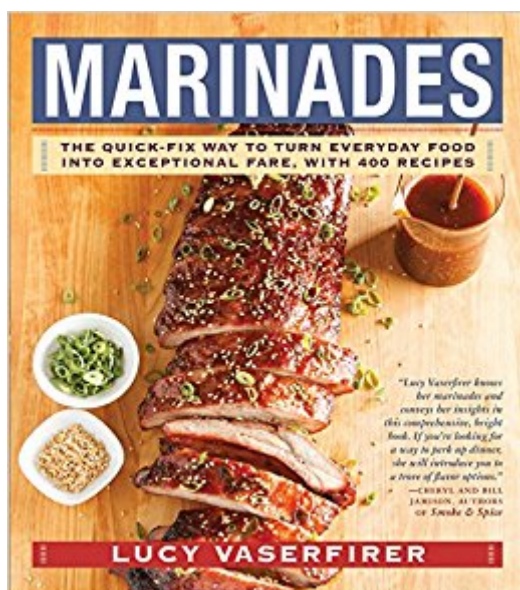


The book was found

# Marinades: The Quick-Fix Way To Turn Everyday Food Into Exceptional Fare, With 400 Recipes



## Synopsis

The tremendous success of slow-cooker cookbooks is rooted in the demanding lifestyles of working families: You get dinner started before you go to work and have it ready shortly after you return. Slow-cooking is not the only way to cook fabulous food on a busy schedule. Lucy Vaserfirer's *Marinades* offers a delicious alternative. With the right marinade, you can dress up meats, chicken, fish, or vegetables in the morning, pop the food in the fridge for the day, and finish it all off with a quick broil, grill, microwave, or saute when you get home. Dinner is served! Vaserfirer, who previously has written *Seared to Perfection* and *Flavored Butters*, and also writes the blog *Hungry Cravings*, is a culinary-school instructor known for her expertise with meats, her knowledge of kitchen science, and her warm and engaging teaching voice. *Marinades* shows when to use - and not use - oil-based, vinegar-based, fruit-based, and milk- or cream-based marinades. The recipes range from comforting American, French, and Italian marinades to adventuresome and assertive ideas from Mexico and Latin America, Asia, and beyond. The book includes seventeen recipe chapters, nine of which are based on specific types of marinades (herb, spice, and citrus, for example) and eight of which range geographically across the world's best cuisines. Each of the 200 marinades is accompanied by an additional recipe that shows one way to use it. A Raspberry-Zinfandel Marinade, for example, features a recipe for Grilled Raspberry- Zinfandel Pork Medallions, while a Souvlaki Marinade has a recipe for Swordfish Souvlaki alongside. In keeping with the popularity of marinades among outdoor cooks, more than half of these 200 additional recipes are for grilled dishes, but there are ideas aplenty for indoor cooking as well.

## Book Information

Paperback: 320 pages

Publisher: Harvard Common Press (April 15, 2014)

Language: English

ISBN-10: 1558328270

ISBN-13: 978-1558328273

Product Dimensions: 8.5 x 0.9 x 9 inches

Shipping Weight: 1.3 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 41 customer reviews

Best Sellers Rank: #260,648 in Books (See Top 100 in Books) #66 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings](#) #820 in [Books > Cookbooks, Food & Wine > Cooking Methods > Quick & Easy](#)

## Customer Reviews

Chef, culinary educator, and recipe developer Lucy Vaserfirer is the author of *Seared to Perfection: The Simple Art of Sealing in Flavor* and the entertaining and educational food blog *Hungry Cravings*, an online resource demystifying complicated cooking and baking techniques and offering delicious, foolproof recipes. She is an Adjunct Instructor of Cooking at Clark College in Vancouver, WA and at Mount Hood Community College in Gresham, Oregon and has taught both home and professional cooks and bakers for years. Her recipes and writings have appeared in *Cooking Club* magazine, *The Virginia Culinary Thymes*, *Weber's Time to Grill: Get In. Get Out. Get Grilling.*, *International Association of Culinary Professionals Cooking Schools & Teachers Section Membership Newsletter*, *Northwest Palate*, and *Hospitality News*. She holds Le Cordon Bleu associate degrees in both culinary arts and patisserie & baking and lives with her husband in Vancouver, WA.

OMG I love this cookbook!!! need to be on low carb diet for a health reason, and I was getting sick with eating chicken breast and salmon grilled with McCormick seasoning. I ran into this book while browsing some books on , checked out a copy from library and tried some of the recipes. OMG, what a difference a simple marinade can make!! My chicken breast is moist and full of flavor. I was very amazed!!! Please do not waste any of your time and get this book. Not only I bought my own copy, I also ordered all of other books of this author.

I have already tried a couple of these and they are very good. The problem I always have is when there are weird ingredients. If you don't live in a heavy urban area, some are going to be very hard to find local. Buying online can be very expensive when S&H is added to the cost.

I got this as a gift to go with a marinade vacuum seal box. So many yummy ideas in this book! We have tried tons of them and every one was a hit!

I love this cookbook. There are a lot of quick marinades that are easy to pull together on a week night. Some of the marinades have already become my go to's and family favorites. There are some odd marinade recipes that I would never use, but overall I love this book.

Excellent ideas and a lot of good, useable marinades!

In Lucy's way, she has not only written out delicious recipes, but suggest great parings and

suggestions that will enhance each, making for delicious meals time after time.

Useful and enjoyable

This book has a lot of good recipes, but some of the ingredients are not very easy to find for some of the mentioned marinades. But I will always have this book on hand to make my dinners more appetizing. This book is for every cooks kitchen!!!

[Download to continue reading...](#)

Marinades: The Quick-Fix Way to Turn Everyday Food Into Exceptional Fare, with 400 Recipes  
Karen Browns Switzerland Exceptional Places 2008: Exceptional Places to Stay and Itineraries  
(Karen Brown's Switzerland: Exceptional Places to Stay & Itineraries) Barbecue! Bible Sauces,  
Rubs, and Marinades, Bastes, Butters, and Glazes: Sauces, Rubs and Marinades Ten Fantastic  
Chicken Marinades (My Favourite Marinades Book 2) My Mueller Spiral-Ultra Vegetable Spiralizer  
Cookbook: 101 Recipes to Turn Zucchini into Pasta, Cauliflower into Rice, Potatoes into Lasagna,  
Beets into ... Slicer! (Vegetable Spiralizer Cookbooks) Marinades, Rubs, Brines, Cures and Glazes:  
400 Recipes for Poultry, Meat, Seafood, and Vegetables 30 Day Whole Food Slow Cooker  
Challenge: Quick and Easy Whole Food Slow Cooker Recipes For The Everyday Home –œ  
Delicious, Triple-Tested, Family-Approved Whole Food Recipes (Slow Cooker Cookbook) Breakfast  
Recipes: 50 Quick and Healthy Breakfast Recipes (Quick & Easy Breakfast Recipes, Delicious  
Breakfast, Everyday Recipes) Game-Day Fan Fare: Over 240 recipes, plus tips and inspiration to  
make sure your game-day celebration is a home run! (Everyday Cookbook Collection)  
VIETNAMESE VEGETARIAN FOOD - OUR FAMILY VEGETARIAN RECIPES: VEGETARIAN  
FOOD RECIPES FROM OUR VIETNAMESE HOME - VEGETARIAN FOOD RECIPES VEGAN  
RECIPES ASIAN ... RECIPES ASIAN VEGAN SERIES Book 1) My Mueller Spiral-Ultra Vegetable  
Spiralizer Cookbook: 101 Recipes to Turn Zucchini into Pasta, Cauliflower into Rice, Potatoes into  
Lasagna, Beets ... (Vegetable Spiralizer Cookbooks) (Volume 4) Food Truck Business: How To  
Start Your Own Food Truck While Growing & Succeeding As Your Own Boss (Food Truck, Food  
Truck Business, Passive Income, Food ... Truck Startup, Food Truck Business Plan,) BBQ Recipes  
Cookbook: 58 Grill and Barbeque Recipes, Marinades and Brines (grilled chicken recipes, smoking  
meat, franklin bbq, texas bbq, argentine grill, indoor grilling) Babushka: Russian Recipes from a  
Real Russian Grandma: Real Russian Food & Ukrainian Food (Russian food, Russian recipes,  
Ukrainian food, Polish recipes) Quick and Tasty Tofu Marinades: Easy and Healthy Tofu Marinade  
Recipes Vegan and Vegetarian Friendly Cookbook Whole Food: The 30 day Whole Food Ultimate

Cookbook 100 recipes (Whole Food Diet, Whole Food Cookbook, Whole Food Recipes, Clean Eating, Paleo, Ketogenic) 30 Day Whole Food Slow Cooker Challenge: Whole Food Recipes For Your Slow Cooker – Quick And Easy Chef Approved Whole Food Recipes For Weight Loss (Slow Cooker Cookbook) Most Popular Caribbean Recipes Quick & Easy!: Essential West Indian Food Recipes from the Caribbean Islands (Caribbean recipes, Caribbean recipes old ... recipes cookbook, West Indian cooking) 21 Famous Portuguese Dessert Recipes -Made Quick and Easy- Portuguese food - Portuguese cuisine- Portuguese Recipes: World Famous Recipes Made Quick and Easy Food Not Lawns: How to Turn Your Yard into a Garden and Your Neighborhood into a Community

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)