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The Braiser Cookbook: 22 Irresistible Recipes Created Just For Your Braiser—great For Le Creuset, Lodge, All-Clad, Staub, Tromantina, And All Other Braiser Pans.



Synopsis

25 Fabulous Recipes.....21 Beautiful Finished-Food Photographs....From professional food writers you can trust, these great recipes and inspiring photographs will help you make the most of your beautiful braiser from Le Creuset, Staub, Tramontina, All-Clad, or another quality manufacturer. This book contains 20 fabulous, succulent main-dish recipes designed specifically for these great braising pans. We also offer six sensational side dishes that go beautifully with your braised meals, along with information you seek, including:â € Choosing a braiserâ € Tips for great braisingâ € Adapting other recipes to your braiserâ € Rounding out the menuâ € Substituting other pans for your braiserRecipes range from weeknight quickies that can be easily done inside of an hour (Braised Sage-Honey-Mustard Pork Chops, anyone?) to simmer-a-while beauties, like Short Ribs Bourguignon. Youâ€™ll love the way inexpensive cuts of meatsâ€™like chicken, pork shoulder, country-style pork ribs, beef chuck roasts and bottom round roastâ€™ will be transformed into irresistible dishes worthy of sharing with friends. All call on easy-to-find ingredients, yet bring a world of bold flavors to your table. About the Authors: Wini Moranville is the author of *The Bonne Femme Cookbook: Simple, Splendid Food That French Women Cook Every Day*. She has worked as a food writer and editor for a variety of publications, including *Better Homes and Gardens*, *Relish*, *MasterChef Magazine*, the *Chicago Tribune*, and many other cookbooks and magazines. Richard Swearingen is the former Senior Food Editor at *Better Homes and Gardens* and a veteran food journalist. His photos have appeared in publications across the United States including the *Boston Globe* and the *Saturday Evening Post*.

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Customer Reviews

So far I have made the Pan-Roasted Chicken with Mushroom-Fines Herbes Sauce and the Chicken with 20 Cloves of Garlic and both were OUTSTANDING!!! It has inspired me to have a small dinner party next week. I love these recipes. They remind me of the food I ate growing up: Low and Slow French cooking. My purple Le Creuset Braiser has been getting a workout with this book. Can't wait to try all the other recipes!!!!

Wini Moranville's recipes are ones that I return to over and over. This one and her "Bonne Femme Cookbook" are staples in my kitchen. Wholesome, simple ingredients, easy to follow recipes that taste great for everyday or for guests. I highly recommend her work!

I have been badly burned in the past by the hideous typos, awful layout, and the lack of pictures when buying Kindle versions of cookbooks that were originally published in print. (The automated digitization conversion process butchers cookbooks.) But this book caught my eye because it was written and designed for the Kindle. And lo! I wasn't disappointed! Great little cookbook.

Super-looking recipes, images, layout, and photographs. And the price is right!

I don't cook and this cookbook turned me into a wonderful chef! Everybody (including me of course) was so impressed with the flavor and texture of the braised chicken with sweet potato and rosemary I made! I can't wait to try everything in this book. The direction is so simple even 'me' can do it! Give it a try and you won't regret!

So far I've tried three or four recipes and I've made them more than once. I like having a few choice recipes in a smaller cookbook like this instead of a bunch of recipes in a larger cookbook. True or not, it feels like these are the best recipes chosen from hundreds of possibilities. I wish more cookbook authors would sell smaller cookbooks that highlight their top favorites!

Great basic book with solid background information. Easily accessible to the beginner with recipes to please all levels of palate. E - book format allows me to bring recipe to the grocery and not forget any ingredients.

I read a posting on braiser cooking on Wini Moranville's blog and ended up buying The Braiser Cookbook e-book. I love it! Braiser cooking melds flavors beautifully. The meats are always juicy and tender, and plate beautifully in their own self-made sauce. So far, I've made Chicken with 20 Cloves of Garlic; Sage, Honey and Mustard Pork Chops; and Chicken and Brown Rice with Mushrooms. Each time my family was wowed! The recipes are easy to make and include a manageable number of readily available ingredients. I use an enameled, cast iron Dansk braiser that's just the right size for a family of four or two people who like to feast on tasty leftovers. A heavy lid seals in natural juices that circulate to slow-cook meats first browned (typically) in a modest amount of butter. It's a rustic technique, but The Braiser Cookbook recipes come together surprisingly fast, and work well on a weeknight when you want the simplicity of a one-pot meal.

I am an avid cook and cookbook collector (over 300 in my collection), this is a welcome addition to my Kindle collection. The recipes are classic, easy to follow and relatively easy to prepare with tasty results. Having been fortunate enough to visit France on several occasions, the recipes in this book are reminiscent of the meals I enjoyed during my visits. Highly recommend to anyone wanting to try some basic French recipes.

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