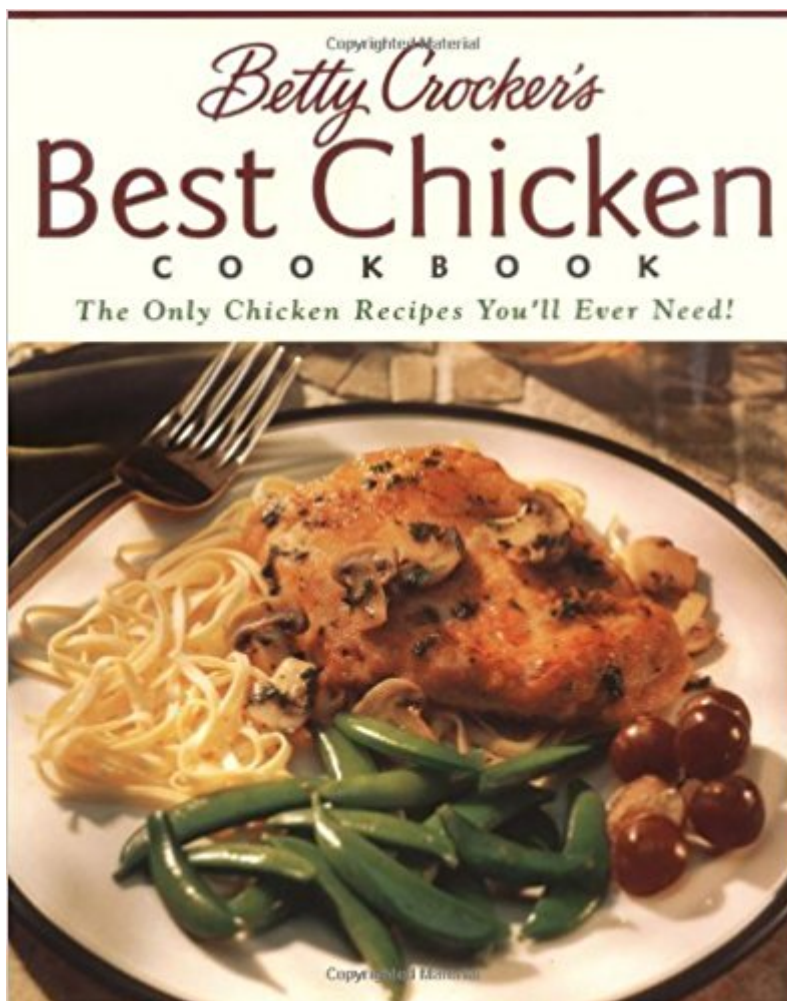


The book was found

Betty Crocker's Best Chicken Cookbook (Betty Crocker Cooking)



Synopsis

Roasted to a turn, fried to a crisp, tucked into soups, stews and stir-fries or a savory pot pie, curried, creamed, stuffed or barbecued -- here is chicken for every pot! Betty Crocker's Best Chicken Cookbook is packed with over 110 recipes so chicken will never become routine, including recipes for soul-satisfying soups and stews; filling salads and sandwiches; snappy stir-fries and skillet meals; as well as moist and tender baked and roasted chicken. Betty knows what consumers want, so there's an entire chapter of Super Express recipes for meals that can be made in 30 minutes or less to make mealtime a snap. Every recipe has fresh ideas for fabulous flavor variations, low-fat alternatives, easy dress-up suggestions, or cutting down your cooking time. This book is also jam-packed with beautiful photos throughout to tempt your tastebuds every step of the way, and includes a wide range of helpful information, from poultry shopping tips to foolproof carving guides for chicken and turkey. Learn how to cut up a whole chicken, step-by-step instructions for deboning and flattening breasts, the best ways to poach and microwave chicken, and an indispensable grilling chart. Check out the all-new section with handy advice on how to keep your chicken moist, plus the most up-to-date information concerning safety issues related to poultry.

Book Information

Series: Betty Crocker Cooking

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Customer Reviews

Betty Crocker doesn't believe in waste, and that includes space. Just look inside the front cover of her Best Chicken Cookbook. There you'll find 10 "Fast and Easy" chicken dinner entrées and five "Quick Main Dish Chicken Salads." You start with four boneless, skinless chicken breasts that you

then flatten, and 20 minutes later you serve something along the lines of Pesto Chicken, Pecan Maple Chicken, or Fajita Chicken. Or Oriental Chicken Salad. Or Raspberry Chicken Salad. Inside the back cover, you'll find eight Moist Poultry Secrets (wrap tightly during storage; don't undercook chicken--it's tough and rubbery) and a table of nutrition facts. The seven chapters of Best Chicken Cookbook are "Super Express ... Thirty Minutes or Less"; "Stir-Fries and Skillet Meals"; "Baked and Roasted Chicken"; "Great Chicken Classics"; "Fire Up the Grill"; "Salads, Sandwiches, and Pizza"; and "Soups, Chilies, and Chowders." The "All About Chicken" section that introduces the book is just that: everything. Learn safe handling, boning, cutting up, flattening, the different types of chicken, stuffing, thermometers, etc. There are roasting timetables and microwave tables and tips on carving. Every recipe is a textbook example of brevity. Betty Crocker believes in the sanctity of the 3 x 5 recipe card. Both prep and cooking times are listed, as well as the number of servings you can expect. The nutrition breakdown for a single serving completes each recipe so you know exactly what the calories and the fat numbers are like. And every recipe is faced by a full-page color photo of what the finished dish looks like. Anyone--good cook and new cook alike--can pick up a copy of Betty Crocker's Best Chicken Cookbook and, with the right ingredients on hand, put a flavorful, nutritious meal on the table in a half-hour in most cases. This book will be a place to start for some cooks. More experienced cooks will find ways to trim time from their cooking chores.

--Schuyler Ingle

Betty Crocker's Best Chicken Cookbook Dreaming of a variety of delicious recipes you can make any day of the week? Searching for a collection of meals that everyone in your family will love? Well, look no further because with Betty Crocker's Best Chicken Cookbook, you'll always know what to cook for dinner! We've packed this cookbook full of wonderful dishes you'll love to make with more than 130 recipes to tempt you and every recipe is photographed, so you'll see exactly what's for dinner. There's so much to choose from whether you like your chicken broiled, poached, stir-fried or roasted we've included main dish recipes to suit any suppertime need and leave you and your family satisfied. Plans for the evening and you need dinner fast? Whip up dinner in a snap with any one of recipes from the Super Express chapter from start to finish, it will take 30 minutes or less to make dinner! Chicken and the grill go hand-in-hand, so we have dedicated an entire chapter to flavorful grilled recipes. Try out Chicken and Summer Fruit Kabobs, Firecracker Chicken Wings, succulent Chicken with Peppers and Artichokes or spicy Chili-Rubbed Chicken. Did we hear you say you wanted variety? Then you'll love the wonderfully tempting array of chicken recipes for salads,

sandwiches and pizzas. Your family will give the thumbs-up to Quick Chicken Caesar Salad, Chicken Pesto Pizza and delicious Honey-Mustard Chicken Sandwiches. Make poultry part of your soups, stews and chilies with Lemony Chicken-Lentil Soup, Spicy Chicken Chili, Chicken Cheese Chowder and, of course, everyone's favorite, Chicken Noodle Soup. But that's not all! Betty Crocker's Best Chicken Cookbook also includes everything you've wanted to know about poultry from safe handling to carving a cooked turkey. Bone up on the different varieties of chicken available, what to look for when choosing fresh poultry and even information on boning a whole chicken! Betty Crocker's Best Chicken Cookbook is the place to find the best recipes for America's favorite meat! Visit Betty Crocker online at www.bettycrocker.com and Macmillan at www.mgr.com

Nice looking book with large colorful photos of every recipe. The only problem is the photos don't look anything like the finished recipe. For instance, I could tell by looking at the photo of one recipe that the skin had been left on whole chicken pieces but the recipe said to use boneless, skinless chicken thighs. I went ahead and followed the recipe exactly and instead of having something that looked like over roasted chicken, I ended up with bland poached chicken because the sauce was too much liquid and the chicken ended up just poaching in it. In other recipes, the chicken ends up tough and bland and the sauces and glazes never look like they do in the photos. We tried about half a dozen recipes and were not impressed with any of them. In fact, my husband asked for me NOT to prepare those recipes again. It takes a lot to get a thumbs down from my husband because he generally eats anything! I wouldn't buy this book again nor would I recommend it to a friend. In fact, my copy is headed to the Goodwill.

I bought this cook book and LOVE, seriously the best chicken cook book ever so I bought 3 more for gifts and I hope they all love theirs too.

Very disappointing book. So many recipes call for processed dressings, sauces etc. The Readers Digest Great Chicken Cookbook is far more helpful with good truly homemade recipes.

As a wife and mother of three small children, I can't spend a lot of time in the kitchen; just too much else to do, so I appreciate these recipes: varied, simple, and TIME-SAVING! I also like that there are pics for each recipe so you can have an idea as to what the finished product should look like. (wink) So far everyone's favorite has been Chicken with Garlic Bread Crumbs (pgs 78 and 79), but

I'm still having so much fun trying out the recipes! This cookbook is definitely worth every cent spent!

You can't go wrong with anything Betty Crocker, when it comes to cook books. A lot of easy to make and very enjoyable choices for chicken. Nothing fancy, just good down home cooking.

I've cooked several different recipes from this book and I haven't been disappointed yet. Would definitely recommend this to anyone whose culinary journey is just beginning.

There are quite a few recipes that I have enjoyed making. Some of the receipes are not to my taste, buy that doesn't mean someone else wouldn't find them terrific. I especially li8ke the ease of preparation

easy

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