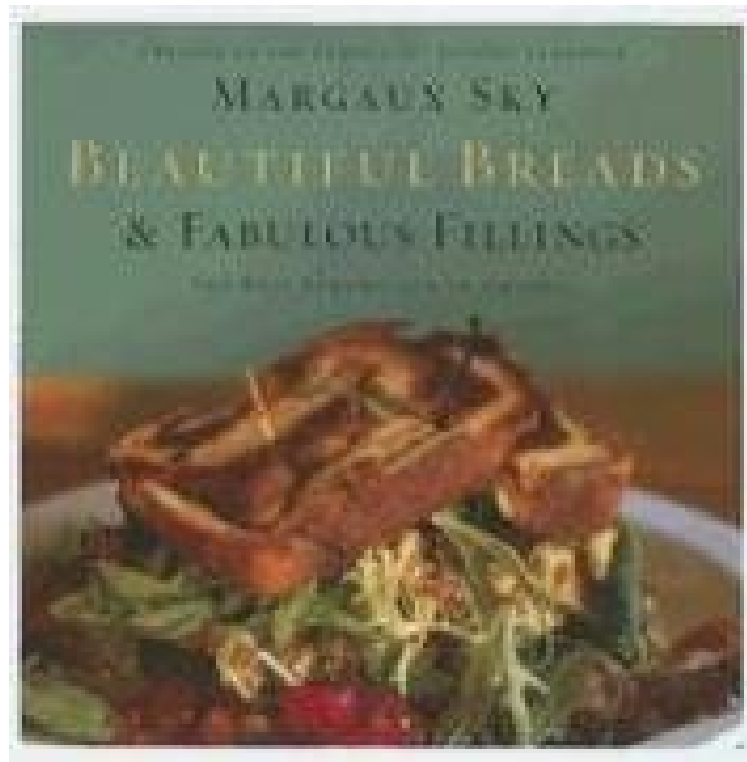


(Ebook free) Beautiful Breads and Fabulous Fillings: The Best Sandwiches in America

Beautiful Breads and Fabulous Fillings: The Best Sandwiches in America

Margaux Sky

**Download PDF | ePub | DOC | audiobook | ebooks*



[Download](#)

[Read Online](#)

#337265 in Books 2006-07-18Format: Bargain PricePDF # 1 .80 x 8.12 x 7.84l, #File Name: B000QRIHZM280 pages | File size: 25.Mb

Margaux Sky : Beautiful Breads and Fabulous Fillings: The Best Sandwiches in America before purchasing it in order to gage whether or not it would be worth my time, and all praised Beautiful Breads and Fabulous Fillings: The Best Sandwiches in America:

60 of 60 people found the following review helpful. Absolute worst cookbookBy TPCLHow bad is it? I wouldn't let my wife give it away -- I recycled it. How this thing was approved by any editor who could boil water is beyond me.I received it as a gift, looked through it, and never used any of the recipes. Here are a few of the reasons why...1. Unrealistic sizes. The first recipe, "Basic White Bread", sets the tone. It calls for 16 cups of flour and over half a gallon of liquid and says to mix by hand or in a stand mixer. That's four times the size of a standard home-based bread recipe and would be a staggering job to mix and knead by hand. The only stand mixer I know of that could handle that volume would be a commercial Hobart that stands on the floor. All the bread recipes are mammoth.She says that the dough for this 16-cup recipe will fit in four loaf pans. In my world, that's almost double the amount of dough that should go in a loaf pan.When she gets around to sandwiches, the size issues continue. Her "famous" O Special sandwich calls for a filling that includes, among other things: 4 cups of shredded chicken, 2 cups of curry sauce, 2 cups of carrots, 2 cups of greens, 2 cups of chopped tomatoes, and 1 cup of almonds. Plus the bread, of course. Serves 2. Good God -- 2 WHAT?!2. No common sense. One of the "famous" recipes she touts is her "Spicy White Pepper-

Jack Bread" which calls for 1-1/2 tablespoons of cayenne in addition to a lot of curry sauce. No one I know would think bread this hot was palatable.³ Ingredient obsession. Lawry's Lemon Pepper is used in a HUGE percentage of the recipes, sometimes twice (in the main recipe and in a referenced constituent). Does she get a commission on each jar sold? This is, hands down, the worst cookbook I have ever seen.⁰ of 0 people found the following review helpful. InspiringBy Maria K. ToddI have yet to try the recipes out, but it was an inspiration for different options. Now if I could get my husband to change his perspective on the definition of a "sandwich"... and his rules of "no sandwiches for dinner, please".¹⁴ of 14 people found the following review helpful. Good recipesBy Stuart L. ClaggettThis is a great little book with lots of tasty recipes. The two ton chocolate cake is incredible for any chocoholic. The breads are not too hard to make and have interesting to complex flavors. I think the instructions could be a little better for some and that is the reason for 4 stars. For example putting 16 cups of flour and 8 cups of milk in a stand mixer is only going to work if you have an industrial size mixer. Cut that in two and your Kitchen aid will knead it wonderfully. Also I suggest you cut the filling recipes in half until you bake a loaf or two and see if you like it.

Take your bread and sandwich-making to the next level. Margaux Sky, whose Art Cafeacute; and Bakery in San Luis Obispo has drawn major media attention for her wonderful fare, now shares the secrets of her success. Beginning with basic white, wheat, and sweet bread dough, Sky shows you how to make the best breads and sandwiches in America. Just browsing through the titles and the ingredients provides a feast for the senses, yet from her list of ingredients to directions for preparation, readers will think, "I can do this!" Her daring combinations produce these tempting dishes and more: Avocado and Melted Swiss on Salsa Bread Roasted Rumble Bumble with Roasted Red Pepper Sauce on Honey Nut Wheat Bread TBLT on Horseradish Parmesan Bread And the "O" Special-Curried Chicken on Spicy Pepper Jack Bread In Beautiful Breads and Fabulous Fillings, you'll find over 150 full-color photographs and over 140 recipes for these simply divine loaves, sandwiches, fillings, and accompaniments. Margaux's stunning combinations of flavors and textures will have your friends and family clamoring for more.

From Publishers WeeklyWhile Sky's first book is centered on the sandwich, it certainly goes beyond the humble expectations that might imply; dedicated to elevating the sandwich to an art form, Sky has filled her book with fun facts and nutritional advice along with tasty recipes for sandwich-centered meals that aren't necessarily fit for the novice cook. Sandwiches are built from the ground up-starting with appealing and unusual recipes for bread which might leave beginners frustrated.Sky doesn't waste time on the basics before presenting her unabashedly refined recipe for white bread-calling for half and half as well as powdered sugar-and a range of whole grain breads that cover wheat, rye and oat. Then she adds combinations of sauces and fillings. Sky divides her time between the adventuresome (Roasted Rumble Bumble with Roasted Red Pepper Sauce on Honey-Nut Wheat Bread) and the traditional (Reuben with Reuben Sauce on Herbed Rye Bread), with a number of intriguing combinations that split the difference (Red Deviled Egg Salad Sandwich on Spicy White Pepper-Jack Bread). Rounded out by sections on salads, soups and sides, and complemented by beautiful portraits of finished foods, this is a wonderful multi-purpose cookbook for those who like even their sandwiches prepared with thought and care-no Dagwoods need apply.Copyriht copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.About the AuthorMargaux Sky was called by Oprah Winfrey as "the best sandwich maker in America." Featured in several magazines including O, People, and InTouch, she has become a media darling and her Art Cafeacute; is more popular than ever.