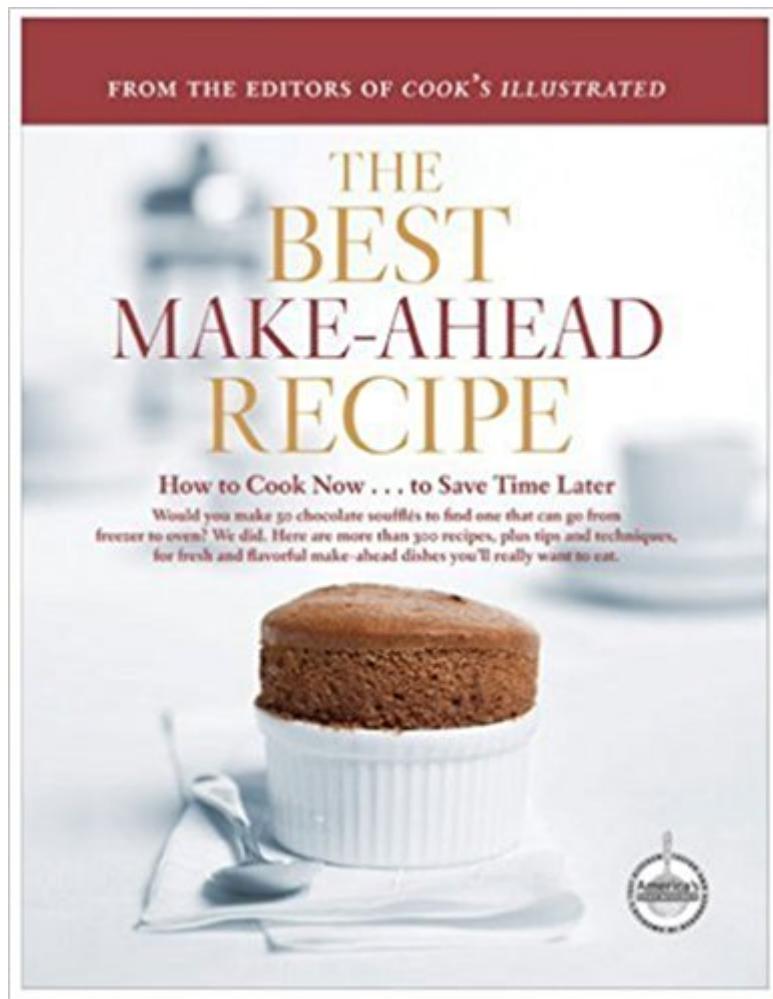


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The Best Make-Ahead Recipe



Synopsis

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Book Information

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Customer Reviews

In its many publications and on TV, Cook's Illustrated/America's Test Kitchen offers exhaustively tested "best" recipes, tips, and product evaluations. Among its cookbooks, The Best Make-Ahead Recipe offers over 300 formulas that can be prepared in advance, held, and finished later. The recipes range widely from pre-prepared oven-ready dishes like Baked Fish Provençal; "double-duty" recipes, such as Mexican-Style Pork and Chorizo Stew, that use leftovers imaginatively; slow-cooker items like Tuscan white bean soup; and desserts, such as a chocolate soufflé that can go from freezer to oven successfully. In addition, the fully illustrated book offers helpful charts like How to Reheat, which provides advice according to portion size and heating method; special-occasion menus that can be started up to a month ahead; and discerning product and equipment advice. As with other Cook's Illustrated projects, Make-Ahead includes recipes that have appeared previously in its other works, though a majority of these have been amended with make-ahead or scaling-up data. Almost all the recipes are prefaced with their trademark testing "diaries," exhaustively detailed accounts of the recipe-making process ("With the onion shells figured out, we focused next on the filling..." gives the flavor), which some readers will find enlightening, but others will think excessive. Of course, certain recipes, or recipe classes, like that for desserts, are necessarily made wholly or partially in advance--but the book's point is to

provide formulas designed to yield superior results even when the uncompleted dishes are held, as most can be, in the refrigerator or freezer. Mission accomplished. Readers will find the book a consistently reliable resource for superior make-ahead dishes for everyday and special-occasion cooking. --Arthur Boehm

The thorough, ever-reliable experts at Cook's Illustrated (The Best 30 Minute Recipe, The New Best Recipe) return with definitive make-ahead recipes for a number of classic dishes. Busy cooks will find recipes for standards such as Lasagna and Twice-Baked Potatoes as well as Slow-Cooked Barbecued Brisket and Lamb and Eggplant Moussaka. It should be noted that while the final steps-thawing a dish or throwing a prepared casserole directly in the oven-are easy, preparation often requires some planning. The authors' well-known compulsion to test recipes multiple ways before declaring a "best" version leads to text-heavy introductions for each dish, but readers are frequently rewarded with helpful tips and tricks. Flat no-bake lasagna noodles make fine stand-ins for the titular pasta in Baked Manicotti, and flank steak frozen for twenty minutes firms up the fibers before it's sliced to accommodate a cheese and spinach stuffing. Combined with a plethora of recommendations for everything from dutch ovens and hand blenders to "the best dark chocolate," this title makes a helpful resource for cooks with a passion for doing their "best." Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

This is a great book if you are the kind of person who wants to know the "why" you do this and not that along with what will freeze, cook ahead, or just want to do a bunch of meals!! It's very well written, easy to understand and very nice compliment of recipes. Would recommend this book for all kinds of cooks but remember this book isn't just FULL of recipes - it's has pages of how they developed the recipe so it works either refrigerated, frozen or cook now. They even tell you which ones work which way and why. Plus they explain why they use what kind of ingredients. So you know not to try something say with skim milk when it says whole milk - the product won't be the quality. It's even fun to page thru and read the different explanations. I bought this book based on other reviews of "America's Test Kitchen" cookbooks because I wanted one which had more make and freeze recipes. So glad I did!!! It has provided me with enough information that I can now figure out on my own pretty much of the basic foods I prepare what will work. I would highly recommend this cookbook!!!

This is hands-down my favorite of the Cooks Illustrated arsenal. If you're not familiar with what they

do, they pretty much walk you through the conceptual creation of a particular dish and tell you everything that they were trying to do (or trying NOT to do) in their test kitchen. Each recipe reflects many trials to get the final product as universally appealing to their testers as possible. I have read most of their cookbooks cover to cover like a novel, and you end up learning so much about the food you make and the foods you're afraid to make. This particular volume of make-ahead recipes has become a bible for me. I frequently entertain lots of people, whether family or friends, and yet I'm not the type that enjoys cooking while they're all there. I like to prep in advance and then pop everything into the oven so that the kitchen is mostly clean (we're typically hanging out in there, right?) and I can sit down and have a cocktail. My problem before was that I can't stand how the food quality goes down so dramatically when you cook in advance. With this cookbook you are able to create so many dishes that you never before thought would be possible to have done any time other than last-minute. Now my kitchen is clean and I have so many more options than pot roast and new potatoes.

I love this cookbook because it tells exactly how far ahead you can make things, how to package them for storage, how to store them. You might think that's a no-brainer but I've got other books that just say things like "freeze" without mentioning whether you cook them before or after freezing them or if you need to thaw them before cooking them. This takes all the guesswork out so your food comes out perfectly every time.

This has been one of the most helpful cookbooks I have used. As I have gotten older, I need to be able to get much of the holiday meals ready ahead of time as is possible. I cannot talk to guests and cook at the same time, so this cookbook lets me know how many days I can keep different parts of the meal to be able to heat and serve easily. I have given it to three friends who have mentioned that they also have to plan ahead now for special meals. Shirley C.

I'm not sure I've ever met a Cook's Illustrated/ America's Test Kitchen recipe that didn't work, and this collection is no exception. I particularly like the provided background on their methods for each recipe. I hope to own all their books someday!

I love all of Cook's Illustrated's books and shows. Tested and perfected recipes are a no-fail for me. This past Thanksgiving, I used the creme brulee recipe for make ahead desserts to raving reviews from company. You will never go wrong with Cook's Illustrated.

What can you say about Cook's Illustrated? The recipes will all turn out magnificently. The recipes are all multi stepped and require many bowls and tools but are so worth the effort. The accompanying discourse with each recipe is fascinating and informative and as interesting as any book I can curl up on my sofa with. I just love all of Cook's books, even if I never actually even cook or bake a single recipe.

This trusted cook book from COOKS ILLUSTRATED, has long been one of my well "dog eared," favorites. It has recipes from appetizers through desserts to make ahead. Be assured they will be family favorites. I have sent this book ahead as a hostess gift, as I turn to these when I am planning for house guests. I am ready for a new volume, as this one (still great!) is now sixteen years old.

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