



One to Five: One Shortcut Recipe Transformed Into Five Easy Dishes

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If you can't prep it, cook it, and sit down to eat it in less than an hour, chef and television personality Ryan Scott doesn't want to do it. It's just that simple.

One to Five is cooking for real life: master one basic recipe and learn to spin it into five quick, affordable, and crowd-pleasing dishes. Discover how Ryan's killer marinade, a simple rotisserie chicken, or an easy slow-cooker roast can turn into soul-satisfying meals like carnitas, stuffed egg rolls, sliders, a Vietnamese salad, and a hearty stew.

From taco night to breakfast as dinner, this book is all about flexibility as Ryan invites home cooks to think creatively about cooking while using supermarket staples. He offers ingenious strategies, tricks, and guidance on stocking the freezer and pantry so that great-tasting meals are always ready at the drop of a hat.

One to Five makes cooking so simple that readers can eat a delicious home-cooked meal without the hassle - and have fun while making it.

One to Five: One Shortcut Recipe Transformed Into Five Easy Dishes Details

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Author : Ryan Scott

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From Reader Review One to Five: One Shortcut Recipe Transformed Into Five Easy Dishes for online ebook

Betty says

Prior to getting this cookbook for review, I did not know who Ryan Scott was. Reading the forward by Rachel Ray gave me a little clue, but then I did what everyone else does – I googled him. So now I know he appears on Ray's show, has been on Top Chef and has a couple of shows on the LiveWell network. He also has a couple of restaurants in San Francisco.

The concept of his book, One to Five is that he gives you one basic recipe from which you can then make five other dishes. He is all about regular, normal foods, but he does do some fresh new takes on those foods. One example is what he does with one box white cake mix. Using his recipes where that cake mix is the foundation he shows how to make waffles, streusel, bars, churros and cookies.

Mr. Scott encourages the home cook to be creative while still keeping it simple. He uses what most everyone either has in their pantry or can easily purchase. And it is food that you normally purchase – cake mix, a head of cauliflower, a head of broccoli or a package of biscuit dough. Throughout the book, there are small tidbits of information called "Extra Credit" which are suggestions such as how to serve the dish.

At the beginning of the book is an excellent section on what the home cook needs in their kitchen. He covers staples for your pantry and freezer and equipment. I was pleasantly surprised while reading this section that I had most everything listed. This made me like the cookbook right off the bat. I previously reviewed a cookbook that had the premise of making a week's worth of meals with one ingredient as the basis. You spend most of Sat. and Sun cooking for the week ahead. It was billed as being for everyday folks. Well, I don't spend two days cooking for the coming week with some ingredient that I had to search all over to buy. All the recipes in One to Five should be able to be prepped and cooked in an hour or less.

This book being published by Time, Inc. is scheduled for publication on Oct. 25, 2016.

I received a free copy of the book from NetGalley in exchanged for my honest review. Thank you.

Jill says

Thanks to NetGalley for a copy of this book.

I had never heard of Ryan Scott before looking at this cookbook (One to Five: One Shortcut Recipe Transformed into Five Easy Dishes); I don't watch much TV and have never seen the Rachel Ray show, but I am glad I now know of him. Rachel Ray even wrote the introduction of the book.

In this book Ryan Scott shows you how to take one main item and convert it into five different meals. The recipes often use supermarket shortcuts (microwavable rice, canned beans, etc.), but still taste wonderful. The book is full of wonderful, brightly colored pictures and I especially like the "blooper reel" at the back of the book.

The book starts with staples you should stock up on broken out by wear you would store them: fridge,

freezer, pantry. The list was great, but almost too long of a list to keep as staples; my small kitchen would be bursting at the seams if I tried to keep most of the items on the in my house at all times. But some of the highlights I do now keep in my kitchen are: lots of hot sauce, ginger paste, canned beans, frozen berries, and wondra flour. The book next goes into essential tools to have – a blender and food processor come first.

And then comes the best part - the recipes. You would think my favorite chapters would be the ones involving chocolate, bacon, and pork, but this book really made the veggie recipes stand out to me. I have slowly been cooking my way through most of this cookbook (I did skip the chapters on mushrooms, canned tuna, and frozen shrimp as I do not like those) and have been really pleased with the recipes. My favorite chapters: are broccoli especially the broccoli almond pesto and the broccamole, and cauliflower for the cauliflower, bacon, and jalapeno bake with ranch crumb topping and the sriracha, sesame, and scallion cauliflower. Some other recipe highlights for me were the deviled egg salad sandwich, the year round sweet corn soup, and the garlic bread soup. And the recipe that made the book for me and I now make all the time is the carrot hot sauce...it is sooo good (I would recommend this book for that recipe alone).

I would recommend this cookbook for anyone looking for quick and relatively easy recipes that still taste absolutely delicious and will wow anyone you make them for (especially the carrot hot sauce!).

Cariadne says

I hesitated for a long time to provide a review. Mostly it's because I did not try any of his recipes. 1st, I was shocked at how few recipes there were in this book until I got the point that it was to make 5 key dishes that you can further make variations. Likely, many of us do this today. For instance, I have a go-to marinade that works for all meats really well and sometimes I slice the meat up to add to salad, sandwiches or plain. Super simple, right?

The value I gain from a cookbook is to increase my recipe collection and the 5 from Ryan Scott didn't necessarily fit my lifestyle. The only one I could see myself using was his pork recipe, of which I would need to invest some hours to letting it cook and I'm kind of in need of faster recipes, that I could turn into tacos and whatnot. Unfortunately, I can't justify the ROI of what I'd pay for the book or the shelf space for this one recipe.

Virginia Campbell says

Cooking provides sustenance, but it also provides pleasure. Food for family and friends should always be fun—especially for the cook. “One to Five: One Shortcut Recipe Transformed into Five Easy Dishes” by chef Ryan Scott (with a foreword by star chef Rachael Ray) is written with enjoyment and love of subject. With the motto for cooking at home of “prep it, cook it, and sit down to eat it in an hour or less”, the author shows how he does just that with more than 100 quick and tasty recipes that are a blend of scratch-made dishes, precooked ingredients, and ready-made foods. The “Staples: Stocking your Fridge, Freezer, and Pantry” and “Essential Kitchen Tools” sections offer very helpful, detailed information that will be appreciated by both beginners and seasoned cooks. Ryan Scott has an interesting inside note for each recipe, and the love and influence of family and friends is felt throughout the book. The chapters are designated by the main ingredient like Eggs, Biscuit Dough, Ground Beef, and more. Here’s a sampler of the recipes you’ll

find: "Ryan's Deviled Eggs"; "Garlic-Basil Biscuit Bombs"; "Broccoli-Kale Slaw"; "Sweet 'N' Hot Pickled Cauliflower"; "Carrot, Cranberry, and Zucchini Muffins"; "Kale Caesar"; "Mozzarella-Stuffed Crispy Portobello Burgers"; "Lesley's Biscuit Chicken Turnovers"; "Elvis Pancakes"; "Many Onions Pork Shoulder"; "Mama Pat's Meat Sauce"; "Rogue Pot Pie"; "Pot Roast Breakfast Hash"; "Green Chile Hushpuppies"; "Danny's Lemon-Pepper Scampi"; "Brown Rice-Stuffed Cabbage Rolls"; "Cream Cheese Custard French Toast Casserole"; "Mama Pat's Chocolate Brownie Pie"; and "Kitchen Sink Cookies". Ryan Scott is a chef, restaurateur, and an Emmy-Award winning food host. He appears regularly on national television, including Today and Rachael Ray, and is the host of The Ryan Scott Show, a weekly radio show. Ryan is chef and owner of Finn Town in San Francisco. One to Five is his first cookbook.

Book Copy Gratis Oxmoor House via Shelf Awareness

Lady Heather says

"A copy of this book has been provided by the publisher in exchange for an honest review"

Amy Barber says

As far as ideas go, I absolutely love this and let me start out by saying that it was executed really well. The concept is that you make one shortcut recipe and then you can use that to make 5 different dishes. The biggest surprise, at least to me, was that the dishes were very diverse. I'm a picky eater so many of the ingredients weren't to my liking but overall these recipes will appeal to a large audience. I love the meat sauce recipe (done in a slow cooker no less) that then leads to chili and sloppy joes; the brown rice for a chocolate rice pudding and stuffed cabbage rolls; a pork shoulder to baked Mac N Cheese egg rolls. Rachael Ray does the forward which I enjoyed and learned he's been on her show many times. I don't like the use of some processed foods like biscuits, cream of xyz soup and cake mixes but most of the recipes are made with whole, real food which I think everyone would enjoy. I also learned I need to check out garlic paste since it seems to be a favorite of his, going right on my grocery list! I received a copy in exchange for an honest review.

Kristie says

Thank you to NetGalley and the publisher for providing me with a pdf copy of this book prior to publishing in exchange for an honest review.

I really enjoyed this cookbook. It felt like a real life cookbook, instead of a "you should be eating like this" cookbook. It had real foods that you'd want to eat and serve your kids. Some of the recipes are healthier than others, but they looked quick, easy, and delicious, which works.

There are a lot of essentials for the pantry in the beginning of the book and some are a bit strange...kalamata olives, pickled jalepenos, potato chips... but, many are quick use and I prefer his list to the ones that have a bunch of different beans you need to soak, etc.

I love the set up! On one page it will say the main ingredient, then list 5 ways which it will be used. Then the listed recipes are detailed on the following pages. You only make the recipes you want to make, not all the recipes.

There were plenty of recipes in this book that I want to try. I haven't tried any yet, so I can't say how they will come out for certain, but they look really good and I have enough cooking experience that I can usually tell what will work for me and make some tweaks if needed.

My first to try list:

Garlic-basil biscuit bombs
Carrot, cranberry, and zucchini muffins
Lesley's biscuit chicken turnovers
Baked pork mac and cheese egg rolls
Rogue pot pie
12-layer super nachos
EZ baked tuna arancini
Tuna and egg demons
Sweet and salty chocolate bark

I look forward to trying out these recipes and seeing what else Ryan Scott comes out with. Great cookbook!
4.5★

Helga Nel says

Wow!! I really think a must have for busy working moms. Main ingredients most home pantries have.

Kris - My Novelesque Life says

ONE TO FIVE: ONE SHORTCUT RECIPE TRANSFORMED INTO FIVE EASY DISHES

Written by Ryan Scott

October 2016; 256 Pages

Oxmoor House

Genre: cooking, foodie, nonfiction

(I received an ARC from the NETGALLEY in exchange for an honest review.)

★★★★

"One to Five is cooking for real life: master one basic recipe and learn to spin it into five quick, affordable, and crowd-pleasing dishes. Discover how Ryan's killer marinade, a simple rotisserie chicken, or an easy

slow-cooker roast can turn into soul-satisfying meals like carnitas, stuffed egg rolls, sliders, a Vietnamese salad, and a hearty stew.

From taco night to breakfast as dinner, this book is all about flexibility as Ryan invites home cooks to think creatively about cooking while using supermarket staples. He offers ingenious strategies, tricks, and guidance on stocking the freezer and pantry so that great-tasting meals are always ready at the drop of a hat." (From Publisher)

I have not yet used any of these recipes but have been marking down many that I want to try soon! One of my favourite things about cooking is variety, and when you have to come up with meals, you also want it to be easy. I like how if you learn one recipe you are able to make it into five more. I love the images of the food, which makes you hungry just skimming through the book.

My Novelesque Life

Penmouse says

One to Five: One Shortcut Recipe Transformed Into Five Easy Dishes is my kind of cookbook as the author, and former line cook, Ryan Scott has written a cookbook that streamlines the cooking process. His recipes may use prepared ingredients to help cut down on time of the kitchen. As he writes his grandmother made the best biscuits and after many years of enjoying her tasty biscuits he discovered his grandmother used Bisquick. Enough said.

At the start of the cookbook the author details pantry ingredients to keep in the pantry to prepare streamlined recipes which I really liked. Thanks to his suggestions I am sure I will be speeding up my cook time in the kitchen and that's something I look forward to. I do enjoy cooking, but I enjoy visiting with family and friends more. Less time in the kitchen means more time with friends and family.

Some of the recipes you'll find in his cookbook include:

Ryan's Deviled Egg Salad Sandwiches

Garlic-Basil Biscuit Bombs

Broccoli-Cheddar Ranch Burgers

12-Layer Super Nachos

Kielbasa, Kale, and Brown Rice Soup

Decadent Caramelized Tuna Patty Melts

Fork-And-Knife Sloppy Joes

Rocky Road Fudge

Recommend.

Review written after downloading a galley from NetGalley.

Diane S ? says

I very seldom review cookbooks, I use them all the time, take new ones home from the library but this is only the second one I have decided to write about. I love the set up, he takes an item like mushrooms and then gives five recipes where that ingredient is the star. I made the marinated portabellas yesterday and they were great. He does use short cuts, some cream soups, ginger and garlic from a tube, which my grocery store didn't carry, but an easy to overcome deficit. Also made the tuna pasta salad which was also very good, such a wonderful blend of flavors. There are still a few more I want to try, well actually many more but this will probably be do back by that time so I put this on my Christmas wish list. Oh yes and the pictures, I just despise cookbooks without pictures, and here again most of the recipes come with delicious looking photographs.

Kerry says

Great idea to take one recipe and transform it into 5 easy dishes.

Tracey says

What a brilliant idea for a cookbook. Take one very basic thing – like your basic boiled egg – and learn how to do it well – and then learn how to use that basic thing as the foundation for five other recipes. The book is thoroughly illustrated, and the recipes are extremely useful. Highly recommended.

The usual disclaimer: I received this book via Netgalley for review.

Eve Recinella (Between The Bookends) says

This was a very cool little recipe book. Enjoyable to read and easy to follow. Filled with suggestions of items to keep in your freezer or pantry and with several ideas in ways to use them. There is also a section with essential kitchen tools and items to keep on hand (tinfoil, parchment paper etc.)

The concept was simple. On one page there would be a main ingredient (eggs, biscuit dough, veggies, meats, seafood etc) followed by five ways in which to use it. There is also a little "EXTRA CREDIT" bit at the end of each recipe with an idea or two on what to serve with the recipe. The recipes were simple to follow and the photos added a nice *yummy* touch.

Some recipes on my list to try..

FORK-AND-KNIFE SLOPPY JOES
CHEESE EGG ROLLS
SCOTT STREET TACOS (CARNITAS)
ELVIS PANCAKES
12-LAYER SUPER NACHOS
MANGO-SHRIMP LETTUCE CUPS
PUMPKIN CHURROS
HIDDEN SECRETS CANDY BAR BARS

Overall a great little cookbook to add to your cooking arsenal.

Sharon says

I was given the opportunity to read an electronic copy of One To Five: One Shortcut Recipe Transformed Into Five Easy Dishes via NetGalley and Oxmoor House. This is my honest opinion of the book.

Chef and author Ryan Scott starts right out with a list of staples: what to stock in your pantry, fridge, and freezer for success. With little tidbits of advice for each ingredient, the author immediately engages with the reader. According to the author "The key is to keep your freezer and pantry stocked with basics that you can combine with fresh ingredients and spices so you can whip up an elevated meal at the drop of a hat."

This cookbook allows the reader to take one simple ingredient and quickly prepare it to be used in five different dishes. With brightly colored photographs and well laid out pages, One To Five allows the reader the ability to visualize how some of the dishes will appear when finished. As this cookbook contains shortcuts for ease at mealtime, some recipe staples are prepackaged, processed items, such as canned biscuit dough for the San Francisco Giants Pizza Balls.

There are many recipes using fresh staple items such as broccoli, cauliflower, and carrots, with delicious offerings like Broccoli-Cheddar Ranch Burgers, Sweet 'N' Hot Pickled Cauliflower, and Carrot, Cranberry, and Zucchini Muffins. The personal details are what sets certain recipes apart, like Mama Pat's Meat Sauce. Although the staple ingredient itself is time consuming to make, the meat sauce is used in some of my favorite recipes in the book. I would definitely recommend One To Five for any home cook looking to turn out great meals, but save time in the kitchen.
