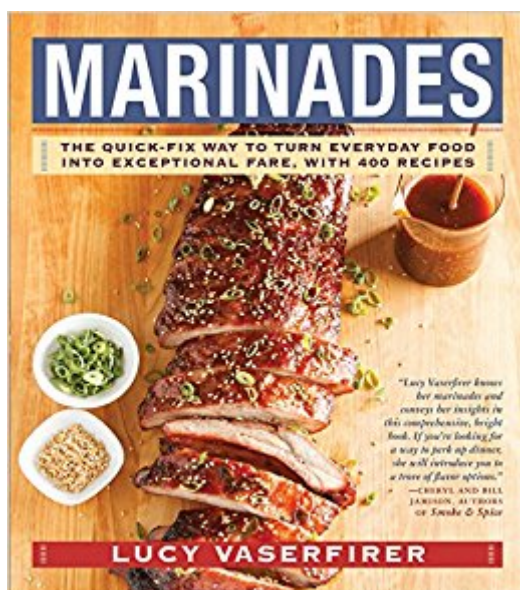


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Marinades: The Quick-Fix Way To Turn Everyday Food Into Exceptional Fare, With 400 Recipes



Synopsis

The tremendous success of slow-cooker cookbooks is rooted in the demanding lifestyles of working families: You get dinner started before you go to work and have it ready shortly after you return. Slow-cooking is not the only way to cook fabulous food on a busy schedule. Lucy Vaserfirer's *Marinades* offers a delicious alternative. With the right marinade, you can dress up meats, chicken, fish, or vegetables in the morning, pop the food in the fridge for the day, and finish it all off with a quick broil, grill, microwave, or saute when you get home. Dinner is served! Vaserfirer, who previously has written *Seared to Perfection* and *Flavored Butters*, and also writes the blog *Hungry Cravings*, is a culinary-school instructor known for her expertise with meats, her knowledge of kitchen science, and her warm and engaging teaching voice. *Marinades* shows when to use - and not use - oil-based, vinegar-based, fruit-based, and milk- or cream-based marinades. The recipes range from comforting American, French, and Italian marinades to adventuresome and assertive ideas from Mexico and Latin America, Asia, and beyond. The book includes seventeen recipe chapters, nine of which are based on specific types of marinades (herb, spice, and citrus, for example) and eight of which range geographically across the world's best cuisines. Each of the 200 marinades is accompanied by an additional recipe that shows one way to use it. A Raspberry-Zinfandel Marinade, for example, features a recipe for Grilled Raspberry- Zinfandel Pork Medallions, while a Souvlaki Marinade has a recipe for Swordfish Souvlaki alongside. In keeping with the popularity of marinades among outdoor cooks, more than half of these 200 additional recipes are for grilled dishes, but there are ideas aplenty for indoor cooking as well.

Book Information

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Customer Reviews

Chef, culinary educator, and recipe developer Lucy Vaserfirer is the author of *Seared to Perfection: The Simple Art of Sealing in Flavor* and the entertaining and educational food blog *Hungry Cravings*, an online resource demystifying complicated cooking and baking techniques and offering delicious, foolproof recipes. She is an Adjunct Instructor of Cooking at Clark College in Vancouver, WA and at Mount Hood Community College in Gresham, Oregon and has taught both home and professional cooks and bakers for years. Her recipes and writings have appeared in *Cooking Club* magazine, *The Virginia Culinary Thymes*, *Weber's Time to Grill: Get In. Get Out. Get Grilling.*, International Association of Culinary Professionals Cooking Schools & Teachers Section Membership Newsletter, *Northwest Palate*, and *Hospitality News*. She holds Le Cordon Bleu associate degrees in both culinary arts and patisserie & baking and lives with her husband in Vancouver, WA.

OMG I love this cookbook!!! need to be on low carb diet for a health reason, and I was getting sick with eating chicken breast and salmon grilled with McCormick seasoning. I ran into this book while browsing some books on , checked out a copy from library and tried some of the recipes. OMG, what a difference a simple marinade can make!! My chicken breast is moist and full of flavor. I was very amazed!!! Please do not waste any of your time and get this book. Not only I bought my own copy, I also ordered all of other books of this author.

I have already tried a couple of these and they are very good. The problem I always have is when there are weird ingredients. If you don't live in a heavy urban area, some are going to be very hard to find local. Buying online can be very expensive when S&H is added to the cost.

I got this as a gift to go with a marinade vacuum seal box. So many yummy ideas in this book! We have tried tons of them and every one was a hit!

I love this cookbook. There are a lot of quick marinades that are easy to pull together on a week night. Some of the marinades have already become my go to's and family favorites. There are some odd marinade recipes that I would never use, but overall I love this book.

Excellent ideas and a lot of good, useable marinades!

In Lucy's way, she has not only written out delicious recipes, but suggest great parings and

suggestions that will enhance each, making for delicious meals time after time.

Useful and enjoyable

This book has a lot of good recipes, but some of the ingredients are not very easy to find for some of the mentioned marinades. But I will always have this book on hand to make my dinners more appetizing. This book is for every cooks kitchen!!!

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