

Rachael Ray's Look + Cook: 100 Can't Miss Main Courses in Pictures, Plus 125 All New Recipes: A Cookbook

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"Inexperienced cooks need more than just a few lines of laconic text to help them along. Rachael Ray has coached a generation of rookies on her Food Network shows, talking and plopping and emoting her way through dish after dish. Her latest books, *Rachael Ray's Look + Cook*, shows what each stage should look like in big photos. Betty Crocker, or more specifically, the 1976 edition of *Betty Crocker's Cookbook*, used to be my bulletproof go-to recipe source. But now Ray fills that role." - Time magazine

From her cookbooks to her magazine to her daily talk show, Rachael Ray's message remains the same today as the day she wrote her very first 30-minute meal-making delicious, knock-your-socks-off dishes should be fun, fast, fulfilling, and foolproof.

Rachael now presents her best idea yet: *Rachael Ray's Look + Cook*-100 brand-new recipes, each featuring beautiful and helpful step-by-step full-color photographs that illustrate how to create each meal, along with photographs of the gorgeous finished dishes. You literally look along while you cook!

But that's not all . . . at the back of *Rachael Ray's Look + Cook*, you'll find 125 bonus, never-before-published recipes, including 30-Minute Meals; Yes! the Kids Will Eat It; Sides & Starters; Simple Sauces & Bottom-of-the-Jar Tips; and Desserts. As if that weren't cool enough, *Rachael Ray's Look + Cook* also features accompanying real-time video available online for select recipes at www.rachaelray.com.

Rachael makes it easier than ever to prepare delicious home-cooked meals as you follow along with the step-by-step photographs or even the video! Having a last-minute dinner? No worries . . . you'll wow the crowd with Gazpacho Pasta, Fancy Pants Salmon, or Almost Tandoori Chicken. Looking for some fun twists on classic dishes that will have your kids clamoring for more? The Open-Face Turkey Burgers with Potpie Gravy and the Coconut Fish Fry are sure to be family faves! Wondering what to do with those last spoonfuls in the jars lining your refrigerator door? Check out Rachael's Bottom-of-the-Jar Sauces and add pizzazz to any meal with Salsa Dressing, Orange Bourbon Glaze, or Spicy Thai Peanut Sauce. Packed with the value that her fans love and have come to expect, *Rachael Ray's Look + Cook* has a simple-to-follow recipe to fit every occasion.

Fall into Cooking Featured Recipe: Midwinter Minestrone from *Rachael Ray's Look + Cook*

Serves 4

Ingredients

- 2 tablespoons EVOO (extra-virgin olive oil)
- 1/4 pound sliced pancetta, cut into 1/4 -inch dice (optional)
- 2 carrots, peeled and chopped into 1/4-inch dice
- 3 celery stalks, chopped into 1/4-inch dice
- 2 bay leaves, fresh or dried
- 3 to 4 garlic cloves, finely chopped or grated

1 large or 2 medium red onions, chopped
Salt and pepper
1 ounce dried porcini or mixed wild mushrooms, chopped
1/2 cup soft sun-dried tomatoes, thinly sliced
1 quart chicken or vegetable stock
1 small bunch of purple or green kale, washed and dried
1 cup semolina or whole-wheat ditalini or other short cut pasta
1 (15-ounce) can chickpeas
Pecorino Romano cheese, grated or shredded, to pass at the table

Place a heavy-bottomed soup pot over medium-high heat with the EVOO. Add the pancetta to the pot (if using) and cook until crispy, 3 to 4 minutes. Add the carrots, celery, bay leaves, garlic, and onions to the pot, season with salt and pepper, and cook until the veggies are tender, 7 to 8 minutes more.

Add the mushrooms, sun-dried tomatoes, stock, and 2 cups water to the pot, and bring up to a boil.

Hold the kale by the stems and curl up your opposite hand around the greens at the base of the stem. With a quick jerking motion strip the greens off and away from the stems and chop the greens.

Add the kale, pasta, and chickpeas to the soup pot, and cook until the pasta is al dente. Season the soup with salt and pepper to taste. Discard the bay leaves.

Ladle the soup into shallow bowls, top with the Pecorino Romano, and serve.

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Rachael Ray is a bestselling cookbook author, the host of the Emmy Award-winning syndicated show Rachael Ray, and editorial director of her magazine, Every Day with Rachael Ray. She is also the host of her popular Food Network shows 30-Minute Meals, Tasty Travels, and Rachael's Vacation. She is the founder of Yum-o!, a charitable organization dedicated to healthy family meals, and Rachael's Rescue, which helps animals in need.

Other Books

Rachael Ray, By popular demand, fans of Ray have requested the recipes in this new collection. As always, the dishes are easy to make, economical and perfect for busy families. 8 full-color photos.

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