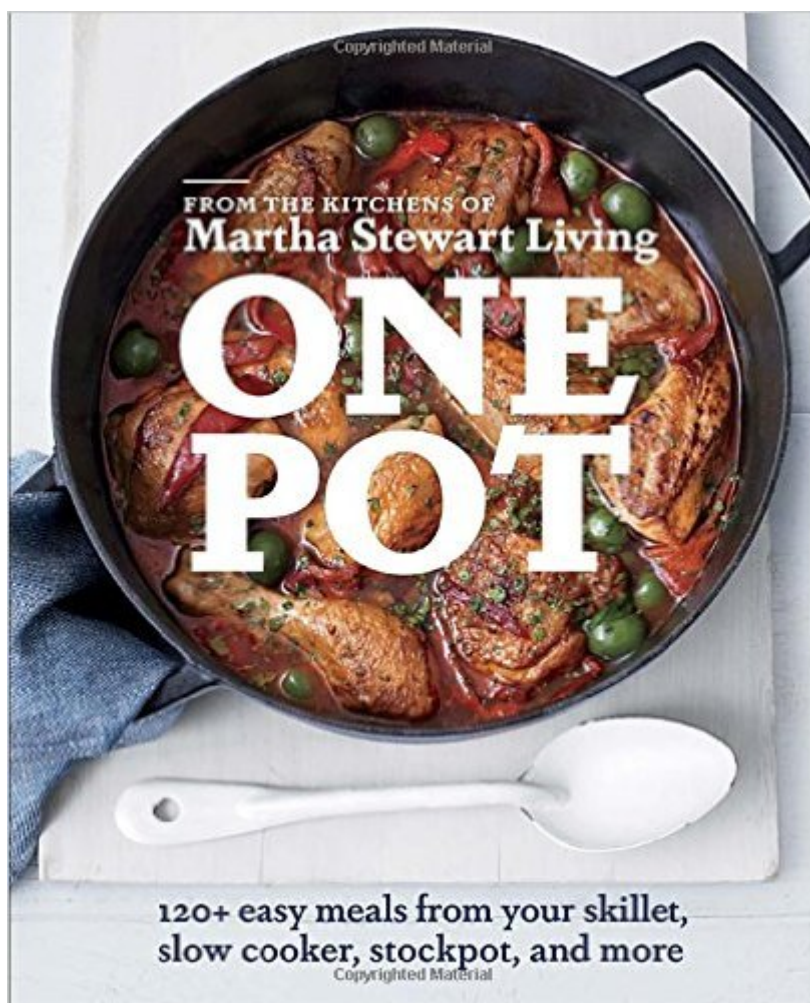


The book was found

One Pot: 120+ Easy Meals From Your Skillet, Slow Cooker, Stockpot, And More



Synopsis

NEW YORK TIMES BESTSELLER Using just one pan, you can stew, steam, sauté, simmer, braise, or roast your way to a fuss-free meal—and minimal cleanup to boot. At the end of a busy day, you want to serve a delicious home-cooked dinner, a complete, all-in-one meal that can be prepared with little effort and few pans to wash. The editors of Martha Stewart Living present a brand-new collection of 120 recipes organized by vessel to help you do just that, all while adding savory new dishes to your weekly rotation. One Pot is an exciting new way to approach everyday cooking: Imagine perfect pasta dishes for which everything goes in the pot at once (yes, that's pasta, tomato, garlic, basil, and water all cooked together), dinner-party ready roasts with tender vegetables, and down-home casseroles, along with wholesome fish, chicken, and vegetarian dishes. You'll get incredible flavor payoff from dishes such as comforting Chicken and Dumplings, easy Baked Risotto with Carrots and Squash, healthy Broiled Striped Bass with Tomatoes, hearty Pork Chops with Bacon and Cabbage, and the delectable Skillet Chocolate-Chip Cookie—each of which takes less than an hour from start to finish. Here, too, are a dozen outstanding recipes for surprising and simple desserts that can be ready when you are. With chapters devoted to your essential cooking vessels—stockpot, skillet, slow cooker, and more—this book is sure to streamline your meals and to satisfy the people you share them with. Recipes include: DUTCH OVEN: Beef Stew with Noodles, Chicken and Dumplings, Baked Risotto, Texas Red Chili, Cajun Stew SLOW COOKER: Pulled Pork, Corned Beef and Cabbage, Classic Pot Roast, Lamb Shanks and Potatoes, Garlic Chicken with Barley SKILLET & SAUTÉ PAN: Spinach Pie, Poached Cod with Tomatoes, Three-Cheese Lasagna, Macaroni and Cheese, Stir-Fried Chicken with Bok Choy ROASTING PAN & BAKING DISH: Rib-Eye with Root Vegetables, Roast Chicken with Herb Butter, Salmon with Kale, Roast Beef with Acorn Squash, Tuscan Pork Roast PRESSURE COOKER: Short Ribs with Potato-Carrot Mash, Kale and White Bean Soup, Chicken Cacciatore; Easy Chickpea Curry, Beef Stroganoff STOCKPOT: Classic Chicken Soup, Split Pea Soup, Gemelli with Pesto and Potatoes, Corn and Shrimp Chowder, Pasta with Farm-Stand Vegetables DESSERTS: Peach Crumble, Skillet Chocolate-Chip Cookie, Baked Blackberry Custard, Raspberry Sorbet, Molten Chocolate Cupcakes

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Customer Reviews

I have to admit that I am a little obsessed with all the various one pot styles of cooking. Starting probably way (way!) back in college, when I literally had only one pot to cook in, I made an infinite varieties of what came to be known as "stoop" (ie not quite stew, not quite soup). Now, thankfully, while I can afford more than one pot to cook in, I still am partial to only using one for a meal. Maybe it is the comfort of all that goodness cooking together, or maybe I am just too lazy to do a lot of cleaning up after dinner. Either way, needless to say, I have a lot of practice in this cooking method. I will start off by saying that One Pot: 120+ Easy Meals is a worthwhile addition to my somewhat overburdened and sagging cookbook shelf. While my all time favorite I think will continue to be my handful of tagine recipes given to me decades ago by a family friend, or the timeless and always wonderful [The Clay Pot Cookbook](#), One Pot gives some really nice approaches in a variety of styles that are accessible to almost any level of expertise in the kitchen. Since being given One Pot, I have worked my way through several dozen of the recipes (did I mention I really like one pot recipes? lol). Most were just about dead-on as recipes go. The Kale and Tuscan Bean Soup was a particular favorite for my husband, who is not usually one for either anything Tuscan nor bean- (he has had an anti-Tuscan bias since I made him watch *The English Patient*, and the bean problem, well, you know..) The Mac and cheese varieties (yes, tried all of them!), were of course universally loved by my grandson and his friends, and the adults did not exactly shy away from it either. I was a little less crazy about the Beef Stroganoff, but it was a reasonable foundation that I felt just required some doctoring from the spice cabinet. Your taste of course will vary from mine in assessing individual recipes, but as always you will need to adjust spices and flavors to suit your own preferences. All in all, One Pot is a very good introduction to the art of one pot cooking (and thus one-pot clean up!). If you have not worked with a pressure cooker before, here is a nice opportunity

to try one out (buy a newer model, they are so much more safe than the old ones we used to use!). Likewise having a good roasting pan will make your efforts so much more pleasant for entertaining or just filling your house with wonderful aromas and good healthy foods. I have probably rambled long enough about this now. I have a new Korean stone bowl that just arrived, and I have a date with some hot pot recipes!

Let me begin this review by saying that I have four recipes from One Pot: Salmon with Kale and Cabbage, Baked Rice with Sausage and Broccoli Rabe, Pork Chops with Cabbage and Bacon, and Sausage with Acorn Squash and Onions. They have all been very good, the pork chop recipe was incredible. One Pot is divided into 7 sections: Dutch Oven, Skillet and Saute Pan, Slow Cooker, Roasting Pan and Baking Dish, Pressure Cooker, Stockpot and Saucepan, and Desserts. I like this method of organization because I frequently choose or look for recipes based on the technique or equipment that I am wanting to use. Each section opens with a small introduction to the equipment used. For example in the Dutch Oven Section, it goes into materials used in their construction and ideal size. I have marked practically the entire book to try, but here are three from each section to give an idea of the scope of the recipes (plus they are all recipes that sound good to me!) Dutch Oven: Chicken and Dumplings, Carnitas Tacos, and Pork Stew with Potatoes and Rosemary. Skillet and Saute Pan: Shrimp with Tomatoes and Orzo, Mushroom Cheddar Frittata, and Skillet Macaroni with Bacon and Gouda. Slow Cooker: Garlic Chicken with Barley, Pot Roast with Sweet Potato and Prunes, and Spiced Chicken Stew with Carrots. Roasting Pan and Baking Dish: Spatchcocked Chicken with Herbs and Lemon, Spiced Cod with Couscous, and Mexican Style Lasagna. Pressure cooker: Beef Barley and Vegetable Stew, Risotto with Mushrooms and Thyme, and Irish Beef Stew with Stout. Stockpot and Saucepan: Warm Quinoa and Chicken Salad, Sweet Potato and Sausage Soup, and Pasta with Farm-Stand Vegetables. Desserts: Rustic Apple Tart, No-Churn Coffee Chocolate-Chip Ice Cream, and Fruit Skillet Cake. This is a cookbook that anyone can use day after day. These are simple, easy meals. Easy enough for weeknights, but filled with enough flavor for the weekends! I have over 200 cookbooks and this will definitely be at the top as one of my most used.

This book was so much more than I expected. As the mother of 3 young children, I'm always looking for ways to simplify dinner time, because it's the most hectic time of day. I thought this cookbook would be perfect, as I love stovetop meals that only take one pot, making clean up SO much faster and easier. What I wasn't expecting was a whole variety of recipes - not just stovetop meals. The

book includes slow cooker meals, pressure cooker meals, Dutch oven, roasting, etc. It really is a great guide to all things one pot! The photos are beautiful, in true Martha Stewart fashion. And there is a photo of every recipe, which is always a plus for a cookbook. If I could choose one criticism, it would only be that some of the recipes are too sophisticated for some people in my family. But I made the Skillet Turkey Pie and we all loved it. I think this book will be a welcome addition to my library.

I just received this book this week and I am already in love with the meals! I love the simplicity of the recipes, and the layout of the book. I am not a cooker - I can barely make scrambled eggs - so I needed a cookbook that would provide easy, nutritious ideas for my family. Most cookbooks overwhelm me with ingredients that (since I am an inexperienced cooker) are hard to find in the store. I tried two recipes this week and the instructions were easy to follow, plus they tasted good). I recommend this cookbook to anyone looking for less mess, great taste, and easy to follow instructions.

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