

The book was found

The Kitchen Pantry Cookbook: Make Your Own Condiments And Essentials - Tastier, Healthier, Fresh Mayonnaise, Ketchup, Mustard, Peanut Butter, Salad Dressing, Chicken Stock, Chips And Dips, And More!





Synopsis

Tastier, Healthier, Homemade You work hard to make dinner--choosing the best food, mastering preparation techniques, and picking the perfect recipes. But what about the unsung staples, the ingredients and condiments that build and accompany your meal? Too often, the store-bought versions are loaded with extra salt, sugar, allergens, and preservatives, and they end up bland and uninspiring. But you don't have to limit yourself to the same tastes and the same plastic bottles. With Kitchen Pantry Cookbook you can create your own staples--fresh, delicious, and just the way you like them. Chef and winner of Food Network's Guy's Grocery Games, Erin Coopey shows you 90+ recipes and variations to personalize your pantry. You'll never go back to the bottles. Stock your kitchen pantry with: Condiments: Everything you need--Mayonnaise, Dijon Mustard, Ketchup, Steak Sauce, and more Nut butters and spreads: The classics and the creative--Homemade Peanut Butter, Chocolate Hazelnut Butter, Vanilla Chai Pear Butter, and more Salad dressings: All your favorites, from Balsamic Vinaigrette to Honey Mustard to Sesame Tahini Stocks: The basics to have on hand, including Chicken Stock, Vegetable Stock, and Court Bouillon Relishes and refrigerator pickles: Delicious and easy--Bread and Butter Pickles, Pickled Peppers, Sauerkraut, and more Chips, dips, and dunks: Snacks that hit the spot, from Homemade Potato Chips with French Onion Dip to Tortilla Chips with Tomatillo Salsa

Book Information

Flexibound: 176 pages

Publisher: Quarry Books (September 1, 2013)

Language: English

ISBN-10: 1592538436

ISBN-13: 978-1592538430

Product Dimensions: 7 x 0.5 x 10 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 36 customer reviews

Best Sellers Rank: #175,692 in Books (See Top 100 in Books) #48 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings](#) #129 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments](#) #2649 in [Books > Cookbooks, Food & Wine > Special Diet](#)

Customer Reviews

Erin Coopey calls herself a "glorified home chef" even though she has training as a culinary

professional and she was selected to be a judge for the 2016 Edible Communities EDDY Awards. Cooking is her passion, and she loves the way food brings people together. Coopey's philosophy is that good cooks must possess a generous spirit. She also believes that cooking should be fun! This philosophy is reflected through Coopey's books, blogs, and classes. If you're in Seattle, you can join her for a cooking class. Otherwise, check out The Kitchen Pantry Cookbook and her blog, The Glorified HomeChef: www.glorifiedhomechef.com.

This is a handy book to have around. It is by no means exhaustive, but you can have better, more wholesome *and* cheaper goodies for yourself and your family with this book. So many people are surprised, when they start getting into the very basic stuff in the kitchen, how easy it is, how much better it is, and how much cheaper it is. Maybe some of these things won't seem worth the effort to you (I make my own ballpark yellow mustard for the principle, not the cost savings), but some of these things are so much better and/or so much cheaper that you will feel like you're slumming if you buy them from the grocery store. Some of them you can't usually find in the grocery store. I have a few books along the lines of this one, and I think I would recommend this one for someone's first excursion into making some of these things.

handy book, but so many recipes online now it hardly seems worth it to buy a book

I have been a fan of Chef Erin's for a bit and was thrilled to find she had written a cookbook on pantry staples. I checked it out from the library, read it cover to cover in less than two hours and was on email urging friends and family members to check it out. Then, I had the sense to buy multiple copies as gifts! I love how Erin educates her readers about ingredients. Case in point, I wanted to make the apple butter with apples I had received from a friend and Erin has an entire page describing the virtues of SEVEN apple varieties. The directions were clear and simple and the end product was delicious! I've made nut butters, three of the salad dressings and numerous dips thus far. Thank you for an easy to use and informative cookbook!

I am a novice cook, but I found Chef Erin's cookbook very easy to use. I love her chapter on Salad Dressings. The recipes are delicious and the section on "Mix-and-Match Vinaigrette" helped me get out of a dressing rut. The information on extra-virgin olive oil was enlightening. I love Chef Erin's pickle

and relish recipes. They remind me of the food my grandmother use to make, but with a modern twist. I highly recommend this cookbook.

Oh my goodness! I love this book. It is well laid out, has lots of useful tips and is easy to follow. The resulting products are just amazing. You wont go back to store bought again. The photos will make you want to spend the next week inthe kitchen. I read it cover to cover as soon as it arrived. When I put it down, my husband picked it up and did the same thing. Do yourself a favor and buy this book.

I can not say enough good things about this book. It is my favorite cookbook and I have many. The french dressing recipe is one I have been searching for since I was a little girl. My aunt used to make something very similar and I have never been able to find it until now. I LOVE THIS BOOK!!!!

I received this book and quickly went to work and made 4 recipes--all of which were excellent. I ordered another copy as a gift. I love being able to make my condiments and staples and having them be fresh and organic.

Itried some of the recipes and found them tasty

[Download to continue reading...](#)

The Kitchen Pantry Cookbook: Make Your Own Condiments and Essentials - Tastier, Healthier, Fresh Mayonnaise, Ketchup, Mustard, Peanut Butter, Salad Dressing, Chicken Stock, Chips and Dips, and More! Salads: 365 Days of Salad Recipes (Salads, Salads Recipes, Salads to go, Salad Cookbook, Salads Recipes Cookbook, Salads for Weight Loss, Salad Dressing Recipes, Salad Dressing, Salad) SALADS: The 500 Best Salad Recipes (salads for weight loss, salad, salad recipes, salads, salad dressings, salad dressing recipes, paleo, low carb, ketogenic, vegan, vegetarian, salad cookbook) BODY BUTTER: Homemade Body Butter Recipes - 30 DIY Body Butter Recipes For Softer, Healthier, And More Radiant Skin (Body Butter, Body Butter Recipes, natural remedies) Salad Dressing Recipes: Top 50 Most Delicious Homemade Salad Dressings: [A Salad Dressing Cookbook] Salad Dressing: 59 Healthy Homemade Salad Dressing Recipes For Vegetarian, Vegan, And Plant Based Diet. No Oil. No Mayo. No Vinegar. (Healthy Recipes. Healthy Cookbooks To Keep In Your Kitchen.) Chicken Coops: The Essential Chicken Coops Guide: A Step-By-Step Guide to Planning and Building Your Own Chicken Coop (Chicken Coops For Dummies, Chicken Coop Plans, How to Build a Chicken Coop) Tales of the Peanut Butter Kid: Stories of a Colorado Farm Boy in the 1950's and 1960's (Adventures of the Peanut Butter Kid)

(Volume 1) Top 50 Most Delicious Homemade Salad Dressing Recipes [A Salad Dressing Cookbook] (Recipe Top 50's Book 106) Chicken Pot Pie Recipe : 50 Delicious of Chicken Pot Pie Cookbook (Chicken Pot Pie Recipe, Chicken Pot Pie Recipe Book,Chicken Pot Pie Cookbook) (Karen Gant Recipes Cookbook No.4) SURVIVAL: Survival Pantry: A Prepper's Guide to Storing Food and Water (Survival Pantry, Canning and Preserving, Prepper's Pantry, Canning, Prepping for Survival) Stock Market: Beginner's Guide to Stock Trading: Everything a Beginner Should Know About the Stock Market and Stock Trading Homemade Salad Dressing & Vinaigrette Cookbook: 175 Homemade Dressing Recipes! (Southern Cooking Recipes Book 29) Chicken Coop Building: Step by Step Guide for Beginners (Chicken Coop Building, Chicken Coop, Backyard Chickens, Chicken Coop Plans, DIY Project, Fresh Eggs, Raising Chickens) Paradise Preserves Condiments of Hawaii: A Collection of Kamaaina Condiments With a Special Section on Curries Asian Salads Book: The Ultimate Asian Salad Dressing Cookbook and Best Asian Salad Recipes You Will Ever Find! To You, Mr. Chips: More Stories of Mr. Chips and the True Story Behind the World's Most Beloved Schoolmaster Keto Chips: 35 Best Recipes Of Low Carb Chips To Satisfy Your Crunchy-Savory Craving Raw Vegan Sauces and Salad Dressings: Delicious and Nutritious Sauce and Salad Dressing Recipes. Salad Dressing Recipes: 120 Delightful Homemade Salad Dressings Just for You! (120 Easy Recipes Book 6)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)