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Good basic cookbooks

Easy Preheat the oven to 220 degrees C. In a large bowl, toss together the potatoes, garlic, onion, green bell pepper, red bell pepper, olive oil, butter, seasoned salt, cayenne pepper and some kosher salt and pepper. Bake for 20 to 25 minutes, shaking All you need to do is make sure you're ready to go with the perfect wine. Can anything else match the craving of a curry? To us, bread sauce is like a snugly comfort blanket for meat. Uncover London's Best Food Secrets With #FoodNetworkFinds Seriously up your pork chop game with these weeknight recipes. Kick off your spook fest with these hair-raisingly good platters. Budget-friendly meals using handy store-cupboard staples. 89 of the best cocktails to celebrate Winter. Nobody's going to believe you cooked this all by yourself. We're going crazy for courgettes! Twerking turkeys, pigs in actual blankets and Christmas tacos galore! Delicious recipes and treats to enjoy under fireworks! The best recipes to enjoy outdoor this summer Salads that aren't sad are what we do best. They're soup-erb, pho-sure. Play with your food and create something spectacular for dinner tonight. Use up all those festive leftovers in a tasty sandwich! We've got gluten-free dinners covered! We've found our favourite soups to cosy up to this winter. When you buy through our links, Insider may earn an affiliate commission. Learn more. Amazon There are some cooks — my mother is one of them — who don't need a cookbook to whip up a delicious recipe. And then there are cooks like me. Those who are easily able to follow a recipe in a cookbook and turn out tasty results, but not so good at thinking up new recipe ideas independently.As a result, I own a lot of cookbooks, and my preference is the simpler, the better. I don't want to spend too much time figuring out complicated techniques, hunting down exotic ingredients, or hovering over the stove.If you share that kitchen philosophy, you'll enjoy the following five cookbooks, all of which are excellent resources for beginners and make it easy to turn out delicious results even if you don't possess the skills of a contestant on "Top Chef."Here are the best cookbooks for beginners:Updated on 7/2/2020 to edit the prices, titles, and remove reviews from third-party sites, because we've found them to be unreliable in the past. Amazon Wondering what must-have equipment you need for your kitchen? Want to learn how to peel, trim, or dice? Not sure how to poach an egg, roast a chicken, or tell if the meat is done? With "How to Cook Everything: The Basics," you'll learn all of the above, along with much, much more.Reading this nearly 500-page hardback cookbook by acclaimed food journalist Mark Bittman is like taking a class with a helpful cooking instructor. It's filled with photographs that clearly illustrate basic techniques, detailed notes telling you what to do and look for while cooking, helpful tips on how to buy, store, and cook food groups such as grains, seafood, and vegetables; and of course, 185 recipes for everything from side dishes to main courses and desserts.Pros: A thorough introduction to the Mediterranean diet, plenty of color photos, a wide variety of delicious recipes including some that are vegetarian and gluten-freeCons: The font in the cookbook may be too small for some, some recipes require harder to find ingredients Amazon Need dinner on the table in a hurry? Don't we all. If you want to avoid recipes that have a dozen or more ingredients yet are still delicious and reasonably easy to make, you'll want to add "Fresh Food Fast" from Cooking Light magazine to your collection.This paperback cookbook has more than 250 recipes — many require only five ingredients — that go from cupboard to table in as little as 15 minutes or so, meaning, you can prepare a healthy and tasty meal at home faster than drive-through at a fast-food joint."Cooking Light Fresh Food Fast" provides clear directions and plenty of shortcuts to help you make the most of your time. Recipes cover all the basics: soups and salads, sandwiches, poultry, meat, and seafood, as well as a full chapter on meatless main dishes. There are color photos of every recipe and suggested substitutions for ingredients that might not be easy to find.Pros: Reasonably easy and fast recipes, few ingredients required for many recipesCons: Some recipes take longer and require more ingredients, many recipes call for precut produce or canned produce or similar "convenience" items Amazon Whether you're a new vegetarian, have been living a meat-free lifestyle for decades, or just want to incorporate more meat-free dishes into your diet, it's always nice to have some recipes on hand."The Complete Vegetarian Cookbook" from America's Test Kitchen briefly covers everything you need to know about the Mediterranean diet, including its history and benefits, the staple foods that make up the diet, its particular food pyramid, how to design a well-balanced meal, and pantry basics to keep on hand. It then dives into the heart of the 440-page hardback book (paperback and Kindle versions are also available) with 500 recipes with color photos and clear explanations. You'll find chapters on cooking vegetables, grains, soups and salads, seafood and meat, beans, eggs, fruits, and desserts.Fans of America's Test Kitchen, the cooking show on television (as well as the magazines and books), know the recipes are extensively developed and tested by a team of chefs and food experts, and you'll find that same level of meticulous detail in this cookbook. Pros: A thorough introduction to the Mediterranean diet, plenty of color photos, a wide variety of delicious recipes including some that are vegetarian and gluten-freeCons: The font in the cookbook may be too small for some, some recipes require harder to find ingredients Amazon Need dinner on the table in a hurry? Don't we all. If you want to avoid recipes that have a dozen or more ingredients yet are still delicious and reasonably easy to make, you'll want to add "Fresh Food Fast" from Cooking Light magazine to your collection.This paperback cookbook has more than 250 recipes — many require only five ingredients — that go from cupboard to table in as little as 15 minutes or so, meaning, you can prepare a healthy and tasty meal at home faster than drive-through at a fast-food joint."Cooking Light Fresh Food Fast" provides clear directions and plenty of shortcuts to help you make the most of your time. Recipes cover all the basics: soups and salads, sandwiches, poultry, meat, and seafood, as well as a full chapter on meatless main dishes. There are color photos of every recipe and suggested substitutions for ingredients that might not be easy to find.Pros: Reasonably easy and fast recipes, few ingredients required for many recipesCons: Some recipes take longer and require more ingredients, many recipes call for precut produce or canned produce or similar "convenience" items Amazon Whether you're a new vegetarian, have been living a meat-free lifestyle for decades, or just want to incorporate more meat-free dishes into your diet, it's always nice to have some recipes on hand."The Complete Vegetarian Cookbook" from America's Test Kitchen, contains recipes that are clearly explained, delicious, and easy to make. Out of the 700 recipes, 250 are vegan, 500 are gluten-free, and more than 300 take less than 45 minutes from start to serve. Color photos are used to demonstrate cooking techniques, as well as show off the finished dishes.The beginning of the book covers the basics of cooking vegetarian such as equipment you'll need, how to chop and dice vegetables, pantry staples, and even a glossary of veggies both familiar and exotic. Then, you move on to the recipes, which are divided into chapters covering main dishes, soups and stews, pasta, rice and grains, beans, salads, breads, vegetarian side dishes, sandwiches, eggs, and snacks.Pros: Huge range of vegetarian and vegan recipes with tips and suggestions for preparation and servingCons: Some customers complained that the book's binding didn't hold up well Amazon There's no need to dirty multiple pots and pans when you only need one. That's the philosophy (and popular cooking trend) behind "One Pot" from Martha Stewart Living. This paperback cookbook includes more than 120 recipes that are easy to make, clearly explained, delicious to eat, and healthy.Each chapter focuses on the one pot or pan you'll need for the recipe, which includes a Dutch oven, slow cooker, skillet, a roasting pan, pressure cooker, and stockpot.Many of the recipes provide shortcuts and substitution ideas, as well as sides that best complement the dish. Color photos bring the mouthwatering recipes to life and help clarify the preparation process. There's a nice mix of family favorites such as beef stew with noodles, and more adventurous dishes, like short ribs with potato-carrot mash. You'll also find a complete chapter on desserts.Pros: Only one pot or pan to clean, a wide range of recipes that appeal to kids as well as adults, clear instructions and mostly easy-to-find ingredientsCons: As with any cookbook, some buyers weren't thrilled with all of the recipes Subscribe to our newsletter. Disclosure: This post is brought to you by the Insider Reviews team. We highlight products and services you might find interesting. If you buy them, we get a small share of the revenue from the sale from our commerce partners. We frequently receive products free of charge from manufacturers to test. This does not drive our decision as to whether or not a product is featured or recommended. We operate independently from our advertising sales team. We welcome your feedback. Email us at reviews@businessinsider.com. More: Features Cookbooks Vegetarian Cooking Skip to content Each product we feature has been independently selected and reviewed by our editorial team. If you make a purchase using the links included, we may earn commission. Ideal weeknight recipes are unfussy, quick, and come with a relatively short ingredient list. After all, the last thing anyone feels like doing after work is spending a few more hours of work on dinner. When we're in a pinch, there are a few cookbooks our editors lean on for meals that are fast, but still delicious and exciting—one swears by Cooking for Jeffrey by Ina Garten, and another has a few staples she loves from Just Cook It! by Food & Wine's own Culinary Director-at-Large, Justin Chapple. In this roundup, we've compiled 15 of them, so you can add them to your shelves as well. Read on for the full spread. hetty McKinnon family cookbook "I love that it's vegetable-centric but isn't just a bunch of ho-hum salads and grain bowls. Hetty's like, the queen of exciting salads. My absolute favorite recipe from the book is the tomato and walnut pesto, which I'll whip up and put on pasta, toast, eggs, you name it..."-Oset Babür, associate restaurant editor Family: New Vegetarian Comfort Food to Nourish Every Day by Hetty McKinnon, \$26 (was \$35) at amazon.com "Written by two former Saverve editors, Keepers became an immediate favorite of mine when it was published in 2013, and has remained one of my most frequently-used cookbooks over the past seven years. The book's organizing principle is simple: these are the recipes that the writers (both food magazine editors and parents of young children) considered "keepers"—dependable, delicious recipes that could be made on a weeknight and were good enough to make over and over again. The 120 dishes are work night- and kid-friendly, use ingredients that you probably already have in the fridge (or can get without any trouble), but are still deeply delicious and interesting enough to hold an adult's interest. (I keep Keepers' fragrant, brothy Japanese-style stew of ginger, brown sugar, and soy sauce-laced ground beef and root vegetables; and chicken thighs in a zippy lemon, garlic, and smoked paprika marinade, on heavy rotation)." -Karen Shimizu, executive editor Keepers: Two Home Cooks Share Their Tried-and-True Weeknight Recipes and the Secrets to Happiness in the Kitchen by Kathy Brennan and Caroline Campton, \$27 at amazon.com Justin Chapel just cook it cookbook "I'm not just saying I love his cookbook because he's a friend and colleague; I really do love it and I've got the stains in my book to prove it! Justin is the master of super quick recipes, relying on only a few smart ingredients, that taste like so much more than the sum of their parts. His shaved cauliflower & radicchio salad with yogurt caesar is now a staple in my fridge, and his roasted chicken legs with sourdough bread and poblanos sets the standard for sheet pan meals (and you can assemble it the night before!)." -Kelsey Youngman, associate food editor Just Cook It!: 145 Built-to-Be-Easy Recipes That Are Totally Delicious by Justin Chapple, \$20 at amazon.com Julia turshen now and again cookbook "I love the way Julia plans out menus, so you know exactly how to pair each dish, and when to prep each component. But hands down, the best part is the way she reinvents each meal's leftovers—roasted chicken becomes chicken salad, stuffed mushrooms show up again in penne ai funghi, and a ricotta frittata becomes sandwiches." -Caroline Schnapp, audience engagement editor Now & Again: Go-To Recipes, Inspired Menus + Endless Ideas for Reinventing Leftovers by Julia Turshen, \$23 at amazon.com "Hirsheimer and Hamilton are the patron saints of simple home cooking. I rely on them for simple, but delicious ideas for dinner, and plenty of hard-won kitchen wisdom. Recipes veer toward country-style French/Italian, with many ideas for dinner-friendly eggs (with chorizo, with asparagus, with mushrooms), lots of tasty things to spread on toast for a quick meal (tuna and lemony mayo, blue cheese butter), and long-simmering things that make the kitchen smell wonderful (cinnamon and chile-rubbed brisket, vinegar-braised chicken)." -Adina Steiman, deputy digital editor Canal House: Cook Something: Recipes to Rely On by Melissa Hamilton and Christopher Hirsheimer, \$24 at amazon.com cooking for jeffrey cookbook ina garten "Ina Garten's Cooking for Jeffrey is a classic, filled with approachable recipes that are simple enough to make on a weeknight but still have pizzazz, like maple-roasted carrot salad and butternut squash and ricotta bruschettas." -Nina Friend, assistant editor Cooking for Jeffrey: A Barefoot Contessa Cookbook by Ina Garten, \$20 (was \$35) at amazon.com lee bros. southern cookbook "When my first extremely stained-up copy of The Lee Bros. paean to Southern cooking was lost in an apartment flood, I couldn't stand to chuck it in the trash. It had seen me through countless meals of collard greens, country captain, chicken and dumplings, corn cob wine, and watermelon rind preserves, with solid weeknight basics and Sunday flourishes that added an extra octave to my range, and it deserved a more dignified method of dispatch. I dried it out, lit the grill, and gave it a Viking funeral. Then I made biscuits." -Kat Kinsman, senior editor The Lee Bros. Southern Cookbook: Stories and Recipes for Southerners and Would-be Southerners by Matt Lee and Ted Lee, \$35 at amazon.com "Brown wrote this cookbook for people living on the US food stamp allotment of \$4/day, but it's a friendly, practical, unfussy guide for anyone learning how to cook or trying to stretch out their pantry staples. As I've pivoted from my usual frequent small grocery trips to larger, rarer ones, I've found Brown's advice on how to map out your food usage invaluable, and have sent along her book, which is available as a free PDF on her website, to many friends." -Margaret Eby, senior editor Good and Cheap: Eat Well on \$4/Day by Leanne Brown, \$17 at amazon.com let's stay in cookbook Ashley Rodriguez "I don't usually do a ton of recipe-based cooking on the weeknights, and save those projects for weekends so I can have leftovers ready for the week. However, I have found that Let's Stay In by Ashley Rodriguez—the blogger behind Not Without Salt—has a ton of quick recipes to offer, from salads like arugula with crispy prosciutto, lime vinaigrette, and feta to a very flavorful sheet pan meat loaf with roasted vegetables we've now relied on several times. (I once made the latter while in the throes of the flu, and it made me feel a teensy bit better—swap in some pre-cut vegetables if you want to shave off more time.) Throughout the book, you'll also find snacks (I love the vanilla and cardamom candied almonds and kimchi cheese dip), as well as advice for all sorts of cooking scenarios, like recipe-less weeknight dinners and eating alone, too." -Bridget Hallinan, digital reporter Let's Stay In: More than 120 Recipes to Nourish the People You Love by Ashley Rodriguez, \$28 at amazon.com open kitchen cookbook Susan spungen "I fell in love with this book while previewing it for our March issue; by the time I finished, more than half of the pages were flagged with sticky notes scribbled with messages like "YES!" and "MUST MAKE!" Susan's food is STUNNING (she's a food stylist, so beauty is the name of her game) but more than that, her food manages to be aspirational AND achievable at the same time. When dishes are more complicated, she offers smart make-ahead tips and shortcuts, giving you a lift when you need it." -Josh Miller, food editor Open Kitchen: Inspired Food for Casual Gatherings by Susan Spungen, \$31.50 (was \$35) at amazon.com "I've had the same copy of Patricia Wells' Bistro Cooking since I picked it up in the mid-1990s. It's battered and stained and a couple of the pages are falling out, but that's testimony to how often I've cooked from it. Who knows if the bistros she sourced from are still in existence, but the recipes are timeless: chicken fricassee with mushrooms, leg of lamb roasted over a potato, onion and tomato gratin, a salad from Lyon with bacon lardons and finely minced garlic...the list goes on. All are eminently do-able, delicious, and also don't typically call for esoteric ingredients, just the everyday ones you'd find in a French country kitchen. You won't regret owning it." -Ray Isle, executive wine editor Bistro Cooking by Patricia Wells, \$26 at amazon.com how to dress an egg cookbook "Ned Baldwin is a low-key brilliant home cook who moonlights as a chef- restaurateur at his Houseman in New York City. His simple and understated new book, How to Dress an Egg, written with Peter Kaminsky, teaches basic concepts like mastering roast chicken or pork shoulder pot roast and then details how to dress them up with additional flavors and accoutrements. One cool thing I learned from Ned is to use the heat from the deck of my electric oven for crisping and searing by placing skillet of skin side down fish or chicken or vegetables directly on the bottom of the oven. Simply put, Baldwin's is a chef cookbook better suited for the kitchen than coffee table." -Hunter Lewis, editor in chief How to Dress an Egg: Surprising and Simple Ways to Cook Dinner by Ned Baldwin and Peter Kaminsky, \$26 at amazon.com cravings chrissey teigen cookbook "In my opinion, there is no celebrity that has made as legitimate of a foray into the food world as Chrissy Teigen. She is a true home cook, and dimer at her house always looks really fun. Whenever I am in a cooking rut and need something fun, I break out my copies of Teigen's cookbooks (Cravings and Cravings: Hungry For More). Unlike more froufrou cookbooks that call for challenging and time-consuming techniques or recipes that have 17 sub-recipes, Teigen's books are much more accessible, but have just enough challenges that it keeps more advanced cooks happy. Her recipes are best described as dinner party food, but for weeknights. Personal staples from her books include Teigen's parmesan minestrone, blueberry cream cheese pancakes, and lemony cacio e pepe with arugula." -Khushbu Shah, restaurant editor Cravings: Recipes for All the Food You Want to Eat by Chrissy Teigen and Adeena Sussman, \$18 (was \$30) at amazon.com Cravings: Hungry for More by Chrissy Teigen and Adeena Sussman, \$22 (was \$30) at amazon.com good food good life cookbook "My fiancé and I love a good steak or burger, and as much as we've tried a hearty salad to suffice for dinner, it will never quite satisfy. I often turn to Curtis Stone's Good Food, Good Life for simple sides and meat-forward mains like lamb and pork chops, porcini-braised beef, and penne with sausage and broccoli rabe. Tons of the recipes work for leftovers, which is key for supplementing lunch the following day (or quesadillas, always)." -Megan Soil, associate digital editor Good Food, Good Life: 130 Simple Recipes You'll Love to Make and Eat by Curtis Stone, \$30 at amazon.com © Copyright Food & Wine. All rights reserved. Printed from this link is to an external site that may or may not meet accessibility guidelines.

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