

off the shelf



Off The Shelf: Cooking From the Pantry

Donna Hay , Con Poulos (Photographer)

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In *Off the Shelf*, Australia's bestselling food writer Donna Hay shows you how to fill your pantry with convenient and basic ingredients. Save time with these easy to put together recipes -- for everyday meals or special occasions, and especially when unexpected guests arrive.

Off the Shelf is packed with the information and inspiration to create a great meal at short notice -- anything from a simple pasta dish or the slippery slurp of Asian-inspired noodles to a tempting berry tart. All you need is a well-stocked pantry and a handful of fresh ingredients.

An essential handbook for everyone who loves to cook and to eat.

Off The Shelf: Cooking From the Pantry Details

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From Reader Review Off The Shelf: Cooking From the Pantry for online ebook

Jessica says

One of my favorite "cooking from the well-stocked pantry" cookbooks. Donna Hay was a food stylist, so each recipe comes with a photo of the finished dish, and all recipes have about 6 or fewer ingredients. Everything I've ever made from this book has been delicious and easy.

Ali says

This is a fantastic cookbook - great tips and recipes, simply and beautifully presented. Each section starts with a few tips on related methods and ingredients, and concludes with a 'short order' section of quick recipes. The recipes are different and appealing, ranging from pastas with a few ingredients to lamb. There is a photo of every dish - yay! The recipes are generally more 'foodie' than Betty Crocker, yet relatively simple. Beautiful cookbook, well organized, very appealing recipes. I've copied a number of more simple ones (like pasta with wilted rocket and ricotta) until I buy my own copy. There are recipes in this book would be great for quick dinners, as well as having company or bringing a dish to a gathering.

Marianthi says

Pretentious to believe most of these items are in a pantry

Wendy says

good advice on what to keep in the pantry.

lisa says

All of Donna Hay's books are amazing. Check out her magazine as well. Very easy to read and beautiful photos.

Terri says

5 stars. Love this book.

Shirley says

Very specific info for rices

Elisabeth says

Well, she says off the shelf, but I dare you to have these ingredients on your pantry shelf. That said, wonderful simple recipes, easy to follow, and relatively easy to find american ingredients for the australians ones.

Karen says

Coffee table book, very nice photography, yuppy recipes/recipes for two? Not suitable for family cooking and that's what I do most of the time.

Katherine says

This is the most beautifully designed and photographed cookbook I've ever seen. I read it over and over again for inspiration and to salivate over the pictures and dream about my concoctions turning out as perfectly and artfully as Hays's. The recipes are simple and always tasty. Today I had the crisp rice omelette and yesterday the Thai caramelized pork. Both were smashing. And the best thing is that it really is about cooking from the pantry. Nearly all ingredients are basics, and the rest are fresh and easily accessible.

Deb says

One of my favorite Donna Hay books (that I need to pull out and cook from more often) with easy recipes and ideas, many which can be made with ingredients from a well-stocked pantry. Full of Donna Hay's well-stylized and beautiful food photos. I just made the Cannellini Bean and Fresh Tomato Broth--an easy, homey soup. Here's a link to the recipe: <http://kahakaikitchen.blogspot.com/20...>
