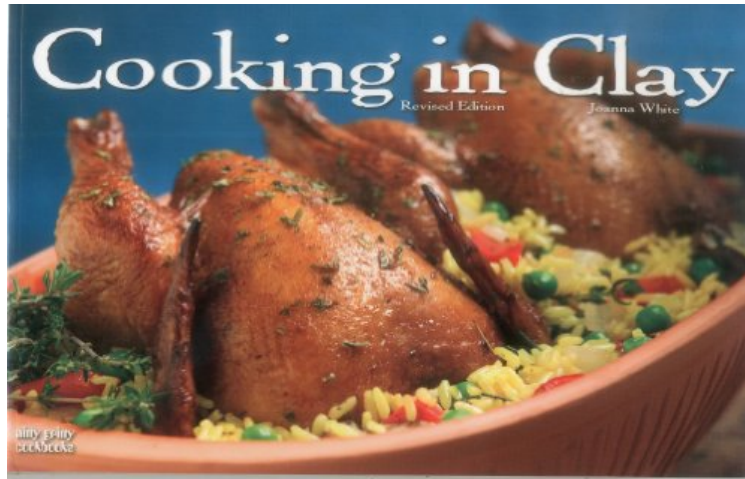


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Cooking In Clay (Nitty Gritty Cookbooks)

Joanna White

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#260899 in Books 2005-09-01Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 .42 x 5.92 x 7.70l, .0 #File Name: 1558673091160 pages | File size: 41.Mb

Joanna White : Cooking In Clay (Nitty Gritty Cookbooks) before purchasing it in order to gage whether or not it would be worth my time, and all praised Cooking In Clay (Nitty Gritty Cookbooks):

1 of 1 people found the following review helpful. Good Clay Pot Cookbook - but could be betterBy mourning doveI originally got my clay pots and cookbook as a way to do some "home cooking" without having a working stove or oven. I was told that with a clay pot I could cook meat in a microwave without it tasting strange or having a rubbery texture. This is true, and I love clay pot cooking, and have found many good recipes to try in this cookbook. Unfortunately, not one recipe I have found in "Cooking in Clay" has microwave instructions.I have used many of the recipes by using formulas from the web, and the outcome has not been bad, but it has been sort of "trial and error" (with many things I will do differently the next time to improve the result). It would have been so easy to just have added a quick note (Example:"If using the microwave, cook 5 minutes per lb of meat at full power and 15 per lb at 50% power"). This would have made it a far more versatile cookbook and been much more helpful for those of us currently "Kitchen impaired."10 of 10 people found the following review helpful. Perfect, for ME!By TrulyJanI recently was digging through a kitchen cabinet, one delegated to storage of old pots and pans (you know those you swear you will use again, but probably won't), when I noted way in the depths, my old clay cooker, none-the-worse, for wear. Who knew! I'd forgotten it was there. I hadn't used it in years and wondered why I had placed it in such exile. I suspected I had made something less than satisfactory, giving up on clay cooking. I decided to resurrect the vessel---to give it another chance.Since I wasn't sure if this clay roaster and I would get along, I opted for a reasonably priced cookbook to get started, settling on Joanna White's, 'Cooking in Clay.' I couldn't remember even the basics, like how long to soak the cooker, cleaning techniques, etc. So, basically, I was a novice, again.I couldn't be happier with White's instructions, and recipes. This is an excellent book for the beginner; but one you can clearly grow with. Every recipe I have tried has been succulent. Now I'm using it mostly for reference regarding amount of product for cooking time, and I'm creating my own recipes.I recently made a spicy chuck roast, with lots of garlic, green chilies, fresh tomatoes and onion, that resulted in the most flavorful, tender, stringy beef for tacos, I have ever had. And we do have some great Mexican restaurants in Texas, so I know good tacos. My hubby was so pleased he said he'd marry me all over again. It's definitely something I would have been intimidated to try, if not enjoying experimenting with White's

recipes and adapting them to my taste. I'll eventually add another clay cook book to my library, but will have a special fondness for White's book because it paved the way for me to get started again, with this wonderful cooking method. I'm thrilled to be reunited with my clay cooker. Every time I use it, I think of our sisters before us, and the vast history of clay cooking. There's something a little rustic and primitive about it---not unlike the same feeling our men have starting that charcoal fire. Both will take you back to your roots---in a good way. 8 of 8 people found the following review helpful. Waste of money
By Lisbeth Lockwood
Too much reliance on canned soups - basically useless. Would not recommend this cookbook to anyone. if you are cooking in a clay pot you expect to cook from 'scratch.'

This new edition of *Cooking in Clay* contains new entrees, side dishes, and soups to make in your clay cooker, with updated instructions and tips for getting the most from your cooker. The clay cooker is unusually versatile: It can serve as a vegetable steamer, soup kettle, stew pot, brick oven and roaster. This is because clay is a porous material which, when saturated with water and heated in an oven, provides slow evaporation of steam from its pores, creating a moist, enclosed environment for tender, healthy foods.

About the Author
Joanna White is a long-time, bestselling cookbook author who also lectures in cooking and nutrition. She combines a degree in biology with a prestigious Advanced Certificate from the Cordon Bleu School of Cooking. Joanna is the author of the bestselling titles, *Slow Cooking*, *Party Fare*, *The Dehydrator Cookbook*, *The Juicer Book*, *Recipes for the Pressure Cooker*, and many other cookbooks.