



Slow Cooker: The Best Cookbook Ever

Diane Phillips

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This is the only slow cooker book for busy people. With over 400 recipes, The Best Slow Cooker Cookbook Ever saves time and money week after week with easy meals that keep one eating well at home every day. From Old-Fashioned Chicken Pot Pie to Mexican Hot Chocolate Lava Cake, this cookbook contains recipes for everything from soups and roasts to cobblers and puddings, inspiring night after night of great meals. Prep a few ingredients, toss them in the pot, and let the cooker work its magic while you're gone for the day. Return to a slow-cooked, deeply flavored, great-smelling dinner for you and your family every night

Slow Cooker: The Best Cookbook Ever Details

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Laura says

This is a solid slow cooker cookbook (and a huge one)! The recipes are detailed, and sound.

This isn't a quick-fix cookbook - most of the recipes involve another cooking method - or two. That can add time. I would have liked to see an active time and total time on most of these. Also, while the recipes were grouped by type, there wasn't much coherence to the grouping - an Asian-inspired dish could be next to kale and sausage soup, for example. And you didn't get a sense of history, or a story behind the recipe, or how the author chose it. I missed that.

If you use your slow cooker a lot, you're going to have to pick this up - it's really comprehensive and a great reference and jumping off point.

Grainne Rhoad says

So far, so good. I also picked this book out because I was hungry and waiting for little people to find books to check out and it was new at the library and made me think, "Yes! I am going to stuff things in the crock and forget about them this month instead of cooking on the stovetop as I'm tired from the holiday cooking." - Which really now, today, I'm not, I just was that day.

In anycase so far, so good. I am digging the eversotasty recipes even if the staged pictures look better than what comes out of my pot. Isn't that true of all cookbooks? Everything I've tried so far has tasted excellent. I almost want to buy this book. But. I will see if I can't memorize the most favorites. This is what usually happens. If you aren't good at memorizing, you may want to invest in it.

Steven Peterson says

I already have about three slow cooker (crockpot) cookbooks in my kitchen library. But this is the best of them all. The recipes in this volume provide entree to a rich set of dishes. As Rachael Ray says: "Yum-o."

The introduction provides context. The book notes one advantage (Amen!) to slow cookers. When one comes home at the end of the day, the aromas greeting one upon entering the house are great--and most welcoming! Slow cookers work by providing low and slow heat over a period of time. The author notes several advantages: convenience, time savings, money savings, and nutritional benefit. I learned some tricks from the introduction, too. I have probably used too much liquid, based on my current recipe set; this volume suggests backing off. There are the usual suggestions as to what one ought to have in the pantry and kitchen to support optimal use of the slow cooker.

As always, though, it is the recipes that should be at the heart of a cookbook.

Here are a few examples:

Creamy onion soup. Yum. I love French onion soup, and this recipe is the first time I've seen a crockpot recipe that is delicious. Simple ingredients and simple instructions (a great combination, as far as I'm concerned!).

Creamy broccoli soup. I have several broccoli soup recipes, some of which are more interesting than others. This is a nice dish, using such ingredients as butter, an onion, carrots, broccoli, baking soda, broth, black pepper, and heavy cream (stirred in at the end of the process).

Other neat soups--Cajun chicken gumbo, potato and leek soup, chili recipes.

Some pasta recipes look nice (haven't tried these out yet), including Lasagna alla Bolognese, Penne lasagna, Old-fashioned mac and cheese.

Meat dishes? Braised chicken with Nicoise olives, Tarragon chicken, Frank's hot chicken wings (a rendering of the Anchor Bar's signature dish), Corned beef with Guinness, Pork chops with sauerkraut and apples, Zinfandel-braised leg of lamb. . . . And so on.

Anyhow, this book is a lot of fun! I look forward to exploiting its recipes further in the future.

Carrie says

I have tried many of the recipes in this book and have been impressed, for the most part. I love that the author has taken the homespun tool of a slow cooker and given it style with the types of food featured in the recipes. My only issue is that every recipe that I have loved, must be prepped heavily ahead of time. All meats must be pan-sauteed, onions and garlic need to be sweated etc. Still worth it if you want to get schmancy with your slow cooker and I love, love the lamb and french lentil recipe. I have made it at least 6 times and my family loves it!

Jennie says

3.5 stars. A few of the recipes are really outstanding - the pork braised in cider and cream is my favorite, and I had excellent results with a stuffed flank steak. There are plenty of vegetarian and side dish recipes, too. I find myself reaching for this book about 50% of the time that I use my slow cooker.

However, take note: this is not a set-it-and-forget-it cookbook. If that's what you're looking for, look elsewhere. Each recipe requires a little work at the outset (usually browning meat) to produce the best results and depth of flavor. Some of the recipes also require adding ingredients during the last hour of cooking, so it's not as useful for someone who is at work all day and wants dinner ready when they get home.

With that said, this is an great book for the home cook who wants to adapt recipes to a slow cooker, and will be able to devote a little time here and there to the food. It's also very useful as a jumping-off point for your own recipes - once you know how long a meat should be cooked to get the desired ingredients, you can modify everything pretty easily.

Michele says

I think I'm in love! yea LOVE...This is an awesome collections of recipes...I love the help with making the same type of meat in different ways. I love the creative ways to make these dishes..The Trail mix...so easy and sooo good! Yey! a winner

Nancy Byrne says

I love making new recipes all the time and not one of them in this cookbook has let me down! They are all delicious, savory, easy to prep and my kids love them! Outstanding cook book!

Carol says

Slow Cooker: The Best Cookbook Ever a homage to what I call a crock pot by Diane Phillips.

Right from the introduction I knew this was not just any old cookbook.

"Whenever I look at my slow cooker, I think of the lyrics to that old Sinatra standard, "I'm not much to look at, nothing to see," but upon closer inspection the slow cooker is like the girl in high school who everyone said had a nice personality. This decidedly simple piece of equipment isn't the most attractive item ever to grace your kitchen counter but can it cook."

There are over 400 recipes provided here. Yes, you've seen these before but what makes this cookbook a standout is the detail. Starting with a series of questions, what it does, why do you need one, what size, answering all these quite well, it continues on to tips for success with technique and enhancing flavor, the terminology, what to keep on hand prior to jumping into chapters featuring the food, from soup to desserts and all in between. In addition to the recipe itself Phillips often provides "*slow cooker savvy*", snippets of help to improve the dish. She might also include an explanation of the ingredient, also using the savvy term, and where you might find those that could be unfamiliar to you.

If I were going to buy one slow cooker cookbook for a new cook or even a person with some savvy on this form of cooking, Slow Cooker: The Best Cookbook Ever would be it. As a matter of fact, I originally browsed this as a free selection from a trial on Amazon and then bought the book to give as a gift.

The tortoise of slow cooker cookbooks, slow and steady makes the taste.

Jenn says

This is absolutely the best slow cooker cookbook. I have made several recipes from each section and they have all been hits with my family. The BBQ chicken legs is one that I have to tripe the recipe for because my

family loves it so much.

Andrea says

Try the short ribs! Most of these recipes require a little prep time ahead- but they are far more gourmet than your average crock pot recipes. Delicious ideas!

Laura says

Tons of recipes but needs more pictures.

Leslie Heindel says

there are a few good recipes in it, but i have found better ones on-line.

Evelyn says

a little heavy on the meat recipes, but otherwise really delicious

Sherri says

I would give this book 4 1/2 stars. It has become my right hand in meal planning because the recipes are interesting - much more so (to me) than the cookbook "Not My Mother's Slow Cooker".

Jacki says

I love this book because it actually has recipes for a 6-qt cooker, which is what I have, rather than 2-4-qt like most books. However, it's seriously lacking in vegetarian and healthy recipes. I've also had problems with recipes not cooking in the described amount of time on high heat, so you might want to go with the low heat alternatives.
