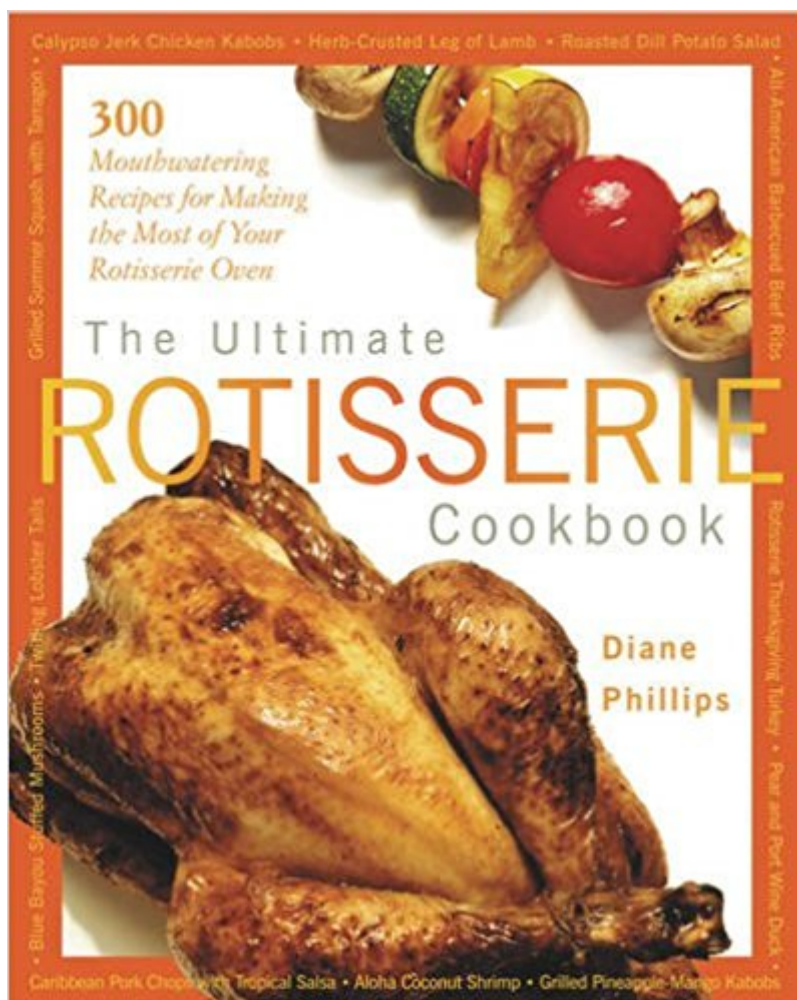


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The Ultimate Rotisserie Cookbook: 300 Mouthwatering Recipes For Making The Most Of Your Rotisserie Oven (Non)



Synopsis

We've all seen them in grocery stores and restaurants: delectably juicy, evenly browned, picture-perfect rotisserie chickens. Do you think they look unattainable, like something that can only be bought in a store and never replicated at home? In truth, it's as easy as can be with a rotisserie oven. A small rotisserie oven that fits right on your kitchen counter will effortlessly transform a humble chicken (and so much more) into a gloriously crispy, moist, and delicious family dinner in about an hour (while you are busy doing other things, or maybe even finding time to relax). The rotisserie is one of the most recent additions to the kitchen-appliance repertoire. What you may not realize is that it's also one of the most versatile and user-friendly. It can cook everything from meat and poultry to vegetable side dishes and desserts; it works without heating up the rest of the kitchen like an oven; it's compact enough to occupy only a small amount of valuable counter space; plus, it's easy to clean! In *The Ultimate Rotisserie Cookbook*, Diane Phillips creatively takes the rotisserie oven well beyond chicken to every kind of food and every course of the meal. Go on, give it a whirl with recipes such as Calypso Jerk Chicken Kabobs, Roasted Garlic Prime Rib Roast, Plum Crazy Pork Chops, or Roasted Salmon with Mustard Chive Butter. Since the rotisserie bastes food in its own juices and allows excess fat to drain away, everything cooks up lighter and healthier than the same food that is cooked in the traditional oven or stovetop manner. For easy, no-fuss hors d'oeuvres or side dishes, try Blue Bayou Stuffed Mushrooms, Sugar Cane Shrimp, No-Fry Pommes Frites, or Pesto-Grilled Eggplant. With an extensive chapter of marinades, sauces, and rubs to spice things up or cool them down (how about Southwestern Fiesta Rib Sauce or Cucumber Mint Salsa?) and one on desserts to sweeten the deal (ever thought of making Rotisserie Caramel Apples or Fire-Roasted Pineapple with Macadamia Caramel Sauce?), your possibilities are limitless. The *Ultimate Rotisserie Cookbook* is, simply, the be-all and end-all book for the rotisserie oven, with 300 recipes for every possible way you could think of to use this amazing machine.

Book Information

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Customer Reviews

Is a countertop rotisserie the one small appliance every cook needs in order to save time in the kitchen while producing fabulous meals? Phillips (The Soup Mix Gourmet) thinks the answer is yes, and she presents a strong case. If cooks have a tabletop rotisserie with a good timer, she says, they can "set it and forget it," leaving Spicy Thai Ginger Chicken, Peach and Ginger Pork Roast or Scallop Kabobs to cook (and self-baste) to perfection with little help from the cook-and minimal cleanup time. In chapters devoted to poultry, beef and lamb, pork, fish and vegetables, Phillips provides many good ideas for using every part of any rotisserie-the spit, kabob rods and basket-even suggesting that the basket be used for cooking "Dillicious" Salmon Cakes, Pesto-Grilled Eggplant and Chipotle Meatloaf. Almost every section of the book offers advice on rubs, marinades and sauces, but there is also an extra chapter completely devoted to sauces, as well as another one on such side dishes as Garlic Smashed Potatoes with Cream and Asian Slaw. Desserts such as Caramelized Bananas with Hot Fudge provide an additional argument that cooking with a rotisserie can actually be fun. (Oct.) Copyright 2002 Reed Business Information, Inc.

The "top manufacturer" (could it be Ronco?) of rotisserie ovens has sold more than three million of the countertop appliances in the last several years, and Phillips's latest book (after The Soup Mix Gourmet) supplies dozens of easy and delectable recipes for anyone who owns one. There are several chicken recipes, but she also uses her rotisserie to cook other meats, vegetables, and even desserts ("I know what you're thinking," she writes, "this woman is mad! But wait ."), including Bittersweet S'mores and Grilled Drunken Figs. Each chapter opens with "No-Brainers" that offer advice on using condiments, prepared sauces, and the like. A chapter on homemade salsas, rubs, and sauces and a selection of (nonrotisserie) side dishes round out the book. For most collections. Copyright 2002 Reed Business Information, Inc.

Kindle version of this book is poor quality which is disappointing. It looks like a black-and-white photocopy of the print book. There is no color in this book at all. There are also no photographs of

any dishes which is true for the print version also. The cover is the same you see, but it is a fuzzy black and white reproduction. There are also no links within the cookbook except the short Table of Contents. For instance, each section has a summary of dishes but it lists the print pages only in the Kindle book. It would be vastly easier to click the recipe in the section listing of recipes. Depending on your device, you may have to click at the bottom to show page numbers out of the 374 pages, and then start scrolling to find the page number. The content is excellent, but Kindle book lacks the quality the content Diane Phillips delivers. My question to Harvard Common Press is can you fix this book and update us like iBooks updates their books? I emailed the publisher, Harvard Common Press, about the problem with their Kindle version, but there is no reply as yet as of December 30th, 2015. March 1, 2016 update: Still no reply from publisher on problems with the Kindle version. The author is WONDERFUL. It is the Publisher, Harvard Common Press, that is dropping the ball on the Kindle quality of this book. Buy the book, do not buy the Kindle version.

As always lots of recipes I won't use...but many I have or will. Good tips for using an indoor oven. Seemingly written for the Ronco oven.

I purchased it but the apartment I live in said: "I cannot use it because it not safe" . It can be used in a house only. It is now in the closet.

Sketchy in terms of day-to-day cooking meals. Not worth buying even tho' does focus on use of the rotisserie.

Love this book. Altho it doesn't have any pictures, every recipe in it is made for the Ronco Rotisserie. Very easy to follow directions for each recipe. Includes recipes for sauces, marinades, & rubs as well that are used in the different recipes in the book. I prefer this book over the Ron Popeil book that I also purchased, but they will work well together. I've had my rotisserie for 8 years and just found these books. Wish I had known about them years ago!

I don't think it was the fault of the cook book which is beautiful and well written. I am currently just cooking chicken and as I get better and feel more like exploring I'll probably branch out more. I like to cook with well-known, easily accessible ingredients and since I live in a small, rural area where more gourmet choices aren't available, I tend to cook more simply.

Many recipes need some kind of cage to hold the meat (e.g. hamburger). My rotisserie doesn't have such a device so won't be able to do those recipes. Wish I ordered a book with just whole meat/poultry.

Can't wait to try MORE of these recipes!

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