the spot with Chorizo and Poblano Enchiladas Chopped Cheese Sandwiches and Cheddar Scalloped Potatoes Craving something sweet Cap things off with Individual Peach Crisps Brigadeiros or Chocolate Cream Pie in a Jar Even traditionally slow cooked comfort foods are within reach using ATK's creative can do methods Hoisin Glazed Meatloaf bakes faster in individual portion sizes Baked Ziti with Spinach and Sausage is a one pot dinner that starts on the stovetop and finishes under the broiler Skillet Apple Pie uses store bought dough and a top crust only Whether your favorite comfort foods hail from childhood or you've found them as an adult they're about connection and lifting spirits They have the power to make you believe there's nothing they can't fix So gather your people around the table or curl up on the couch and get to your happy place pronto

100 Recipes America's Test Kitchen, 2015-10-13 A provocative handpicked collection of relevant and surprising essential recipes for today's cook We have countless recipes at our disposal today but what are the real keepers the ones that don't just feed us when we're hungry or impress our friends on Saturday night but inspire us to get into the kitchen At the forefront of American cooking for more than 20 years the editors at America's Test Kitchen have

answered this question in an essential collection of recipes that you won't find anywhere else 100 Recipes Everyone Should Know How to Make Organized into three recipe sections Absolute Essentials Surprising Essentials and Global Essentials each recipe is preceded by a thought provoking essay that positions the dish For example Treating Pasta Like Rice Simplifies Everything A Covered Pot Is a Surprisingly Good Place to Roast a Chicken and Reimagine Pie in a Skillet to Simplify the Process You'll find useful workday recipes like a killer tomato sauce that's almost as easy as opening a jar of the store bought stuff genius techniques for producing amazing flavor try poaching chicken breasts over a garlic and soy spiked brine trust us it's that good and familiar favorites reinvigorated the best beef stew comes from Spain and it's even easier to make than the stateside stew you've been eating for years Gorgeous photography shot right in the test kitchen accompanies every recipe revealing the finished dish as well as highlights of its preparation Likely to stir debate among anyone interested in food and cooking 100 Recipes Everyone Should Know How to Make provides a snapshot of how we cook today and will galvanize even the most jaded cook to get into the kitchen

The Science of Good Cooking Cook's Illustrated, Guy Crosby, Ph.D, 2012-10-01 Master 50 simple concepts to ensure success in the kitchen Unlock a lifetime of successful cooking with this groundbreaking new volume from the editors of Cook's Illustrated the magazine that put food science on the map Organized around 50 core principles our test cooks use to develop foolproof recipes The Science of Good Cooking is a radical new approach to teaching the fundamentals of the kitchen Fifty unique experiments from the test kitchen bring the science to life and more than 400 landmark Cook's Illustrated recipes such as Old Fashioned Burgers Classic Mashed Potatoes and Perfect Chocolate Chip Cookies illustrate each of the basic principles at work These experiments range from simple to playful to innovative showing you why you should fold versus stir batter for chewy brownies why you whip egg whites with sugar and why the simple addition of salt can make meat juicy A lifetime of experience isn't the prerequisite for becoming a good cook knowledge is Think of this as an owner's manual for your kitchen

What Good Cooks Know America's Test Kitchen, 2016-10-25 After more than 20 years of obsessive research and testing America's Test Kitchen has literally written the book on how to master your kitchen Logically organized and packed with step photography this will be the ultimate one stop resource for both shopping and cooking Have you ever wished that your kitchen came with instructions Let the experts at America's most trusted test kitchen show you the ropes in this new illustrated compendium of techniques tips tricks recipes and reviews for the home cook This is a handbook for everyone beginner to expert that is not only useful but also entertaining thought provoking and utterly unique It will appeal to longtime fans of the magazine who want to see behind the scenes as well as to novice cooks who want to get everything right in the kitchen from the beginning Never before has America's Test Kitchen revealed the secrets behind our extensive testing procedures and exacting recipe development process in this new book come behind the scenes to see how we pick the best equipment and ingredients and create the most foolproof recipes out there With dozens of equipment recommendations hundreds of ingredient entries mini lessons on basic cooking skills and

useful kitchen science plus illustrated step by step instructions for 50 of our most essential recipes Cook's Illustrated Baking Book America's Test Kitchen, 2018-07-17 Baking demystified with 450 foolproof recipes from Cook's Illustrated America's most trusted food magazine The Cook's Illustrated Baking Book has it all definitive recipes for all your favorite cookies cakes pies tarts breads pizza and more along with kitchen tested techniques that will transform your baking Recipes range from easy drop cookies and no knead bread to more ambitious authentic croissants and dacquoise and the trademark test kitchen expertise shines through each one Discover why spreading the dough and then sprinkling the berries leads to better Blueberry Scones why cubed versus shredded extra sharp cheddar cheese makes all the difference in our irresistible Cheese Bread how we found three ways to squeeze more lemon flavor into our Lemon Bundt Cake and how to keep the best Buttermilk Waffles your family will ever taste warm and crispy An illustrated Baking Basics chapter at the front of the book provides information on key ingredients and equipment and lays the groundwork for a lifetime of baking success A shopping guide at the back recommends our favorite brands The recipes in this book represent all the wisdom of the bakers that came before us as well as all we've learned through literally thousands of trial and error sessions in our kitchens *The Complete Make-Ahead Cookbook* America's Test Kitchen, 2017-07-11 An impressive collection of 500 recipes at your fingertips Make the recipe all at once if you have time or use the accompanying suggestions on what parts are best to make ahead separately if you're short on time that day Every recipe has been tested thoroughly on what's best to make when and how to store it to give your results a just made flavor Included in this compendium of new recipes are a few fan favorites that have been thoroughly re-tested and adjusted for the best results if you need to make a component in advance You'll find classic international and modern flavors with recipes such as Breakfast Strata Mini Chicken Empanadas Olive Oil Sea Salt Pita Chips Chickpea Cakes Cauliflower Gratin Stuffed Eggplant Mexican Lasagna with Turkey Tequila Lime Turkey Chili Moroccan Chicken Salad Beef Tamale Pie Smoked Salmon and Leek Tarts Blueberry Streusel Bars Maple Pecan Pie Flourless Chocolate Cake and Bourbon Whipped Cream In addition you'll find information basics for refrigerator and freezer storage how to freeze egg yolks and egg whites properly and the ultimate guide to storage containers all to help give you the best tasting results 100 Recipes America's Test Kitchen, 2015-10-13 A provocative handpicked collection of relevant and surprising essential recipes for today's cook We have countless recipes at our disposal today but what are the real keepers the ones that don't just feed us when we're hungry or impress our friends on Saturday night but inspire us to get into the kitchen At the forefront of American cooking for more than 20 years the editors at America's Test Kitchen have answered this question in an essential collection of recipes that you won't find anywhere else 100 Recipes Everyone Should Know How to Make Organized into three recipe sections Absolute Essentials Surprising Essentials and Global Essentials each recipe is preceded by a thought provoking essay that positions the dish For example Treating Pasta Like Rice Simplifies Everything A Covered Pot Is a Surprisingly Good Place to Roast a Chicken and Re-imagine Pie in a Skillet to Simplify the Process You'll find useful

workday recipes like a killer tomato sauce that's almost as easy as opening a jar of the store bought stuff genius techniques for producing amazing flavor try poaching chicken breasts over a garlic and soy spiked brine trust us it's that good and familiar favorites reinvigorated the best beef stew comes from Spain and it's even easier to make than the stateside stew you've been eating for years Gorgeous photography shot right in the test kitchen accompanies every recipe revealing the finished dish as well as highlights of its preparation Likely to stir debate among anyone interested in food and cooking 100 Recipes Everyone Should Know How to Make provides a snapshot of how we cook today and will galvanize even the most jaded cook to get into the kitchen The Do-It-Yourself Cookbook America's Test Kitchen,2012-10-12 Trust the America's Test Kitchen experts to guide you through more than 100 foolproof kitchen DIY projects from pickling and canning to home brewing Why buy it when you can make it Pantry Staples For the freshest best results make your own ketchup hot sauce and vanilla extract For the adventurous there's sriracha harissa and wine vinegar Jams and Jellies Preserve the seasons with orange marmalade strawberry jam and apple butter while wine jelly and bacon jam are great year round options Pickled Favorites Get your pickle fix with classics like bread and butters and sour dills plus test kitchen favorites like dilly beans giardiniera and kimchi The Dairy Best Making fresh cheeses like ricotta and goat cheese churning butter preparing yogurt and even making soy milk for tofu are simpler than you think Charcuterie at Home From artisanal pancetta prosciutto p t s and terrines to everyday favorites like bacon chorizo and beef jerky our recipes have the carnivore covered Snacks and Sweets Make store bought favorites like rich buttery crackers marshmallows and graham crackers fresher and better Or take the fancier route with lavash crackers grissini salted caramels and chocolate hazelnut spread Beverages Stock your fridge with root beer ginger beer and cold brew coffee Stock your bar with sweet vermouth cocktail bitters and tonic water Plus our IPA beer recipe is ideal for first time home brewers All Time Best Soups Cook's Illustrated,2016-09-20 A perfect soup recipe is one you make forever it is comforting nourishing the very essence of flavor In this handsome focused cookbook the experts at Cook's Illustrated boil the world of soups down to the very best choices each one a kitchen tested keeper yielding flavors that exceed even what grandma cooked up Here are the ideal broths the heartiest rustic soups most elegant purees and the best examples from around the world All Time Best Soups turns soup making into an everyday pleasure with recipes guaranteed to become cherished favorites

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The Best Recipe By Cooks Illustrated Introduction

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