Few people would dispute the old Florentine proverb Even a bedroom slipper tastes good when its fried, but many try to stay away from deep-fried foods because of the at foods absorb during cooking.

When the technique has been mastered, however, deep-fried foods can -- and should -- be crisp, light, and delectably nongreasy. As fryers gain popularity, its even easier to deep-fry at home, and now Phyllis Kohn shows you how to achieve flawless frying feats every time.

The Best Fryer Cookbook Ever delves into the hows and whys of deep-frying: the best (and potentially healthiest) oils to use, correct temperatures and frying times (shorter cooking ensures less greasiness), technical tips for using your deep fryer, and safety guidelines.

Your kids wont eat vegetables? Try French-Fried Sweet Potato Sticks and Fried Okra. Think doughnuts only come from a store? An entire chapter is devoted to making perfect versions of these beloved goodies at home, from old-Fashioned Cake Doughnuts to Beignets, jelly Doughnuts, and Orange Crullers. All the classics are here, including such popular favorites as Buffalo Wings, Chicken-Fried Steak, Hush Puppies, and Popcorn Shrimp. From unusual fried breads, such as sweet Churros and indian Pappadums, to fried desserts, such as Mexican Buenuelos with Anise Sugar and Chinese Candied Apples, Kohn brings the world of deep frying into your kitchen.

My Personal Review:
This is a fantastic book for anyone owning a deep fryer. Great recipes that are for every day use not just those fancy gourmet type foods that real people do not use. If you can only get one deep fryer cookbook this would be a great choice.
For More 5 Star Customer Reviews and Lowest Price:
The Best Fryer Cookbook Ever by Phyllis Kohn - 5 Star Customer Reviews and Lowest Price!