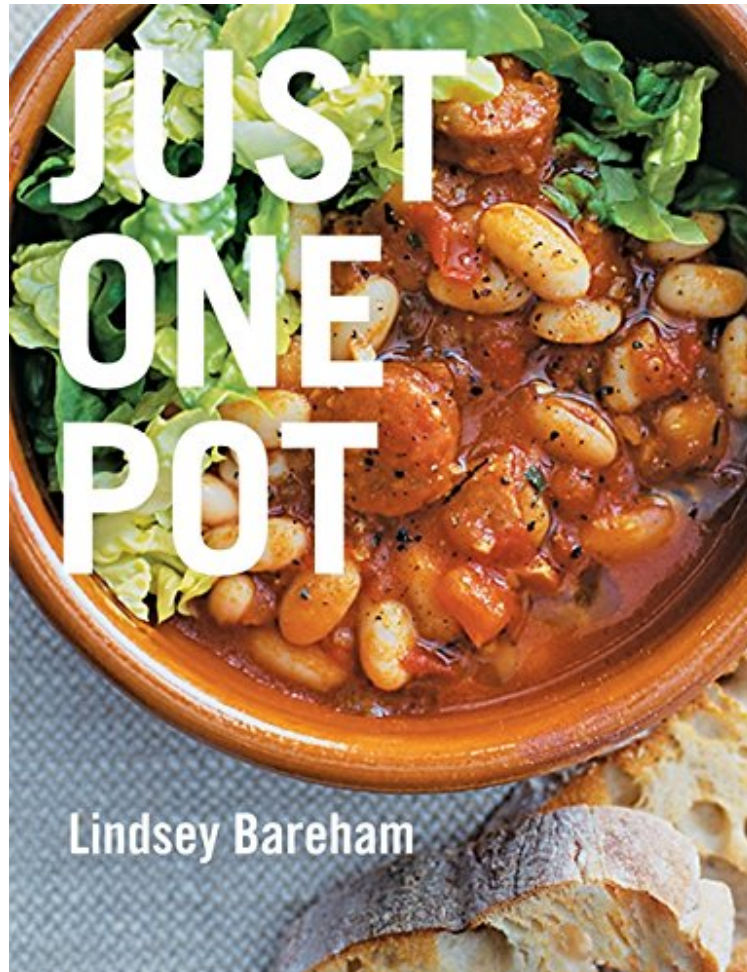


[Free download] Just One Pot

## Just One Pot

Lindsey Bareham

*\*Download PDF / ePub / DOC / audiobook / ebooks*



 Download

 Read Online

#4091927 in Books 2015-08-04 2015-08-04 Original language: English PDF # 1 9.75 x .75 x 7.751, .0 #File Name: 1844038009192 pages | File size: 16.Mb

**Lindsey Bareham : Just One Pot** before purchasing it in order to gage whether or not it would be worth my time, and all praised Just One Pot:

0 of 0 people found the following review helpful. Over 100 delicious recipes emphasize minimum preparationBy Midwest Book ReviewJust One Pot is a cookbook especially for those with very little kitchen space or only one or two burners, just as author, restaurant critic, and award-winning food writer Lindsey Bareham had to deal with. Over 100 delicious recipes emphasize minimum preparation, ingredients that are readily available (at least when in season), imagination, and of course, the ability to be cooked in just one pot. Color photographs illustrate recipes such as Salsa Cruda Tortilla Pizza, Chicken and Shrimp Gumbo, Green Fruit Salad with Avocado Cream, and much more. Just One Pot does not feature professional restaurant techniques, but rather a wide variety of simpler tips, tricks and techniques that any lay person can master to streamline delicious food preparation without excess time investment or cleanup hassle.4 of 5 people found the following review helpful. Not as simple as it soundsBy R. C. DeBuskiI was drawn to

this cookbook because of the variety of different types of cuisine featured and the promise of simple preparations. It delivers on the former, but not on the latter. Though you may use one pot, you'll use plenty of other implements and bowls to get there. After cooking a couple of these recipes, the one pot idea didn't seem that impressive. The work and clean up was still pretty substantial. The prep times shown for the recipes are absurdly off the mark. One that claimed to be 15 minutes of prep took 90 minutes. Several others I tried were similarly mis-estimated. Finally, the narrative form the instructions take is impractical. These big blocks of text are not user-friendly. They require parsing and constant re-navigating unlike a list format, which is much easier to reference and track progress with. I want to like this cookbook more than I do. It has some great dishes in it. I'll continue to use it, but probably be frustrated as I do.

With over 100 delicious and imaginative recipes that can be cooked in just one pot, this book is all about cooking well without all the fuss and bother - and washing up! When Lindsay Bareham had her new kitchen installed, her normal cooking environment was turned upside down. Restricted to two rings, she had to approach cooking in a whole new way. The result is over 100 creative and exciting recipes that can be cooked in just one pot - what's more, they all require minimal preparation and are made with seasonal ingredients that are easy to find in your local supermarket. There are no fiddly restaurant-style techniques (although the recipes include plenty of tricks and shortcuts if you want to upgrade your meals). Whether you want to make a quick and easy after-work dinner or a relaxed meal for friends, this book is perfect for you. Tempting mains include Chorizo and white bean stew, Thai green duck curry with coriander noodles and Monkfish chowder with green beans and thyme, and enticing desserts include White chocolate and raspberry trifle, Chocolate and almond rice pudding and Apple cream with banana passion fruit sauce. Lindsey Bareham has made her name as a restaurant critic and award-winning food writer. Twenty years of reviewing many of the best and some of the worst restaurants has provided her with a unique background for cookery writing. She wrote a daily after-work recipe for the London Evening Standard for eight years and currently writes the daily Dinner Tonight and Friday Masterclass for The Times T2. She also writes a monthly column for Saga Magazine. Author of twelve cookery books, her latest is Pasties, an appreciation and exploration of the Cornish pasty.

Lindsey Bareham is a master of the straight-forward recipe. The Guardian About the Author Lindsey Bareham has made her name as a restaurant critic and award-winning food writer. Twenty years of reviewing many of the best and some of the worst restaurants has provided her with a unique background for cookery writing. She wrote a daily after-work recipe for the London Evening Standard for eight years and currently writes the daily Dinner Tonight and Friday Masterclass for The Times T2. She also writes a monthly column for Saga Magazine. Author of twelve cookery books, her latest is Pasties, an appreciation and exploration of the Cornish pasty.