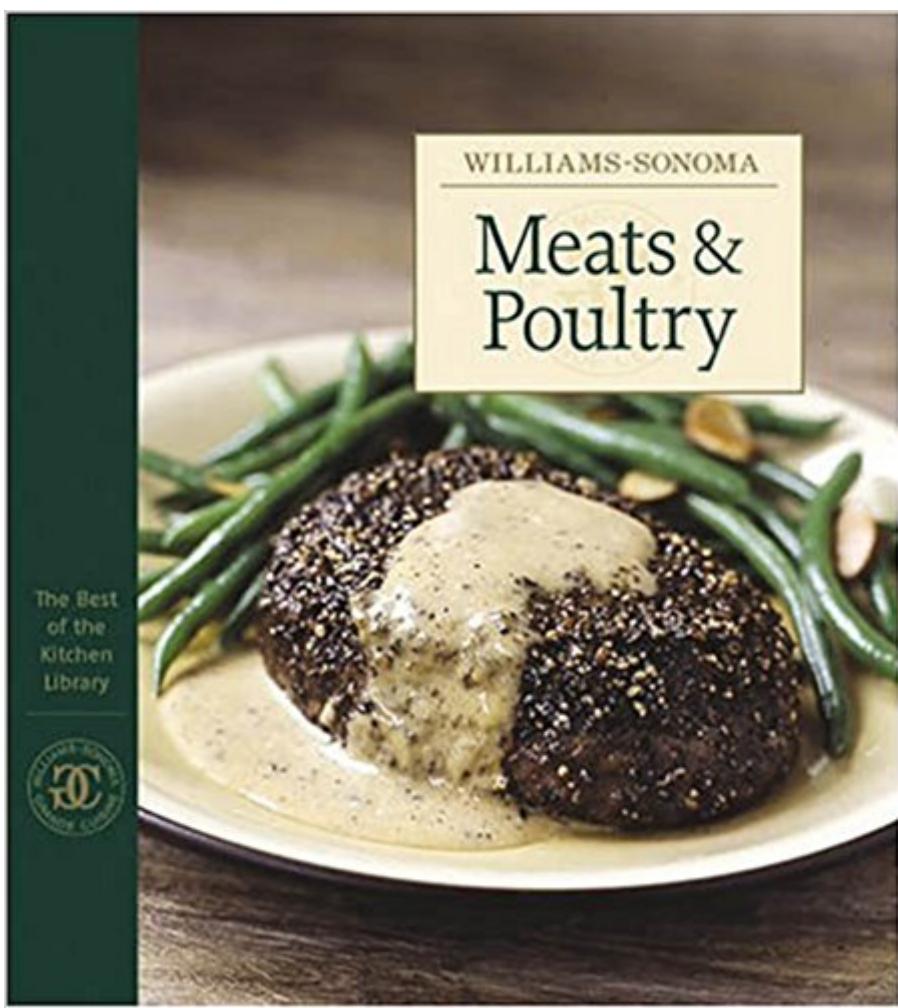


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Williams-Sonoma The Best Of The Kitchen Library: Meats & Poultry



Synopsis

Culled from the award-winning, 43-volume Williams-Sonoma Kitchen Library, the recipes in this book cover the best of the best when it comes to meat and poultry dishes. Step-by-step photographs reveal how easy it can be to make wonderful entrees. 200 photos.

Book Information

Series: The Best of the Kitchen Library

Hardcover: 336 pages

Publisher: Oxmoor House (April 1, 2004)

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Average Customer Review: 4.6 out of 5 stars 8 customer reviews

Best Sellers Rank: #781,383 in Books (See Top 100 in Books) #161 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Poultry #456 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats

Customer Reviews

The section on Marinades, sauces and chutneys also includes rubs, compound butters, pesto, tapenade and salsa and is worth the price of the book. This book can elevate your cooking to a whole new level (unless you're already a culinary school grad). There are a multitude of recipes you will actually use. This is not a skimpy book; there are 336 pages and beautiful photos to show you what your dish should look like. I highly recommend this book. It would also make a great gift for someone who is just starting to build a cookbook library.

This is a pretty good book. There are a variety of recipes for beef (including steaks, roasts, ground), pork, poultry (primarily chicken, but some quail, duck, etc), lamb, and veal. The Williams-Sonoma publishers are masters at selling pictures to the audience and getting you to buy the book based on the picture (hey, they sold me! :)). Each recipe is accompanied with a beautiful picture of the dish. Sometimes the pictures have side dishes in them that look equally appealing, but there is no recipe in the book for the side dishes (so the title is strict: this is only meats and poultry). There also is a small section in the front for creating sauces that are used in the dishes. I have made a few of the

beef recipes and the chicken sausage fettucine with white wine (amazing and VERY quick to make), and have been happy so far. My only major qualm with this book is that many of the recipes are geared for grilling. I know WS has other books on grilling, and this book seems to encompass many of the recipes. I do love grilled foods, but living in a small apartment, I don't have the luxury of firing up the grill like others may have. Most of the recipes that require grilling also have instructions for broiling or searing/grilling indoors, so you can likely still make the recipe--it probably just won't taste as good. Overall a good book for the money. However, it seems like a good portion of these recipes are in other WS cookbooks, so if you already have some WS meat, poultry, and grilling books (I do not), this may not be for you.

Quite good and normally the you get exactly what the recipe describes. However I do think Williams Sonoma has better books.

I found this at the library and was so impressed I rushed out to buy myself a copy right away. Highly recommend this book. More recipes than you will ever use, lots of colour photos. Very happy with this purchase.

If you are not an expert, and most of us are not, you need this book. Not only for the recipes, but for the methods and tips. The best guide for which spices to use for which meat.

Love the entire Williams-Sonoma collection, they are exactly what one looks for in cookbooks after you already own the basics

I love this book. I haven't had a bad meal yet! Recipes are easy to follow, ingredients are easy to find, pictures are great. Some meals take a long time to cook, but this is because you're really cooking from scratch! We have over 60 cookbooks, and this one is one of the favorites.

I like this cookbook. Most of the recipes have sophisticated flavors without an all-day cooking extravaganza. Moreover, it's organized by season, so it's easy to find something that includes those items readily available during all times of the year.

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