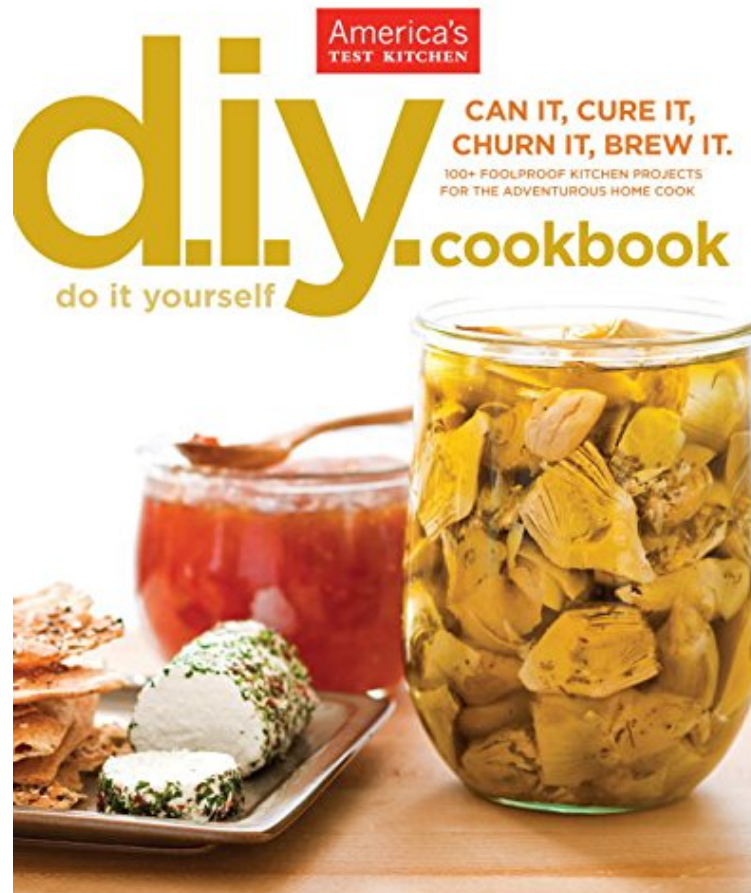


(Online library) Do-It-Yourself Cookbook: Can It, Cure It, Churn It, Brew It

Do-It-Yourself Cookbook: Can It, Cure It, Churn It, Brew It

From Brand: Boston Common Press

ePub | *DOC | audiobook | ebooks | Download PDF



[Download](#)

[Read Online](#)

#48760 in Books Boston Common Press 2012-10-12 2012-10-12 Original language: English PDF # 1 9.12 x 1.00 x 7.371, 2.10 #File Name: 193649308X368 pages | File size: 75.Mb

From Brand: Boston Common Press : Do-It-Yourself Cookbook: Can It, Cure It, Churn It, Brew It before purchasing it in order to gage whether or not it would be worth my time, and all praised Do-It-Yourself Cookbook: Can It, Cure It, Churn It, Brew It:

180 of 185 people found the following review helpful. Same format and in-depth descriptions that you have come to expect from ATKBy Nancy MacDonaldFirst, a word of warning - most of these recipes you can get free online at America's Test Kitchen The Feed (AmericasTestKitchenFeed [dot] com). I was unaware of that when I ordered the book, so I just paid for a book of recipes that I already had for free and was very disappointed. THIS WAS MY MISTAKE AND WILL NOT AFFECT MY RATING. With that said, it's a good book. If you are the type of person that prefers to have all of your recipes in a book instead of a digital copy, I recommend getting it. If you're a kitchen geek like I am and would love to learn how to make your own root beer and cured meats, the America's Test Kitchen DIY Cookbook provides a nice foundation. It is very basic and touches on a few different topics like pickled vegetables, jams and jellies, homemade nutella, and charcuterie. It had only a handful of recipes for each topic and

doesn't go into any great depth about each item. I think that it might be a good book to give you an idea what each preparation is like and help you decide if you would like to learn more about each topic. 8 of 8 people found the following review helpful. If you're interested in the details...By CustomerFor those of you who are concerned with what actually goes into some of those processed foods you buy, this allows you to...you guessed...do it yourself. The recipes run from pantry staples (such as, peanut butter, ketchup and mustard) to jams, pickles, cheese making, bacon, pancetta (oh yum), crackers, kettle chips, chocolate sandwich cookies (think OREO) and thin mints, and your own root beer, ginger beer and a host of other things. I've made my own prepared horseradish, mustard and ketchup. I have to be honest and say, it really is worth the time to make your own. The thing I like, I can control how much salt (minimal) and the flavors and not settle. It does not last as long, but then that's where all that processing and those preservatives we're trying to avoid come in. Anyway, I bought it on , and really do like it. You can probably find most of the recipes elsewhere on the Internet and for free, but I like the "science" and the extra information I get from America's Test Kitchen. Oh, FYI, if you like prepared horseradish..making your own will definitely open up your airways. "Pungent" is putting it mildly. I will say though, it was the BEST horseradish. My personal plan is to work my way through the book. Some of it I've done, but I always love their recipes. I'd highly recommend. 5 of 5 people found the following review helpful. Great treats from a trustworthy source! By Eileen I heard about this when NPR interviewed two of the contributing authors. I only caught the end of the program, but I was sold on the super-simple strawberry jam recipe they mentioned. I tried a sample of the book on my Kindle (which actually included a recipe or two, not like the usual "samples" that only include 2 pgs of a foreward) and decided to buy the paper edition. I've since made about 10 batches of jam (I'll never eat store-bought again, and it really is incredibly simple), just made the apple butter (had to hide it in the back of the fridge so I don't eat the whole jar at once), and have ordered supplies to make vanilla extract for Christmas gifts. And the book is covered in post-it bookmarks marking "need to try" recipes. Yes, a lot of the recipes could be easily found elsewhere on the internet for free, but I find that when cooking from Americas Test Kitchen recipes I can feel pretty confident that they'll turn out well. The color step-by-step photos are great, and recipes are grouped and organized well. There are recipes in here for things that I had no idea could be made at home; there are relatively easy recipes for a novice as well as involved and technical recipes for those looking for a challenge. I'm pretty sure that no matter what your skill level or taste or sense of culinary adventure you'll be able to find something in here that'll excite you. And because many of the recipes are for things that are usually expensive and hard-to-find gourmet items, there are lots of things that would make great handmade gifts for the holidays.

Why buy it when you can make it? From smoked bacon and dill pickles to your own home-brewed ale, trust the test kitchen experts to guide you through more than 100 foolproof kitchen projects. Pantry Staples For the freshest, best results, make your own ketchup, hot sauce, and vanilla extract. For the adventurous, there's sriracha, harissa, and wine vinegar. Jams and Jellies Preserve the seasons with orange marmalade, strawberry jam, and apple butter, while wine jelly and bacon jam are great year-round options. Pickled Favorites Get your pickle fix with classics like bread-and-butters and sour dills, plus test kitchen favorites like dilly beans, giardiniera, and kimchi. The Dairy Best Making fresh cheeses like ricotta and goat cheese, churning butter, preparing yogurt, and even making soy milk (for tofu) are simpler than you think. Charcuterie at home From artisanal pancetta, prosciutto, pâtés, and terrines to everyday favorites like bacon, chorizo, and beef jerky, our recipes have the carnivore covered. Snacks and Sweets Make store-bought favorites like rich buttery crackers, marshmallows, and graham crackers fresher and better. Or take the fancier route with lavash crackers, grissini, salted caramels, and chocolate-hazelnut spread. Beverages Stock your fridge with root beer, ginger beer, and cold-brew coffee. Stock your bar with sweet vermouth, cocktail bitters, and tonic water. Plus, our IPA beer recipe is ideal for first-time home brewers.