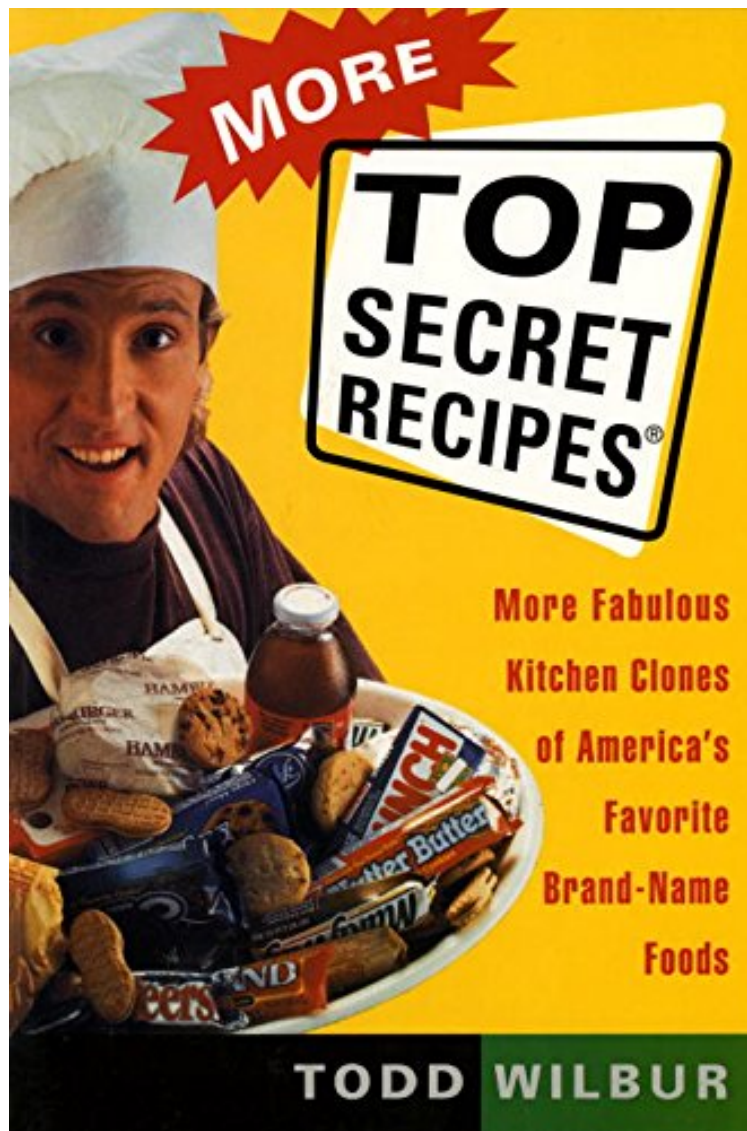


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More Top Secret Recipes: More Fabulous Kitchen Clones of America's Favorite Brand-Name Foods

Todd Wilbur

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#838363 in Books Todd Wilbur 1994-11-01 1994-11-01 Original language: English PDF # 1 8.00 x .35 x 5.40l, .25 #File Name: 0452272998128 pages More Top Secret Recipes More Fabulous Kitchen Clones of America's Favorite Brand Name Foods | File size: 76.Mb

Todd Wilbur : More Top Secret Recipes: More Fabulous Kitchen Clones of America's Favorite Brand-Name Foods before purchasing it in order to gauge whether or not it would be worth my time, and all praised More Top Secret Recipes: More Fabulous Kitchen Clones of America's Favorite Brand-Name Foods:

0 of 0 people found the following review helpful. Great easy to follow recipes that are typically very close if not spot on the originals. By drew kohll absolutely love the recipes that Todd Wilbur does. I find most of the recipes to be very good clones, with some to be either spot on or even better than the originals. Additionally, I love the fact that almost all of the recipes use ingredients that MOST everyday consumers would have in their homes, instead of rare exotic ingredients that cost insane amounts of money are only available for 2 weeks out of the year... In specific regional locations (Anyone who is more than a novice cook knows what I'm talking about here). I have since purchased at least 6 of Todd Wilbur's books although a few of the books have duplicate recipes, I am very happy to keep experimenting with these wonderful easy to follow recipes. 0 of 0 people found the following review helpful. It's the best cinnamon roll recipe I've ever come across. By SoupySoupy I bought this just for the cinnamon roll recipe. It's the best cinnamon roll recipe I've ever come across. Everyone loves them when I make them. Truly great! 0 of 0 people found the following review helpful. One Star By Leela Not worth it

#1 bestselling Top Secret Recipes series with more than 4 million books sold! Nabisco Oreo Cookies... JJ Super Pretzels... Dunkin' Donuts... Little Caesar's Crazy Bread... These are some of America's greatest food inventions. Now, thanks to intrepid kitchen sleuth Todd Wilbur, you can make home versions of over 50 more of your favorite foods. All of them are shockingly easy to prepare with ingredients from your local supermarket! Wilbur's fabulous clones leave out the preservatives and include suggestions for making high-cholesterol dishes lower in fat without changing the tastes we all love. Included, too, are the fascinating origins of each product; Todd Wilbur's own amazing kitchen adventures, narrow escapes, and near-death experiences; and even his learned-it-the-hard-way cooking tips.

.com Todd Wilbur, the master of fast food replication, is back, and accompanying him are 37 new recipes. More Top Secret Recipes follows triumphantly in the footsteps of his first tryout with kitchen clones, Top Secret Recipes. Included in this new collection are recipes that fans steadfastly demanded--including AW Root Beer and an easy concoction for creating the perfect Oreo in less than an hour. All that's needed for this magical cookie is cake mix, shortening, sugar, and vanilla. Simplicity is the key to success for all of Wilbur's duplicates--nothing more than simple ingredients and basic cooking skills are required. Other culinary clones include Cinnabon Cinnamon Rolls, Little Caesar's Crazy Bread, and a divine recipe for Bailey's Original Irish Cream. Quirky diagrams of these tempting bites illustrate the book throughout. Snack time has never been this much fun! --Naomi Gesinger From Booklist America's love affair with fast food is once again addressed by Wilbur in his sequel to Top Secret Recipes. In response to readers, another 50 foods are dissected, probed, prodded, examined, and refashioned to create taste clones of such treats as Oreo cookies, MM/Mars almond bar, Snapple ice tea, and McDonald's quarter pounder. Each recipe includes a brief history of the manufacturer and the specific foodstuff, as well as an engineering-like line drawing of the recipe's assembly. Simple directions are supported by the use of packaged or frozen food ingredients, such as pizza dough and canned kidney beans. At the beginning, the author addresses the low-fat versus junk-food controversy. Barbara Jacobs Praise forns; Todd Wilbur'sns; #1 bestselling Top Secret Recipes series "[Wilbur's] problem isn't that the recipes he's devised aren't good enough, it's that they're too good."mdash; Entertainment Weeklyns; "There is something magically compelling about the idea of making such foods at home... The allure is undeniable, and [the books are] stuffed with tidbits and lore you're unlikely to find anywhere else. These probably come as close as you can get to the original recipes."mdash; Boston Heraldns; "This is the cookbook to satisfy all your cravings."mdash; Juli Huss, author ofns; The Faux Gourmetns; "The recipes are easy to follow and... by preparing your own versions of restaurant meals you will almost always save money."mdash; Arizona Daily Starns; "[Wilbur's] recipes use everyday supermarket ingredients to bring brand-name foods to the home kitchen. Perhaps not surprisingly, his recipes are not complex. If anything, they reflect how easy home cooking can be."mdash; Star Tribunen; (Minneapolis--St. Paul)ns; "The assignment: Find out how to make the tasty Jack Daniels Grill Sauce used by T.G.I. Friday's restaurants. The client: Oprah Winfrey. The gumshoe: Todd Wilbur. Mission Impossible for even the most savvy food expert. But not so for Todd Wilbur, a crackerjack culinary sleuth."mdash; Pocono Recordns;ns; "Many of [Wilbur's] dishy imitations come, like a box of Cracker Jacks, with a surprise inside."mdash; Mademoiselle