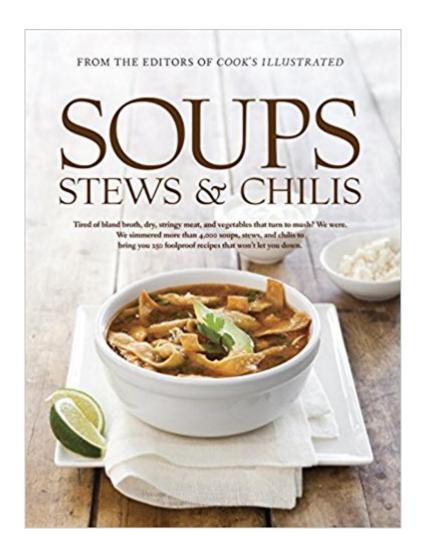


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# **Soups Stews & Chilis**





## **Synopsis**

Soups Stews & Chilisà is the definitive collection that includes more than 200 recipes for everything from broths, hearty soups, and stews to chowders, big batch recipes, slow-cooker dishes, pureed soups, speedy soups, chilis, and curries. If it's served in a bowl,à Soups Stews & Chilisà Â will provide you everything you need to make it foolproof. In addition to the tested until foolproof recipes, we've armed you with an essential soup, stew, and chili primer that reveals the test kitchen's best tips and techniques for building flavor, valuable information on storage and reheating, and an essential cookware guide. Make hearty beef stew with fork-tender meat, tender vegetables, and a velvety, flavorful broth. Create chicken stews with complex flavor and moist chunks of chicken. Expand your chili horizons with a whole chapter on new and flavorful variations from all-American ground beef chili to green chile-infused White Chicken Chili.

### **Book Information**

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#### Customer Reviews

Cook $\tilde{A}$ ¢ $\hat{a}$   $\neg \hat{a}$ ,¢s Illustrated is a widely renowned America $\tilde{A}$ ¢ $\hat{a}$   $\neg \hat{a}$ ,¢s Test Kitchen brand that is the work of over 60 passionate chefs based in Boston, Massachusetts, who put ingredients, cookware, equipment, and recipes through objective, rigorous testing to identify the very best.

Americaââ ¬â,,¢s Test Kitchen brands are well-known for top-rated television shows with more than 4 million weekly public television viewers, bestselling cookbooks, magazines, websites, and a cooking school. Discover, learn, and expand your cooking repertoire with Julia Collin Davison, Bridget Lancaster, Jack Bishop, Dan Souza,à Lisaà McManus, Tucker Shaw, Bryan Roof, and

our fabulous team of test cooks!

I wanted a good basics for soups and this delivers big time. I did not believe you could make beef soup without bones, roasting etc. Their beef broth was the best I have ever made or bought And it was so easy. The book was worth the cost just for the shortcuts. Buy this!

Last night I made the "Pork Stew with Brandy, Fennel, and Prunes", page 235, using the library copy I had borrowed. This morning I ordered the book. Need I say more?

A few years ago my husband scheduled to undergo a surgery that put him on a completely liquid diet for a full month, and since I had zero experience making soups or broths, I bought this cookbook so that I could provide a variety of liquid foods. This book proved to be invaluable to me during this period, although I was limited at that time soups that were either pureed or wouldn't suffer too badly from being food-processed within an inch of their lives, regardless of whether or not the recipe call for it. After my husband's recovery, however, (which went very smoothly and without a hitch, thank you), we discovered a dazzling array of new soups and stews through this cookbook, many of which have become much-beloved staples in our household. Not only does this book teach you how to make soups, stews, and chilis, but it also has product review sections so you know what $\tilde{A}f\hat{A}\phi\tilde{A}$  â  $\neg\tilde{A}$  â,  $\phi$ s best for your recipe, and more that teach you how to clean and prepare ingredients that you may otherwise not be familiar with. This is a standard thing for Cooks Illustrated to do, but since I was not subscribed to their magazine at the time, these informative sections really blew my mind! This cookbook has taught me so much and brought so many new, amazing foods into our lives. I recommend it to absolutely everyone, and  $I\tilde{A}f\hat{A}\phi\tilde{A}$  â  $\neg\tilde{A}$  â,  $\phi$ ve even started giving these away to friends who are getting married. If you $\tilde{A}f\hat{A}\phi\tilde{A}$  â  $\neg\tilde{A}$  â,  $\phi$ re thinking about getting this, you ABSOLUTELY should!

I liked this cookbook. The recipes are pretty easy and classic. The soups are tasty and healthy to make... Worth the price!!!

As someone who cooks a lot and is not hesitant to invent recipes, I love this book. It's designed to appeal to those of us who ask "Why does this taste like this?" and "suppose I tried this?" and "What in the world is this ingredient doing for this recipe?" Top recommendation! It earns a star spot in my collection.

This cookbook gives detailed directions for every recipe, explains why each one works, and gives pages of helpful hints and ways to avoid common pitfalls. From instructions on fresh herbs to making broth to making breads to accompany the soup, this cookbook is mine of information!

Made the best beef stew ever! Wonderful book, I love the science behind the recipes.

#### Excellent

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