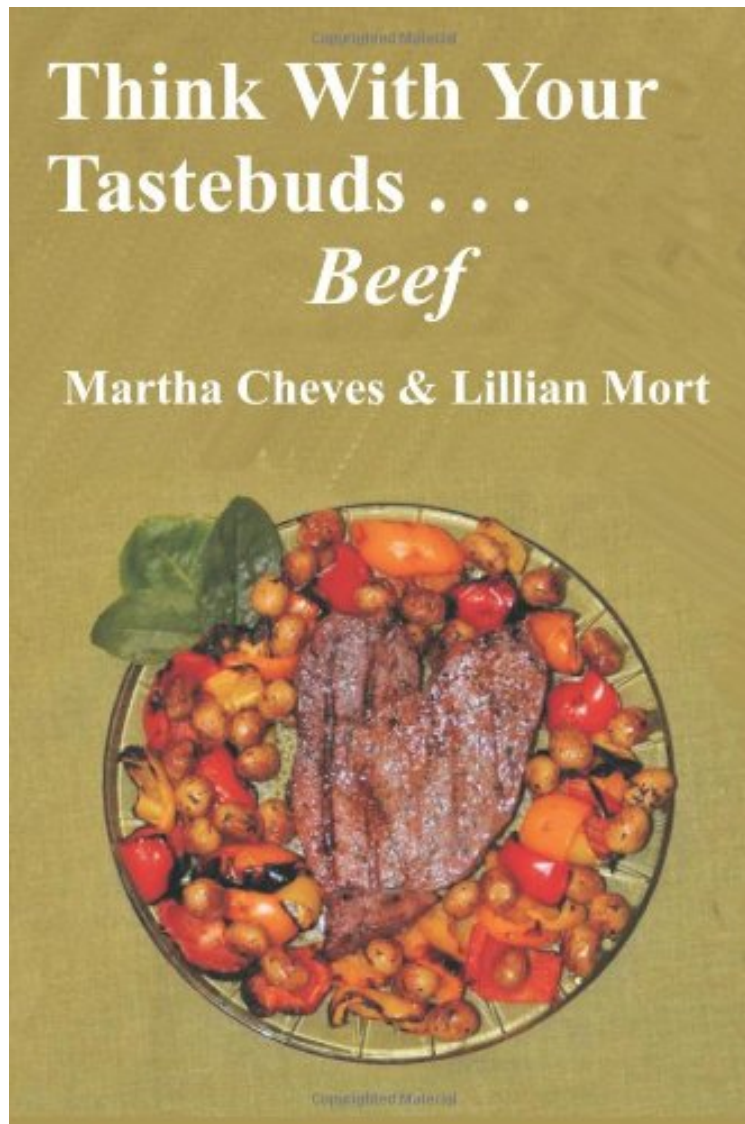


(Download pdf ebook) Think With Your Taste Buds: Beef

Think With Your Taste Buds: Beef

Martha A. Cheves, Lillian Mort
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Martha A. Cheves, Lillian Mort : Think With Your Taste Buds: Beef before purchasing it in order to gage whether or not it would be worth my time, and all praised Think With Your Taste Buds: Beef:

0 of 0 people found the following review helpful. A Carnivore's Dream Come True!By Irma FritzI'm married to a carnivore. My man loves meat, and no meat more than beef! So when I found "Think With Your Taste Buds: Beef" I bought it right away. This is the cookbook by Martha Cheves, whose recipes and wisdom I've enjoyed in "Stir, Laugh, Repeat" and in "A Book and A Dish," and by Lillian Mort.Yorkshire Pudding is one of the recipes I discovered among what must be 100 scrumptious beef dishes in the book! I have not had Yorkshire Pudding in years, and I've never

made it myself. But now that I have the recipe, it's going to be Sunday dinner! And imagine my joy at discovering a cabbage roll recipe, which Grandma -- just like Lillian's family -- called Halupka and made with tomato sauce. And there's also the Tater Tot Hot Dish, a good friend brought me after a death in our family. I had been so distraught that I'd forgotten to eat and couldn't believe how good this dish tasted. Well, now that I have the recipe, I will make it again and again. Or return the favor and make it for a sick friend, or for a church potluck. And I never had Bacon Burger Rolls, but that's what I'm going to feed my readers' group next time it's my turn to host, or I could whip it up for a fun easy meal treat for hubby and me while watching a movie! And speaking of my carnivorous husband, his favorites in this bunch are the Pepper Steak and the Burgundy Beef. He wants to try his own hand at making those recipes himself. I'll be there to look over his shoulder for sure. But that's what's so good about the recipes in this book; it doesn't matter if you're a beginner or expert, they'll work for you. Another part of the book that I enjoyed tremendously is when the two authors chitchat about the dish, how it can be adapted. Loved having Lillian tell us how her sister, Lois, preferred Rotel tomatoes while she preferred them diced, or how she would substitute yellow peppers for green, or adjust something in the seasonings, or who introduced her to a recipe when and where. And then the two talk about how else you can change the dish or what else would be good with it. And that's what "Think With Your Taste Buds: Beef" is all about. The permission to use your own creativity, to substitute, to change, and to experiment to suit your own taste buds or what you happen to have in your pantry. "Think With Your Taste Buds: Beef" is a carnivore's dream come true!

0 of 0 people found the following review helpful. Just What I Wanted
By Kindle Customer
My husband is retired and enjoys cooking now and then. It also helps me out a lot when he takes over some meals. We prefer home-cooked meals to eating out too often. I ordered this book for him because it seemed just right for someone who didn't like to get complicated in his cooking. The recipes are simple, the food prepared delicious. Just what we love to eat. Kudos to Ms. Cheves for this collection of great cooking ideas!

0 of 0 people found the following review helpful. A definite Must Read for all Beef Lovers
By Customer
Think With Your Taste Buds: BEEF! : Martha Cheves and Lillian Mort

First of all I now have my own glossary of terms that I hope my husband will understand and use when he makes dinner or prepares dishes for company. I learned what braise means, parboil, baste, broil and even dredge. Imagine this non-cook learning all of the cooking terms and reading the definitions aloud when my husband is cooking. I want to make sure that the dishes are prepared the right way and nothing burns. Added in I even learned that when buying meat in quantity as we do, well just chicken and turkey, that he has been packaging it properly and stores it correctly according to the guidelines presented in this great book: Think With Your Taste Buds: Beef by the author of Think with Your Taste Buds: Dessert. So, delightful, delicious and amazing recipes do they share in this book for all those beef lovers plus what tips do our two master chefs impart to help those of us that might not know when end of the stove from the other? Each recipe shared by Martha Cheves and Lillian Mort will send you right to the market, nearest butcher, spice rack, deli or anywhere you can get the ingredients to make the mouth watering dishes. Since my husband is the cook in the family I decided to let him read the book first. He circled; underlined and dog-eared his favorite recipes and then I added the ones I thought were really interesting where chicken or turkey could be substituted for beef or steak. So, where shall I begin? His first choice was Pepper Steak, which happens to be a dish my dad loved. But, then my dad was a beef lover. Pepper Steak was something my grandmother and mother loved to make him but this recipe is definitely much tastier which of course I can tell just by reading the ingredients and imagining the delicious smells while reading the recipe. Added in are both Lillian and Martha's special tips and variations on this recipe. Lillian loves to serve it with my favorite things a green salad and hot rolls. Martha adds that you can add pre-cut meats, onion soup with mushrooms and the rest you need to read for yourself. Sounds yummy. Next, another dish that his mother made for him as a kid and he wishes she was still here to make it for him now is Ranch Round Steak. This sounds so easy that he might actually try it. Lillian shares that she has been preparing this dish since the mid to late 1950's and company really loves this one a lot. Martha shares that her dish was missing two important ingredients and like all good mysteries you won't find out what they were from me unless you read page 24 and her special tip. Some mysteries you need to learn for yourself. Lillian's tip relates what other ingredients she adds to this dish and how she prepared it the first time with an old case iron skillet. In memory of my sister, Marcia Joyce I have to spotlight her favorite two dishes: Spaghetti and Meat Balls and Sweet and Sour Meatballs. Her meatballs were amazing and at every holiday the kids requested that she make them since they were not big fans of brisket or baked chicken. The recipe that Lillian and Martha share reminds me of the one that she used to prepare hers minus the sausage. Martha shares that she loves this recipe because you can do a lot with meatballs and the many different seasonings can really change up the taste. Since, I only eat chicken or turkey I can even try this recipe, or shall I say my husband, with my supervision to read the ingredients out loud with ground chicken. Lillian adds that she never tastes anything while cooking she relies on the smell. The rest of their secrets read page 30. Next they share the other recipe my sister loved to prepare: Sweet and Sour Meatballs. Martha shares that her original recipe came from Kraft foods and was called Manhattan Meatballs. This recipe believe it or not included fresh breadcrumbs and apricot preserves. How tasty? Lillian writes that she is not fond of BBQ sauce and feels it would not compliment the Sweet and Sour Duck Sauce. Using this as an appetizer is a real crowd pleaser. Imagine these two chefs on a cooking show sharing their ideas, preparing their dishes with a live audience and having everyone sample them. The ingredients used

in each recipe are found in every supermarket, deli, specialty store or just your local market. The stories behind the recipes allow readers to share a part of the lives of the authors, get to know them better and understand why each recipe was put in the book and what memories they hold for both Martha and Lillian. Not everyone likes everything the same way so sharing their tips, variations on the original, substitutions and final tip definitely will help anyone learn how to prepare each of these dishes to perfection. Burgundy Beef is another recipe that my husband loved followed by my Dad's favorite steak dish: Marinated Steak. He loved steak. He would eat it for breakfast, lunch and dinner. Martha shares that the recipe she uses she found on line and the changes she made were in the type of steak used. Instead of Flank she uses sirloin and she explains why. Lillian loves to marinate steak because she loves her meat well done and this would prevent it from being too dry. The tip included explains the many grades of beef and the definition of marbling. Read page 40 to find out more. There are certain staples that some people love to make and these authors have created their own fantastic renditions of Slow -Cooker Chuck Roast, Old Fashioned Beef Stew and another of my Dad's favorites Swiss Steak. Slow Cooked London Broil smells so delicious you can taste the juicy meat and smell the amazing spices and seasonings just from reading the recipe on page 69. Beef Tips on Rice looks really easy and Martha's tips will help you create it dish and make it even more affordable. Lillian adds her own touch by stating that stir fry is easy and quick and this is a good example of that and agreeing with Martha about how to slice the meat and more. Tips for storing leftovers help to create more than one meal. Something that I would love to try are the Cabbage Rolls on page 87 and definitely the Pizza Casserole. Pizza is one of my favorite foods. I would use chicken instead of beef because I do not eat red meat but the rest sounds more than just yummy. My husband flipped out when he read the recipe for Lasagna and immediately wanted to try it and would not give me back the book until her knew which ingredients he needed to prepare this fantastic dish. Now, all he has to do is invite company over to try it. Lillian's tip to add mushrooms is quite interesting and mixing cheeses sounds fantastic. Martha's secret sauce will remain a secret unless you read what it is on page 103 but she does use Italian sausage in her lasagna. From Slow Cooker Spaghetti Sauce to Pirogue Lasagna there are so many mouth watering recipes that will keep your guests coming for many Sunday dinners and much more. Lasagna Rolls are featured on page 133, and how can you resist Lillian's Version of Coney Island Hot Dog Sauce on page 141: You can't resist it. For the true steak lover in your how about Round Steak Sandwiches and another of my husband's favorites Spaghetti Chili. There are casseroles, soups, slow-cooker meals, roll ups, sandwiches and sauces and much more to keep both the beginning and more experienced chef in the kitchen from morning till night just trying these amazing recipes. Now, if you are like Martha you just might have some food testers come along and join in the fun trying out these fantastic dishes. If you are like Lillian you will use your sense of smell to decide what needs to be added or eliminated. Old Fashioned Vegetable Beef Soup, Marinated Steak # 2 and Spaghetti Bolognese round out the final recipes in this book. Whatever your preference you will find it in this eclectic book of recipes that enhance your culinary experience, entice even a beginning chef or non-cook to try out some of these recipes and most of all keep company coming back for more. But, one more in memory of my sister Marcia who loved Taco's you have to try the Taco Pizza. Martha adds her special touch by chopping in some onions and black olives and much more. Lillian states that this is great for kids to eat as a snack while watching television after school. Sounds great to me! Whatever your choices or preferences you won't go wrong when you read this outstanding FIVE GOLDEN BEEF BOOK, choose some recipes, get the ingredients and let your tastebuds do the rest! Just look at the cover and smell the delicious dish featured. Don't forget to read the introduction by Chef Amos Miller. So, from myself and my husband Jeff, who would not let me read and review the book until he read it first and tried out some of the recipes, this is Fran Lewis : reviewer, educator, talk show host, reading and writing staff developer : Think With Your Tastebuds:Beef: A definite bestseller!

As the old commercial said "Where's The Beef?" well it can be found in Think With Your Taste Buds: Beef. Each recipe is created, tried, tested and adjusted to fit most taste buds. If you find they don't quite fit your taste, you'll find suggestions for changes to make them fit. All recipes are simple, using common ingredients that you probably already have in your own pantry, refrigerator or freezer. Each is perfect for all cooking levels - beginner to chef - making this the perfect gift book for newly weds, working moms and even the men in your life. Think With Your Taste Buds - Beef is the 2nd in the series with Think With Your Taste Buds - Desserts being the 1st of the set. Upcoming books will include Chicken, which is already in the works with Casseroles and Vegetables to follow.