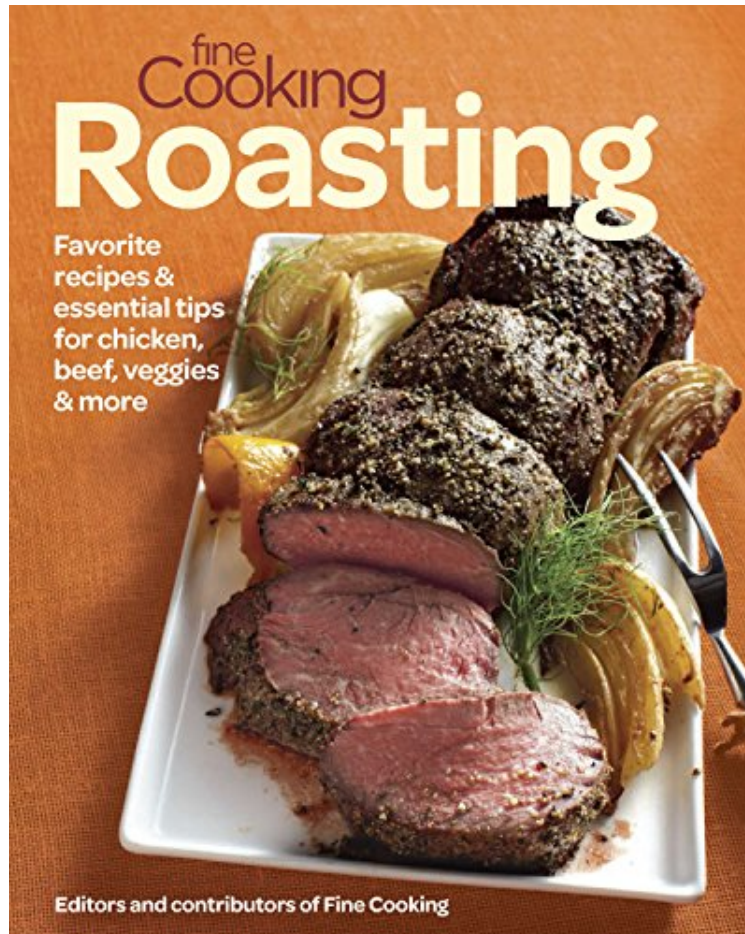


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2 of 2 people found the following review helpful. It's OKBy KWAndersonNothing terribly new. Nice photos. Timing for all sorts of meat in one resource.2 of 2 people found the following review helpful. Good roasting ideasBy Robert TGood general informational cookbook focusing on roasting as the primary method of cooking Some recipes are relatively simple and easy to pull together, others more involved. Overall, very efficient. There are recipes for soups, salads, fish, shellfish, beef, poultry, pork and lamb, finishing with some dessert suggestions. Also presents some options for leftovers! Waste not-want not. Finishes with some helpful and informative tips and techniques. Total of 154 pages, indexed. Many enticing photos throughout the book.As with anything from Fine Cooking, these recipes are tested to ensure reliability. So far, no disappointments, no flops, no problems.

The classic art of oven roasting. Fine Cooking magazine, the most trusted name in food, turns up the heat in Fine Cooking Roasting: Oven Favorites for Chicken, Beef, Vegetables More. This must-have collection serves up the best recipes and techniques so home cooks can successfully produce bold-flavored, juicy meat and vegetable dishes time and again. Master timeless techniques. Fine Cooking Roasting celebrates all the time-honored techniques for creating delicious comfort food. You will easily learn the age-old art of: Slow roasting Quick searing Braising Simmering Favorite comfort food recipes. You'll enjoy this updated take on classic cooking with recipes that reflect today's tastes fresh, flavorful, healthy ingredients: Roast chicken Pan-roasted vegetables Braised stews Pork crown roast Leg of lamb Beef tenderloin Halibut Salmon Plus lots of recipes for soups, salads, ethnic favorites, and delicious desserts! Delectable leftovers. Best of all these recipes cook up plenty for yummy leftovers. Busy home cooks will love tasty encores, including: risottos, tostadas, curry, sandwiches, and hash. Triple-tested recipes and expert culinary advice. Fine Cooking magazine is known for its dependable, flavorful recipes and time-tested professional culinary advice. Page after page of informative tips, over 150 mouthwatering color photographs, expert advice, cooking techniques, and satisfying recipes will expand your cooking repertoire. The Fine Cooking test kitchen staff triple-tests every recipe to ensure you can recreate the dish in your kitchen.

About the Author Filled with pages of inspiration and information for cooks of all skill levels, Fine Cooking magazine features hands-on, how-to advice and recipes from America's culinary experts. Visit the magazine Web site at www.FineCooking.com.