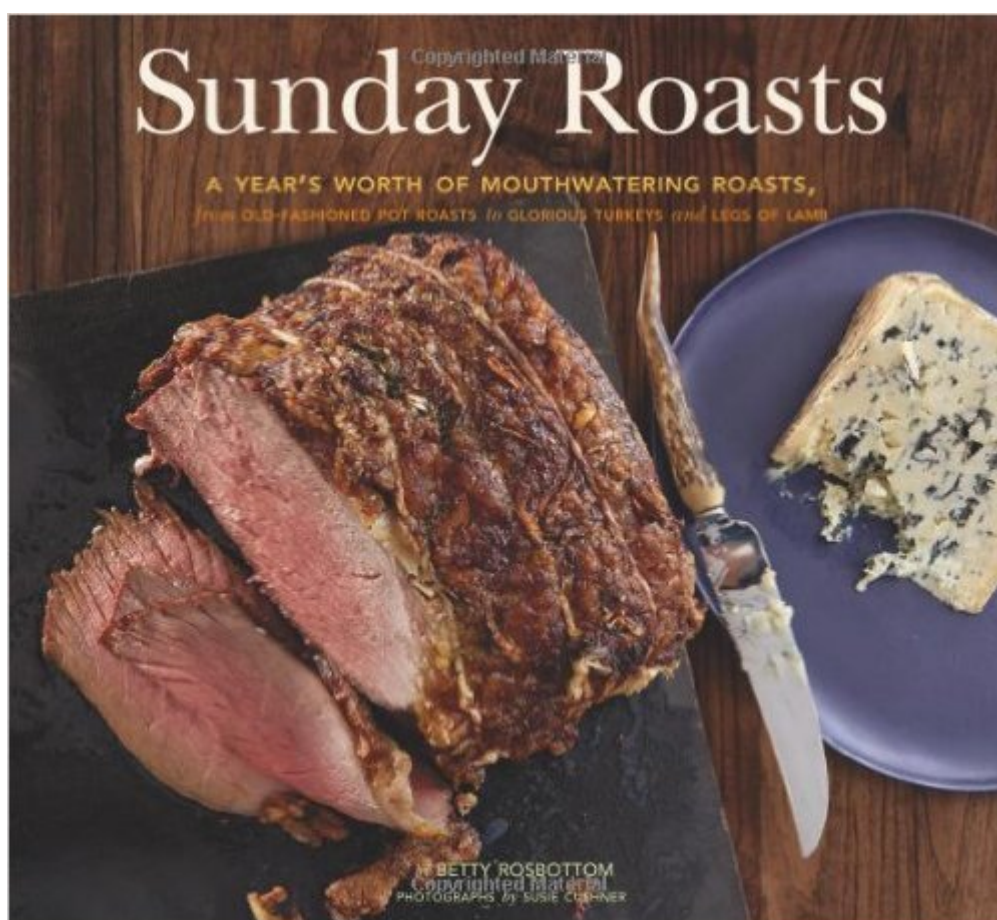


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Sunday Roasts: A Year's Worth Of Mouthwatering Roasts, From Old-Fashioned Pot Roasts To Glorious Turkeys, And Legs Of Lamb



Synopsis

Sunday Roasts contains 80 tantalizing recipes for slow-roasted meats, fowl, fish, and vegetables that compel a Sunday cook to enjoy good food and good living. With an earthy sensibility that celebrates quality ingredients, beloved author Betty Rosbottom pairs the special an herb rub, a tapenade, a twist of citrus with the primal: a substantial cut of meat. Roasts of all types and price ranges are represented, so cooks have everything they need to prepare for any occasion, from weeknight suppers to fancy holiday feasts. This timeless collection will become a kitchen staple.

Book Information

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Customer Reviews

What a book... especially if you love roasts and even if not, it will teach you how easy they are and what a wonderful dinner they make for your family or company. These can be for special occasions or just for dinner with wonderful leftovers to look forward to; and these even gives leftover tips for each recipe. This is a nice compact book, and despite the fact that it is paperback it seems solid and well put together even if you bend it back so that it will stay open at the page you are working at. It contains: beef, pork, lamb and veal, poultry, seafood, sides and extras such as apple chutney and chunky guacamole salsa. There is an introduction with some personal stories and tips, information about equipment, preparing and cooking the roast and carving. Each section has an introduction and each recipe has a few sentences about it. Recipes have serving size, cost (inexpensive, moderate, splurge). Prep time, start to finish time- which is a huge help in preparing roasts, suggested sides (recipes for them and pages are given), leftover tips and market notes- what to ask for at the market are all included. About every 3rd recipe has a picture. There is a roast directory which shows meat equivalents in the US and the UK, roasts and pages are categorized by time and

occasion, costs, calories. The index lists dishes by ingredient. This book would be suitable for beginning and even experienced cooks. It would make a great addition to any cookbook collection.

Sunday Roasts is very appropriately titled: the recipes are predominantly for weekend feasts covering the entire spectrum of meats, poultry, fish and seafood. Betty Rosbottom also gives recipes of impressive sides, relishes, chutneys, salsas and flavored butters in this excellent cookbook. Four pages of introduction briefly outline techniques, equipment, art and tips of roasting. Each recipe begins with good, short head notes about the recipes, preparation and ingredients and giving you a quick glance of serving size, cost, preparation time and start-to-finish time. Market notes, leftover tips, suggested sides and cooking tips are very useful. Photo illustrations are excellent. Too bad the layout sacrificed convenience to aesthetics for many recipes in which bottom on right hand page notes "continued." Apart from that the recipes are easy to follow and most ingredients are readily available though an available specialty food store is a must for some ingredients. Recipes range from relatively simple (three or four ingredients) but most are involved with 15 or more and for some you must cook one of the preparations given at the end of the book. "Roast Directory" table is great, giving you lists for quick or slow roasts, showstoppers, low-budget or for holiday. Index is excellent.

I'm pretty handy in the kitchen, but hadn't learned the art of the roast. I decided it was time to learn to cook "big meat", and a quick browse of [Amazon](#) landed this book on my Wish List. Apparently Santa reads my Wish List, because this was under the tree. After a few pages of roasting basics, the recipes follow. Easy to read, easy to follow. Each recipe details time involved, how many it serves, and the cost. This last is a GREAT notation for any recipe. Helpful since the cuts of meat involved here range from "everyday" to "Holiday" pricing... why don't more cookbooks do this? The physical construction of the book is good too - it stays open to the page your are on, which is good design in a cookbook. Every recipe has been a smash hit so far. The recipe on the cover (the Perfect Sunday Roast) is now our go-to. A recommended read.

I absolutely adore Betty Rosbottom. I have every one of her books and rely on recipes from all of them. Ms. Rosbottom's recipes are such a good blend of interesting/cutting edge but doable for the home chef. I do not recall any of her recipes failing me. The format of this book lends itself to those of us trying to put together a special Sunday night meal without killing ourselves in the process.

There are some relatively standard as well unusual roast recipes in this book that would be hits at dinners for family or friends. None are difficult to follow. The pictorial and print qualities of this book make it a pleasure to use.

180 pages of glorious, delicious recipes, most with photos - although the descriptions provided by Ms. Rosbottom (the author) really make pictures unnecessary. She is a creative genius when it comes to developing and simplifying recipes that could have been overwhelming. Instead her directions will make anyone a star, be they experienced or novice cook. As if that weren't enough she includes recipes for suggested sides and "extras" for chutneys, relishes, seasoned butters and sauces. I've delighted my husband with her recipes and am now awaiting the arrival of guests so they too can enjoy her creativity.

Great recipe for roasts. Have already tried 3 of them. Came out perfect. Fish dishes also included. A must have for your holiday entertaining companion, and also makes a great gift for newly marrieds and family members.

The book is full of wonderful ideas and easily contains enough recipes for the year Some old favorites as well new ideas Book arrived as promised I have spent several hours just sitting and reading

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