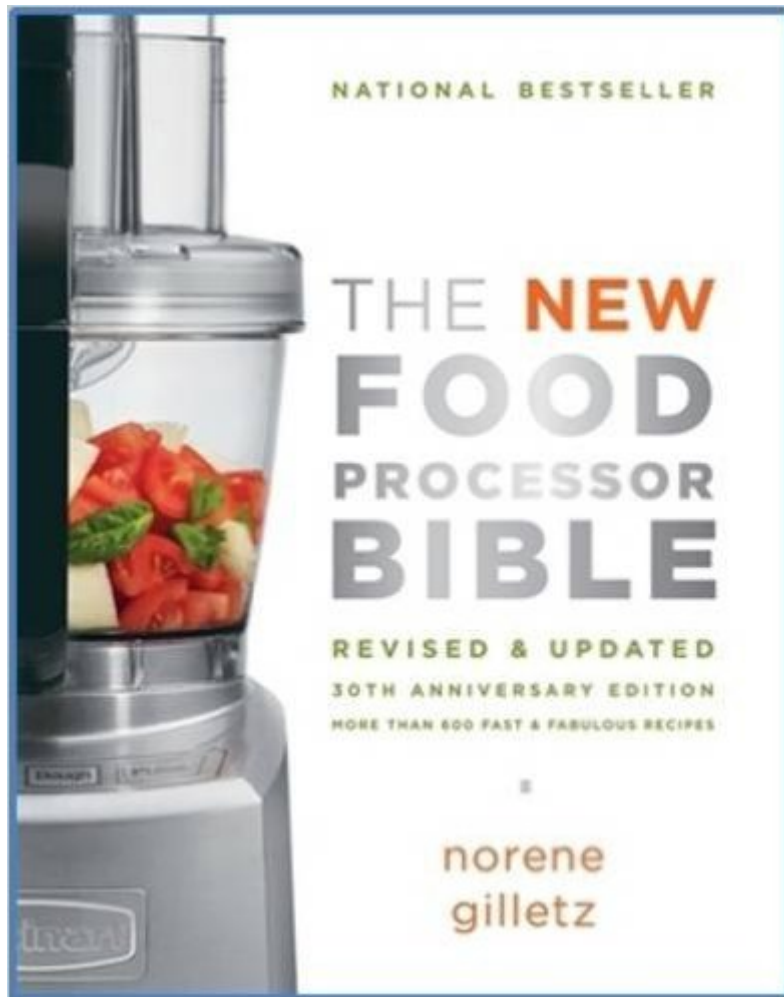


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The New Food Processor Bible: 30th Anniversary Edition (Bible (Whitecap))



Synopsis

A comprehensive guide to everything you have ever wanted to make with a food processor and more! This book will amaze you! : So you received a food processor as a gift and you don't know what to do with it? Or maybe it's hiding in the pantry collecting dust? Surprisingly, the food processor is probably the best tool you can have to help you around the kitchen. It can speed up almost any dish you are preparing and create a healthy meal. Afraid of pie crust? The Food Processor Bible will have you ready to roll the perfect dough in less than 5 minutes. A culinary bible, this cookbook promises to become dog-eared and food-stained within months. The recipes feature readily available ingredients, simple enough for the beginner and sophisticated enough for the well-seasoned cook. Packed with practical tips, a Daily Food Use Guide and over 500 recipes, it is the essential cookbook to have with your food processor.

Book Information

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Customer Reviews

I love this book. I love just reading it. It inspires me to use my food processor. Not only are there excellent tips, but terrific recipes I would use daily. When purchasing this book, I wasn't sure if it would be a flop and I was pleasantly surprised. One reviewer referred to the quantity of Jewish recipes. First, I didn't feel this was true and second, our family all kinds of foods: Mexican, Greek, Italian, Spanish, Russian AND Jewish. I am sure they are referring to the passover section at the end. But a lot of these recipes look very good, I would give them a try. The majority of the recipes (and there are many) are cookies, cheesecake, biscuits, marinades, appetizers, dressings, soups,

etc. All from various backgrounds, that I would serve to my family DAILY. A lot of common ingredients are used and some not-so-common (but not out this world either). I was more than happy this book and would recommend it to anyone with a food processor. August 2007 Update: I still use this book all the time and from its dog-eared pages and coffee stains you can see it's a favorite on my kitchen counter. One of our favorites is the egg salad recipe. I love using my food processor and I feel it was a good investment. There are so many great recipes in here that have enabled me to learn to use my food processors in so many ways and adapt old favorites of my own. A family favorite I have adapted to food processor friendly is: Chicken Enchiladas - I chop the chicken and onions for the filling and the without even needing to rinse the bowl I process the creamy sauce which is sour cream and cream of chicken soup. This is a great recipe. You can look it up at the Campbell's soup site:) Update January 2009: Over the past several months we remodeled our home and included my 'dream kitchen' into the project. I had to pack everything from the main level of our house into boxes and move it all into the garage. During this 'move', sadly, my copy of this book was lost. I have searched and searched but have not run across it yet. This book was a staple in my kitchen and miss it terribly. Today I am ordering another copy. Again, I say, "Money well spent!" Update: June 2009 Again my favorite cookbook didn't let me down. I was looking for a Pizza recipe to make with the kids and this cookbook had it all starting with the recipe for the crust! We were so pleased, and it turned out fabulous!

Owning a new cookbook by Norene Gillett is as exciting to me, as a new computer is for my husband. I've known about the Processor Bible for several months and I was anxious to see how it was different from Norene's other books. While it is not in binder form, it stayed open when I started to read it. You don't need a magnifying glass to read the recipes. The printing is clear and well spaced. The ingredient list is printed in a different colour than the instruction part of the recipe. That's a good thing. This way you can see if you have the ingredients before you get started. To the left of the recipe, you will see how much it makes. Is it enough to feed all of us or should I double it? Yes, it says I can freeze it. Good thing. I have time today to make it and I will freeze it until I need it next week. The best part of the book, you guessed it, is the recipes. I've made about a dozen of them and I got rave reviews from my critics. Norene makes me look good in the kitchen. If you want to feel the same way, add the Processor Bible to your cookbook library.

Nearly every kitchen today has a food processor (or should), but most people do not even begin to use this versatile and invaluable kitchen tool to its full potential. Norene Gillett is about to change all

that. Her new book, an encyclopedic reference on the food processor -- including over 500 recipes, will teach your old food processor how to do an impressive array of new tricks. This book provides an indispensable guide to the modern kitchen. No longer will it take hours of tedious prep time to create fabulous dishes. In addition to the time saved with your food processor, Norene always includes and tips and notes with each recipe, letting the reader know what recipes or steps can be done ahead of time and what can be frozen and reheated later. She also covers food safety information, microwave cooking options, dairy-free options, and health conscious and vegetarian options to many recipes. There are even 130 recipes suitable for Passover (Norene is the leading author of Kosher cookbooks in Canada). Recipe categories include: appetizers; soups, sauce and marinades; fish and dairy dishes; meat and poultry; vegetable and side dishes; super salads and dressings; yeast doughs, quick breads and muffins; cakes and frostings; desserts and tortes; chocolates, cookies and squares; pies and pastries; Passover recipes.

I'm not exactly sorry I bought this book. Some of the recipes are interesting and as someone new to food processors I've found helpful hints and information. But...first of all, I didn't realize this is a kosher cook book. So there are no recipes which use meat with dairy, no pork, no shellfish. That's OK because I have plenty of other cookbooks but it is seriously limiting. I noticed one of the recipes she calls for rice, but doesn't say if it's raw rice or cooked rice, and that's just from a quick glance through the recipes. Apparently this book is a new adaptation of an older cookbook written by the author. So she says that she adapted the recipes to be more nutritious and less fattening, but there is zero nutritional information! The parts where she explains how to use the processor are useful but I would expect a "bible" to be more complete. I learned more from the booklet which came with the processor, honestly. I don't think there's anything out there specific to food processors which is better, or I would have purchased something else. But I have to say I'm a little disappointed and think the book could be made much better with a few pictures, a little heavier on the processor "how-to" lessons and at least a calorie/fat/carb/protein count with the recipes.

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