



The Ultimate Rotisserie Cookbook: 300 Mouthwatering Recipes for Making the Most of Your Rotisserie Oven (Non)

By Diane Phillips

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The Ultimate Rotisserie Cookbook: 300 Mouthwatering Recipes for Making the Most of Your Rotisserie Oven (Non) By Diane Phillips

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.

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- Sales Rank: #23038 in Books
- Published on: 2002-09-05
- Original language: English
- Number of items: 1
- Dimensions: 9.13" h x .88" w x 7.25" l, 1.53 pounds
- Binding: Paperback
- 374 pages

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Editorial Review

From Publishers Weekly

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.)

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From Library Journal

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.

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Review

"Another gem from Diane Phillips . . . lip-smacking, finger-licking recipes!"

Users Review

From reader reviews:

Stephen Bruns:

People live in this new day of lifestyle always try to and must have the extra time or they will get large amount of stress from both everyday life and work. So , whenever we ask do people have spare time, we will say absolutely sure. People is human not really a robot. Then we ask again, what kind of activity do you possess when the spare time coming to anyone of course your answer will certainly unlimited right. Then ever try this one, reading textbooks. It can be your alternative within spending your spare time, the particular book you have read will be *The Ultimate Rotisserie Cookbook: 300 Mouthwatering Recipes for Making the Most of Your Rotisserie Oven (Non)*.

Katherine Khan:

The book untitled The Ultimate Rotisserie Cookbook: 300 Mouthwatering Recipes for Making the Most of Your Rotisserie Oven (Non) contain a lot of information on the item. The writer explains the woman idea with easy technique. The language is very clear and understandable all the people, so do not worry, you can easy to read it. The book was written by famous author. The author will bring you in the new era of literary works. You can actually read this book because you can continue reading your smart phone, or device, so you can read the book within anywhere and anytime. If you want to buy the e-book, you can wide open their official web-site and also order it. Have a nice go through.

Richard Diller:

As a college student exactly feel bored in order to reading. If their teacher questioned them to go to the library as well as to make summary for some guide, they are complained. Just minor students that has reading's heart or real their hobby. They just do what the instructor want, like asked to the library. They go to generally there but nothing reading seriously. Any students feel that reading is not important, boring and also can't see colorful photographs on there. Yeah, it is being complicated. Book is very important for yourself. As we know that on this age, many ways to get whatever we want. Likewise word says, many ways to reach Chinese's country. So , this The Ultimate Rotisserie Cookbook: 300 Mouthwatering Recipes for Making the Most of Your Rotisserie Oven (Non) can make you sense more interested to read.

Vanessa Kistler:

Some people said that they feel bored stiff when they reading a book. They are directly felt this when they get a half portions of the book. You can choose the actual book The Ultimate Rotisserie Cookbook: 300 Mouthwatering Recipes for Making the Most of Your Rotisserie Oven (Non) to make your reading is interesting. Your personal skill of reading expertise is developing when you including reading. Try to choose simple book to make you enjoy to read it and mingle the impression about book and reading through especially. It is to be initially opinion for you to like to wide open a book and examine it. Beside that the reserve The Ultimate Rotisserie Cookbook: 300 Mouthwatering Recipes for Making the Most of Your Rotisserie Oven (Non) can to be your brand-new friend when you're experience alone and confuse with the information must you're doing of these time.

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