

[PDF] A Well-Seasoned Kitchen

Sally Clayton, Lee Clayton Roper - pdf download free book

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Description:

Review If you are like me you spend time (a lot of time) reading cookbooks. While searching for the next best meal or this weekend's dinner party menu, you sift through just-okay recipes, glad-you-didn't-try-that recipes, great recipes, and soon-to-be-favorite recipes. It seems more often than not the great and soon-to-be-favorite recipes are the easiest to make and the most delicious. Unfortunately they come few and far between. Lucky for food lovers, an entire soon-to-be-favorite cookbook has arrived! I spent much of the holidays reading and taste testing the recipes from the cookbook A Well-Seasoned

Kitchen. A Well-Seasoned Kitchen was written by a mother daughter team from Denver - Sally Clayton and Lee Clayton Roper. The cookbook is more than just recipes; it's a memoir of the cooking duo's most loved dishes and stories from the family kitchen. Most recipes are easy to make with tips and tricks on simple yet elegant entertaining.

Who is A Well-Seasoned Kitchen written for? Anyone who loves to cook, loves to entertain, loves to bring family into the kitchen, and loves to eat. There are recipes that range from quick enough for a weeknight meal to entertaining a crowd. It's full of great and soon-to-be-favorite recipes that everyone can enjoy.

How is the book organized? More than 180 recipes are organized into 11 recipe sections: appetizers, breakfast and brunch, soups, salads, poultry, meats, fish and seafood, pasta, vegetarian main dishes, side dishes, and desserts. The sections are divided by colored pages so it's quick to find the course you are looking for - light blue for soups, peach for meats, yellow for side dishes, etc. The book also includes an introduction on why the cookbook was created and ends with a listing of menu ideas so you can throw the best parties too!

Where can we find more information and get a sneak peak? Check out their website. Sally and Lee's entire story is shared with you including Sally's fight with Alzheimer's. A portion of proceeds from cookbook sales is donated to the Alzheimer's Association Colorado Chapter. The site then teases you with a few soon-to-be-favorite recipes like Overnight Bundt Caramel Rolls and Hearts of Palm Dip. But they are nothing compared to the entire collection in this book! (How about Melted Gruyere and Bacon Dip, Avocado and Crab Salad, and Oven Roasted Turkey with Apple-Sausage Stuffing? Mouths watering yet?) The website also includes a sampling of the menus and parties the ladies have thrown, and of course, where you can get your own copy. With a little something for everyone including delicious recipes, party planning tips, and heartwarming tales of the love of food throughout Sally and Lee's lives, A Well-Seasoned Kitchen should be a staple in all kitchens. --Kindra Evensen, Denver Food Examiner, Jan 4, 2010

There's always room for another cookbook on my shelves---assuming, of course, it's worth its salt. And determining that takes time and many test runs in the kitchen. For the last couple months, I've been smitten with A Well-Seasoned Kitchen by Denverite Lee Clayton Roper and her late mother, Sally Clayton. The book has the feel of a Junior League cookbook with beautiful pictures and classic dishes, but I find the fare more engaging. The homespun recipes are easy to follow but finely tuned and brightly flavored. Favorites thus far include the gooey overnight Bundt caramel rolls (perfect for Easter morning); the light spinach salad with lemon-pine-nut dressing; the springy, minted green beans with feta and pecans; and the savory roasted-chicken sausage and butternut squash (I used Italian sausage). Next up: rhubarb pie---the quintessential rite of spring. When Lee conceived of the cookbook, it was to engage her mother, who was slowly slipping away to Alzheimer's disease. Now, as a finished work, A Well-Seasoned Kitchen catalogs those precious moments spent in the kitchen, cooking, talking, and sharing family history. Bonus: A portion of A Well-Seasoned Kitchen's proceeds benefit the Alzheimer's Association Colorado Chapter --Amanda Faison, 5280 Magazine, April 2, 2010

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