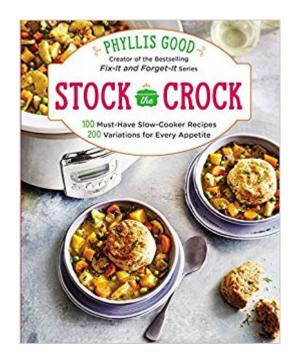


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Stock The Crock: 100 Must-Have Slow-Cooker Recipes, 200 Variations For Every Appetite





Synopsis

The ultimate resource for a new generation of slow-cooker fans from the New York Times bestselling author who has sold 12 million cookbooks!Stock the Crock brings together the expertise of America's most popular slow-cooker authority with a fresh collection of 100 essential, innovative, and easy-to-prepare recipes-each with variations allowing readers to customize the dish according to their dietary needs. You'll find beloved classics, as well as dishes you might be surprised can be done successfully in a slow cooker. (Hello, slow-cooker creme brulee!) Whether you are looking to accommodate gluten-free, paleo, or vegetarian diets, or prefer slow-cooker meals perfectly sized for one or two people, this cookbook provides smart ideas, more than 100 recipe photos, and cooking hacks that will change the way you use your favorite fuss-free cooking appliance. Learn simple make-ahead tricks, convenient baking tips, and how to make two recipes at once using the same cooker, so you can simplify cooking and spend more time enjoying your family and friends around a wonderful, delicious meal.

Book Information

Paperback: 272 pages Publisher: Oxmoor House (September 5, 2017) Language: English ISBN-10: 0848753143 ISBN-13: 978-0848753146 Product Dimensions: 8.2 x 0.8 x 10 inches Shipping Weight: 2 pounds (View shipping rates and policies) Average Customer Review: 4.2 out of 5 stars 16 customer reviews Best Sellers Rank: #5,643 in Books (See Top 100 in Books) #21 inà Â Books > Cookbooks, Food & Wine > Cooking Methods > Slow Cooking #61 inà Â Books > Cookbooks, Food & Wine > Kitchen Appliances

Customer Reviews

"Good's books have sold more copies in the United States than the combined works of popular Food Network hosts Ina Garten, Giada De Laurentiis, and Jamie Oliver."- New York Times

Phyllis Good is the New York Times bestselling author of Fix-It and Forget It. Her cookbooks have sold 12 million copies. Phyllis and her husband, Merle, live in Lancaster, Pennsylvania. Visit her at stockthecrock.com.

I have lots of crock pot cook books, but this has become one of my favorites. The 100 recipes are different, but not that bizarre that the ingredients are hard to find or picky eaters won $\tilde{A}f\hat{A}\phi\tilde{A}$ $\hat{a} \neg \tilde{A}$ $\hat{a}_{,,\phi}$ t touch them. There $\tilde{A}f\hat{A}\phi\tilde{A}$ $\hat{a} \neg \tilde{A}$ $\hat{a}_{,,\phi}$ s a bit of everything in this book $\tilde{A}f\hat{A}\phi\tilde{A}$ $\hat{a} \neg \tilde{A}$ \hat{a} -soups, vegetarian, poultry, beef/pork, fish, sides and sweets. I've tried at least one recipe from each of the chapters--our family has $n\tilde{A}f\hat{A}\phi\hat{A}\hat{a} - \tilde{A}\hat{a}_{\mu}\phi$ t been disappointed in any. As good as the recipes are, $I\tilde{A}f\hat{A}\phi\hat{A}$ \hat{a} $\neg \tilde{A}$ $\hat{a}_{,,\phi}$ ve found the book $\tilde{A}f\hat{A}\phi\hat{A}$ \hat{a} $\neg \tilde{A}$ $\hat{a}_{,,\phi}$ cs introduction and recipe variations to be just as valuable. Often times, there are just two of us at home. Phyllis Good provides many $\tilde{A}f\hat{A}\phi\tilde{A}$ $\hat{a} \neg \tilde{A}$ \hat{A} "make it for two $\tilde{A}f\hat{A}\phi\tilde{A}$ $\hat{a} \neg \tilde{A}$ \hat{A} • variations for larger quantity recipes that are hard to halve. $I\tilde{A}f\hat{A}\phi\tilde{A}$ $\hat{a} \neg \tilde{A}$ $\hat{a}_{,,\phi}$ ve tried some, and the proportions and times are perfect. She also includes many paleo-friendly and gluten-free versions. The introductory tips are interesting as well $\tilde{A}f\hat{A}\phi\tilde{A}\hat{a}$, $-\tilde{A}\hat{a}\hat{a}$ have you often wondered whether browning meat is important in crock pot cooking? This book discusses browning advantages and disadvantages, as well as other little known crock pot uses, like humidifying a room or as a scent diffuser. I $\tilde{A}f\hat{A}c\tilde{A}$ $\hat{a} - \tilde{A}$ $\hat{a}...cve$ found many new recipes in this book. Our personal favorite is sauerkraut with smoked chops. The combination of sauerkraut, smoked pork chops, apples and root vegetables is a great blend and the taste brings back German childhood memories. $I\tilde{A}f\hat{A}\phi\tilde{A}$ $\hat{a} \neg \tilde{A}$ $\hat{a}_{,,\phi}\phi$ m not a fan of adding creamed soup to any recipe. There are a few like that in this cook book as well, but not very many, and the author helps make them less processed by providing a $\tilde{A}f\hat{A}\phi\tilde{A}$ $\hat{a} \neg \tilde{A}$ Å"make your own basics $\tilde{A}f\hat{A}c\tilde{A}$ $\hat{a} - \tilde{A}$ \hat{A} section in the back of the book. An easy, quick and healthier cream of mushroom soup recipe can be found there, with variations on how to swap out ingredients to make cream of celery or chicken instead. Another variation explains how to make all three soups thicker if that's a personal preference. To me, this is more than a simple crock pot recipe book. The suggested variations fine-tune individual needs and tastes, and the basic recipes are healthy with an emphasis on homemade, not processed.

When I first got my slow cooker, I gathered together lots of recipes and cookbooks aimed at slow cooking. Some were for super easy quick recipes, some for complicated long ones, but after a while, I realized that very few of the recipes were for anything I really wanted much to eat, and that many of them didn't work well even when I tried them. However, this great cookbook is a huge exception. Almost every recipe in this book is for something I'd like to eat---real foods, things you'd eat even if you weren't looking to cook the slow cooker ways. There's mac and cheese, roast beef, chili, cake, meatballs, French onion soup---a lot of tasty foods. The recipes are a great

compromise---they aren't the two-step kind where you just toss a lot in the cooker and hope for the best or the very complex kind where you might as well not use the cooker. They are simplified but not so much that they sacrifice taste. I've made several recipes from the book, and liked them all! The French Onion soup recipes was wonderful. The Crunchy Sweet chicken wings were quite good too. The All-Seasons Turkey was a huge treat. And the Chocolate Peanut Butter Cake was the first time I've tried baking in the cooker, and it was great---a tiny bit more like a thick pudding than cake, but very yummy! like the way the recipes are written. They have little bits of advice here and there, like other names the ingredients might go by, or tips letting you know you don't have to brown meat but can if you want, things like that. You get the feeling the author really knows her stuff! know I'll be turning to this cookbook often in the years to come!

The Stock the Crock cookbook has lots of great ideas and is broken down by section. The sections are: Soups, Stews and ChowdersVegetarian and Pasta MainsPoultryBeef and PorkFish and SeafoodSidesSweets and TreatsEach section is about 30 pages and has detailed recipes with easy step by step instructions. I will mention that I received an Advanced Reviewer copy of the book so only part of my cookbook is in color. I am hoping that the retail version will have all color pages as that makes a big difference in the visual aspect of a cookbook. Also included are a few informational sections. These sections are much shorter but have good information in them. IntroductionSlow cooker fundamentalsMake your own basicsMetric equivalentsAcknowledgementsIndexOverall, this is a nice cook book with a variety of slow cooker recipes. You will be sure to find a few dishes for even the pickiest eaters in your family.

I consider myself a bit of a foodie and this cookbook is pretty good. There are beautifully colored photos at the beginning of the book and I do hope they choose to continue using color photos throughout the book. It makes it much more appealing and exciting. This book is great for experts as it gives you wide variations on foods to meet your tastes and lifestyle choices. It's also great for novice crock pot users as the details are pretty explicit and it's hard to go wrong. You can make a long all day recipe or you can make a 3-hour recipe and it also tells you the size Crock-Pot and settings to use. Overall I've enjoyed testing some of the recipes from this book. Do yourself a favor and try the whole boozy chicken (it's called something like that) as it is delicious. This would be a great gift (along with a Crock-Pot) for a freshly graduated college student, with a new job , and is a beginner in the art of cooking.

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