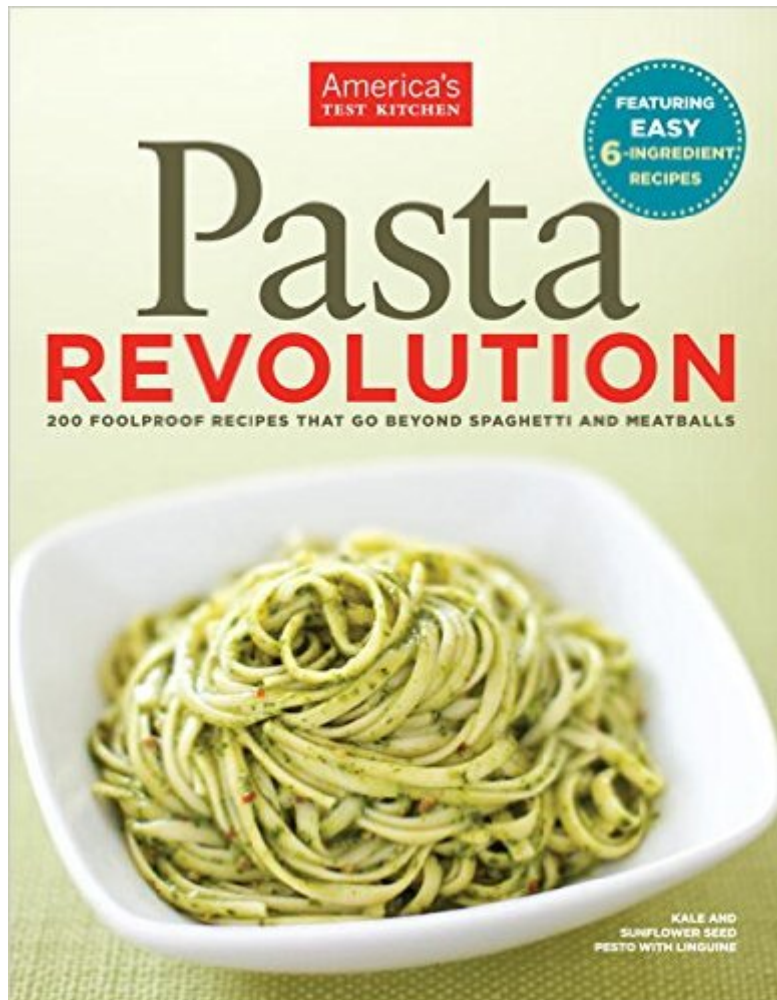


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Pasta Revolution



Synopsis

Revolutionize a dinner staple with fresh new ideas From the team that brought you *Slow Cooker Revolution* comes this 200-plus recipe collection featuring fresh takes on the classics, easier casseroles, one-pot pasta dinners (in which the pasta cooks right in the sauce), inventive six-ingredient pasta dishes, and new whole-wheat pasta recipes that your whole family will love. Plus, all the old country favorites, too - all tested and perfected by the cooks at America's Test Kitchen. No-Prep Baked Spaghetti is the easiest casserole you'll ever make - simply combine uncooked spaghetti, ground beef, and canned tomatoes in a baking dish and pop it in the oven. For our Super-Easy Spinach Lasagna, we ditched fussy layering and relied on a flavorful no-cook sauce to bring this dish to the weeknight table. Our six-ingredient recipes call on pantry staples to do double duty in dishes such as Mediterranean Penne with Tuna and Nicoise Olives. Whole-wheat pasta is anything but boring in recipes like Penne with Chicken, Caramelized Onions, and Red Peppers. You'll also find lighter options, recipes that have less than 600 calories and 12 grams of fat. Plus, we scaled down recipes to serve just two, and we scaled up a number of dishes for company-worthy fare. Enticing Asian noodle dishes round out the collection. We include essential cooking tips, cookware reviews, and ingredient ratings throughout.

Book Information

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Customer Reviews

Believe it or not, I actually read this book cover to cover. Believe it or not, you'll probably do the same. You see, this isn't your typical book of recipes, but a whole primer on pasta. The chapter, "Pasta 101," is a quick, but excellent overview of how to prepare excellent pasta, which is definitely worth a read; I learned a thing or two that actually improved my pasta recipes significantly. In

addition to the introductory chapter, you'll find tips and suggestions dispersed throughout the book which may pertain to pasta, the recipe, and/or cooking techniques in general. So, now, you see why this book is worth perusing cover to cover. The recipes in the book run the range from being simple and suitable for a novice/beginner cook, to slightly more challenging and involved, but nothing too terribly difficult. Chapters of note are "Ravioli, Tortellini, and Gnocchi," which feature recipes utilizing these ready-made pastas, "Pasta for Two," featuring pasta dishes on a smaller scale, and "Pasta Plus Five," featuring recipes using five ingredients (excluding the pasta itself). There are also plenty of "light" recipe options, large scale recipe options, and slow-cooker options available, not to mention the classic "favorites," like Alfredo, a variety of pestos, and a la Vodka. Above all, I'm particularly impressed at how kosher-friendly this book is. Many recipes are ready-to-go, and others require only a few minor adjustments or substitutions to adhere to kosher food laws. Many recipes are completely vegetarian. Some of my favorite recipes from the book include Tomato and Almond Pesto (Pesto alla Trapanese), the Super-Easy Spinach Lasagna, and Spaghetti with Fried Eggs and Breadcrumbs. To be sure, this is not a cookbook for the faint of heart. Even the "easy" recipes require a commitment to precision and planning. It's fantastic for engineers and scientific-types in this way. The key to success with this cookbook is to 1) read the recipe all the way through before trying it, 2) mise en place! and 3) use good, fresh ingredients. Although some ingredients can be omitted or substituted, I highly recommend making the recipe once as intended before trying this, as some of the techniques, although they may seem unnecessary or over the top at first glance, really do make a world of difference and are worth trying. Such is the madness that fuels America's Test Kitchen publications, but it's also something to be thankful for. People will probably either love or hate this book, but I personally think it's a must-have for anyone who takes their pasta seriously, and who like learning new techniques, theories, and light food science. The recipes themselves, although sometimes complicated and involved, are very clear and well-written, and the cooking times are remarkably accurate and precise. Overall, this book is definitely worth a read, and for many, this will be the go-to pasta reference book on your book shelf.

For those unfamiliar with America's Test Kitchen the recipes in this collection are written in a very straight forward manner and include many items and techniques they have tested to determine what is the 'best' and will help the home cook to be most successful. Their recipes are great for people who are newer to cooking or for those looking to expand on basic skills and recipes. I found the recipes to be very simple -- too simple for anyone but the basic, just-starting-out cook -- and rather bland. I can see this being a great gift for someone who is getting their own place for the first time,

going off to college, that sort of thing, but not for someone who is a fairly well established cook. Cooks Illustrated -- the same group as America's Test Kitchen -- has another pasta book out that I think is much better as it has recipes for making your own pasta as well as using dried, along with sauces and reviews of techniques and products. That book is the Complete Book of Pasta and Noodles and I would recommend that book over this one to anyone but the basic home cook. America's Test Kitchen really seems to be cranking out books lately and I think this is starting to hurt them. Too often recipes are repeated in different volumes so if you purchase a couple you will likely see some of the same recipes. I didn't find the recipes here to be all that exciting; mostly a lot of classic dishes made with shortcuts that were very bland and under seasoned.

First off let me say I love the American Test Kitchen, what I don't love is their ability to turn out very similar titles with very similar recipes in each of their books. If you are new to cooking, new to the American Test Kitchen library, it is a great way to build up a good library of recipes to choose from. Their recipes are always well written, easy to follow, the instructions are clear, and you are going to make a successful dish in the preparation. Personally I had their older pasta book and loved it. I didn't see what made this book unique and special over their older title, The Complete Book of Pasta and Noodles. Their books always give more than recipes, you can really read them for great knowledge to help you increase your skill set. I just hate that they have a lot of repeats in their books, I don't feel like I get a good value when half of the book has been repeated in their other titles. I would suggest to buy the older title, instead of this one if you are looking for good pasta recipes from them. You will save a good amount of money. If not, this is a quality book with many great recipes, and lots of information.

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