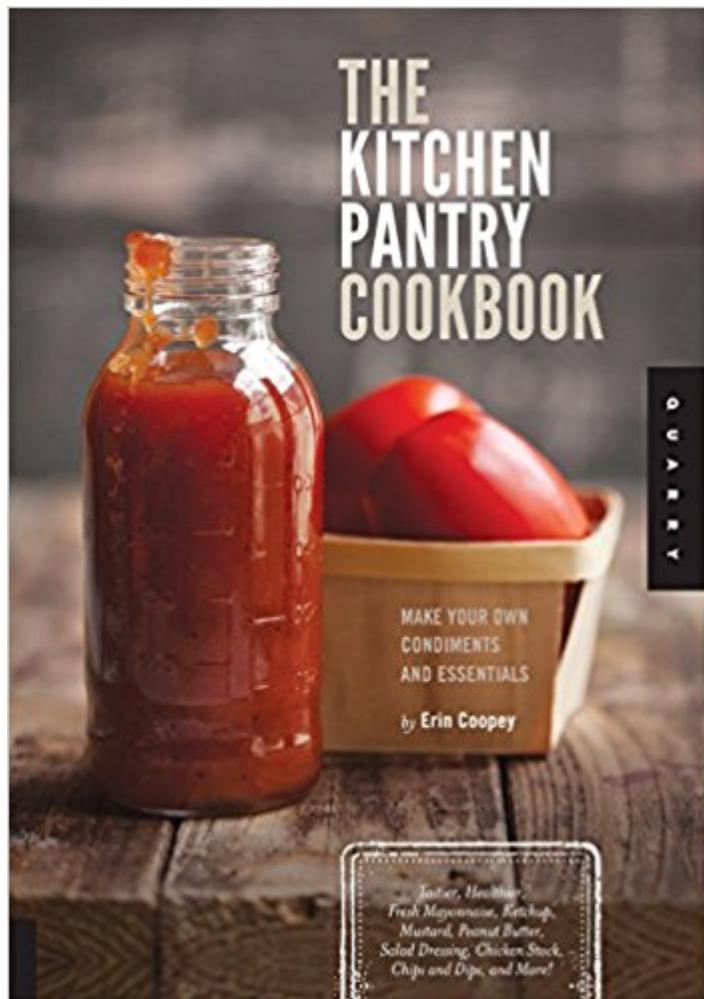


The book was found

The Kitchen Pantry Cookbook: Make Your Own Condiments And Essentials - Tastier, Healthier, Fresh Mayonnaise, Ketchup, Mustard, Peanut Butter, Salad Dressing, Chicken Stock, Chips And Dips, And More!





Synopsis

Tastier, Healthier, Homemade You work hard to make dinner--choosing the best food, mastering preparation techniques, and picking the perfect recipes. But what about the unsung staples, the ingredients and condiments that build and accompany your meal? Too often, the store-bought versions are loaded with extra salt, sugar, allergens, and preservatives, and they end up bland and uninspiring. But you don't have to limit yourself to the same tastes and the same plastic bottles. With Kitchen Pantry Cookbook you can create your own staples--fresh, delicious, and just the way you like them. Chef and winner of Food Network's Guy's Grocery Games, Erin Coopey shows you 90+ recipes and variations to personalize your pantry. You'll never go back to the bottles. Stock your kitchen pantry with: Condiments: Everything you need--Mayonnaise, Dijon Mustard, Ketchup, Steak Sauce, and more Nut butters and spreads: The classics and the creative--Homemade Peanut Butter, Chocolate Hazelnut Butter, Vanilla Chai Pear Butter, and more Salad dressings: All your favorites, from Balsamic Vinaigrette to Honey Mustard to Sesame Tahini Stocks: The basics to have on hand, including Chicken Stock, Vegetable Stock, and Court Bouillon Relishes and refrigerator pickles: Delicious and easy--Bread and Butter Pickles, Pickled Peppers, Sauerkraut, and more Chips, dips, and dunks: Snacks that hit the spot, from Homemade Potato Chips with French Onion Dip to Tortilla Chips with Tomatillo Salsa

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Customer Reviews

Erin Coopey calls herself a "glorified home chef" even though she has training as a culinary

professional and was selected to be a judge for the 2016 Edible Communities EDDY Awards. Cooking is her passion, and she loves the way food brings people together. Coopey's philosophy is that good cooks must possess a generous spirit. She also believes that cooking should be fun! This philosophy is reflected through Coopey's books, blogs, and classes. If you're in Seattle, you can join her for a cooking class. Otherwise, check out The Kitchen Pantry Cookbook and her blog, The Glorified HomeChef: www.glorifiedhomechef.com.

This is a handy book to have around. It is by no means exhaustive, but you can have better, more wholesome *and* cheaper goodies for yourself and your family with this book. So many people are surprised, when they start getting into the very basic stuff in the kitchen, how easy it is, how much better it is, and how much cheaper it is. Maybe some of these things won't seem worth the effort to you (I make my own ballpark yellow mustard for the principle, not the cost savings), but some of these things are so much better and/or so much cheaper that you will feel like you're slumming if you buy them from the grocery store. Some of them you can't usually find in the grocery store. I have a few book along the lines of this one, and I think I would recommend this one for someone's first excursion into making some of these things.

handy book, but so many recipes online now it hardly seems worth it to buy a book

I have been a fan of Chef Erin's for a bit and was thrilled to find she had written a cookbook on pantry staples. I checked it out from the library, read it cover to cover in less than two hours and was on email urging friends and family members to check it out. Then, I had the sense to buy multiple copies as gifts! I love how Erin educates her readers about ingredients. Case in point, I wanted to make the apple butter with apples I had received from a friend and Erin has an entire page describing the virtues of SEVEN apple varieties. The directions were clear and simple and the end product was delicious! I've made nut butters, three of the salad dressings and numerous dips thus far. Thank you for an easy to use and informative cookbook!

I am a novice cook, but I found Chef Erin's cookbook very easy to use. I love her chapter on Salad Dressings. The recipes are delicious and the section on "Mix-and-Match Vinaigrette" helped me get out of a dressing rut. The information on extra-virgin olive oil was enlightening. I love Chef Erin's pickle

and relish recipes. They remind me of the food my grandmother use to make, but with a modern twist. I highly recommend this cookbook.

Oh my goodness! I love this book. It is well laid out, has lots of useful tips and is easy to follow. The resulting products are just amazing. You wont go back to store bought again. The photos will make you want to spend the next week inthe kitchen. I read it cover to cover as soon as it arrived. When I put it down, my husband picked it up and did the same thing. Do yourself a favor and buy this book.

I can not say enough good things about this book. It is my favorite cookbook and I have many. The french dressing recipe is one I have been searching for since I was a little girl. My aunt used to make something very similar and I have never been able to find it until now. I LOVE THIS BOOK!!!!

I received this book and quickly went to work and made 4 recipes--all of which were excellent. I ordered another copy as a gift. I love being able to make my condiments and staples and having them be fresh and organic.

Itryed some of the recipes and found them tasty

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