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The Great American Meatloaf Contest Cookbook: Great Meatloaf Recipes by Great Americans

Peter "Meatloaf" Kaufman, T. K. Woods
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#1617523 in Books William Morrow n Co 1994-01Original language:EnglishPDF # 1 8.25 x 6.25 x 1.25l, .81 #File Name: 0688126464310 pages | File size: 36.Mb

Peter "Meatloaf" Kaufman, T. K. Woods : The Great American Meatloaf Contest Cookbook: Great Meatloaf Recipes by Great Americans before purchasing it in order to gage whether or not it would be worth my time, and all praised The Great American Meatloaf Contest Cookbook: Great Meatloaf Recipes by Great Americans:

3 of 3 people found the following review helpful. Worth every penny!By Marine TigerIf you like meatloaf, then you should get a copy...No..I'm not going to make every recipe, but there are some that have wonderful ingredients I never thought of using or adding...some of the first place winners had really great stuff in them...have made two great tasting meatloafs, both were 2nd place winners...recently brought a microwave meatloaf pan that allows the oil to collect outside...and it really improved my microwave meatloafs...have a metal one for the oven, but it makes my apartment so hot using the oven...have two other meatloaf cookbooks, but this one I like the best...has good basic tips about making meatloafs...there was even my mothers recipe that we loved as children.."Ketchup Lovers'Meatloaf"... have not made one in 30 years...as I said at the start if you like meatloaf..you will find six or seven recipes, you will want to try.0 of 0 people found the following review helpful. So good we bought it twiceBy S. RosenbergI've had and loved this book for years. The recipes in it are varied and easy, with lots of different tastes. The book was so good, I bought another copy to give to my daughter as a stocking stuffer.3 of 3 people found the following review helpful. Meatloaves Galore!By MimiI have owned this cookbook for many years, trying out all of the recipes. My family rated each one on

a 1-10 scale. We even had our pets scores over the years. My daughter-in-law was thrilled with her copy for Christmas so that she can continue the tradition. It arrived in perfect condition in time for Christmas.

A collection of meatloaf recipes taken from the Great American Meatloaf Contest features recipes for turkey, veal, and pork loaves, vegetarian loaves studded with nuts and grains, and side dishes such as corn relish and garlic mashed potatoes. 50,000 first printing.

From Publishers Weekly A whole book about meatloaf? The coauthors, it is true, are experts: they run, their publisher tells us, the World Meatloaf Headquarters in Jamaica Plains, Mass., as well as an annual meatloaf contest. But really. It seems a little unlikely that most people would want to make meatloaf so many times--or would want to make so many kinds of it--that they'd fix on this single-subject cookbook with glee and desire. However, maybe they'd want to dream about meatloaf, given the stimulus, and if so, this is the right dreambook. That's not because there are a lot of glitzy photographs; there aren't. But there are plenty of unglitzy recipes: for upside down pineapple ham loaf; meatloaf Wellington; bloody mary meatloaf; meatloaf with salsa; meatloaf satay, which includes the traditional Thai peanut-based sauce on the side; and meatloaf stuffed with goat cheese and mushrooms. In other words, it's a sort of tacky world-survey, with surprises and satisfactions. And possibly a surfeit. That's the reader's choice. Copyright 1993 Reed Business Information, Inc. From Booklist By the millennium, expect the publication of numerous cookbooks documenting recipe contests covering almost every culinary category and ingredient--competitions that will be started for publicity, personal, and even political reasons. Add to the burgeoning list of contest specialities the meat loaf, as initiated by two New Englanders. Scoff you may, but this compilation of recipes betokens the back-to-basics food revolution, which updates down-home American cooking with rediscovered ingredients as well as techniques borrowed from many countries. With tongue not so firmly in cheek, Kaufman and Woods showcase 150 loaflike dishes from contest entrants, family and friends, and professionals. Meat in this context means almost any protein or legume, hence the appearance, side-by-side, of spiced lamb loaf, meatloaf Wellington, African bobotie with poultry, and lentil nut loaf. Barbara Jacobs