At a certain point you have to ask yourself, do you really need another couple of hundred recipes all carefully clustered around a food concept, or do you want a more manageable number of recipes that all work--guaranteed? Welcome to Here in Americas Test Kitchen by the editors of Cooks Illustrated magazine. Not only can you rest assured that the results will taste as good as they look in the color photo, you get to learn along the way exactly why these recipes work so well. If you are a little confused about which salt or which pasta is going to bring you the pleasure you deserve, that informations in there, too, along with the inevitable concerns about kitchen tools. Ingredients, tools, technique, kitchen science, good humor, insatiable curiosity, bonhomie--this is the world of Here in Americas Test Kitchen. With Here in Americas Test Kitchen, a companion book to popular PBS TV series, the kind editors of Cooks Illustrated have placed the busy cook first and foremost in their concerns. Fine, the rustic bread is going to be a weekend project. But what about coming home after work knowing a few friends are going to fall by and being able to crank out award-winning nachos, Buffalo wings, fresh guacamole, and delicious sangria with complete confidence? Thats where this book starts. Along the way youll find the perfect fried rice and kung pao shrimp, or steak au poivre with a brandied cream sauce. Beef burgundy, Texas chili, barbecued salmon, pasta classics, American casseroles--these editors know what you want to put in your mouth. What they do best is showing the process they went through to get the exact result they were looking for. If you cook your way through this book, cover to cover, you will not only be a good cook, you will know exactly why that is so. And you can take that to the bank. --Schuyler Ingle
My Personal Review:
This is the one cookbook that has not gone on the shelf, but instead sits on the corner of the counter. So far I've made the beef burgundy, pan roasted chicken, smothered pork chops, lemon meringue pie, macaroni and cheese, nachos with salsa and guacamole, and more. I’ve done more in the past two weeks, but I do have a job to go to. These may not sound like extraordinary recipes - they're all in my Betty Crocker cookbook or Good Housekeeping cookbook - but this is the cookbook that tells you the how and why, what works and what doesn't work (based on their own testing, which is an interesting read in itself). One of the things I like most is that they make an honest effort and usually succeed at restricting themselves to ingredients found in nearly every supermarket. Serving sizes are extremely generous. I ate nachos for four days --- luckily, they were delicious. I do wish they would include nutritional analyses. These recipes are all about taste and optimal preparation to ensure the best results; nothing particularly low cal or low carb and certainly not low fat here; and it doesn’t purport to be a diet cookbook. That’s okay, but it would still be nice to have the numbers. And it would be nice if they would test a few ways of cutting calories and/or carbs and/or fat while developing the best recipe. As a novice, I also got tripped up in the pan roasted chicken because the recipe didn't give me even a clue as to how long the pieces would be in the oven; I guessed about 30 minutes but turned out to be 50 minutes to get to temperature, which threw off the timing on the side dishes...minor, novice issue. Finally, I also subscribe to Cooks Illustrated published by the same people. In the Nov/Dec issue was an incredible recipe for pumpkin cheesecake (beg, borrow or steal it from someone). Their technique explanation ranted about the wonders of cooking a cheesecake in a waterbath. Indeed it made a great difference. But in this cookbook, there’s a recipe for a New York Style Cheesecake with no mention of a waterbath. I'm not a pro, so maybe the different techniques deliver two distinct textures, but it was curious why both ways are not discussed in the cookbook since they touted it in the magazine (or vice versa). I've bought a couple pieces of their recommended equipment and believe they've been right on target there too. It's an impressive book that has persuaded me to buy both the Italian Classics Cookbook and the cookbook for the 2002 television series. Looking forward to receiving those soon.

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Here In Americas Test Kitchen: All New Recipes, Quick Tips, Equipment Ratings, Food Tastings, and Science Experiments from the Hit Public Television Show - 5 Star Customer Reviews and Lowest Price!