



## The New Best Recipe

*Cook's Illustrated Magazine (Editor), John Burgoyne (Illustrator), Carl Tremblay (Photographer), Daniel J. Van Ackere (Photographer)*

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**The New Best Recipe** Cook's Illustrated Magazine (Editor) , John Burgoyne (Illustrator) , Carl Tremblay (Photographer) , Daniel J. Van Ackere (Photographer)  
Ten years of foolproof recipes from "America's Test Kitchen"

## The New Best Recipe Details

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## From Reader Review The New Best Recipe for online ebook

### Emily says

This book has yet to let me down. I have made countless recipes from this book, each one with clear cut instructions and detail. It is my "go to" book. I shouldn't have been surprised, in my experience, everything Cooks Illustrated has put out has been of good quality.

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### Maren says

I love this book! I look here first when dealing with cuts of meat I haven't cooked before. It also helps me decide how I want my animals butchered (I buy whole or half animals from local ranches)--it can be daunting to sort through all the different options. I have used many, many recipes from here and expect to use many more in the future. I get top-notch results and feel confident that my time in the kitchen will be well-spent if following a recipe I found here.

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### Sara says

When the folks at *Cook's Illustrated* say "exhaustively tested," they mean exhaustively tested. Each recipe in here has been deemed the best and so far, I can't disagree. A good, basic, bare bones cookbook, it is a great launching-off point for any cook - beginner or otherwise.

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### Kathryn says

Although I would much rather call Berit to ask her what I should do with \_\_\_\_\_? I find myself often referencing this very large compendium of almost everything I like to eat. It may even replace Betty the Crock as my go to cookbook. I wonder what my mother will say?

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### Leif Erik says

I've yet to go wrong with anything from this one. The Chicken Marsala is particularly well-received by my audience.

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### Heather Shaw says

I love poached eggs, but I've never been able to make them well. When I tried the recipe in this book, they came out Perfect. Perfect, I tell you. And they've been perfect ever since.

I love waffles, but I've never been able to make them well. When I tried the recipe in this book, they came out Perfect. Perfect, I tell you. And they've been perfect ever since.

I love mashed sweet potatoes, but I've never been able to make them well. When I tried...well, you get the idea.

If you've ever cooked something, and it came out great, then you cooked it again, the same way, you swear you did it exactly the same, but it flopped: this book is for you. Find out WHY things work, and you'll never flub a recipe again!

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### **Michele says**

It's hard for me to name my favorite cookbook - largely because I have nearly 500 of them and if truth be told I read them more than cook from them. But if one of my clients or friends wants to know what book to add to their collection, this is near the top of the lists.

Brought to you by the editors of Cook's Illustrated magazine (our friends from America's Test Kitchen), this book has taken all the trial and error and guesswork out of the recipes included - and the two inch thick book boasts 1000 recipes! The chefs behind these recipes have tried everything possible - wondering how to make the best pot roast? They tried every cut of meat imaginable, cooked in every way possible, to arrive at the very best results, then share that recipe with you. If you're a real foodie you can read about their experimentation - but if you just need the right recipe pronto, then skip the explanation and start cooking, assured that you'll have a wonderful result.

I've taken to giving this cookbook as a wedding present - it's a great book to get anyone cooking great!

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### **Deb says**

This is a great cookbook. Everything I have tried not only came out looking great but had great reviews! It is much more realistic on time required, etc. It is now my favorite cooibook.

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### **Leigh says**

This book is filled with useful information!

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### **W Todd Kaneko says**

This is a pretty killer book. I think that there could be more recipes in the book, given how huge it is, but that isn't really the book's agenda. The authors have tested several versions of the recipes to determine what techniques and ingredients produce the best results. I had no idea that you should cover fried eggs while they cook so that the tops will steam-cook. Nor did I know how superior oven-fried bacon can be to the normal pan-frying. Who knew that frozen spinach makes a better spinach dip than fresh spinach? Of course, I

haven't tried every recipe out yet, but it's nice to have this kind of guidance for a beginning cook.

I got mine at Costco for pretty cheap last year, I think. It's even cheaper now if you get a copy online. A bargain for the knowledge it imparts.

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### **Angela says**

I wasn't that excited when my mom got me this book as a Christmas present. I mean, how many cookbooks does one girl need? Then I started reading it and getting excited: I LOVE that someone has already done the work that a good cook would do. The reason great cooks are great cooks is that they try recipes, tweak them, try again, till they arrive at THE best recipe for something. Since I don't cook *that* much, the chances of me ever becoming a great cook by my own unaided efforts are pretty slim. But this book just might help ease the pain of that sad fact: I get to benefit from all sorts of work and experimentation, and just sail in and make these fabulous things. They do a nice job of telling the "story" of each recipe; how they adjusted, tweaked and arrived at the recipe they're posting. Lovely concept, very well done. It would be great if there were photographs of the various recipes, but I suppose that would make the price quite a bit higher - and photos aren't something you actually *need* - so I'll keep the five star rating set on this one.

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### **Mary says**

I have checked this book out of the library twice and been disappointed twice. The recipes are a lot of work and the results are just ok.

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### **Justin says**

This was a bit to heavy on the background and too light on the tips. For example, the book would say something like we tried boiling and it lost all of its flavor, then we steamed and that was pretty good but then we roasted and that was great. Imagine that with 10 times as many words for each recipe and you've got the idea. Just tell me that the veggie tasted crisper roasted!

In short, there are very many good ideas here but the verbosity and organization make them hard to find.

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### **A. says**

This book has great, solid, totally doable recipes (even for a person with a more frugal than gourmet budget), and I totally geek out on their scientific-method-style approach. I have to say, though, that the introductions to their recipes consistently amuse me. Almost all follow this format where they say "every version we could find of this item was insipid and embarrassing, with undesirable flavors and a texture no one could enjoy. We set out to see if we could salvage the reputation of this undeservedly wronged food." If every version you could find was so tragic, what made you want to make the dish in the first place? "Man, this food is ass! I think I'll try to cook it at home!"

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**Flossmoor Public Library (IL) says**

5 stars

- Ms. Jenn

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