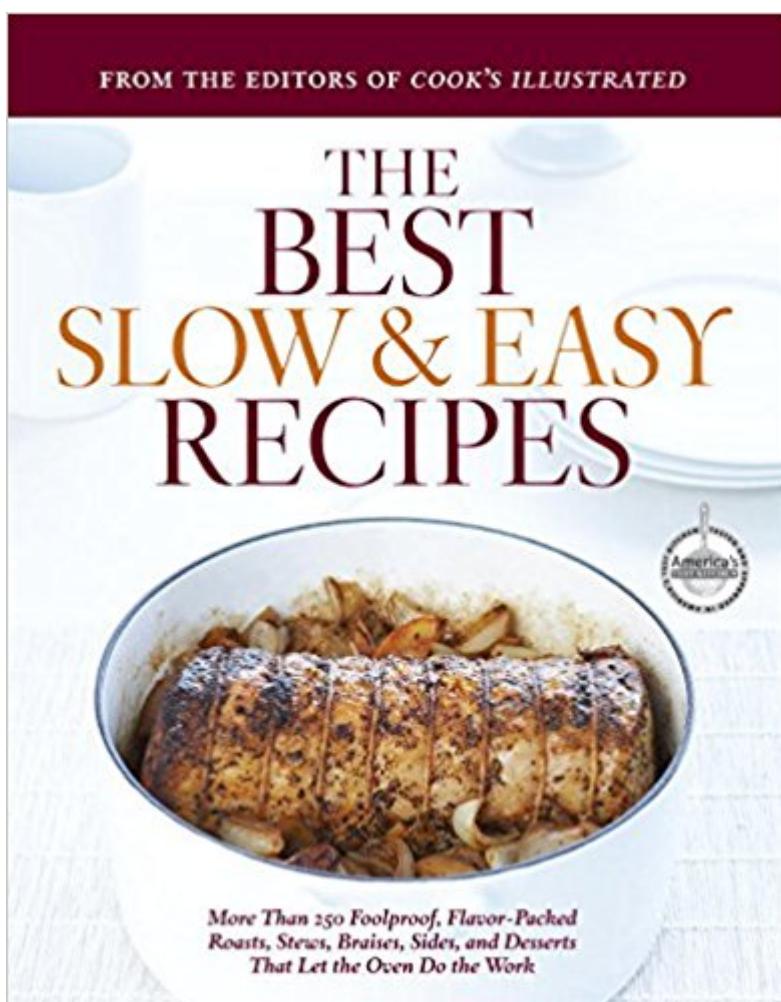


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# Best Slow And Easy Recipes: More Than 250 Foolproof, Flavor-Packed Roasts, Stews, And Braises That Let The Oven Do The Work (Best Recipe)



## Synopsis

Recipes don't have to be fast to be simple. The Best Slow & Easy Recipes gives you more than 250 recipes that show you why building flavor slower is sometimes better - and easier. The appeal of cooking food slowly is undeniable; a moderate oven temperature and extended cooking time can build rich, concentrated flavor and yield tender, juicy meat. But when most of us think of dishes that are slow cooking by nature - such as roasts, braises, and stews - we think of an all-day affair requiring constant attention, something to prepare for a special occasion or when you can commit a full day to the task. But in fact, in many cases just the opposite is true. These dishes are, for the most part, easy - although they take time, the process is largely unattended, leaving you free to simply walk away. You'll find all the classic slow-cooked dishes here - dishes where time, slow simmering, and gentle heat work their magic. We promise it's worth the wait.

## Book Information

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## Customer Reviews

Cook's Illustrated is a widely renowned America's Test Kitchen brand that is the work of over 60 passionate chefs based in Boston, Massachusetts, who put ingredients, cookware, equipment, and recipes through objective, rigorous testing to identify the very best.

America's Test Kitchen brands are well-known for top-rated television shows with more than 4 million weekly public television viewers, bestselling cookbooks, magazines, websites, and a cooking school. Discover, learn, and expand your cooking repertoire with Julia Collin Davison,

Bridget Lancaster, Jack Bishop, Dan Souza, Lisa McManus, Tucker Shaw, Bryan Roof, and our fabulous team of test cooks!

I've enjoyed using this cookbook since I got it a couple months ago. This cookbook is compiled from Cooks Illustrated magazine. If you are interested in why things are cooked a certain way, the cookbooks from Cooks Illustrated should be investigated. They include lots of background information about the ingredients and the cooking process to help you understand why certain approaches work. This can help an interested cook understand the science behind cooking. If you don't care about why things work, this cookbook also has lots of good recipes that can be constructed similar to many other cookbooks. The focus of this cookbook is slow-cooking. Many of the recipes are described using a crock-pot but anyone with an oven that can control its temperature in the 185 to 210 degree range can make these recipes in their oven. I've recently had started experimenting with low-temperature cooking and have been amazed how tender many cuts can become if they are not abused at high temperature. This cookbook gave me a whole new set of recipes with which I could experiment.

I love the way that Cook's Illustrated presents their material. The book is very text-book like, but in a good way; only a few photos at the center. I love how they provide rationale for choices in technique, ingredient selection and methodology. First recipe was for braised Swiss Steak with Mushrooms and Onions - to die for!!! Simple ingredients, absolutely wonderful. I could not find the recommended "Blade Steak" so after discussing like products with the butcher, I substituted a boneless chuck center cut steak, trimmed off the fat and cut into sections as determined by the sinew. Divine!

I love Cooks Illustrated Magazine and the cookbooks they put out. I purchased this cookbook primarily for the slow cooker section which is not that large. However, the other sections are superb. The recipes are primarily for slow baking in the oven and cover all kinds of beef, sauces, chicken, pork loin, ham, and lamb. I've never made a recipe from a Cooks Illustrated Cookbook that hasn't been spectacular.

Cook's Illustrated have once again provided excellent recipes with detailed how and whys. The recipes in here are amazingly good. Better yet, the testers at Cook's Illustrated give tutorials on the how and why the recipe goes together. You learn better ways of doing things while you produce

amazing food. This is one of THE best cookbooks I have purchased.

Love this book ÂfÂ¢Â ª Â• another Test Kitchen classic.

Many of the recipes in this book are very good. Although my mistake, I bought this book because we bought a new croc pot but there is only a small section on slow cooker recipes. Most of the recipes are for slow cooking in the oven.

I own a rather large number of cookbooks. So it was with just a bit of hesitation that I decided to purchase this one. All that I could say is that I'm certainly glad I did. I've made a number of recipes so far, and without exception they have all turned out wonderfully. This book has taken the top spot in my recipe collection. Highly recommend it.

Excellent book- but some of the recipes are repeats from other ATK or CC cookbooks. Everything that I have made out of the cookbook has turned out excellently.

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