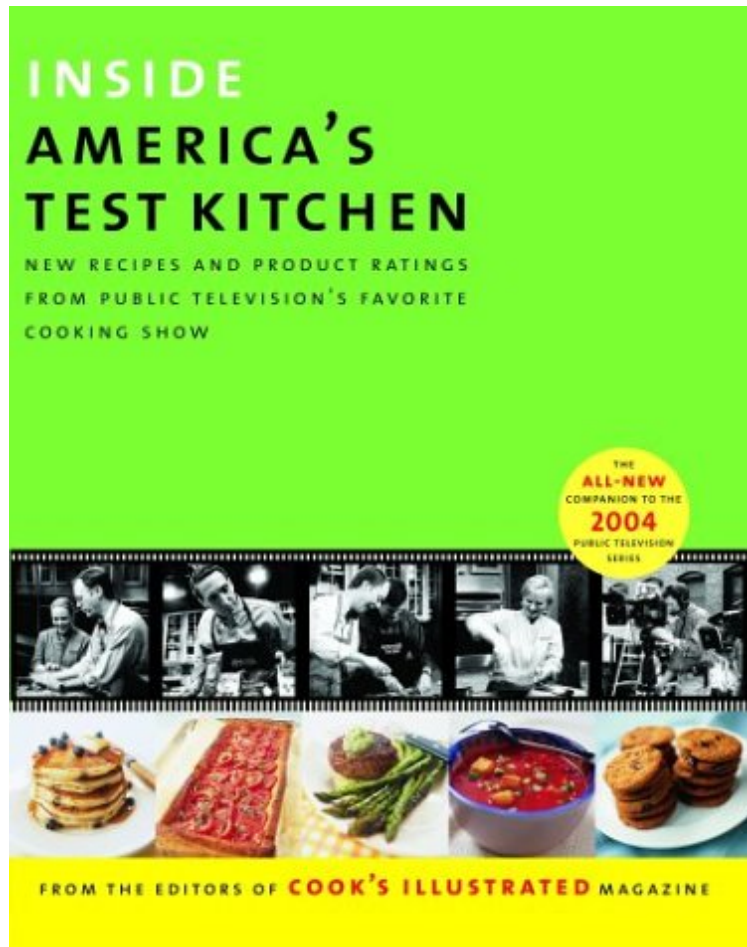


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Inside America's Test Kitchen: All New Recipes, Tips, Equipment Ratings, Food Tastings, Science Experiments from the Hit Public Television Show

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Book by Editors of Cook's Illustrated Magazine

From Publishers WeeklyCovering the recipes, tastings, equipment tests and experiments of one of PBS's cooking programs, this latest volume from Cook's Illustrated magazine features its editors' customary expertise, pithy comments and well-researched results. Each chapter covers an episode from the show, which, while allowing viewers to follow week by week, gives the volume an overall lack of cohesiveness as it jumps from Salad 101 to Summer Tomatoes and One-Pot Wonders and an eclectic range of ingredients and methods. However, as with all the show's work, the editors' first discuss the dishes' objectives, the flavors desired, the textures and mouth feel wanted, before enumerating the experiments and variations explored to reach the final recipe, all of which allow the more experienced cook to understand the whys and wherefores that enable the final creation. Whether it's the fluffy Blueberry Pancakes, the flavorful Sesame Noodles with Shredded Chicken or the tangy Greek Salad, the results are reliable and flavorful. Liberally sprinkled throughout are the customary rating of products from tasting panels evaluating mayonnaises and milk chocolate to equipment, covering such diverse objects as ice cream makers and skillets. Copyright 2003 Reed Business Information, Inc.