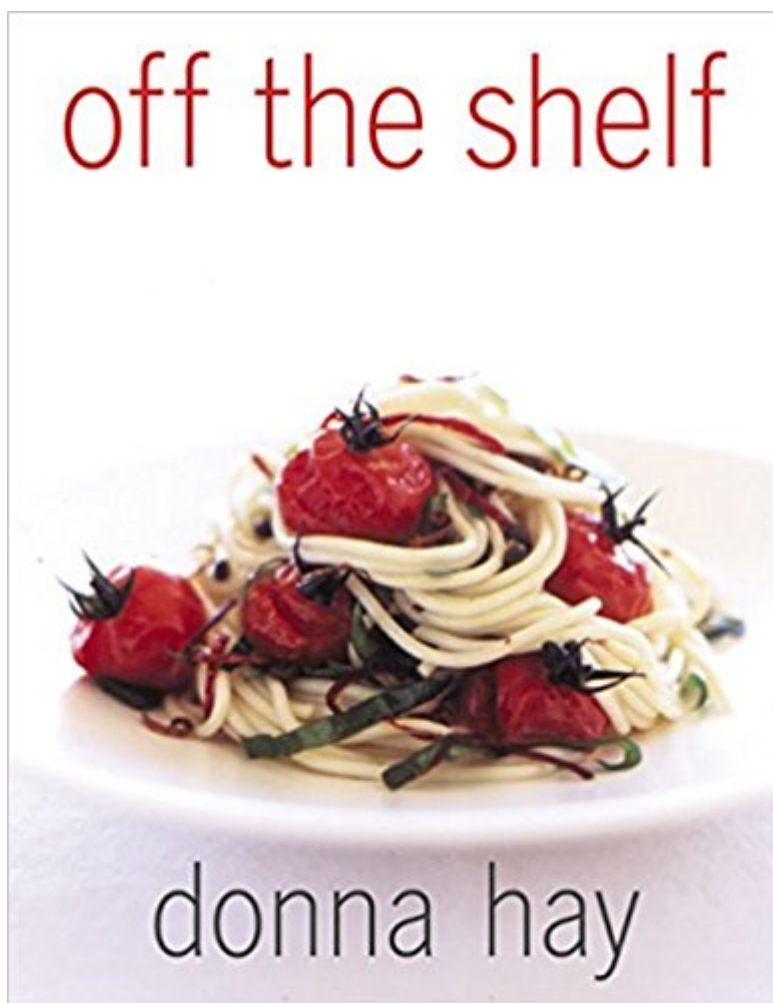




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Off The Shelf: Cooking From The Pantry



Synopsis

In *Off the Shelf*, Australia's bestselling food writer Donna Hay shows you how to fill your pantry with convenient and basic ingredients. Save time with these easy to put together recipes -- for everyday meals or special occasions, and especially when unexpected guests arrive. *Off the Shelf* is packed with the information and inspiration to create a great meal at short notice -- anything from a simple pasta dish or the slippery slurp of Asian-inspired noodles to a tempting berry tart. All you need is a well-stocked pantry and a handful of fresh ingredients. An essential handbook for everyone who loves to cook and to eat.

Book Information

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Customer Reviews

Donna Hay, Australia's bestselling cookbook author, understands our pain. The pain, that is, of producing delicious meals when time is tight and we really can't shop--again. *Off the Shelf: Cooking from the Pantry* presents a blueprint for from-scratch good eating that relies on a thoughtfully stocked larder, a few fresh ingredients, and truly streamlined recipes. The idea isn't new, of course, but Hay finds a better way with it, presenting recipes like Pasta with Pancetta and Peas; Lime, Beef, and Noodle Salad; and Green Olive and Baked Chicken that are truly quick and easy to do. First published in Australia, *Off the Shelf* arrives here in an edition meant to work for American cooks; if ingredient names, quantities, and some operations aren't always completely "translated" (one recipe calls for English spinach leaves) or given conventional American form, willing readers will still be able use it most productively. Organized by ingredients and topics, the book offers buying advice

throughout, regular recipes, and Short Order sections that distill formulas, such as those for Lemon and Basil Pilaf and Marinated Chickpea Salad, into get-the-drill-quickly paragraphs. Among the fuller-dress recipes, readers will surely want to try Beef and Caramelized Onion Couscous Salad, Crispy Spiced Thai Chicken, and Seared Salmon on Coconut Spinach, among others. Sweets, including Burnt Vanilla Creams and Chocolate Honey Snaps, are also delicious and easily accomplished. With truly useful tips (cut overlong cooked noodles to make them more manageable is one why-didn't-I-think-of-that example), an oversize bravura design, and color photos throughout, the book shows and tells how to cook with the greatest ease. --Arthur Boehm

“No need to spend hours at the store. Find gastronomic bliss with no fuss, no muss, no bother.” (New York Times)

This book has really nice pictures, and fairly simple recipes. For the right person, this would be a great book to have in the kitchen. The meals are simple and quick. This book is most likely not for advanced cooks, but is for people who appreciate good food and would like to be able to prepare some nice dishes quickly, using mostly ingredients that you should have on hand. The book is broken down into the following sections:- Introduction- Shopping list- Pasta- Rice- Noodles- Grains and lentils- Mediterranean- Asian- Pastes (e.g., curry pastes, miso paste, mustard pastes)- Bake- Sweet- Glossary- Conversion chart- Index There appear to be pictures of every recipe in the book (and there are over 190 recipes), and the recipes would probably very easy to adjust, given their initial simplicity.

I love this cook book. I have a huge collection of cook books and this is one of my favorites. Faster than take out, and definitely delicious. Easy recipes, a beginner could do it. For the times you don't feel like spending a lot of time in the kitchen, but you want to eat and eat well.

Really like this book. Lots of quick and easy but tasty dishes.

The pictures alone make me look through this book

I have to find her! Recipes are wonderful.

I have several of her cookbooks==the information is always layed out in a manner that is easy to

use in the kitchen.. Receipts are fresh and innovative--they make me happy in the kitchen.

These are delicious recipes and easy to prepare.

Excellent book I highly recomend to anyone

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