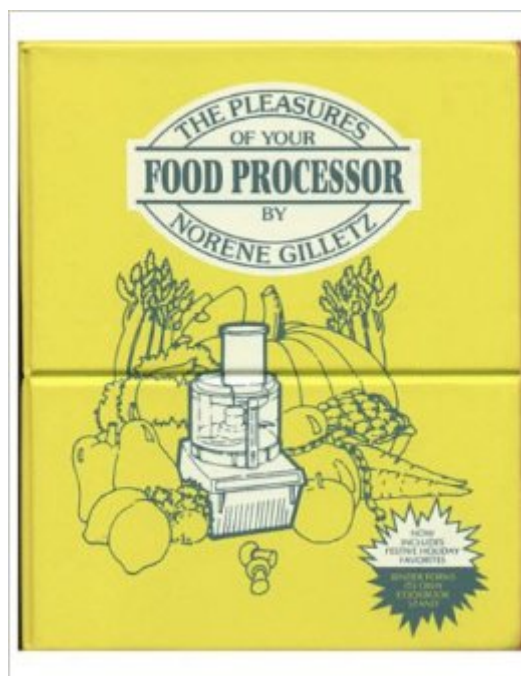


The book was found

Pleasures Of Your Food Processor



Synopsis

"The Processor Bible" contains over 700 delicious recipes, jam-packed with tips. It's an extra pair of hands, the fastest cook's helper you can find. Produce one-dish meals - from processor to wok to dinner in minutes. Adapt your favorite recipes for processor speed-ups. Knead yeast doughs in less than a minute, adapt cake, cookie and pastry recipes to processor methods. Special holiday section. You'll love Phony Minestrone, Heavenly Chicken, Super Roast Brisket, Make & Bake Pizza, Chalah, Terrific Trifle.

Book Information

Ring-bound: 363 pages

Publisher: Gourmania Inc; Ringbound edition (March 1, 1994)

Language: English

ISBN-10: 0969797206

ISBN-13: 978-0969797203

Product Dimensions: 1.8 x 8 x 9.8 inches

Shipping Weight: 2.4 pounds

Average Customer Review: 5.0 out of 5 stars [See all reviews](#) (6 customer reviews)

Best Sellers Rank: #4,778,803 in Books (See Top 100 in Books) #75 in [Books > Cookbooks, Food & Wine > Kitchen Appliances > Food Processors](#) #730 in [Books > Cookbooks, Food & Wine > Special Diet > Kosher](#) #30358 in [Books > Cookbooks, Food & Wine > Regional & International](#)

Customer Reviews

Out of a collection of more than 400 cookbooks, Pleasures of Your Processor is my absolute #1 favorite. Flick through this book that always rests on my kitchen counter and you will easily be able to pick out some of my favorite recipes by the condition of the pages - well worn and splattered. Norene's recipes are well-written, easy to follow and always work. Just a few of our family favorites are Super Roast Brisket, Potato Kugel Meat Loaf, Carrot Latkas, Easy Cottage Cheese Pie, Pecan Jam Squares, and the all-time family favorite Blueberry Crumble Cake. Pleasures of Your Processor will make you feel as if you have your very own Jewish mother in the kitchen with you (whether or not you are Jewish) sharing all her secrets of a good cook and helping you put a delicious meal on the table. The hints, tips and techniques alone are worth the price of the book. One of things I like best about the book, is that Norene's recipe instructions always includes a "Yield" amount and lets you know if the recipes may be successfully frozen. Do order this book. Your family and friends will

thank you. One warning, be prepared and start practicing how to graciously accept compliments - you will be receiving lots of them when you prepare Norene's recipes.

This is an excellent cookbook regardless of your ethnic background! I have gathered many cookbooks over the years and this is one of the best I've purchased. If you don't own a food processor, go out and buy one and then buy this book! I just recently purchased this book based on others reviews here, and as far as I'm concerned ALL cookbooks should be published this way (plastic coated, folds to make it's own stand, three ring bound with tabbed indexes, and two plastic "spatter shields" for the pages you are opened to). I have only made three things so far from this book: Best Coffee Cake, Chili, and Orange Corn Bread. My family and friends gave me kudos on all three. I even have adapted some of my friends older recipes to prepare them in the food processor. Just find something similar in the book, and use the techniques and order of preparation described. I can't wait to try out some of the over 697 recipes that remain. Thank you Norene, and I hope you took out a patent on that book style!

This was a replacement of one of my most cherished Food Processor cookbooks. I was thrilled to find one used. The condition was good enough for what I paid and for my purposes. It is my MOST favorite cookbooks. IF, I find my original , I will pass this to my Grand-daughter it is easy to follow and has a lot of basic cooking recipes. Potato pancakes (Latkes) are to die for. I was thrilled to find it here.

I have had this cookbook a long time, and it is my go-to cookbook for everything. I have made so many things from this book, and each one is as good or better than the last. The Heavenly Chicken, Favorite Tuna Casserole, Scalloped Potatoes are my most requested foods people want me to bring. The Matzah Ball recipe and briskets recipes also are wonderful. Truly a worthy investment.

I have used the pleasures of your food processor since I married 15 years ago. IT has been my best friend in the kitchen, always providing me with new and different cooking ideas, along with teaching me about the processor. I wouldn't be without it!. I am now buying it for my cousin who bought for the first time a processor(at age 50) and has no idea what to do with it! I have bought thru the years 2 books for myself as they seem to wear out and become illegible. Our favorites are, banana chocolate chip drops(kids go wild over these), easy broccoli cheese pie, scalloped potatoes(friday nite just wouldn't be the same without these) and so many more. A MUST FOR EVERY KITCHEN!

Enjoy. P.S. You don't have to be Jewish to use and love this!

I took Norene's Food Processing course in Montreal many years ago and have used her tips and techniques ever since. This cookbook is absolutely a favorite in my household. Her Second Helpings book is actually what I consider a 'classic'. It was handed down to me by my mother and I couldn't live without it (torn pages and all)!

[Download to continue reading...](#)

Food Processor Greats: Delicious Food Processor Recipes, The Top 100 Food Processor Recipes
The Pleasures of Your Food Processor Pleasures of your Food Processor Pleasures of Your
Processor The Food Service Professional Guide to Controlling Restaurant & Food Service Food
Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To) The
Brewmaster's Table: Discovering the Pleasures of Real Beer with Real Food The Food Service
Professional Guide to Controlling Restaurant & Food Service Operating Costs (The Food Service
Professional Guide to, 5) (The Food Service Professionals Guide To) The Best Bread Ever: Great
Homemade Bread Using your Food Processor Bread In Half The Time: Use Your Microwave and
Food Processor to Make Real Yeast Bread in 90 Minutes Easy Breadmaking for Special Diets: Use
Your Bread Machine, Food Processor, Mixer, or Tortilla Maker to Make the Bread YOU Need
Quickly and Easily Dessert In Half The Time Use Your Food Processor: & Microwave to Make Great
Desserts in Less Time Than It Takes to Buy a Pint of Ice Cream Making the Most of Your Food
Processor: How to Produce Soups, Spreads, Purees, Cakes, Pastries and All Kinds of Savoury
Treats. The New Food Processor Bible: 30th Anniversary Edition (Bible (Whitecap)) The Food
Processor Family Cookbook: 120 Recipes for Fast Meals Made From Scratch Food Processor
Cookbook: Discover The Time-saving Benefits Of This Invaluable Kitchen Aid 650 Best Food
Processor Recipes 125 Best Food Processor Recipes Recipes for the Cuisinart: Food Processor
The Mini Food Processor Cookbook Cooking Healthy with a Food Processor: A Healthy Exchanges
Cookbook (Healthy Exchanges Cookbooks)

[Dmca](#)