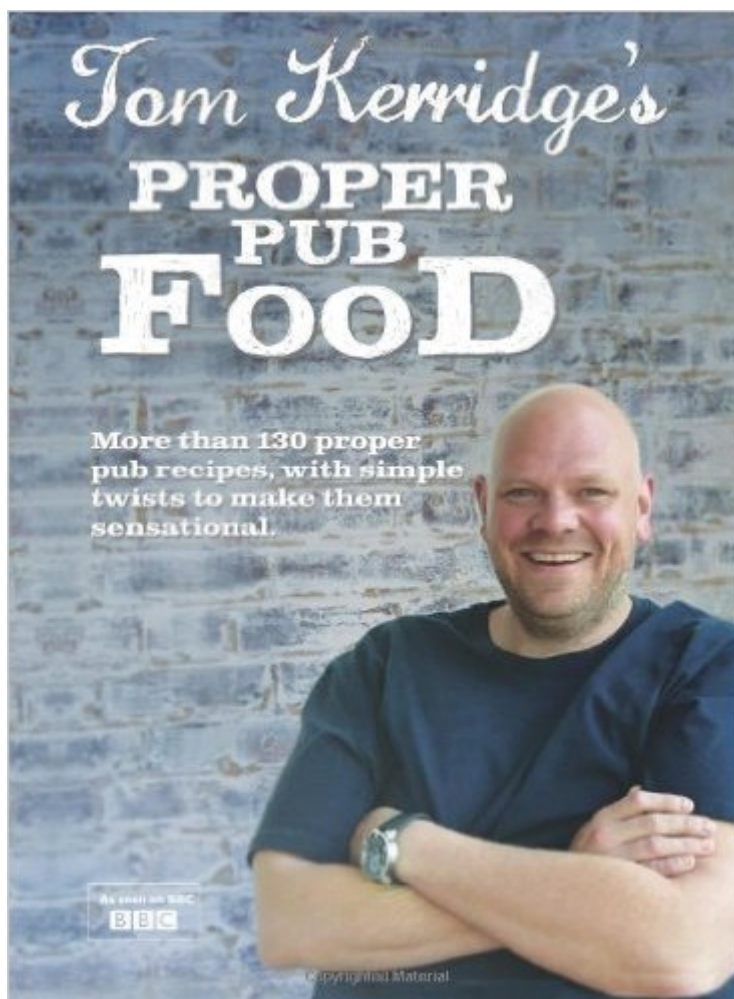


The book was found

Tom Kerridge's Proper Pub Food



Synopsis

The king of beautiful pub food has collected all of his best ideas into this proper cookbook, ready to warm the world on a grey day and restore the nation's good mood. Tom Kerridge's idea of food heaven isn't fussy gastronomy; it's proper 'man food' with Michelin star magic, including breakfasts that keep you smiling for the whole day, indulgent long lunches, teatime temptations, seasonal snacks and heart-warming suppers. In this cookbook Tom proves that everyone can make proper pub food, and the only place he wants to see a foam is on the head of a pint of beer! Over 100 recipes reveal his secrets for making real food truly amazing, including perfected dishes from his childhood and special treats he serves at his own one-of-a-kind pub. These recipes are simply the best version you'll ever have of the dishes everyone loves the most. This fantastic feel-good cookbook is the official accompaniment to Tom Kerridge's Proper Pub Food TV show, featuring all the recipes from the six episodes and many, many more. With excellent photography from Cristian Barnett.

Book Information

Hardcover: 256 pages

Publisher: Bloomsbury USA (December 31, 2013)

Language: English

ISBN-10: 1472903536

ISBN-13: 978-1472903532

Product Dimensions: 7.7 x 1 x 9.9 inches

Shipping Weight: 2.1 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars Â Â See all reviews Â (28 customer reviews)

Best Sellers Rank: #235,930 in Books (See Top 100 in Books) #60 in Â Books > Cookbooks, Food & Wine > Regional & International > European > English, Scottish & Welsh #356 in Â Books > Cookbooks, Food & Wine > Celebrities & TV Shows

Customer Reviews

After watching the BBC show that was the companion to this cookbook, I HAD to get it and give these recipes a try. I'm a good home cook (have traveled to 50 countries, always look for the best food experiences, can replicate most things at home, hardly use recipes anymore, can whip up a dinner party for 10 people with no drama) and I've tried 11 recipes out of here so far and found them all to be excellent. From impressive mains like slow roasted lamb over potatoes, honey roasted bacon joint, or pollock baked with chickpeas and chorizo, to breakfast treats like a smoked fish and

creme omelette or sweetcorn pancakes, to the celeriac and bramley apple soup, to perfect sides like cheese scones, soda bread, or glazed carrots, to a lush spiced orange cake for dessertâ this cookbook has given me those WOW moments every time I take a bite. The directions and portions have all been spot on too. I've identified 28 other recipes I want to try (really rare! I usually only cook 5 or 6 dishes from a cookbook) and I can hardly wait to get through them. This will change my eating forever.

Have so far made several recipes from this book. Everything has been very flavorful, and enjoyable. You do need to convert from EU measurement to American

Killer recipes, great photos, and appropriate for home & professions cooks. Super, super book.

Great cookbook. Have watched Tom's TV program and bought the book because of how much I enjoyed the show. The recipes are metric so it sometimes results in a challenge to convert the measurements, but the results are worth it. He does use ingredients that are a little more difficult to find in the U.S., but if you search the ingredient you can usually find an appropriate substitute. Love his philosophy about cooking basic good food.

I am watching on Foxtel, Tom Kerridge's program, brilliant. He made everything such fun and so I just had to buy the book. So glad I did.

Excellent recipes... Just be warned that this is the British original, nothing's been edited or converted for the U.S., i.e. temperatures, measurements, and some ingredient names (black cabbage is lacinto kale here), so expect to have to do that yourself.

Love the recipes, they are awesome and detailed. But I gave 4 stars because there is not enough pictures of the recipes. I love those cookbooks that shows you the pictures of all or nearly all finished dishes.

Tom is a fantastic chef. The book is good, don't get me wrong. But I think it could have done with some more photos - I like a book with a photo of every dish. I hoped it was as good as his TV show, but was a little let-down.

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Tom Kerridge's Proper Pub Food 100 Exotic Food Recipes (Puerto Rican Food Recipes,Picnic Food RecipesCaribbean Food Recipes,Food Processor Recipes,) Gordon Ramsay's Great British Pub Food ORGANIC COOKBOOK: Healthy And Delicious Baby Food Recipes Which Are Nutritious And Easy To Cook (organic food, food recipes, nutritious food) Homemade Baby Food: 17 Wholesome Baby Food Recipes for Easy, Nutritious, and Delicious Homemade Baby Food (How to Make Baby Food) Raw Food Diet: 50+ Raw Food Recipes Inside This Raw Food Cookbook. Raw Food Diet For Beginners In This Step By Step Guide To Successfully Transitioning ... Vegan Cookbook, Vegan Diet, Vegan Recipes) Raw Food: Lazy Man's Guide To Raw Food Success (raw food, raw vegan, raw food diet, raw vegan diet, 801010, 801010 diet,) Izakaya: The Japanese Pub Cookbook The Complete Irish Pub Cookbook The Scottish-Irish Pub and Hearth Cookbook: Recipes and Lore from Celtic Kitchens The Irish Pub Cookbook The Raglan Road Cookbook: Inside America's Favorite Irish Pub Irish Pub Cooking McGuire's Irish Pub Cookbook Seoultown Kitchen: Korean Pub Grub to Share with Family and Friends American Pub Trivia : Volume II (Volume 2) Kicking It Around the Globe: Tall Tales from the Rugby Pitch to the Pub Proper Pasties: How To Make An Award Winning Cornish Pasty Jo Frost's Toddler Rules: Your 5-Step Guide to Shaping Proper Behavior Complete Nutrition Guide for Triathletes: The Essential Step-By-Step Guide To Proper Nutrition For Sprint, Olympic, Half Ironman, And Ironman Distances

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