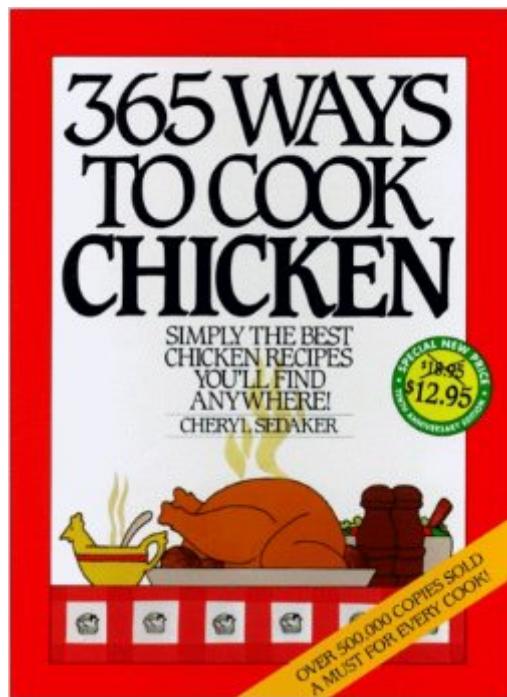


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# 365 Ways To Cook Chicken (Anniversary Edition)



## **Synopsis**

The Versatile ChickenChicken is "the new hamburger." Low in fat and cholesterol, more nutritious and cheaper than ground beef, chicken has become the choice of diet-conscious, budget-conscious and taste-conscious Americans. Here is a year's worth of succulent recipes celebrating chicken's versatility- baked; fried; barbecued; stewed; marinated; roasted -- you name it -- it's here. Special sections include recipes for "Chicken Lite" (low-calorie) "Chicken Quick," "Chicken Little" (Cornish Game Hens) and many from America's best-known chefs and restaurants. Whether your tastes run from Buffalo's famous chicken wings to gumbos with a Cajun-kick, or from subtle and simple to smothered and "othered" (marinades and sauces), you will find months of new mouth-watering recipes that will tickle your fancy and tempt your palate.

## **Book Information**

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## **Customer Reviews**

... and probably the best investment! I've used this book hundreds of times for ideas. While the recipes aren't particularly "fancy," there are a number that are "dinner-party" calibre. The chapter on "The Well-Traveled Chicken" includes my favorite Coq au Vin recipe. In the "Could Be Veal" chapter, the recipe for "Lemon Chicken Scaloppine with Artichokes" is particularly nice and remarkably easy, and always results in requests for the recipe. There's an entire chapter devoted to the Cornish Game Hen (called "Chicken Little"), with some creative ways to fix these little birds (one of my favorites is Apricot-Glazed Cornish Hens Stuffed with Wild Rice). I've had very good luck with the entire 365 Ways to Cook ... and 365 Easy ... Recipes series published by Harper & Row (I think it's Harper Collins now). While many of the recipes are so simple that I find myself wondering "Now, why didn't \*I\* think of that? , the fact is, I \*\*didn't\*\* think of it. If you're looking for \*really\* good

basic fool-proof chicken recipes easily put together by an average cook in an average kitchen, this is definitely the book for you.

My copy of this book is signed by you. I bought it at a party given by Susan F. in Riverside, CT before it was shipped to bookstores at one of those girl group dinners. You were pinning your fortune on it. Now, all these years later, I'm buying 10 copies to give to my immediate family members for the holidays. It is the most tattered, stained, smeared and well-used cookbook I have. I hope that it has brought you all the rewards you were hoping for, and I must say, I have never had a bad result using any recipe in it, although my cooking skills are not my strength. Thank you for many years of good eating. Janice Lee in Cleveland Ohio

I bought this book when I got my first apartment in the 1980's. I was just out of grad school, and had no idea how to cook anything, much less chicken. For the next 2 years or so, whenever I had friends over (which was often), I cooked almost exclusively from this book, and got the reputation as the best cook around. Although my cooking abilities and tastes have expanded since then, I still look at this cookbook as a must for beginning cooks. The recipes are easy to follow, and organized by cooking method (ie., bake, fry, etc.) The instructions are very clear, the recipes are uncomplicated and use ingredients that are easy to find, yet are very tasty. Even now, while I don't follow the recipes exactly anymore, the book is a good source of ideas.

with this excellent collection of recipes. My husband bought me a copy for Christmas before we were married--he's not crazy about red meat and I don't like pork, so we meet in the middle with chicken. But every cook knows that chicken recipes can get a little boring after awhile. I was tired of chicken and noodles, chicken and rice, chicken cordon bleu . . . this book rescued me just in time! Our favorites are the recipes for boneless, skinless chicken breasts, but we also enjoy the Oven-Fried Garlic Chicken.

I found this book last year, when a co-worker had a candle party and she served the "Chicken Satays w/Peanut Dipping Sauce" as an appetizer. I fell in love with that dish, and asked where the recipe was from. When I found it was from this book, I immediately purchased it (from , of course). To be honest, I have yet to try any of the recipes other than the Satay, but that is because the Satays are such a huge hit. I make them for family barbeques, and recently shared it with members of my husband's family. My niece loves the leftover sauce on crackers! Even my mother, who is the

only person I know that hates peanut butter, loves the dipping sauce. Try it once and you won't be disappointed. I hope to try the other 364 recipes in the future...if anyone gets sick of the Satays, that is.

A lot of the recipes seem like repeated versions of others and the recipes seem a little dated, but it's good over all. My boyfriend is happy I am cooking and I have been writing my changes in the margins.

I first received the paperback copy, then the hard back. I have used this cookbook for about 15 years and have found the recipes exceptionally good, even to that you can modify them. Great cookbook!

I bought my 365 Ways to Cook Chicken in 1988. Its a wonderful cookbook and my very favorite! All the "365 Ways to cook" series were thoughtfully put together. The recipes are easy to follow. What I find really helpful, is that it is hard backed with a smooth material and ring bound, so while you're cooking you can have the book opened flat on the counter as you work. If you're a messy cook like me and happen to lay the book on some spilled sauce; not a problem - wipe it off with a wet cloth.

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