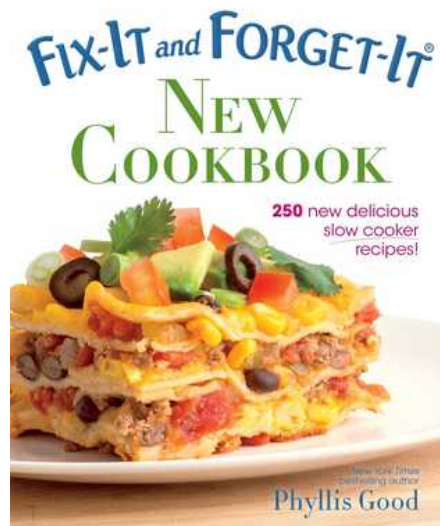




Fix-It and Forget-It New Cookbook: 250 New Delicious Slow Cooker Recipes!

Phyllis Pellman Good

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Fix-It and Forget-It New Cookbook: 250 New Delicious Slow Cooker Recipes! Phyllis Pellman Good
After selling more than 11 million copies of her beloved slow cooker cookbooks, New York Times bestselling author Phyllis Good is launching her first full-color cookbook in the Fix-It and Forget-It series, complete with all new recipes.

Welcome to Stage 2 of the Fix-It and Forget-It brand! After selling more than 11 million copies of her beloved cookbooks, New York Times bestselling author Phyllis Good is launching her first full-color cookbook in the Fix-It and Forget-It series. Fix-It and Forget-It NEW Cookbook is coming October 1! All new recipes, fully tested and perfected for making in the slow cooker. Full color, cover to cover. But the same "I can do this" quality, the same quick and easy promise, and the same marvelous food which will please family and friends alike.

1. Phyllis shares her tricks and tips about how to get the most out of any slow cooker when you need it most—for weeknight suppers, during busy weekends, and when serving guests.
2. This new book gives you choices—Each chapter includes Basic Recipes for when you have no time to think. And each chapter offers more Challenging Recipes for when you're in the mood to experiment. Choose the ingredients that work best for you. Either make the recipes with convenience foods—or if you steer clear of them, flip to the "Make Your Own Staples" chapter. Find recipes to prepare from-scratch cream soups; hash browns; cornbread mix; beef, chicken, and veggie stocks; dried beans; applesauce and apple butter.
3. This new book gives "Good-to-Know Essentials." Answers to FAQs, such as: Which slow cooker is best for me? How hot and fast does my slow cooker cook? Can I keep foods from over-cooking? Does cooking on Low give better results than cooking on High? Simple tricks for cooking more delicate foods in a slow cooker—chicken, pasta, fish, and more. How to wow everyone with slow-cooker desserts. Side dish suggestions for Main Dish recipes. Chart of safe cooking temperatures for meats.
4. Phyllis Good's abiding commitment is on every page of this Fix-It and Forget-It NEW Cookbook: "To offer delicious and easy-to-prepare recipes, so that each day you can gather your family and friends together around a table of food. "You can do this, even if your lives are crowded and chaotic and your cooking skills are minimal!"

Fix-It and Forget-It New Cookbook: 250 New Delicious Slow Cooker Recipes! Details

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From Reader Review Fix-It and Forget-It New Cookbook: 250 New Delicious Slow Cooker Recipes! for online ebook

Videoclimber(AKA)MTsLilSis says

I was impressed with the mixture of recipes and helpful hints in this cookbook. This is an all around winner with recipes from all categories. I wasn't aware that there was so much you could make in the slow cooker. All of these looked good and seemed very easy to prepare. I hate when you have to go through a million extra steps to cook. The ease of preparing in this cookbook was a huge added bonus. I am dying to try chickpea chili.

Nancy says

Love the format

This series often presents recipes in 6 columns on a 2-page spread with no pictures. The New Cookbook offers one recipe at a time with lots of beautiful photos. The recipes look yummy. I'm looking forward to trying many.

Gabby says

Found a few good recipes I tried and copied down. My daughter was disappointed in that several of the ones she wanted to try were basically putting the dish in a pan on top of the crock pot, what's the point of that she said? I do think of slow cooker food as mostly winter food though.

Sarah says

I'm going to try several recipes this week. Apparently you can cook just about everything in a slow cooker!

Alyssa Nelson says

I received a free sample of this book from the publisher at BEA

I love slow-cooker recipes. Being a grad student, working, and now observing high school classrooms, I have an insanely busy schedule, so it's nice to throw some ingredients in the pot and then come home to a home-cooked dinner. But, I do sometimes get tired of the same-old stuff; there's only so much soup, chili, or shredded meat a girl can have without getting tired. So I'm always looking for new recipes and new ideas.

What I love the most about this Fix-It and Forget-It cookbook is that there is such a variety in the recipes. There are heavy dishes, such as ham or chiles rellenos; there are light dishes like spinach squares and stuffed mushrooms; yummy desserts like chocolate cake; and then there are beverages! Personally, I love the

Autumn Latte recipe. Who knew that you could brew a latte in your slow cooker?! I also appreciate that there is some advice for how to create things such as ketchup, meat stock, and apple butter from scratch. Talk about healthy living and great home cooking.

I've already done a few recipes from this book, and it is so easy to follow and easy to do. All the important information is given right at the top of the recipe (such as what size slow-cooker you need, prep time, and cooking time), and then the instructions are easily laid out alongside the recipe.

Oh, and the important part: the food is good. You can definitely serve these recipes to guests without a second thought. Some of my favorite recipes include the Omelet Camping Casserole, and Creamy Tomato Basil Soup. If you use a slow-cooker, you'll want this book. It's a great resource.

Also posted on Purple People Readers.

Tina Brown says

Love my slow cookers...own four. Good recipes!

Kelsey says

By read for this one, I mean I went through the whole thing and copied down dishes I want to try.

The presentation of the cookbook is very nice, with easy to follow instructions and lots of pictures of finished meals. I liked the author's asides about certain recipes as well.

I've only made one recipe (the slow cooker pizza), which wasn't very good. I will be trying more of the recipes though, because I don't want to judge by just one recipe. I'll be updating my review as I try more!

Sylvia says

A couple of new recipes that are worth trying. The one thing that I didn't like about this slow cooker book is that many of the recipes require "pre-cooking" before putting the ingredients into the slow cooker. To me, the slow cooker is a great convenience appliance that saves me time and mess. If I have to do a lot of stovetop cooking prior to placing everything into the slow cooker, I might as well just cook a meal without the slow cooker. Slow cooker cooking, in my opinion, should chop, drop and go.

Julie says

I love this book. I've gotten some great recipes and advice from someone who has spent a lot of time slow cooking. She helped me fix some of my mistakes (over cooking) and improved some of my go-to's. This has the best tomato soup and lasagna recipes I've ever tasted and I use the chicken/beef stock and poached chicken directions all the time.

Ashley says

I was able to find quite a few things I would like to try in this book. My brand new slow cooker will be well used with recipes from this book. Can't wait to get some other of the fix-it and forget-it cookbooks.

Robert Wright says

I look for pretty straightforward things in a crockpot/slow cooker cookbook: simplicity, ease of use, and all-in-one cooking. I am not much of a fan recipes that require much pre-cooking or that use containers or foils inside the crock (like most baking ones.)

This volume avoids these personal pitfalls and hits with most of the recipes. A fresh redesign in the presentation of the content helps this earn its "new" title. I'm not usually big on desserts in the crockpot, but there are several here that are very tempting and getting added to the definite to-make list.

May not be an all-in-one, if-you-own-just-one-of-its-type treatment of the subject, but many good things and a good read if you make use of your slow cooker with frequency.

Virginia Campbell says

I still have my family's original avocado green Crock-Pot, and it still works just fine. Nothing fancy, but very reliable. A lot of great meals have been prepared in that slow cooker through the years, most notably Sunday Pot Roast with Vegetables. A lesser expensive chuck roast, seasoned well, cooked with potatoes and chunks of carrots, celery, and onions, becomes a superb supper under the quiet cooking care of the Crock-Pot. I have newer slow cookers in various sizes and functionality, but my heart will always belong to the "green machine". However, there's much more to this type of cooking than tenderizing tougher cuts of meat, and the "Fix-It and Forget-It New Cookbook: 250 New Delicious Slow Cooker Recipes!" amps up the slow cooker to the next level. Cookbook author Phyllis Pellman Good is an expert on slow cooker cooking, and she provides invaluable preparation tips along with hundreds of outstanding recipes. The recipes are divided into two categories: "Quick & Easy" and "A Little More Challenging". Some of the helpful hints: 1) slow cookers work best when they are 2/3 full; 2) cut hard veggies like potatoes and carrots into chunks of equal size for more even cooking; raw vegetables are tough--placing them over the bottom and around the sides of the cooker brings them into direct contact with the heat; 3) the fuller and more densely packed the cooker, and the larger the chunks of meat and veggies, the longer the cooking time will be; 4) don't use frozen, uncooked food in the cooker along with fresh or thawed uncooked food--the time to reach a safe cooking temperature is different. Almost every recipe includes a full-color photo of the prepared dish--always a bonus when deciding what to cook. The recipes are fabulous--ranging from main dishes to breads, sweets, and desserts. It's hard to resist dishes like this: "Sunny Chicken"; "Cranberry Pork Roast"; "Stuffed Acorn Squash"; "Seven-Layer Casserole"; "Garden Vegetable Bake"; "Corn and Shrimp Chowder"; "Sweet Potato and Apple Casserole"; "Best-in-the-West Beans"; "Healthy Pumpkin Bread"; "Special Banana Bread"; "Hot Buttered Lemonade"; "Fudgy Chocolate Cake"; "Pumpkin Pecan Pie"; and so much more. Slow-cooker cooking is an easy and convenient way to prepare and serve delicious, home-cooked meals that will allow you to spend

more time with your family and allow you to take some time for yourself.

Review Copy Gratis Amazon Vine

Pamela Sue says

There are a couple of recipes I will try. If they turn out well I will add another star, but generally I am not a big crock pot fan. I would just as soon make a casserole and rewarm it on busy days than fool with getting the crockpot out and then trying to figure out if it's done at 6 hours or 8 and don't forget every time you lift the lid to add 20 minutes.

Lisa says

dilly mashed potatoes with spinach- the only recipe I pulled

Carla says

Yummy recipes, but they don't list serving sizes or calories
