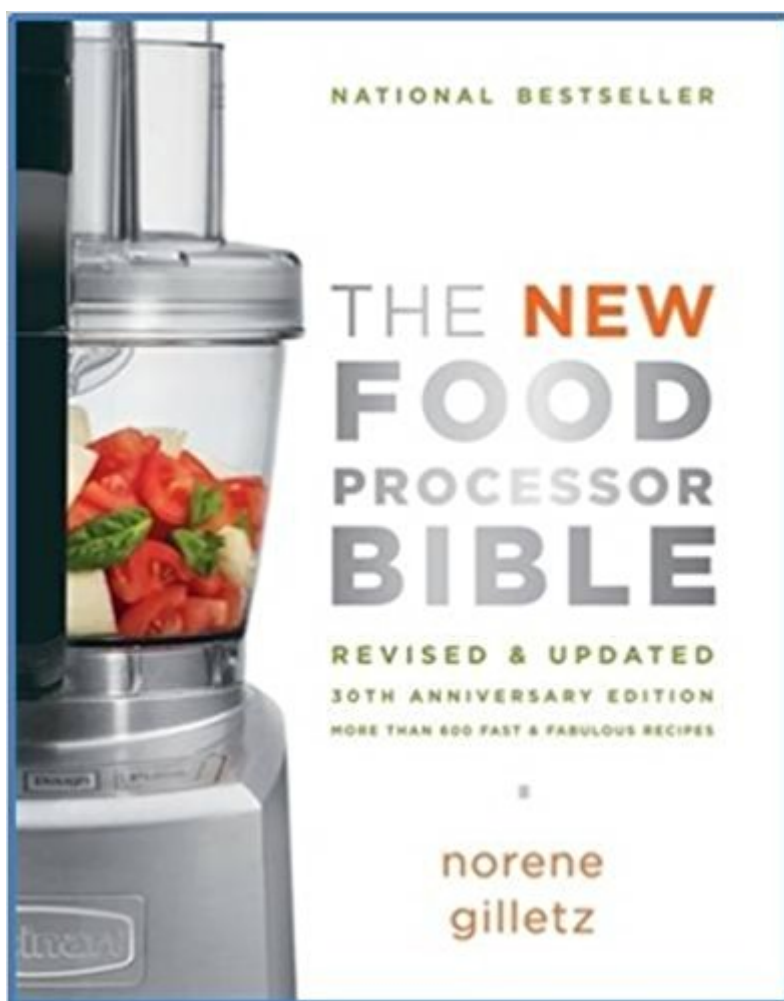


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# The New Food Processor Bible: 30th Anniversary Edition (Bible (Whitecap))



## Synopsis

A comprehensive guide to everything you have ever wanted to make with a food processor and more! This book will amaze you! So you received a food processor as a gift and you don't know what to do with it? Or maybe it's hiding in the pantry collecting dust? Surprisingly, the food processor is probably the best tool you can have to help you around the kitchen. It can speed up almost any dish you are preparing and create a healthy meal. Afraid of pie crust? The Food Processor Bible will have you ready to roll the perfect dough in less than 5 minutes. A culinary bible, this cookbook promises to become dog-eared and food-stained within months. The recipes feature readily available ingredients, simple enough for the beginner and sophisticated enough for the well-seasoned cook. Packed with practical tips, a Daily Food Use Guide and over 500 recipes, it is the essential cookbook to have with your food processor.

## Book Information

Series: Bible (Whitecap)

Paperback: 560 pages

Publisher: Whitecap Books; 1 edition (February 17, 2011)

Language: English

ISBN-10: 1770500286

ISBN-13: 978-1770500280

Product Dimensions: 7.2 x 1.2 x 9.2 inches

Shipping Weight: 2.2 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars 240 customer reviews

Best Sellers Rank: #101,562 in Books (See Top 100 in Books) #6 in [Books > Cookbooks, Food & Wine > Kitchen Appliances > Food Processors](#) #13 in [Books > Cookbooks, Food & Wine > Special Diet > Kosher](#) #1028 in [Books > Cookbooks, Food & Wine > Regional & International](#)

## Customer Reviews

"A book that inspires creative and everyday use of the food processor, an appliance that is the foundation of a well-equipped kitchen." -Mary M. Rodgers, Cuisinart  
"The Food Processor Bible is a culinary treasure. Norene Gilletz's expertise has been honed to fit easily into a 21st-century lifestyle so that the answers to every cook's questions are found within its covers. In my kitchen, it will be an indispensable reference and cookbook." -Ethel G. Hofman, kosher food specialist, and past president of the International Association of Culinary Professionals

So you received a food processor as a gift and you don't know what to do with it? Or maybe it's hiding in the pantry collecting dust? Surprisingly, the food processor is probably the best device you can have to help you around the kitchen. It can speed up almost any dish you are preparing and create a healthy meal. Perhaps you're in the mood for mouth-watering Honey Glazed Chicken Wings. What about a scrumptious plate of Spicy Short Ribs? Or maybe you're tempted to try a slice of Chocolate Mocha Cake. A culinary bible, this cookbook promises to become dog-eared and food-stained within months. The recipes feature readily available ingredients, simple enough for the beginner and sophisticated enough for the well-seasoned cook. Packed with practical tips, a Daily Food Use Guide and over 500 recipes, it is the essential cookbook to have with your food processor. From holiday dishes to those with an international flair, you're sure to find something to suit your taste. --This text refers to an out of print or unavailable edition of this title.

I tried another recipe last night, and as I have time, I read the techniques section to improve my usage. I ordered this with my third Cuisinart, First two died natural deaths from being used for bread making and chopping vegetables all the time. I have switched from my adaptation of the Jewish Catalog recipe for challah to the recipe in this "bible". I highly recommend this modern, tasty but much lighter version, which tastes almost like brioche, but is made with very little oil and only 2 eggs. I am turning to this cookbook more and more often. Last night's recipe was turkey cutlets with peppers and mushrooms, very fast, but elegant-looking. The recipes are exact and clear, the technique and explanations are excellent. I would recommend anyone trying to use a food processor, check out the suggestions in this book, from keeping splashes down to adapting recipes to make in the food processor. It is a well-organized, clear explanation of how to, and good food recipes.

I read the reviews for both this book and the 650 Best Recipes book. Totally confused I went to a local store to study the books. In my case this is the better book. I have not had a food processor in years. The one I recently bought is a great machine but has only operating instructions in the booklet. The Food Processor Bible is loaded with instructions about how to best use the machine, something I desperately needed. The recipes were more suited to the type of food we eat. She even has some recipes for gluten free folks. She does not have a pimento cheese recipe but as that is a regional dish, I can find a recipe elsewhere. Both books are fine books. It all depends on how much

help you need learning how best to use the machine.

This seems odd to me for a cook book. A large portion of the recipes have sugar, including meat and vegetable dishes. I know I can probably try them without sugar and they'll be fine. It just doesn't fit in today's healthy eating ideas. There are a lot of Jewish recipes which I'd like to try but no pictures. I wish I could see what the finished products are supposed to look like. I do like the way she told me how to use the food processor (which blade to use for which task.) I really wanted something that would encourage me to use my new food processor. As it is, I'm thinking of many without the help of this book.

This is an excellent resource for utilizing your food processor to the maximum capacity. Typically you have 3 blades and a chopper with the food processor. The blades are for different levels of shredding and the chopper chops up nuts, onions etc. This book gives detailed recipes with the ingredient list and directions on how to make fantastic recipes in short order. GREAT BUY! \* I purchased the book from .com\* This was not a paid review, nor did I receive the product free for my review.

My culinary journey with Norene Gilletz began in 1973, when I received a copy of "2nd Helpings Please" for a birthday gift! (still a single student.) I bought her beloved "Yellow Book" the original "Pleasures of Your Food Processor" when I was newly married and then owned the only two cookbooks that one needed to feed her family and friends truly easy and delicious meals. No fancy and exotic, expensive ingredients to buy. I've purchased all her books so far and couldn't wait to buy this new "30th Anniversary Edition." It contains all of my favorites..Challah, Heavenly Chicken, No-Fry Fried Rice, Best-Ever Scalloped Potatoes and others PLUS 65 new recipes. I made sure to buy copies for my daughters in law to up-date their Gilletz collection and look forward to my grandchildren tasting the recipes in the new baby food section!!! As a Lifetime Weight Watcher, I love the fact that she has lightened up many recipes and included the nutritional analysis for each one. Who needs pictures. Instead, photograph the satisfied faces of your guests and family when you make the recipes from this book! Thanks again Norene for sharing these recipes with us. I have many, many cookbooks, but yours are the ones that are splattered with use!!

The only reason I'm detracting a star is that the cookbook didn't have one single picture. The recipes sound scrumptious and I certainly have no regrets with the purchase of the book. If I had

flipped through this book at the bookstore I still would have made the purchase. That being said, I do like to see what the finished product should look like and often chose which recipes I want to try first based on the photographs presented in a cookbook.

This book shows you how to use all the attachments that comes with the machine but gives you lots of ideas and recipes as well. A very good book to have.

First tip I read made me glad I bought it! Can't wait to read more [been so busy being out of town & traveling]. It would have changed the few bad reviews of my food processor to great reviews, with the tips in this book! [Some people don't even read their manuals thoroughly! ]

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