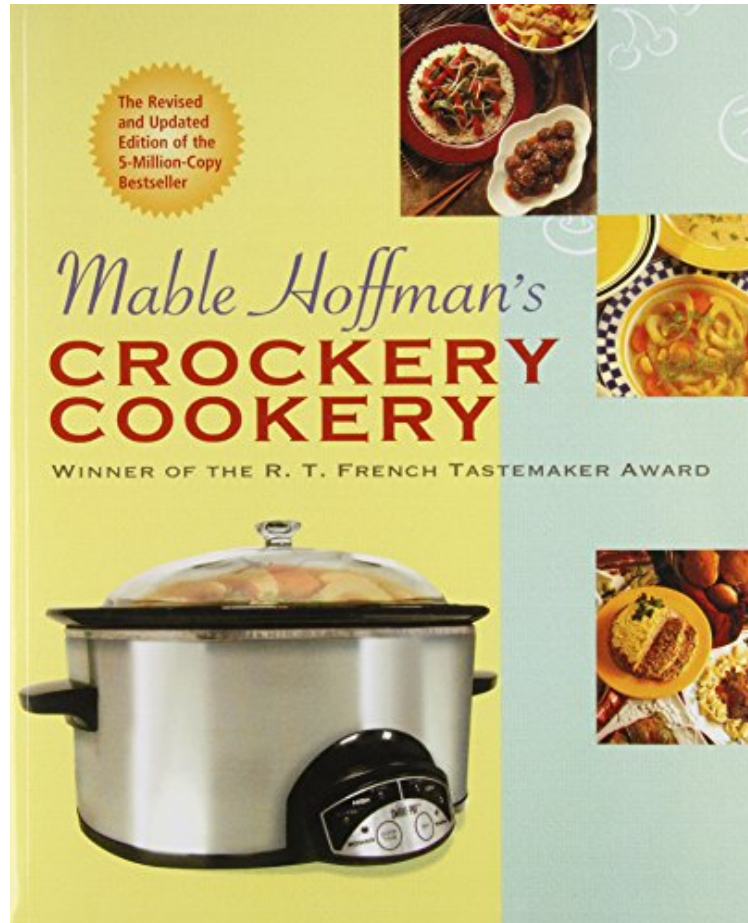


(Mobile book) Mable Hoffman's Crockery Cookery, Revised Edition

Mable Hoffman's Crockery Cookery, Revised Edition

Mable Hoffman

**Download PDF | ePub | DOC | audiobook | ebooks*



[Download](#)

[Read Online](#)

#419292 in Books 1995-10-01 1995-10-01 Original language: English PDF # 1 9.10 x .70 x 7.50l, .80 #File Name: 1557882177239 pages | File size: 65.Mb

Mable Hoffman : Mable Hoffman's Crockery Cookery, Revised Edition before purchasing it in order to gage whether or not it would be worth my time, and all praised Mable Hoffman's Crockery Cookery, Revised Edition:

0 of 0 people found the following review helpful. My wife has the original Hoffman Crockery Cookery that I ...By PatrickMy wife has the original Hoffman Crockery Cookery that I bought for her tray cost \$1.95. We both worked and with a son in school sports, she used a Crock Pot to prepare meals, that were ready when we returned home. That was years ago. The original book had yellowed pages and notes throughout. The book was falling apart due to use. My wife now has a New Crockery Cookery thanks to you. We are both thankful. 128 of 131 people found the following review helpful. Great slow cooker recipes you won't find in the manual By A. Ryan Nourishing, mostly gourmet slow-cooker recipes and a few new tricks for your crock pot. You never knew your crock pot could be so handy! "Everybody" knows that slow cookers are good for pot roasts and chili con carne. But did you know that your slow cooker could produce chocolate cake, chicken and dumplings, and rice pudding? I didn't, either. The wonder of it is, your crock pot can make all these wonderful dishes and many more with less prep time and inconvenience than the traditional

versions in most cases. Mable Hoffman's Crockery Cookery is just what I needed to dust off my slow cooker and get started with the rest of my life. Regarded by many as The Standard for crock pot cooking, this revised and updated recipe book has all of the basic favorites and quite a few more sophisticated dishes. To date I have only tried 13 in all, a mere fraction; and a few standouts like Flank Steak in Mushroom Wine Sauce and the Nostalgic Chicken and Herbed Dumplings, have made this purchase totally worthwhile. I would have stopped at entrees, but no - there are also some great soups, vegetable side dishes, party appetizers and desserts. Yes, you can bake cakes and breads in crock pots that have at least 4 and quarts capacity, but be warned that they do come out on the soft side, without that top crust. I found the banana bread pleasant enough, however. The real surprise for me was in how perfectly suited my crock pot was for steamed pudding recipes. Bread pudding is a natural here. But get ready for a heavenly Grandma's Rice Pudding - light, fluffy, just the right amount of sweetness and no more. The best I have ever tasted, bar none. I should hasten to add that Mable Hoffman puts an emphasis on preparing recipes from fresh, wholesome ingredients, and very few of them involve opening cans. You will end up with nutritious, lower-than-average-salt dishes that will take a little more prep time than frozen dinners, but greet you with a delightful aroma when you walk in after a hard day's work. Most of the recipes are even thrifty when compared to a fast food diet. I don't remember how I ever managed to cook for my family 6 days a week before I discovered this cookbook! My only complaint is that I have used mine so much in the last 4 months that a few pages escaped from the softcover binding. No problem: I am getting my copy spiral bound at a local copy center. I intend to keep this one around for many years to come. -Andrea, aka Merribelle0 of 0 people found the following review helpful. I would have all I ever needed to cook anything I or anyone else would want in the best, most flavorful way it could be cooked. By D. E. Miller I have a thousand cookbooks, but show me a HP press cookbook and I've got to have it. If they were the only ones I had, I would have all I ever needed to cook anything I or anyone else would want in the best, most flavorful way it could be cooked. These are wonderfully illustrated with the best written directions available. If you enjoy cooking, don't pass these up.

Mable Hoffman loves to cook. A professional home economist, she cooks to develop recipes, to promote food products and to prepare those tasty, eye-appealing dishes you've seen in ads and food-preparation articles. She's also a food stylist and editorial consultant for Better Homes Gardens. Slow cooking is different and requires special recipes. Mable developed every recipe specially for slow-cooking pots. Every one has been tested and re-tested to bring you sure success with each meal you prepare. You'll see how your slow-cooking pot invites culinary creativity. Just use these recipes as a foundation and add a little pinch of your own ingenuity to the pot. You'll find slow cooking makes good eating!

About the Author Mable Hoffman is a professional home economist and director of Hoffman Food Consultants. The author of many cookbooks including Crockery Cookery, California Flavors, and Appetizers and Small Meals, she is the recipient of four Tastemaker Awards.