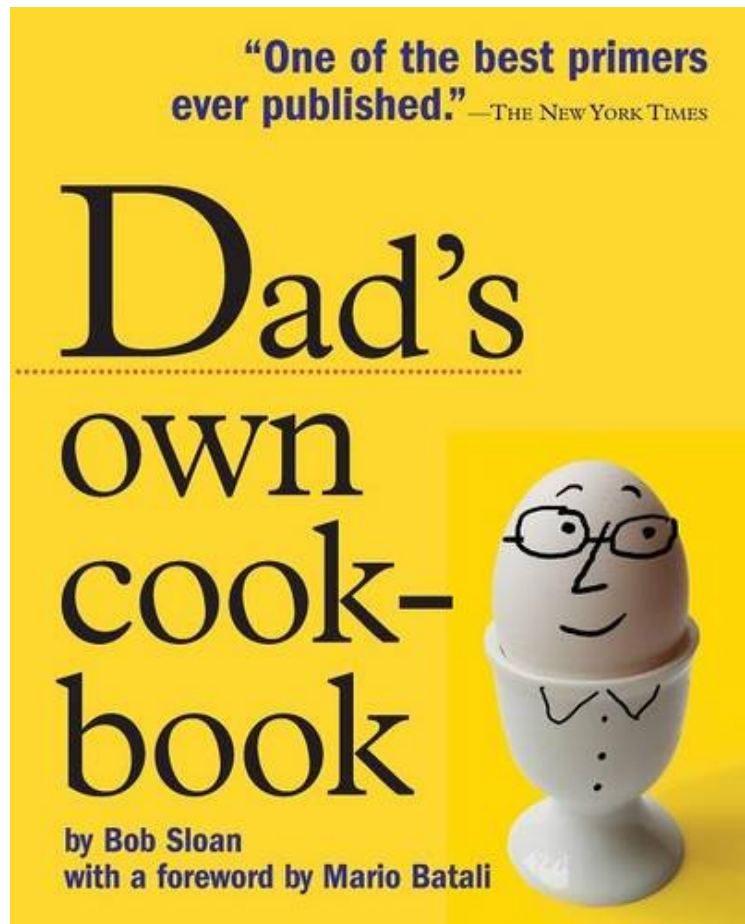


Dad's Own Cookbook

Bob Sloan

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Bob Sloan : Dad's Own Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised Dad's Own Cookbook:

0 of 0 people found the following review helpful. Gift from my chef Sister when I got my first apartment in 1995!By christopher pasternakOver the years I had misplaced it, and here it is again!I had worked with my (fifteen year older) Sister and her Husband in kitchens since they adopted me when I was ten. So I did know my way around a kitchen. This book was as a gift from her when I got out of the Marine Corps in 1995 to celebrate in my very first apartment ever, half way across the country. This made my tiny little galley kitchen into my favourite room of that tiny little one bedroom place!It covers a little bit of everything, and although the family had sent me on my way with just about every basic pot, pan and accessory, this book will tell you what you never knew you were missing. From measurement charts, how long things will last frozen or refrigerated, how to store different foods and more, it sure was amazing to help save a few dollars alone right there being on a tight budget.The recipes are easy to read, well categorized and go over things such as types and cuts of meat, fish, etc. The author has updated some parts of the book, if anything I'd say

it's easier to navigate and use. So why buy it again, especially if it seems more of a primer? Because it's still relevant, the recipes are great and very easy to add your own flair to and is just so useful, even almost twenty years later. 0 of 0 people found the following review helpful. Instructive and worthwhile. By CJPI like this book as a basic guide, and I guess that's what it is intended to be. I haven't made many of the recipes from it, but the ones I have made have come out very good tasting and easy. It's a good go-to book for someone who doesn't have a lot of experience in the kitchen but needs a small "encyclopedia" to keep on hand for help with a lot of different recipes. It has sketches but doesn't really have color photos to help with inspiration to cook. I often refer to cookbooks for inspiration when I'm short on creative ideas for what to make, but this is still well worth the money, especially for someone who has little experience. 14 of 14 people found the following review helpful. All purpose toolkit for ensuring there's a real cooking kitchen at dad's house. By Kindle Customer I bought this book for my boyfriend and his young teen kids (well okay, really for me, because I collect cookbooks and was curious). Here is what is excellent about it: a TERRIFIC single page chart so the cooking-impaired can look in their fridge and freezer and tell what is "old and should be tossed immediately food," and easy to read recipes for basics that everyone universally likes to eat and can actually make, such as grilled cheese sandwiches, pancakes, etc. The only thing I wished for more of: photos of finished dishes, but I realize this would have increased the price of the book...and, who but cookbook collectors really need to view a finished grilled cheese sandwich anyway? More than worth the purchase if you're trying to class up a dad's kitchen in a gentle, good humored way.

It's time to become the new hero of the kitchen. Or at least put aside your fear of frying (not to mention sautéing, roasting, or tossing a salad). Dad's Own Cookbook shows how to do everything from handling a knife properly to juggling three dishes so that dinner comes together on schedule. Its lively charts, tips, and directions replace intimidation with pleasure and camaraderie, and its 150 great recipes will turn the most culinarily challenged dad into the family chef.

.com And now, for the kitchen impaired, a cookbook guaranteed to take you from zero to frittata in less than an hour. Dad's Own Cookbook offers culinary neophytes and novice cooks the chance to finally flex a little muscle in the kitchen. For singles who don't cook but are trying to impress a new date, this could be the dating guide of the century. Joy of Cooking, The New Basics, and Betty Crocker's New Cookbook are all excellent books, but if you think Cuisinart was a movement that followed the French impressionists, they just might be a bit over your head. Author Bob Sloan assumes nothing, and Dad's Own Cookbook covers it all, start to finish. From buying the ingredients to cooking and serving, Sloan offers concise, no-nonsense instruction that strips away intimidation and sends confidence levels soaring. The highlight of this extraordinary cookbook is the recipes. While Sloan assumes you might be inexperienced in the kitchen, he never assumes that you are inexperienced at the table. The recipes are admirable, including such delicacies as Chicken Tortellini with Prosciutto and Tomato Cream Sauce, Baked Salmon with Herb Crust, and Strawberry Mousse. Best of all, Dad's Own Cookbook provides you with the tools you need to put them on the table. Sloan starts with shopping tips, such as how to read product labels and select fresh produce. (Quick quiz for the experienced cooks out there: how do you tell if an egg is fresh?) He moves on to how to pick knives and pans, and how to measure (under the snappy title "Real Men Do Measure"), prepare, and serve. Along the way, Sloan offers solid advice on selecting a menu, what to prepare in advance, and how to time the cooking so everything comes out just right and at the same time. About the only thing Dad's Own Cookbook leaves out are excuses--when it comes to cooking, you simply won't need them any more. --Mark O. Howerton From Publishers Weekly Space may be the final frontier for some, but for others--men, maybe?--it could instead be the kitchen. Sloan has assembled a light-hearted, very practical book aimed at fathers (or anyone) who is kitchen-shy and cuisine-ignorant. The author points out--accurately--that many cookbooks assume a level of competence that some beginners just don't have. He takes his readers in hand and literally tells them how to boil water. Also, how to shop, select good kitchen ware, organize the pantry and get a meal on the table. After mastering these basics, Sloan gets us started with breakfast recipes and goes on to homemade pizza and fare for a child's birthday party. Along the way, the designated cook can assign tasks to the kids to familiarize them with cooking. For some who might think that Dad's Own involves microwaving a prepared meal and sprinkling on a little pepper, forget it. Sloan believes in cooking from scratch. At first glance, tossing off chicken breasts with prosciutto and mozzarella or organizing a cocktail party may seem impossible for a novice. And yet, Sloan's extremely well-organized recipes and preparation and cooking tips should have even take-out devotees thumbing the pages for new recipes to try. Illustrations not seen by PW. Copyright 1993 Reed Business Information, Inc. From Library Journal This book has a curiously dated feel to it; weren't cookbooks for the helpless male popular in the 1970s? Sloan, a New York City caterer, includes a lot of information about cooking basics, along with simple recipes, mostly designed with the kids in mind, though there are some more sophisticated attempts too. However, the tone of the book at times verges on that of a third-grade reader ("How Dad Likes to Cook Fish"), with a few sports analogies thrown in for good measure ("these are the Titleists of meatballs"). There are plenty of good basic cookbooks around, as well as more specialized titles like Michele Urvater's Monday to Friday Cookbook (LJ

9/15/91), for any busy cook with children to feed. Nevertheless, expect demand. Copyright 1993 Reed Business Information, Inc.