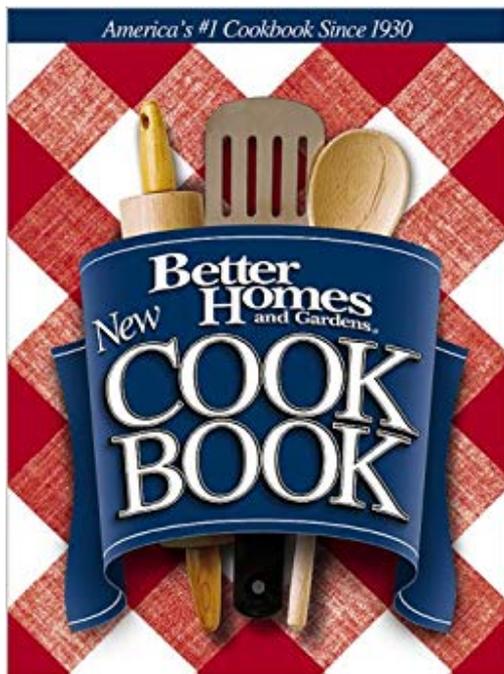


# New Cook Book (Better Homes & Gardens New Cookbooks) by Better Homes and Gardens



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**Author:** Better Homes and Gardens

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More than 900 new recipes, 1,200 in all, reflect current eating habits and lifestyles.

500 new photos, more than 700 in all, including 60 percent more of finished food than the last edition.

Dozens of new recipes offer ethnic flavors, fresh ingredients, or vegetarian appeal.

Many recipes feature make-ahead directions or quick-to-the-table meals.

New chapter provides recipes for crockery cookers.

Efficient, easy-to-read format, with recipes categorized into 21 chapters, each thoroughly indexed for easy reference.

Expanded chapter on cooking basics includes advice on food safety, menu planning, table setting, and make-ahead cooking, plus a thorough glossary on ingredients and techniques.

Appliance-friendly recipes help cooks save time and creatively use new kitchen tools.

Nutrition information with each recipe, plus diabetic exchanges.

Contemporary food photography attracts browsers and helps cooks discover new recipes to make.

Icons identify low-fat, no-fat, fast, and best-loved recipes.

Every recipe tested and perfected by the Better Homes and Gardens Test Kitchen.

Revised and updated cooking charts, ingredient photos, emergency substitutions, and equivalents.

Respected, reliable kitchen reference with hundreds of cooking terms, tips, and techniques.



## Reviews of the **New Cook Book (Better Homes & Gardens New Cookbooks)** by Better Homes and Gardens

### Valawye

Being a Better Homes and Gardens Cookbook I was so excited to receive this and start COOKING with my grandchildren! I read the reviews and thought this one was going to be perfect. So, I have a mixed review on this. While the cookbook itself is done quite nicely, meaning it is vibrant and appealing and the recipes are easy to read and fun there is not really any cooking going on in it. The recipes are simply smoothies, or wraps, or things similar in nature. It is more of already made items that you assemble. My grandchildren, ages 5 and 8, were disappointed and said they "already knew how to grab a tortilla and put things in it," and that it wasn't cooking. If it had the "quick view" enabled on it or customer reviews would have posted images and I was able to see some of the pages and recipes, I would not have purchased this. I purchased this going by the reviews alone. My grandkids help out in the kitchen quite frequently and are familiar with cooking. I wanted something to help the younger ones learn how to measure ingredients, make things from scratch, and get comfortable with kitchen safety and lingo. This is def not the book for that. If you are looking for a cookbook that is easy to follow, extremely basic and is more of a pre-made 'assembly' for recipes (i.e. open a can of biscuits and put jelly on it), then this is the book for you. If you are wanting something to challenge your budding chefs, and/or educate them in the kitchen I recommend looking elsewhere, perhaps, the Williams-Sonoma The Kid's Cookbook: A great book for kids who love to cook (Williams-Sonoma Lifestyles) by Abigail J. Dodge,

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### **Siatanni**

I have had an older edition of this cookbook for over 15 years, and it never disappoints. I own other general cookbooks, Betty Crocker and Joy of Cooking, but I have found the recipes in this book to be the best. One feature of the new edition is something in every section called "Make it Mine" where the book gives a standard recipe that can have many variations and then gives you options to "make it yours". An example is the recipe for burgers in the meat section which gives examples of different seasonings you can use to make your burgers different. In the cookies section the Make it Mine section talks about different fats you can use. Each section has handy tips like how to purchase a cookie sheet and which types work best for the best turnout. I love the spiral-bound format since it lays flat on the counter. You can also add or remove pages. There is a new section called Holiday Favorites with lots of yummy-looking recipes like Red Velvet Cake, Dulce de Leche-Hazelnut Pumpkin Pie, and Homemade Checkerboard Rolls. I think a lot of these recipes may have been in the older edition, but they were not sectioned off by themselves. It basically gives every recipe you'd ever need to prepare a traditional holiday meal, complete with dessert. The nutrition information, which was also included in my older version, is always helpful.

Overall this book is a fantastic guide, and I recommend it to experienced cooks and beginners alike.  
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My 7 year old son is into cooking and this was our 4th children's cook book we have bought and by far THE BEST! It is unisex for both boys and girls. It explains the basics so well that I wish I had started with this cook book. The start of the book has information on cooking terms and meanings, kitchen safety, pictinary of tools, measuring, recipe reading and healthy cooking. Recipes are child oriented like "Football Meatloaf" and "Crazy Pet Muffins." The pages are bright and colorful. It is a MUST buy for a budding chef!

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I love the cartoons and kidfriendly recipes, but the ridiculous stress on fat-free everything is sad to see. Fat doesn't make you fat, people. It's actually a necessary building block for every cell in our bodies. In order to make a product fatfree, chemical additives take the fat's place. Not a positive nutritional step for growing bodies. I wouldn't have bought the book, had I known this.

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### **Hasirri**

My old 1980's edition was getting very threadbare, pages coming loose, so ordered this new one. It does have a LOT more recipe's. Problem I have is that at least 6 of my mainstay recipe's have been changed, several others are not even in this book. Like waffles using beaten egg whites, baking powder biscuits without buttermilk. Printing is much smaller than my old book, so much more concentration is necessary with my 77+ year old eyes. Every recipe I tried in the old book worked as written. Comparing the old recipe's to the new ones, they have changes in the amounts of ingredients, probably not to much difference in results, but when on gets good results, why change to something different. I would guess I will feel better as I continue using it...just wish they had kept my recipe's in the new book. The old one was my cooks bible...we'll see about the new one. One other complaint...it appears that the paper the recipe's are on is a much lighter weight paper, and I'll bet they tear out very easily...but they had to go to thinner paper to get that many pages inside the covers.

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