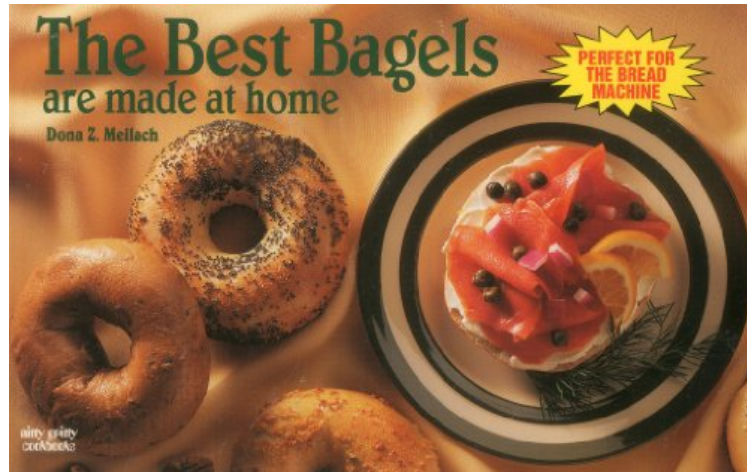


(Ebook pdf) The Best Bagels are Made at Home (Nitty Gritty Cookbooks)

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Dona Z. Meilach

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Dona Z. Meilach : The Best Bagels are Made at Home (Nitty Gritty Cookbooks) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Best Bagels are Made at Home (Nitty Gritty Cookbooks):

7 of 8 people found the following review helpful. perhaps a place to startBy jbThe basic bagel recipe in this book is the only one I would consider making. Those who would make(or buy) "easter egg bagels with candy sprinkles," etc., etc., have either a culinary sense that has evolved waaaay beyond anything I will every have (although I grew up in NYC and while there discerned a heirarchy of bagel quality from supermarket to sublime), or don't have any idea what a bagel is or should be. From this perspective, the basic bagel recipe in this book is the only one I'd consider. For this recipe, you pay the price of the book. Is it worth it? Yes, perhaps. Following the recipe verbatim will help you create a bagel of better quality than most supermarket bagels. Without considerable tweaking, however, this recipe will not result in a truly great bagel (New York or Pittsburg or Cleveland, whatever). I developed a decent recipe based on the basic bagel recipe in this book -- hence, three stars. But I'm still searching for ways to improve my own recipe and need to keep looking. There is a dearth of bagel cookbooks out there. Ergo, this book is perhaps a place to start. Certainly, if you want a easter egg bagel with candy sprinkles, or even a pumpkin orange bagel.... then look no further!0 of 0 people found the following review helpful. The only Bagel Book worth buyingBy M. LaneI looked around for a while for information on Homemade Bagels and there some good information out there a little here and a little there no one place or book that covered what I was looking for. Then I found this book which covers how to make Bagels by hand , food processor , and stand mixer. Plus many types and other great info. This is my go to book for making Bagels.4 of 4 people found the following review helpful. Yummy and deliciousBy Marla CohenI actually owned a copy of this book, but ordered a copy for my nephew who has recently gotten into bagel making at home.I tried the basic water bagel recipe and not only is it easy, it makes the most delicious , yummy "bakery" type bagels.I used the bread machine to make my dough, my nephew made them by hand and they tasted exactly the same!The recipes are easy to follow, and based on the basic bagel success, the book can prove an valuable addition to any baker's library.

Dozens of toppings and spreads accent recipes for more than 60 varieties of bagels! Author Dona Meilach includes careful instructions for making bagels with the bread machine, heavy-duty mixer and food processor and describes bagel ingredients thoroughly. An introductory section gives the legends of the bagel and describes the many types of bagel paraphernalia available.

About the Author Dona Z. Meilach has written over 75 books on cooking, crafts and other topics. For Bristol, her titles include *The Edible Gifts Cookbook*, *The Best 50 Bar Drinks*, *The Best 50 Bruschetta Recipes*, and *The Best 50 Homemade Liqueurs*. She teaches cooking classes and writes an online newsletter, *Dona's Kitchen Kapers*.