

[Free read ebook] Off The Shelf: Cooking From the Pantry


Off The Shelf: Cooking From the Pantry


Donna Hay

*DOC | *audiobook | ebooks | Download PDF | ePub*

off the shelf



 Download

 Read Online

#772225 in Books 2001-10-24 2001-10-24 Original language: English PDF # 1 11.63 x .0 x 9.00l, 2.45 #File Name: 0066214483192 pages | File size: 48.Mb

Donna Hay : Off The Shelf: Cooking From the Pantry before purchasing it in order to gage whether or not it would be worth my time, and all praised Off The Shelf: Cooking From the Pantry:

0 of 0 people found the following review helpful. Quick and tasty recipesBy Pamela R. Kelly Really like this book. Lots of quick and easy but tasty dishes.0 of 0 people found the following review helpful. Five StarsBy susuzq The pictures alone make me look through this book0 of 0 people found the following review helpful. Quality FoodBy Brenda Jones I have to find her! Recipes are wonderful.

In Off the Shelf, Australia's bestselling food writer Donna Hay shows you how to fill your pantry with convenient and basic ingredients. Save time with these easy to put together recipes -- for everyday meals or special occasions, and especially when unexpected guests arrive. Off the Shelf is packed with the information and inspiration to create a great meal at short notice -- anything from a simple pasta dish or the slippery slurp of Asian-inspired noodles to a tempting

berry tart. All you need is a well-stocked pantry and a handful of fresh ingredients. An essential handbook for everyone who loves to cook and to eat.

.com Donna Hay, Australia's bestselling cookbook author, understands our pain. The pain, that is, of producing delicious meals when time is tight and we really can't shop--again. *Off the Shelf: Cooking from the Pantry* presents a blueprint for from-scratch good eating that relies on a thoughtfully stocked larder, a few fresh ingredients, and truly streamlined recipes. The idea isn't new, of course, but Hay finds a better way with it, presenting recipes like Pasta with Pancetta and Peas; Lime, Beef, and Noodle Salad; and Green Olive and Baked Chicken that are truly quick and easy to do. First published in Australia, *Off the Shelf* arrives here in an edition meant to work for American cooks; if ingredient names, quantities, and some operations aren't always completely "translated" (one recipe calls for English spinach leaves) or given conventional American form, willing readers will still be able use it most productively. Organized by ingredients and topics, the book offers buying advice throughout, regular recipes, and Short Order sections that distill formulas, such as those for Lemon and Basil Pilaf and Marinated Chickpea Salad, into get-the-drill-quickly paragraphs. Among the fuller-dress recipes, readers will surely want to try Beef and Caramelized Onion Couscous Salad, Crispy Spiced Thai Chicken, and Seared Salmon on Coconut Spinach, among others. Sweets, including Burnt Vanilla Creams and Chocolate Honey Snaps, are also delicious and easily accomplished. With truly useful tips (cut overlong cooked noodles to make them more manageable is one why-didn't-I-think-of-that example), an oversize bravura design, and color photos throughout, the book shows and tells how to cook with the greatest ease. --Arthur Boehm "No need to spend hours at the store. Find gastronomic bliss with no fuss, no muss, no bother." (New York Times) About the Author At the age of eight, Donna Hay skipped into a kitchen, picked up a mixing bowl and never looked back. She moved to the world of magazine test kitchens and publishing, where she established her trademark style of simple, smart and seasonal recipes all beautifully put together and photographed. It is food for every cook, every food lover, every day and every occasion. Her unique style turned her into an international food-publishing phenomenon as a bestselling author of 20 cookbooks, publisher of *Donna Hay* magazine, newspaper columnist, and creator of a homewares and food range. Visit Donna online at donnahay.com.au "Like" Donna on Facebook: [donna hay](https://www.facebook.com/donnahay) Follow Donna on Twitter: [@donnahay_tweets](https://twitter.com/donnahay_tweets)