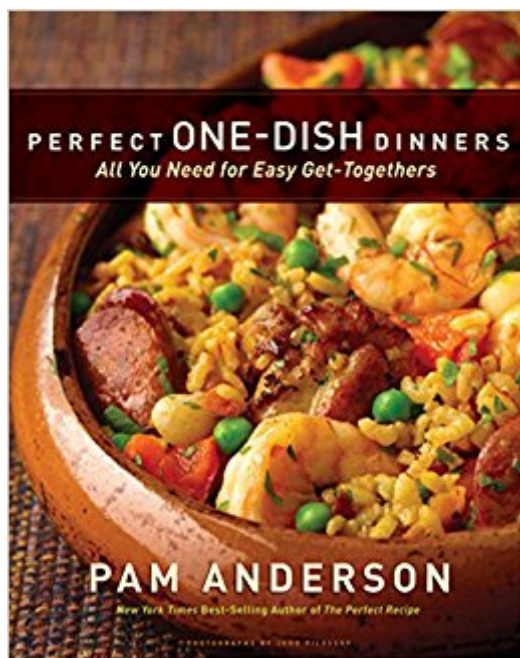


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Perfect One-Dish Dinners: All You Need For Easy Get-Togethers



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Customer Reviews

Fall into Cooking Featured Recipe from Pam Anderson's Perfect One-Dish Dinners: Festive Roast Chicken and Stuffing The chicken can be rubbed with the spice, the bread cubes toasted, and the sausage and vegetables cooked up to 2 days in advance. After you just brown the chicken, mix the stuffing, bake, and serve. If you need to bake this dish in a disposable pan, remember that the thin foil will not retain heat like a heavy roasting pan, so you'll need to increase the baking time by 10 to 15 minutes. --Pam Anderson Serves 8 Ingredients 12 cups 1-inch bread cubes, plus 2 cups finely ground fresh bread crumbs (use a food processor) from a couple loaves of dense, crusty Italian or French bread 3 tablespoons Italian seasoning, divided 1 tablespoon plus 1/2 teaspoon salt, divided 2 1/2 teaspoons freshly ground black pepper, divided 2 teaspoons fennel seeds, minced 1 1/2 teaspoons finely grated orange zest 2 tablespoons olive oil 8 bone-in, skin-on chicken thighs (about 4 pounds), trimmed, rinsed, and patted dry 4 large split bone-in, skin-on chicken breasts (about 4 pounds), protruding rib bones and excess fat trimmed, rinsed, patted dry, and halved crosswise 1 pound bulk Italian sausage or 1 pound links, casings removed 2 medium onions, chopped (about 2 cups) 3 medium celery stalks, chopped (about 1 cup) 1 1/2 cups finely chopped dried Turkish apricots 1/2 cup minced fresh parsley 2 large eggs 1 quart low chicken broth Instructions Spread bread cubes in a single layer on a large baking sheet and spread bread crumbs on a separate baking sheet; let dry for several hours or overnight. Adjust oven rack to lower-middle position; heat oven to 400 degrees. Bake bread cubes until golden brown, 12 to 15 minutes. (Do not

toast crumbs.) Remove from oven and reduce oven temperature to 350 degrees. Meanwhile, mix 2 tablespoons Italian herbs, 1 tablespoon salt, 2 teaspoons pepper, fennel, orange zest, and oil in a small bowl. Smear mixture over both sides of each piece of chicken. Heat a large heavy roasting pan over two burners on medium-high heat. When wisps of smoke start to rise from pan, add chicken in 2 batches (breasts skin side down). Cook until skin is well browned (3 to 4 minutes), turn, and cook until chicken breasts lose their raw color on remaining side and skin on thighs is well browned, another couple of minutes. Remove from pan and set aside. Add sausage to roasting pan and fry, stirring frequently to break it up, until it loses its raw color, about 5 minutes. Add onions and celery to pan and continue to cook until vegetables are soft, 7 to 8 minutes. In a large bowl, mix bread cubes, bread crumbs, sausage mixture, apricots, parsley, remaining 1 tablespoon Italian herbs, remaining ½ teaspoon salt, and remaining ½ teaspoon pepper. Whisk eggs into broth in a medium bowl and pour over stuffing ingredients. Toss to coat and let stand for 10 minutes so bread absorbs broth. Turn stuffing into unwashed roasting pan. Top with chicken (breasts skin side up) and bake until attractively brown and chicken is fully cooked, about 45 minutes. Remove from oven and let stand for 10 minutes before serving. Drink An Alsatian white, a buttery West Coast Chardonnay or, for red, a delicate, fruity Pinot Noir

Product Description In Perfect One-Dish Dinners, the New York Times best-selling author Pam Anderson shares her secret for having people over without breaking stride: Make just one dish. Instead of a parade of offerings, she focuses attention on a single main course--a rustic tart, paella, grilled platter, or homey stew. Perfect One-Dish Dinners showcases about forty such meals, perfect for every season and occasion, all designed to wow guests, calm the cook, and relieve the dishwasher at the end of the night. Stews for All Seasons Worldly Casseroles Roasting Pan Complete Big Summer Salads and Grilled Platters. But that's not all. If the cook wants to make something extra, Pam provides a compatible appetizer, salad, and dessert for every one dish. And as a special bonus, she throws in "nearly instant" alternatives for each--more than 200 mixable, matchable recipes. Whether for a book group, church get together, birthday party, or family supper, Perfect One-Dish Dinners makes easy, shareable meals perfectly doable. More than 200 recipes in all.

Recipe Excerpts from Perfect One-Dish Dinners Salsa Verde Chicken with Herbed Cornmeal Dumplings Baby Spinach Salad with Mangoes, Toasted Almonds, and Red Onions Miniature Lemon-Raspberry Cakes

Starred Review. Bestselling author and USA Weekend food columnist Pam Anderson (The Perfect Recipe) continues her quest for perfection in this accessible, engaging collection of meals based around a singular dish. Grouped into four sections - summer salads and grilled platters; casseroles;

the roasting pan; and stews - Anderson smartly mixes classics like Osso Bucco, Paella, and Lasagna with riffs on standards like Coq Au Vin (here with white wine and spring vegetables) and a Spanish beef stew (with bell peppers, chickpeas, saffron, paprika, and orange). Complementary appetizers, sides, desserts, and wine pairings are thoughtfully included for every dish, enabling cooks to expand their menus and palates even further; virtually all sides and accompaniments are within the capabilities of most home cooks, but those pressed for time or patience will appreciate Anderson's suggestions for easy off-the-shelf substitutes. Whether readers are new to cooking or simply looking for new ideas for meals, Anderson's winning collection is sure to encourage and inspire.

I have several of Pam Anderson's books, and always considered "How to Cook Without A Book" my favorite. But Perfect One-Dish Dinners is quickly moving up the ranks to the top. We've made three recipes out of this book in a week, and each one was as good as the last. Even better, both the turkey feta meatballs with penne and the coq au vin blanc were actually BETTER as leftovers, leading me to think that I should make ahead on Sunday nights for delicious meals all week long with hardly any prep. I can't say enough about the coq au vin blanc. It was so yummy I was dreaming about it long after we'd finished the pot. The photos are gorgeous, and I love that Pam includes optional wine pairings, appetizers, and desserts for almost every dish - so if you're entertaining a crowd, you've got your menu planned already. None of the ingredients are foreign or hard to get, and we (a family of 2) are easily getting 4 meals out of each dish. That makes for a super economical dinner, even if you're splashing out for really nice prosciutto or wine. Next on my list to make: the pecan pie sundaes. This Texan approves of any meal that ends with pecans!

I love the recipes, but that's a matter of personal taste. I think the big issues some people have with this book have to do with expectations. So let me give a run-down: Difficulty: The recipes are in-between Rachel Ray and Martha Stewart in terms of difficulty (not content, though). Leans toward Rachel Ray in most recipes. If you can do Ray's recipes, you can do this. On the other hand, if you are just learning to cook, I highly recommend the Betty Crocker Cookbook, Bridal Edition (the sexist phrasing is not my fault). Those recipes are generally easier, somewhat more familiar, and she has a lot more instructions about things like what "browned" means, and so on. And there are plenty of ideas for Sunday dinners there, too. If you use that for a year or two, cooking a real dinner at least once a week (let's be realistic :) and go through most of the basics, you should be ready to move up to this. Time: These are dinner party recipes, so many of them take between 30 minutes and 2.5

hours *including cooking time*. This is not a "feed your family every night for the week" cookbook! We use this book for having guests and for Sunday dinners. Ingredients: Assuming that in your family the kids "get what they get and don't throw a fit", the majority of these recipes will please most diners, and a few of them will definitely please almost everyone. You can always not add the jalapenos, right? You might have to buy one or two spices, namely, saffron and cumin, if you don't already have them. Overall however it is extremely accessible. This is a GREAT book for the semi-experienced home cook who wants to cook food that guests will enjoy, without going to Martha-Stewart-level intricacy. It's not a great book for a beginning cook who needs something really 100% surefire, or for someone looking for all the old Sunday dinner staples. That said, you absolutely must make the paella. I believe every adult at the table uttered, "oh my god" at least once.

...on my cooking as the night I hosted a dinner party with some of these recipes. People actually asked for copies of the the tamale pie and shells n cheese recipes. They said they'd never had such good pasta with cheese; Anderson uses sour cream and cottage cheese to achieve creaminess rather than bechamel. I also made the super-easy BBQ chicken sliders, the spinach-artichoke dip (with four cloves of garlic, this one was entirely devoured within minutes), and the salad with grape tomatoes and fried prosciutto. I also tried her suggestion for dipping strawberries into a short glass of melted chocolate. I am a pretty terrible cook yet I somehow managed to delight 13 guests to the point where I had to pack them all of what remained. One of the best things about Anderson's book is that she provides lots of alternatives. Don't have time to make spinach dip? Set out a plate of smoked almonds. There are three versions of lasagna. I'm sure I will return to this cookbook whenever we have lots of guests.

I absolutely love this book! I borrowed it from my library and renewed it max number of times and checked it out again before I purchased it here. Every single dish I have made from this book has been devoured with raving reviews and demands for the recipe. I have bookmarked all the recipes i want to try and i pick a new one each pay period. So far all successful with only one not illiciting moans of pleasure from those feasting; it was good just not omg eye popping good. I cannot wsit to make this week's dish. Also of note is the wonderful customer service by the seller "grandma

After reading all the glowing reviews about this cookbook I decided to buy it. This is my second Pam

Anderson cook book and it is a winner. I made the Cassoulet with Italian Sausages and White Beans, it was great the first night and even better reheated the second night. All of the recipes in this cookbook look simple and Pam includes ideas and recipes for easy appetizers, side dishes, desserts and if you are really short on time she has suggestions for quicker store bought alternatives. It is entertaining made easy without sacrificing taste. Who doesn't need that? I happen to love leftovers so these recipes will also be perfect for my family of four as we will get two meals from each recipe. Cooking ahead is such a time saver. Pam plans out the menu, gives you suggestions for side dishes and dessert as well as easier alternatives and helpful hints for serving the dishes as a buffet or a more formal sit down meal. I will be reviewing the recipes I try on my blog at [...]

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