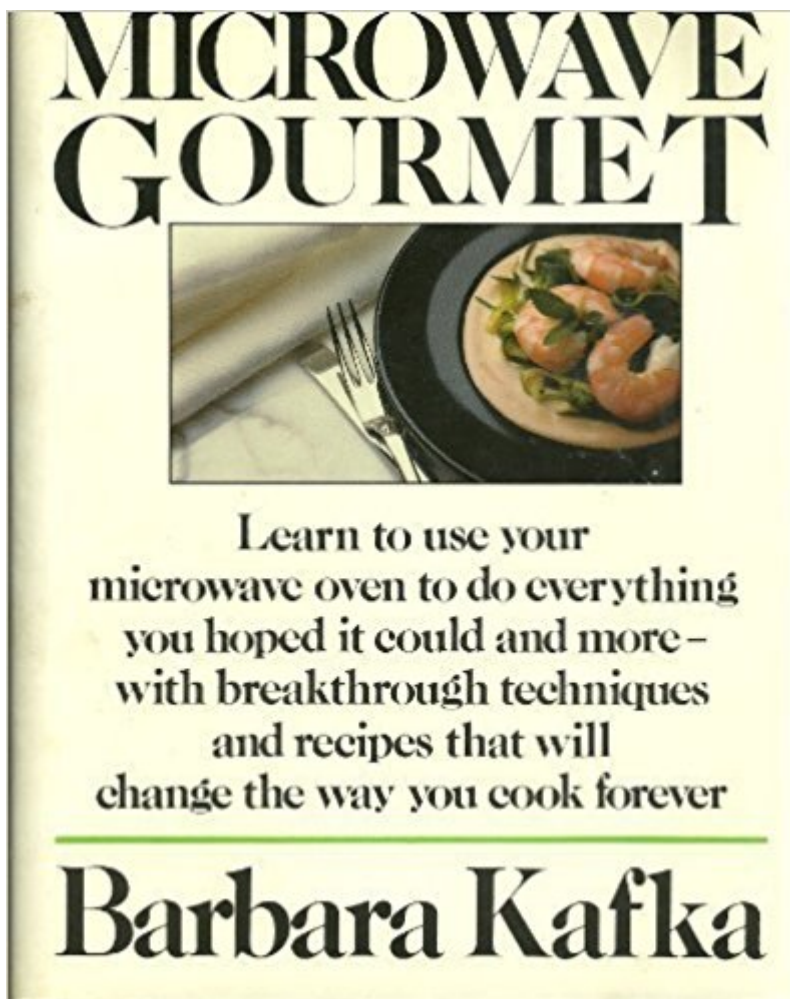




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Microwave Gourmet



Synopsis

The first microwave cookbook ever introduced by a major food writer--a breakthrough cookbook that challenges all the preconceptions about what one can and cannot do with a microwave. Includes hundreds of entries explaining how different foods react in a microwave. Black-and-white illustrations.

Book Information

Hardcover: 575 pages

Publisher: William Morrow & Co (September 1987)

Language: English

ISBN-10: 068806843X

ISBN-13: 978-0688068431

Product Dimensions: 1.2 x 7.5 x 9.5 inches

Shipping Weight: 2.4 pounds

Average Customer Review: 4.5 out of 5 stars 29 customer reviews

Best Sellers Rank: #715,635 in Books (See Top 100 in Books) #70 in [Books > Cookbooks, Food & Wine > Cooking Methods > Microwave Cooking](#) #330 in [Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet](#)

Customer Reviews

Kafka focuses here on producing interesting, pleasing dishes rather than on teaching readers how to operate their new microwave ovens. Microwaved classics like sauce espagnole may raise conservative eyebrows, but she is, by and large, successful in her attempt. Swordfish with tomato and basil, truite au bleu and catfish fillet with cornbread stuffing make much of the oven's capacity for cooking fish. Recipes range from family dishes, such as chunky beef chili and pork chops with sauerkraut, to company fare, including pheasant with currant cream, squab with seasoned butter under the skin and shad roe with sorrel sauce. Ingredients emphasize fresh items rather than prepackaged shortcuts; in fact, recipes for such pantry items as peach chutney and cranberry sauce are included. Unfortunately, the concluding reference "dictionary" is of uneven quality. Vogue food editor Kafka is the Tastemaker Award-winning author of *American Food* and *California Wines* and *Food for Friends*. Illustrations not seen by PW. Copyright 1987 Reed Business Information, Inc.

Kafka's fans have been reading her recipes and instructions for the microwave oven in bits and pieces in the New York Times and elsewhere, and will surely welcome this book. Her thorough and

creative approach is simply the best in the field. She's "finicky about weights, measures, size of dishes and kinds of coverings," and has become a convert to the "virtues of microwave cooking: rapidity, simplicity and perfect results." The scores of recipes include classic preparations such as sauce espagnole, tuiles, various risottos, borscht, and beignets. Kafka's culinary ingenuity is displayed, for example, in her instructions for coconut milk and for shrimp butter. There are really two books in one here: the recipes and a "Dictionary of Foods and Techniques," wonderfully useful. A new standard, well-priced and highly recommended. SPCopyright 1987 Reed Business Information, Inc.

This is a great guide to getting the most out of your microwave. Also brutally frank about what you can't.

Very good book. Lots of excellent recipes. It's great to be able to cook something (that tastes good!) quickly in the microwave.

I bought this for reading , not to cook with. Recipes are not written for today's more powerful microwaves. But, if you enjoy browsing cookbooks, it is very entertaining. Most fascinating was the ambitiousness of the recipes, things that I might add to a menu for a dinner party, but would never cook completely in a microwave.

I love this book so much, that when my original copy to tatters, I replaced it. It's really helpful on vegetables, drying herbs and little tips that just make cooking a bit quicker and easier. She fully admits that microwaving is not for everything, and she will tell you when it's not, but it's a go to book that has fool proof recipes and good common sense.

If nothing else, this book is worth buying just to make sauces in the microwave instead of standing at the stove and stirring constantly! Also have it bookmarked how to soften brown sugar if I haven't stuck a piece of apple in the brown sugar to keep it from getting hard.

Someone "borrowed" my Microwave Gourmet cookbook by Barbara Kafka. The book is wonderful, simple, time-saving and I was lost without it. It was an older book, some treasured recipes were in it, page markers and notes throughout. What to do? Try ! I did , they found it, I had it in a few days and once again, I can amaze and amuse my guests with 12-minute polenta and yummy roasted garlic

(to name a few)dishes.Thanx a million! Marghe

its older but makes for a good read, info on how to cook sides and mains in the microwaverecommend? yes

Shipped on time, product was as described. very excited!

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