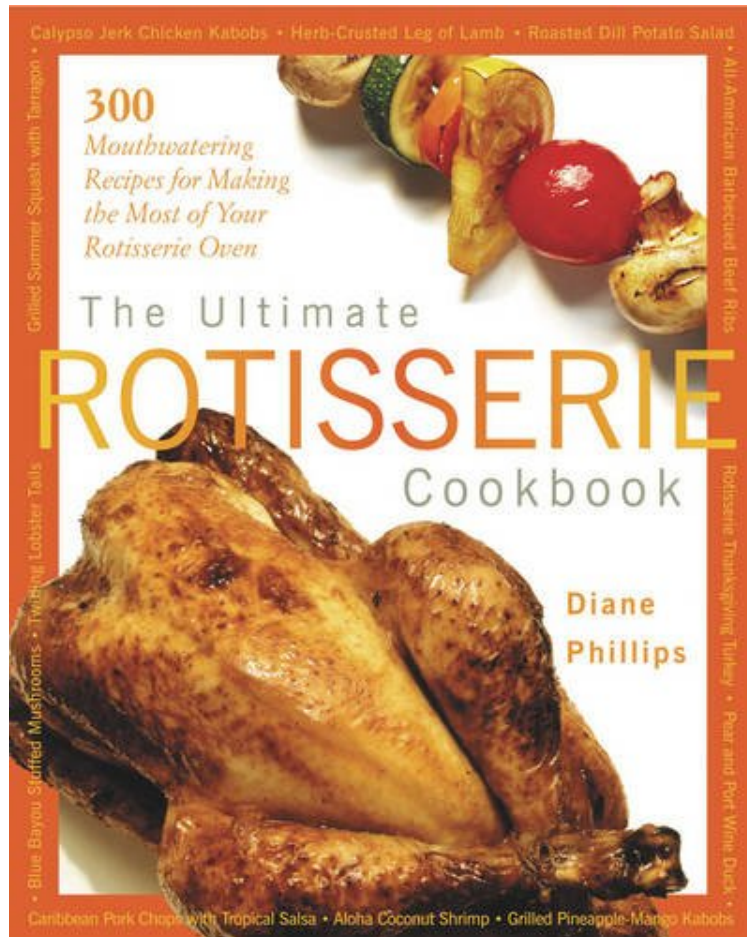


[Pdf free] The Ultimate Rotisserie Cookbook: 300 Mouthwatering Recipes for Making the Most of Your Rotisserie Oven (Non)

The Ultimate Rotisserie Cookbook: 300 Mouthwatering Recipes for Making the Most of Your Rotisserie Oven (Non)

Diane Phillips

*audiobook | *ebooks | Download PDF | ePub | DOC*



[Download](#)

[Read Online](#)

#49776 in Books 2002-09-05 Original language: English PDF # 1 9.13 x .88 x 7.251, 1.53 #File Name: 1558322337374 pages | File size: 23.Mb

Diane Phillips : The Ultimate Rotisserie Cookbook: 300 Mouthwatering Recipes for Making the Most of Your Rotisserie Oven (Non) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Ultimate Rotisserie Cookbook: 300 Mouthwatering Recipes for Making the Most of Your Rotisserie Oven (Non):

0 of 0 people found the following review helpful. Sketchy in terms of day-to-day cooking meals. Not worth ...By katalaveno33Sketchy in terms of day-to-day cooking meals. Not worth buying even tho' does focus on use of the rotisserie.1 of 1 people found the following review helpful. Many recipies need somekind of cage to hold the meat ...By SeattleFolkMany recipies need somekind of cage to hold the meat (e.g. hamburger). My rotisserie doesn't have such a device so won't be able to do those recipies. WISH I ordered a book with just whole meat/poultry.0 of 0 people

found the following review helpful. Full of good recipes!By Nancy CaseyCan't wait to try MORE of these recipes!

We've all seen them in grocery stores and restaurants: delectably juicy, evenly browned, picture-perfect rotisserie chickens. Do you think they look unattainable, like something that can only be bought in a store and never replicated at home? In truth, it's as easy as can be with a rotisserie oven. A small rotisserie oven that fits right on your kitchen counter will effortlessly transform a humble chicken (and so much more) into a gloriously crispy, moist, and delicious family dinner in about an hour (while you are busy doing other things, or maybe even finding time to relax). The rotisserie is one of the most recent additions to the kitchen-appliance repertoire. What you may not realize is that it's also one of the most versatile and user-friendly. It can cook everything from meat and poultry to vegetable side dishes and desserts; it works without heating up the rest of the kitchen like an oven; it's compact enough to occupy only a small amount of valuable counter space; plus, it's easy to clean! In *The Ultimate Rotisserie Cookbook*, Diane Phillips creatively takes the rotisserie oven well beyond chicken to every kind of food and every course of the meal. Go on, give it a whirl with recipes such as Calypso Jerk Chicken Kabobs, Roasted Garlic Prime Rib Roast, Plum Crazy Pork Chops, or Roasted Salmon with Mustard Chive Butter. Since the rotisserie bastes food in its own juices and allows excess fat to drain away, everything cooks up lighter and healthier than the same food that is cooked in the traditional oven or stovetop manner. For easy, no-fuss hors d'oeuvres or side dishes, try Blue Bayou Stuffed Mushrooms, Sugar Cane Shrimp, No-Fry Pommes Frites, or Pesto-Grilled Eggplant. With an extensive chapter of marinades, sauces, and rubs to spice things up or cool them down (how about Southwestern Fiesta Rib Sauce or Cucumber Mint Salsa?) and one on desserts to sweeten the deal (ever thought of making Rotisserie Caramel Apples or Fire-Roasted Pineapple with Macadamia Caramel Sauce?), your possibilities are limitless. *The Ultimate Rotisserie Cookbook* is, simply, the be-all and end-all book for the rotisserie oven, with 300 recipes for every possible way you could think of to use this amazing machine.

From Publishers WeeklyIs a countertop rotisserie the one small appliance every cook needs in order to save time in the kitchen while producing fabulous meals? Phillips (*The Soup Mix Gourmet*) thinks the answer is yes, and she presents a strong case. If cooks have a tabletop rotisserie with a good timer, she says, they can "set it and forget it," leaving Spicy Thai Ginger Chicken, Peach and Ginger Pork Roast or Scallop Kabobs to cook (and self-baste) to perfection with little help from the cook-and minimal cleanup time. In chapters devoted to poultry, beef and lamb, pork, fish and vegetables, Phillips provides many good ideas for using every part of any rotisserie-the spit, kabob rods and basket-even suggesting that the basket be used for cooking "Delicious" Salmon Cakes, Pesto-Grilled Eggplant and Chipotle Meatloaf. Almost every section of the book offers advice on rubs, marinades and sauces, but there is also an extra chapter completely devoted to sauces, as well as another one on such side dishes as Garlic Smashed Potatoes with Cream and Asian Slaw. Desserts such as Caramelized Bananas with Hot Fudge provide an additional argument that cooking with a rotisserie can actually be fun. (Oct.) Copyright 2002 Reed Business Information, Inc.From Library JournalThe "top manufacturer" (could it be Ronco?) of rotisserie ovens has sold more than three million of the countertop appliances in the last several years, and Phillips's latest book (after *The Soup Mix Gourmet*) supplies dozens of easy and delectable recipes for anyone who owns one. There are several chicken recipes, but she also uses her rotisserie to cook other meats, vegetables, and even desserts ("I know what you're thinking," she writes, "this woman is mad! But wait ."), including Bittersweet S'mores and Grilled Drunken Figs. Each chapter opens with "No-Brainers" that offer advice on using condiments, prepared sauces, and the like. A chapter on homemade salsas, rubs, and sauces and a selection of (nonrotisserie) side dishes round out the book. For most collections. Copyright 2002 Reed Business Information, Inc. "Another gem from Diane Phillips . . . lip-smacking, finger-licking recipes!"