



100 Recipes Everyone Should Know How to Make: The Relevant (And Surprising) Essential Recipes for the 21st Century Cook

America's Test Kitchen (Editor)

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A provocative, handpicked collection of relevant (and surprising) essential recipes for today's cook

We have countless recipes at our disposal today, yet 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.

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From Reader Review 100 Recipes Everyone Should Know How to Make: The Relevant (And Surprising) Essential Recipes for the 21st Century Cook for online ebook

Donna says

A great cook book....there's always something I can learn from America's Test Kitchen!

Erin says

Things I have tried that blew my mind:

Pork Tinga: This cookbook is worth the cost for this recipe alone. This tinga is amazing. It takes a while, but its ABSOLUTELY WORTH IT.

Omelet: This is the fluffiest egg souffle like omlette. Its egg-cellent.

Potstickers: It makes a TON but these are just as good as any that I've had in a restaurant

Indonesian Fried Rice: Holy cow. I feel like a real chef making this one, it has excellent complex flavors

Things that I tried that were good and I'd make again:

Scrambled Eggs: I had been making mine all wrong for years, this taught me the right method

Pub Burgers: A lot of work, but they came out great

Jalapeno corn bread with honey butter: Also came out great

Grilled Steak: The reverse sear takes a while but it makes getting an even medium rare much easier

Mexican Corn: I can make my own Elote!

Thai Basil Chicken: Just as good as any standard thai take out spot

Chicken Souvlaki: The flavors are quite nice, the tzakiki (sp) is a little tricky

Potato salad: Even as someone that isn't a big fan of potato salad (I made this for a party) this is good and not too hard to make

Things I'd skip:

Stirfried Beef and Broccoli: This was was a little bland for me

Chocolate Chip Cookies: Not much better than the recipe on the back of the chips bag so not worth the time

Tortilla Soup: Too bland, needs more in the soup

Lorraine says

Number 1 is scrambled eggs and number 14 is grilled cheese. 100 Recipes by America's Test Kitchen starts with a very basic recipe. "A great cook starts with the best recipes." This book continues with more basic recipes such as grilled cheese and pot roast. The beginning set of recipes are American called The Absolute Essentials, and these recipes are accompanied with detailed directions and explanations providing the homecook with information that the end result will be excellent scrambled eggs, grilled cheese, pot roast, or pancakes and even chocolate chip cookies. The second set of recipes is named The Surprising Essentials: Innovative Recipes You Didn't Know You Needed which include recipes such as Pasta with Fresh Tomatoes and Rustic Bread. The final set of recipes, The Global Essentials: Exciting Recipes That Bring The World to

Your Kitchen, includes Tandoori Chicken and Chocolates Pots de Creme which I definitely want to try. This cookbook helps the homecook to comprehend and then deliver delicious food.

MK says

The best cooking book that offers not only easy to follow recipes but also tips and tricks of the trade that turn you from amateur to aspiring chef. Delicious, easy, and incredibly obsessive!

Denise says

I wish I would have had this cookbook when I was 20! Step-by-step instructions and illustrations for some great, essential recipes.

Brittany says

lots of good inspiration great breakdowns and explanations. The set up is a little weird with split pages of the recipe. 4.5 stars

Linda M. Berger says

Great cooking tips

Really a great read. Lots of good information with scientific facts to back up the recommended methods. A must read for the novice or experienced cook

Taylor Woods says

Everything from learning how to scramble eggs to surf and turf fanciness! I must own this one day!

Nancy says

Cookbooks.

Sherri says

This was such a great find. This would be a great resource to keep on the shelf. It may sound weird that you

need recipes for the essentials and basics. It simplifies recipes and you know from America's Test Kitchen they're good recipes that taste good. I like how it also included ethnic dishes and new dishes that have gained popularity in the home kitchen. Good photos.

Anna Kander says

Loved the food science and precise instructions.

Lindsay Merrill says

I'm a huge fan of America's Test Kitchen's cookbooks. I own a few of them, so I check others out from the library to see if owning a particular book would buy me anything that my current ones don't. Most of the recipes in this book are already included in the three books I own (the ATK TV show cookbook, the Mexican food cookbook, and the Crockpot Revolution #1 book). But, this book is still great. It teaches even more than the other books do, and has only 100 essential recipes; it would be a fantastic book for someone just learning to cook. An additional comment: the pictures are fantastic (much better and bigger than some of the pictures in the other ATK cookbooks). Someday I might buy this book for myself anyway even though I don't need it, but I will definitely keep it on the list of good wedding gifts to give people.

Beka says

The perfect starter cookbook with great pictures and clear directions that are pretty much guaranteed foolproof.

Kristin says

I didn't get a chance to try too many recipes before I had to return this to the library, but what I did try turned out very well. Well written instructions and a good variety of recipes in this.

Ashley says

A perfect book to cook your way through, whether novice or advanced. Simplifies (rather, perhaps, maximizes) techniques for the best quality dishes you'll make.

Recipes for classic dishes include basics such as scrambled eggs, tomato sauce, roasted broccoli, and chocolate chip cookies (not to mention countless meats). Sounds simplistic unless one remembers that time they had the best of one of these classic dishes- America's Test Kitchen expertly assesses tradition and evaluates the best methods for cooking. The result, then, is that (too often) elusive "best [insert dish]" you've ever had.

More innovative and global recipes- beyond the basics- keep this book relevant. There are recipes for quinoa, poached salmon, and cauliflower soup; Peruvian Roast Chicken, Thai Beef Salad, and Pho. There's even an Enchiladas Verde recipe here, which is something I've looked for repeatedly, without success, in my other classic cookbooks.

As I turned the pages hungrily, I dreamed up cooking classes and dinner parties and the most satisfied diners in my own home. Thus, this one is going on my wish list and will certainly be a standard gift for beginning cooks.
