



The Can't Cook Book: Recipes for the Absolutely Terrified!

Jessica Seinfeld

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From the #1 *New York Times* bestselling author of *Deceptively Delicious*, an essential collection of more than 100 simple recipes that will transform even the most kitchenphobic “Can’t Cooks” into “Can Cooks.”

Are you smart enough to dodge a telemarketer yet clueless as to how to chop a clove of garlic? Are you clever enough to forward an e-mail but don’t know the difference between broiling and baking? Ingenious enough to operate a blow-dryer but not sure how to use your blender? If you are basically competent, then Jessica Seinfeld’s *The Can’t Cook Book* is for you.

If you find cooking scary or stressful or just boring, Jessica has a calm, confidence-building approach to cooking, even for those who’ve never followed a recipe or used an oven. Jessica shows you how to prepare deliciously simple food—from Caesar salad, rice pilaf, and roasted asparagus to lemon salmon, roast chicken, and flourless fudge cake. At the beginning of each dish, she explains up front what the challenge will be, and then shows you exactly how to overcome any hurdles in easy-to-follow, step-by-step instructions.

Designed to put the nervous cook at ease, *The Can’t Cook Book* is perfect for anyone who wants to gain confidence in the kitchen—and, who knows, maybe even master a meal or two.

The Can't Cook Book: Recipes for the Absolutely Terrified! Details

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Author : Jessica Seinfeld

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Stephanie says

Love Jessica Seinfeld and was not disappointed with this cookbook. Beautiful photography, great layout and yummy, simple recipes. Made the huevos rancheros for lunch today and will be adding it to the rotation.

DK Simoneau says

I haven't made a recipe from it yet. But I love love love reading cookbooks. I'm previewing some for someone in my life who has decided it's time to learn to cook but is intimidated. This looks to be a very great starting place! I think I may have to make some of these recipes for myself.

The other Sandy says

Fairly simple techniques explained in plain English. There's even an illustrated section that demonstrates how to do things like zest a lemon or peel and pit an avocado, with links to online videos that demonstrate the techniques. Also, there are more recipes that look edible to me than I usually find in cookbooks.

I'm knocking off one star because all but two of the breakfast recipes are egg dishes, which is not helpful to those who have egg protein allergies, and because almost all of the recipes in the book serve 4. I'm not sure how well they'll scale down for singles and couples who cook in smaller batches. I intend to find out, though.

Lea says

Every recipe I've tried in this book so far has been amazing. She's simple, yet innovative, and explains things in a way that is super easy to understand. I especially loved how many veggie recipe she includes, as a lot of cook books today don't have very many veggie recipes.

Shannon says

Jessica Seinfeld has a number of things working for her in this cookbook, a fantastic food photographer and easy to make recipes that are also delicious. The layout and step by step directions are exactly as stated in the title, this book is for folks who are disasters in the kitchen or who have never cooked before. Literally everything is written in 1.2.3 how to's such as how to salt and pepper your food and how to wash produce. I'm not a fan of her writing style, a little to trying-to-be-friendly for my taste so I skimmed her personal antidotes after the first couple of chapters and went right for the recipes and photos. The recipes are in sections by meal (breakfast) and ingredients (fish, grains, vegetables etc) and include 'don't panic' words of support, tools needed, work time, total time and number of servings. I would recommend this

book for college students, recent graduates, newlyweds and anyone who is a complete beginner in the kitchen. For anyone else, skip the how to's for the fun recipes like broiled honey nut bananas (YUM!).

Laura says

I need to qualify this by saying that I'm not really a fan of her earlier cookbooks. The recipes in 'Deceptively Delicious' borrowed heavily from the Sneaky Chef, and I'm fairly convinced she would not have been published if it hadn't been for her husband. I generally look for family-friendly and healthy, but Lapine's recipes are better (I realize that a judge found that Seinfeld hadn't copied Lapine, but I disagree).

So, I wasn't prepared to like this as much as I did. She's ditched the purees and healthy additions, and this is a really great weeknight cookbook - for anyone. The prep times are accurate, and she really walks you through the steps to make each dish. There are lots of photos, and her upbeat tone (like the friend that's trying to coach you) is authentic. The meat and chicken dishes are particular standouts.

Nothing in here is going to knock your socks off - a lot of the recipes are comfort food staples and you may already have recipes for them (sweet potato coins, anyone). But her recipe is really fast and tasty.

My only issue here is that nutrition information isn't provided. It is easy to find online, along with several other demos. But since she's built her rep as a health-oriented chef, I expected it here. That's why it's only 4 stars.

Justyna Justy says

Very good tips, guides, and knowledge - Especially for someone who doesn't know what they are doing.

Jackson Matthews says

Recipes not too difficult, and very tasty.

Maria says

Pretty good starter cook book, I actually quite enjoyed this book, it went back to basics, so I skimmed through that part, but it still had some good tips that I wasn't familiar with.

Karlen says

I guess I'm an outlier. I found the tone condescending and didn't think she actually provided helpful guidance. I have one recipe I considered a keeper.

Joy says

I haven't found a lot of recipes to try in this cookbook. But it's nicely photographed and the recipes do seem easy to follow.

(a)lyss(a) says

"If the only cooking you've done is stirring a spoon in a cup of coffee, you will be able to do these."

This is a pretty good introductory cooking book.

It's supplemented with lots of photos and web links that help you make sure you know what you're doing. The book seems to assume that you're starting at the beginning and working your way through it because by the time you're a few recipes in it says things that imply you should know what you're doing by know so flipping through to pick a recipe may not be your best bet. That being said there's a lot of good recipes to choose from for chicken and pasta that aren't super intimidating. Unfortunately the book isn't great about offering substitutions for dietary preferences or restrictions but overall it's a helpful base for making some solid meals.

Kori says

Let me start by saying this: I can cook. I can follow a recipe. I can even change them to fit my needs and flavor preferences. None of that matters. I love this cookbook. Everyone needs a handful of quick, go to recipes that take little effort and this cookbook offers that and more. My husband has even been able to make use of it. He would probably use it more if he could figure out how to navigate my tablet. We've made probably fifteen or so recipes so far and have made almost all of those over and over again. Deliciously simple. Don't worry, even the more advanced recipes are easy to follow.

Donna says

Wouldn't mind it as a reference, but sometimes the book came off as REALLY condescending....i dunno, I am divided to be honest.

Clinton Senior says

Mixed reviews on this book. We were split on the recipes some were good and some were not. But we all learned something we didn't know about the kitchen so we would recommend this book for a younger or unexperienced cook.
