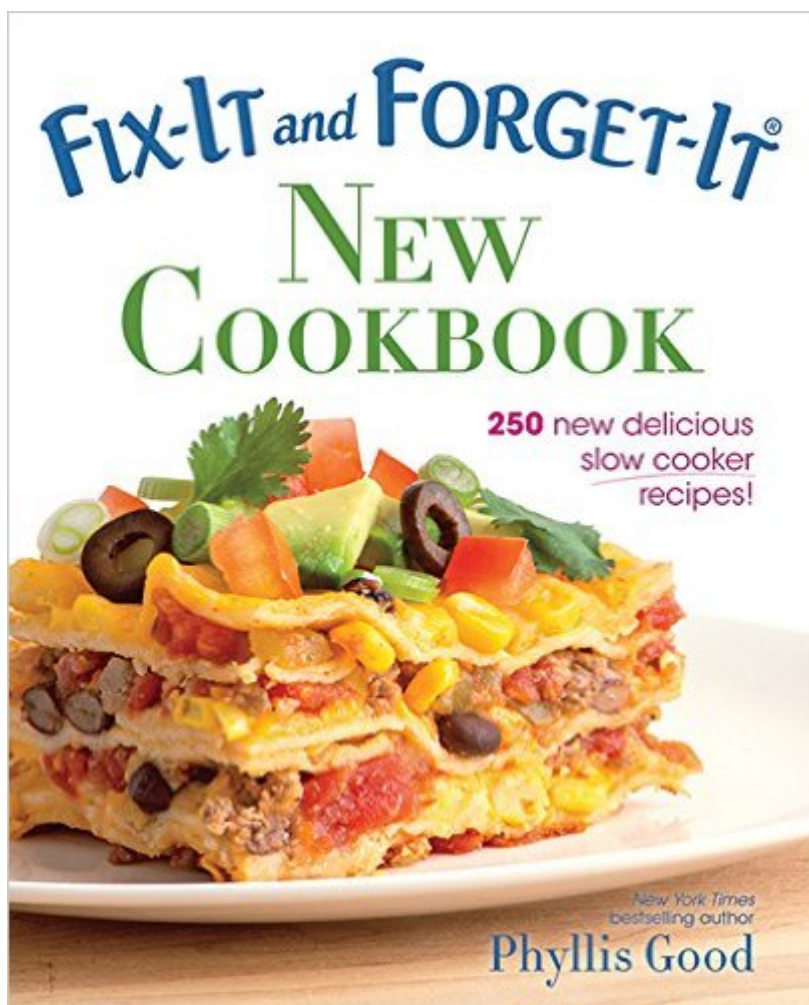


The book was found

Fix-It And Forget-It New Cookbook: 250 New Delicious Slow Cooker Recipes!



Synopsis

Fix-It and Forget-It NEW Cookbook, with full-color photography throughout, offers 250 new and fully tested recipes to make in a slow cooker. Fix-It and Forget-It is the series of cookbooks responsible for getting slow cookers out of cupboards and back onto kitchen counters, selling more than 11 million cookbooks since the series launched. Now, after years of developing and testing hundreds of recipes, Stage 2 of the successful series has launched with Fix-It and Forget-It NEW Cookbook, in full color, by New York Times bestselling author, Phyllis Good. Fix-It and Forget-It NEW Cookbook, with full-color photography throughout, offers 250 new and fully tested recipes to make in a slow cooker. Slow Cooker Pizza, Barbecued Turkey Cutlets, Balsamic-Glazed Pork Ribs, Ginger Pot Roast, Pasta Vanessa, and Chiles Rellenos (among the Main Dishes). Sweet Potato Pudding with Cardamom, Eggplant Creole, Rosemary Carrots, and Party Walnut Broccoli (among the Vegetables). Cranberry Almond Bread, Festive Strawberry Loaf, Mexican-Style Cornbread, and Whole Wheat Oatmeal Bread (among the Breads). Creamy Tomato Basil Soup, Corn and Shrimp Chowder, Curried Chicken Chowder, and Turkey Pumpkin Black-Bean Chili (among the Soups). Omelet Camping Casserole, Creamy French Toast with Peaches, and Baked Oatmeal (among the Breakfasts and Brunches). Salmon-Stuffed Mushrooms, Hot Wings Dip, Hot Buttered Lemonade, and Rosemary Walnuts (among the Appetizers, Snacks, and Beverages). Chocolate Peanut Butter Cake, Mocha Bread Pudding, Slow Cooker Crème Brûlée, and Pumpkin Pecan Pie (among the Sweets and Desserts). Chicken, Beef, and Vegetable Stocks; Easy Ketchup; Homemade Yogurt; and Homemade Cream of Mushroom Soup (among the Everyday From-Scratch Basics). Each recipe is easy to follow and requires a minimum of ingredients and equipment. Helpful Tips are included with many of the recipes. Phyllis Good believes that slow cookers are helpful appliances for both beginner and experienced cooks alike. The recipes in the book that require very little prep time or skills are labeled "Quick and Easy." (Those recipes even have their own Index!). The unmarked recipes are a little more complex, but they aren't hard to prepare. Fix-It and Forget-It NEW Cookbook is a big, full-color, useful cookbook, which, in addition to recipes, offers:

- Your Slow-Cooker Guidebook
- Things You'll Be Happier Knowing!
- Answers to FAQs, such as: Which slow cooker is best for me? How hot and fast does my slow cooker cook? How can I keep foods from overcooking? Simple tricks for cooking more delicate foods in a slow cooker, such as pasta, chicken breasts, and fish. Charts of safe cooking temperatures for meats, and approximate slow-cooker temperatures.
- Your slow cooker is capable of a lot more than you might have imagined, Ms. Good emphasizes.
- Remember, it works for you!

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imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

Book Information

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Customer Reviews

I was a fan of the last cookbook of the same name (the original version) due the expansive variety of dishes. However, I did find that many weren't exactly your typical slow cooker recipes...meaning that you had to do quite a bit of prep work before throwing the ingredients in the pot. Including lots of stovetop cooking. That was fine for me doing most of my work in a home office at that time, but likely not what most buy a slow cooker cookbook for. I feel the author listened...still a large selection...250 to choose from--yet these really have less prep work. (Although to be honest with many you will still spent a huge amount of time on prep work, defeating the whole point in using a slow cooker unless you just bought it to keep foods warm when serving) That said, there were still several recipes where you had to change the temperature from high to low after a certain amount of hours. Personally I am not a fan of these for slow cookers but on some you can change the times

and temps and see if they work. Most people I talk to like to throw stuff in their cooker and go. I originally gave the book 5 stars but as I keep using it, I now tend to put it aside and go back to her first book of slow cooker recipes or more often other cookbooks altogether. Many dishes aren't turning out tasty at all but even more make me not want to try the dishes. Even worse, I am finding the photos are not of dishes the author actually made in the slow cooker at all (update: I see by the reviews others are noticing this too.) Like you can see the browned edges on the casserole dish on the mac and cheese picture is of mac and cheese baked in the oven because 1. This recipe does not brown like that and 2. If you then pour it in a rectangular casserole dish to serve it, it will not have rectangular browned edges so that was an entirely different dish, it looks nothing like the one I actually cooked from this cookbook. Had I known that, I would not have made this recipe as it was runny and unappetizing. Then there is trying to figure out even more what the dish will actually looked like as compared to the photos. I wish she had used a food stylist for the photos. The cover photo is the only one with proper lighting that makes me want to eat it. They are actually the worst I have seen in a cookbook and I find they make me not want to make the dishes pictured. I swear I am not picky on this but they are so very grey and unappetizing! Proper natural light full light was not used so they all have a grey tinge of fluorescent or indoor lighting, not appetizing for food. They were also photographed cold. It's odd that you really can tell that in photos but you can and they were not stylized to look like something you want to dive into--instead just close ups of dishes that look odd and grayish. The country corn chowder, for example, does not look at all creamy. It looks like vegetables in a bowl of powdered milk with far too many veggies for a chowder...looks like a side dish gone wrong. I like corn chowder but I pass it by when thinking of what to serve due to the visual. In most cases of the soups and stews, rather than using the recipe they just added about 7 times the veggies but that doesn't look like the true meal. The Brevard Stew is a nicer shot with some props, but it literally looks like no stew at all...just a bowl of veggies and meat with no liquid. And don't even get me started on those grey tomatoes on the grey plate that fades into the grey table on the Garden Vegetable Bake. Who did these and why??? There is not a tomato in the world that would turn out looking like that, cooked or uncooked. You can click one button in Photoshop and add rich food colors and get rid of indoor lighting greyness or green tints. If you can get past what the Rio Bean dip looks like on page 308 you have an iron stomach. They just kind of gross me out. Honestly, every last one...get some cheap studio lights or take a photo in daylight by the window. Trust me, the food will look edible. Even the barbecue sandwich photos make me NOT want to serve them because the amount of the sauce makes me just feel it dripping all over me as it is way overdone for the photoshoot. But who cares about the photos if you love the dishes, right? I

just am not loving these as much as I did her first cookbook or other better slow cooker books. I'm liking her collections less and less these days. They don't excite me, they are more bland, they are common dishes you'd find all over the internet...like just another corn chowder, another black bean and ham soup, creamy potato soup...common common. Beans, chili...stuff you can google. Or stuff maybe from a 1960 cookbook that isn't up to date...like ham balls and sauce. Really? I have been trying many dishes but just find myself very bored with this one. I will give this away and keep her first edition even though it requires far more prep work.

This is a nice looking cookbook, filled with colour photos of the recipes and of the author fixing some of the recipes. One of the facts that I am curious about - there are so many photos showing the finished recipe and it is in a dish that I have never seen come with or would fit into a slow cooker. You can see in the photo there are the brown edgings you get when you bake in an oven, yet she says put the ingredients in the slow cooker, cook and serve. The macaroni and cheese on page 148 is an example. It is in a dish with handles and looks as if it has been prepared in that baking dish, scalloped potatoes on page 227 is another example of a dish that just does not look as if it was prepared in a slow cooker but in the baking dish it is pictured in, hearty brunch casserole is another dish - almost square with wavy sides and yet the food is browned on its sides. There are recipes that tell you to cube potatoes and cook for 2 to 3 hours and then you go on to fix the dish. Why not just boil them for 20 minutes or less. I do not see the purpose. Rice dishes also cook for 2 or 3 hours to cook the rice then you add peas and serve. It seems much more convenient to use the stove for several of these types of recipes. It just doesn't seem practical to use a slow cooker when a stove top can boil some ingredients much more efficiently. This also goes for bread. I tried 2 of the bread recipes and they come out much better in the oven than the ones in this book that use a slow cooker. Then there are several recipes that are quiches, pizza or flat type squares - yet they are pictured perfectly round or square in one piece on the serving plate. How does she manage to get a quiche or a pie out of a slow cooker in one piece? We are never told or shown how to accomplish this feat. This is an improvement over previous fix and forget it books. We really liked the steak stroganoff. However many of the recipes have hardly any spices and are heavier on the salt. One spaghetti recipe has 1/2 teaspoon of oregano for 6 servings and 1 1/2 teaspoons of salt. The skim milk suggested for mushroom soup leaves a rather bland tasting soup no one in my family liked. There are nice recipes in here but so many are almost flavorless with a lack of seasonings, again 2 1/2 total teaspoons of seasoning for a Moroccan vegetable stew is not my idea of flavor.

I was excited for a chance to try this cookbook, as I'm somewhat of an impulse buyer when it comes to cookbooks. I have a large-ish collection, and I tend to read them like storybooks. I also love to use my crock pot, particularly on nights that I and my husband both work and the kids have sporting events. Sadly, this cookbook is not one I will keep in my collection. I have a personal policy that I have to try at least three recipes before I can write a review about a cookbook. I have tried three recipes and will not try another. Only one recipe turned out decent. I made, in order, the Italian Chicken Fajita Wraps, Steel Cut Oatmeal, and Amish Filling. Here is the breakdown of the three...1. The Italian Chicken Fajita Wraps had great flavor, though the chicken dried out terribly. There was also a little bit of concern about cooking the chicken pieces in the marinade mixture, after 2 of us got sick. Could have been the flu, truly don't know.2. The Steel Cut Oatmeal was terribly bland, and that was *after* I used less water and more apple cider and apple than called for. Neither child would eat it.3. The Amish Filling was probably the worst. It was also very bland, though the chicken cooked up beautifully. This was after I added some dried thyme (as per the suggestion) and used a little bit of wine to make up the difference when I ran out of chicken broth. It was also *extremely* moist. As in - smushy. I thought it was going to be more like stuffing, but it was just...wet. One child thought it was pretty good, the other probably won't go near it again. And it was a lot of work to put together! I don't mind doing extra work to make a good meal in a crock pot, but this book just doesn't cut it. I would be highly surprised if I ever use it again.

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