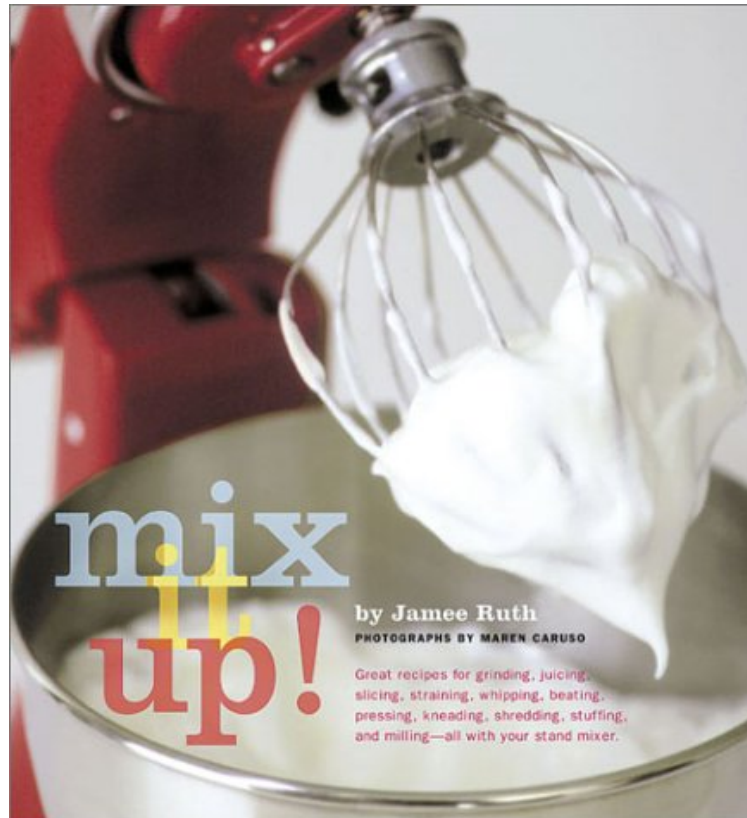


(Mobile book) Mix It Up! Great Recipes to Make the Most of Your Stand Mixer

Mix It Up! Great Recipes to Make the Most of Your Stand Mixer

Jamee Ruth

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Jamee Ruth : Mix It Up! Great Recipes to Make the Most of Your Stand Mixer before purchasing it in order to gauge whether or not it would be worth my time, and all praised Mix It Up! Great Recipes to Make the Most of Your Stand Mixer:

1 of 1 people found the following review helpful. The bread section (which is what I was mainly interested in) is fairly good but overall By Dana B. Read The little icons by each recipe specifying the attachment(s) you will need are very helpful. The bread section (which is what I was mainly interested in) is fairly good but overall, if you don't have a lot of the attachments, you will end up doing a lot of chopping or grinding with a food processor. But the recipes are very good and when I do get more attachments, I'll be ready to go! All in all, I am glad I bought the book!!!! 0 of 0 people found the following review helpful. Many helpful tips and great recipes By ChattyPatty I received a KitchenAid mixer for Christmas, love the mixer, bewildered by limited instructions included. This book was extremely helpful, spells out what attachment to use for each task. Several recipes were exceptional (calzones). At the beginning of each recipe it shows which attachments to use. Very informative and the recipes were somewhat unique compared to most cookbooks. 0 of 0 people found the following review helpful. Two Stars By MG DC Nothing in there that I will use and it calls for attachments I don't have.

"Everyone who has a kitchen longs for an electric stand mixer," writes Jamee Ruth in *Mix It Up!*. "It is a sought-after icon -- a trophy that says, 'I'm a cook.'" But like a lot of icons, it's often more awesome than user-friendly. With 13 attachments available, many cooks confine themselves to mixing up cookie batters with the flat beater and calling it a day. Jamee Ruth, on the other hand, calls her mixer "the costar of my kitchen," and here she's written the essential cookbook for anyone who owns one. In more than 60 recipes you'll discover how to get the most out of this "multifunctional culinary hero," using it to make everything from Homemade Hot Dogs and Just-Ground Meat Loaf to a patisserie-quality Macadamia Crusted White Chocolate Cheesecake. Use the fruit and vegetable strainer and food grinder to make a sweet and tangy Ginger-Spiked Asian Pear Soup, and the rotor slicer and shredder for Shredded Egg Salad with Belgian Endive. For the easiest, freshest breads you'll ever make, use the grain mill in Blue Corn Bread, and Red Wheat Rolls with Puttanesca Relish. You'll never want to buy spaghetti again when you use the pasta maker in Basil Tagliatelle and Knockout Gnocchi. And bakers, especially, will appreciate knowing which attachments make to-die-for desserts, like Sugar Pun'kin Pie with Perfect Whipped Cream, and Rum Roasted Banana Bread Glazed with Foster Cream. In these and so many other delicious recipes offered here, you'll revel in taking the icon off its pedestal and making it work for you!

Everyone who has a kitchen longs for an electric stand mixer, writes Jamee Ruth in *Mix It Up!*. It is a sought-after icon a trophy that says, I'm a cook. But like a lot of icons, it's often more awesome than user-friendly. With 13 attachments available, many cooks confine themselves to mixing up cookie batters with the flat beater and calling it a day. Jamee Ruth, on the other hand, calls her mixer the costar of my kitchen, and here she's written the essential cookbook for anyone who owns one. In more than 60 recipes you'll discover how to get the most out of this multifunctional culinary hero, using it to make everything from Homemade Hot Dogs and Just-Ground Meat Loaf to a patisserie-quality Macadamia Crusted White Chocolate Cheesecake. Use the fruit and vegetable strainer and food grinder to make a sweet and tangy Ginger-Spiked Asian Pear Soup, and the rotor slicer and shredder for Shredded Egg Salad with Belgian Endive. For the easiest, freshest breads you'll ever make, use the grain mill in Blue Corn Bread, and Red Wheat Rolls with Puttanesca Relish. You'll never want to buy spaghetti again when you use the pasta maker in Basil Tagliatelle and Knockout Gnocchi. And bakers, especially, will appreciate knowing which attachments make to-die-for desserts, like Sugar Pun kin Pie with Perfect Whipped Cream, and Rum Roasted Banana Bread Glazed with Foster Cream. In these and so many other delicious recipes offered here, you'll revel in taking the icon off its pedestal and making it work for you! -thegoodcook.com About the Author Jamee Ruth is a culinary equipment expert and the author of the *Grill Pan Cookbook* (0-8118-2417-9). She lives in California. Maren Caruso is a San Francisco-based photographer whose work also appears in *The New Complete Coffee Book* (0-8118-2867-0).