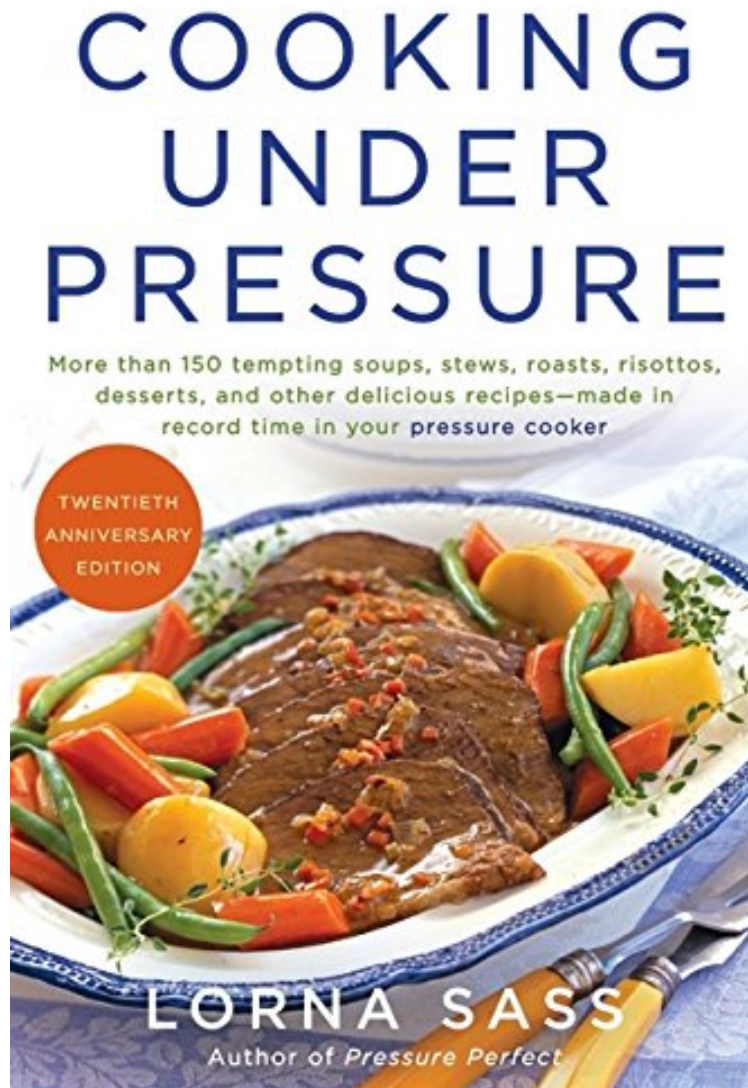


[Ebook pdf] Cooking Under Pressure (20th Anniversary Edition)

Cooking Under Pressure (20th Anniversary Edition)

Lorna J. Sass

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#181325 in Books Lorna J Sass 2009-11-03 2009-11-03 Original language: English PDF # 1 9.00 x .80 x 6.00l, .74 #File Name: 0061707872320 pages Cooking Under Pressure 20th Anniversary Edition | File size: 50.Mb

Lorna J. Sass : Cooking Under Pressure (20th Anniversary Edition) before purchasing it in order to gage whether or not it would be worth my time, and all praised Cooking Under Pressure (20th Anniversary Edition):

1 of 1 people found the following review helpful. still the Pressure Cooking bible By R. Garda classic that I found via a friend. I am new to pressure cooking so was happy to have this cookbook with the preface sections. Lorna gives general "science" and Rules of Thumb for various foods, and you'll find you can be successful adjusting recipes on

your first try. I bought the Kindle version for 99 cents - a great deal and a genius use of my iPad in the kitchen. 3 of 3 people found the following review helpful. Great resource! By eli The first thing I did when I got my pressure cooker (stove top, not electric) was read the instruction book that came with it. Then I set it aside and read this book. I never picked up the instruction book again. This is a great resource with everything you need from recipes to cooking charts. The instruction book tells you (predictably) not to cook beans or rice in the pressure cooker. I primarily use my cooker for beans following Lorna's recommendations. I've never had an issue and am very happy with this book! 8 of 8 people found the following review helpful. Helpful Information By Customer Purchased an electric pressure cooker - which I absolutely LOVE. Purchased this book to use as reference since I have cooked with standard pressure cookers before. Basically I have been using the book as a reference for things that I need times for and for some of the recipes.

The 20th Anniversary Edition of the classic cookbook from the leading authority on speed-cooking, *Cooking Under Pressure* by Lorna Sass offers a mouthwatering array of extraordinary dishes that can be prepared in minutes from classic ossobucco to chocolate cheesecake using a pressure cooker. A James Beard Award-winning cookbook author and food writer who has written for the *Washington Post*, *New York Times*, *Food Wine*, *Womans Day* and other publications, Lorna Sass shows you how to turn out meals in one-third the time of conventional methods without sacrificing moisture, flavor, aroma, or nutritional content. Newly updated and revised for contemporary tastes and more efficient machines, *Cooking Under Pressure* is the cookbook that inspired a whole generation of home cooks to dust off their pressure cookers.

From Publishers Weekly Just when we had come to accept the microwave oven as the ultimate cooking machine, food historian Sass (*Dinner with Tom Jones*) has rediscovered the pressure cooker, recently reincarnated in sleek new forms for the 1990s kitchen, "where cooking under pressure has already become a way of life." Sass has figured out how to prepare pea soup, applesauce and pearl barley in the pressure cooker without the threat of shrapnel in the kitchen. Her recipes are seductive, ranging from the homey and familiar (Brunswick stew, nine minutes) to the slightly more mod-erne (turnips with orange-mustard sauce, two minutes). Chapters on beans, rice and risotto, and grains are so enthusiastically instructional that some pressure-cooker converts may unwittingly create 12 dishes (all in less than 60 minutes) in their haste to taste Sass's creations. Vegetables are fully explored in their own chapter, and bread puddings and cheesecakes highlight the desserts section. Sass convincingly presents her case in an introductory "Pressure Cooker Primer," and offers helpful "cooking times at a glance" charts throughout. Initial sauteing times, though, are misleadingly omitted. Copyright 1989 Reed Business Information, Inc. From Library Journal It makes sense that the lowly pressure cooker has been rediscovered, for it is perfect for today's busy cooks. Sass's cookbook, the first one in years on the subject, is a valuable primer to this new/old kitchen tool. She tells how to get the best results from pressure cooking; provides guides to preparing all sorts of vegetables, beans, and grains; and includes a wide variety of recipes. Some are for hearty (but not heavy) soups and stews; others are for more glamorous dishes; all are full of flavor but generally uncomplicated. Strongly recommended. Better Homes Gardens and Homestyle Book Club alternates. Copyright 1989 Reed Business Information, Inc. Sass makes it clear that good food can not only be delicious, but instantaneous and healthful for eaters as well as the planet. Anyone who doesn't own a pressure cooker will want one right away. (Marion Nestle, professor of Nutrition, Food Studies, and Public Health at New York University and author of *What to Eat*) In her classic book, Lorna Sass dazzles us with her time- and energy-saving techniques and fabulous recipes, from soup to risotto, brisket to cheesecake. Bravo! (Peter Berley, author of *Fresh Food Fast*) A SeriousEats.com best cookbook of 2010 (SeriousEats.com)