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The logo for America's Test Kitchen, featuring the words "America's" in a large, white, serif font and "TEST KITCHEN" in a smaller, white, all-caps, serif font, both centered on a solid red rectangular background.

# America's TEST KITCHEN

## **2016 New Titles & Backlist**

For more information please contact :  
Evan Oare at 212-366-2484 [eoare@penguinrandomhouse.com](mailto:eoare@penguinrandomhouse.com)



## The Best of America's Test Kitchen 2017 The Year's Best Recipes, Equipment Reviews, and Tastings The Editors at America's Test Kitchen /

October 4, 2016  
9781940352688  
\$35.00 / Hardcover  
336 Pages | 8-1/2 x 11-1/8  
Cooking - General  
America's Test Kitchen / America's Test Kitchen

**The Best of America's Test Kitchen 2017 is a must-have collection of our best recipes of the year, compiled from the hundreds of recipes that appeared in print in our magazines and books and on our television shows. Inside this year's annual, you'll find Cider-Braised Pork Roast, Cheesy Corn Casserole, Candied Sweet Potatoes, Cast-Iron Calzone, and our Ultimate Charcoal-Grilled Steaks. And we didn't forget about dessert. From Cherry Clafouti and So-Cal Churros to Swiss Hazelnut Cake and Old-Fashioned Vanilla Frozen Custard, you'll find all manner of sweet treats included. Our best tastings and testings of the year are here, too. Do carbon-steel skillets live up to the all-in-one hype? What are the qualities of a great supermarket balsamic vinegar? And what should you look for when buying a food processor? For the answers to these questions and more plus our best recipes of the year, look no further.**





EVERY RECIPE FROM  
THE HIT TV SHOW WITH  
PRODUCT RATINGS  
AND A LOOK BEHIND  
THE SCENES

## The Complete America's Test Kitchen TV Show Cookbook 2001-2017 Every Recipe from the Hit TV Show with Product Ratings and a Look Behind the Scenes

The Editors At America's Test Kitchen /

October 4, 2016

9781940352695

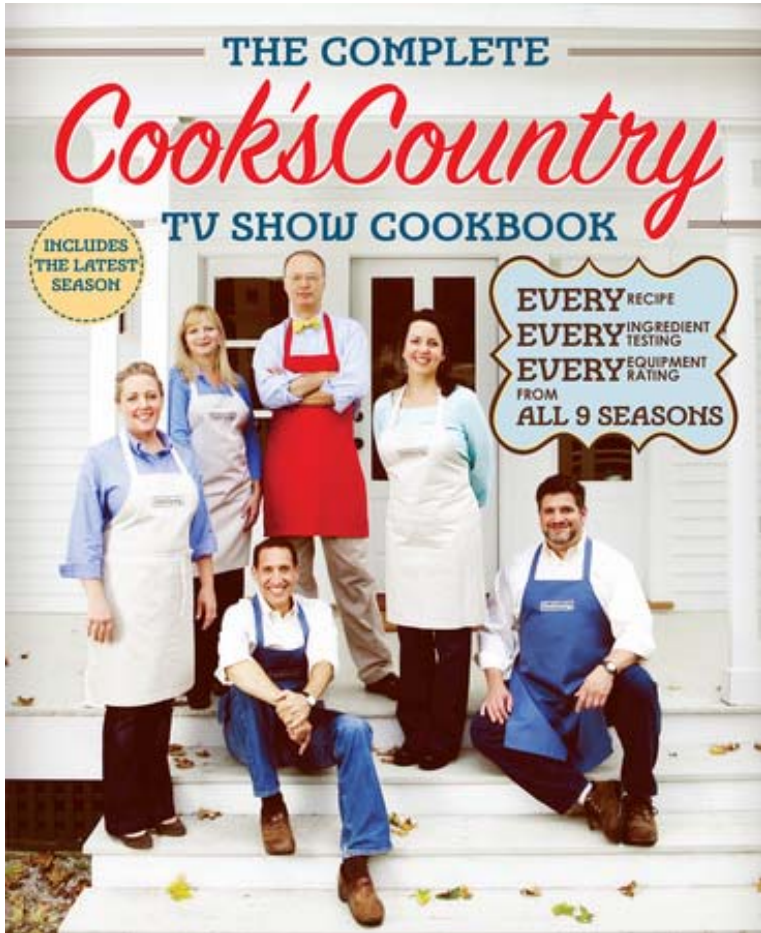
\$45.00 / Hardcover

1,032 Pages | 8-1/2 x 11-1/8

Cooking - General

America's Test Kitchen / America's Test Kitchen

**This collection of recipes from the hit TV show includes all of the treasured dishes, tips, and test kitchen-recommended tools and ingredients from the 2017 season. All your favorites are here--from Coq au Riesling and Tuscan-Style Beef Stew to Whole-Wheat Pancakes, Foolproof New York Cheesecake, and Cherry Clafouti. With this newly revised and updated edition, you'll have 17 years of great cooking and expertise from America's most-trusted test kitchen.**



# The Complete Cook's Country TV Show Cookbook Season 9

The Editors at America's Test Kitchen /

September 6, 2016

9781940352626

\$29.95 / Trade Paperback

720 Pages | 7-1/8 x 9-5/8

Cooking - General

America's Test Kitchen / Cook's Country

We've updated this must-have cookbook to include the ninth season of Cook's Country from America's Test Kitchen, for one volume that's like a treasured recipe box brought to life. This collection offers foolproof methods for making more than 320 great American recipes. And in addition to learning how to make great food, you can read the colorful stories behind the recipes. A comprehensive 50 page guide lists not just the ingredient and equipment winners featured on the TV show but also dozens more from America's Test Kitchen.



### Skillet Chicken Parmesan

**WHY IT'S SO GOOD**  
 This recipe is a simple take on a classic Italian dish, but it's packed with flavor. The breaded chicken cutlet is cooked in a skillet, which gives it a nice sear and a golden-brown crust. The sauce is a simple tomato sauce with a hint of sweetness from the sugar. The green beans and corn are cooked in the same skillet, which allows them to absorb the flavors of the sauce and the chicken. The result is a quick and easy meal that's perfect for a weeknight dinner.

**INGREDIENTS**  
 1/2 lb. boneless, skinless chicken breasts  
 1/2 cup all-purpose flour  
 1/2 cup milk  
 1/2 cup egg whites  
 1/2 cup parmesan cheese, shredded  
 1/2 cup bread crumbs  
 1/2 cup olive oil  
 1/2 cup tomato sauce  
 1/2 cup green beans  
 1/2 cup corn  
 1/2 cup parmesan cheese, shredded  
 1/2 cup bread crumbs

**INSTRUCTIONS**  
 1. Preheat the oven to 375°F. In a large skillet, heat the olive oil over medium heat. Season the chicken breasts with salt and pepper. Dredge the chicken in the flour, then the egg whites, and finally the parmesan cheese and bread crumbs. Cook the chicken in the skillet until golden brown, about 4-5 minutes per side. Transfer the chicken to a plate and set aside.  
 2. In the same skillet, add the tomato sauce, green beans, and corn. Simmer for 5-10 minutes until the vegetables are tender. Stir in the parmesan cheese and bread crumbs. Top the chicken with the sauce and vegetables. Bake in the oven for 10-15 minutes until the chicken is cooked through and the sauce is bubbly.

**COOK'S COUNTRY TIP**  
 For a more traditional Italian-style chicken parmesan, use a thicker cutlet and a thicker sauce. You can also add a layer of melted mozzarella cheese on top of the chicken before baking it in the oven.



### Old-Fashioned Vanilla Frozen Custard

**WHY IT'S SO GOOD**  
 This recipe is a classic American dessert that's perfect for a hot summer day. The custard is made with a simple recipe of cream, sugar, and vanilla, which gives it a smooth and creamy texture. The frozen custard is then served in a bowl with a drizzle of vanilla sauce and a dusting of powdered sugar. The result is a refreshing and delicious treat that's perfect for a picnic or a family gathering.

**INGREDIENTS**  
 1/2 cup heavy cream  
 1/2 cup sugar  
 1/2 cup vanilla extract  
 1/2 cup milk  
 1/2 cup egg whites  
 1/2 cup powdered sugar  
 1/2 cup vanilla sauce  
 1/2 cup powdered sugar

**INSTRUCTIONS**  
 1. In a large bowl, whisk the cream, sugar, and vanilla extract until well combined. Add the milk and egg whites, and whisk until the mixture is smooth and creamy.  
 2. Pour the mixture into a large bowl and freeze for 2-3 hours until the custard is frozen. Remove from the freezer and let it sit at room temperature for 10-15 minutes. Drizzle with the vanilla sauce and dust with the powdered sugar.

**COOK'S COUNTRY TIP**  
 For a more traditional old-fashioned frozen custard, use a higher quality vanilla extract and a higher quality powdered sugar. You can also add a layer of melted chocolate on top of the custard before serving it.





## All-Time Best Appetizers

The Editors at America's Test Kitchen /

September 20, 2016

9781940352824

\$22.95 / Hardcover

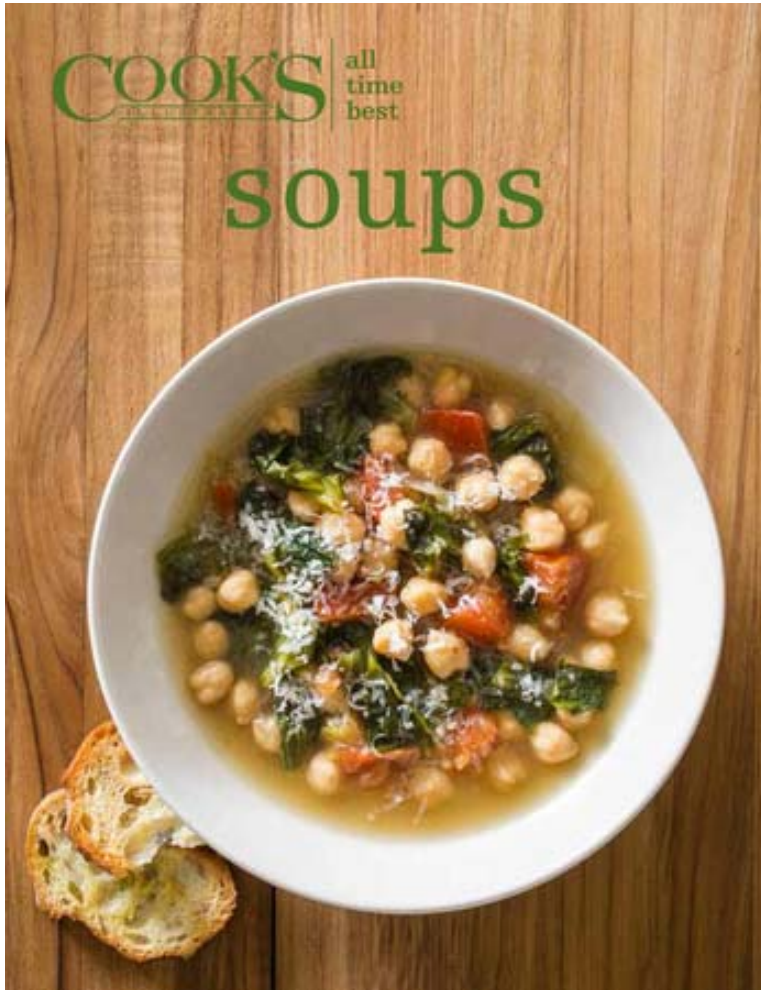
192 Pages | 7-1/8 x 9

Cooking - General

America's Test Kitchen / Cook's Illustrated

Hosting a party is overwhelming enough; let the experts at Cook's Illustrated reduce some of the strain with this perfectly curated selection of "only the best": the 75 best appetizer recipes ever to come out of the test kitchen. An innovative organization makes it simple to put together a well-balanced spread that hits all the high points, from something dippable to snacks to munch by the handful to elegant two-bite treats. Chapters mix cocktail party classics and modern finger foods and satisfy a variety of menus, abilities, and styles. Invite Cook's Illustrated to your next soiree to guarantee the all-time best party for you and your guests.





## All-Time Best Soups

The Editors at America's Test Kitchen /

September 20, 2016

9781940352800

\$22.95 / Hardcover

192 Pages | 7-1/8 x 9

Cooking - General

America's Test Kitchen / Cook's Illustrated

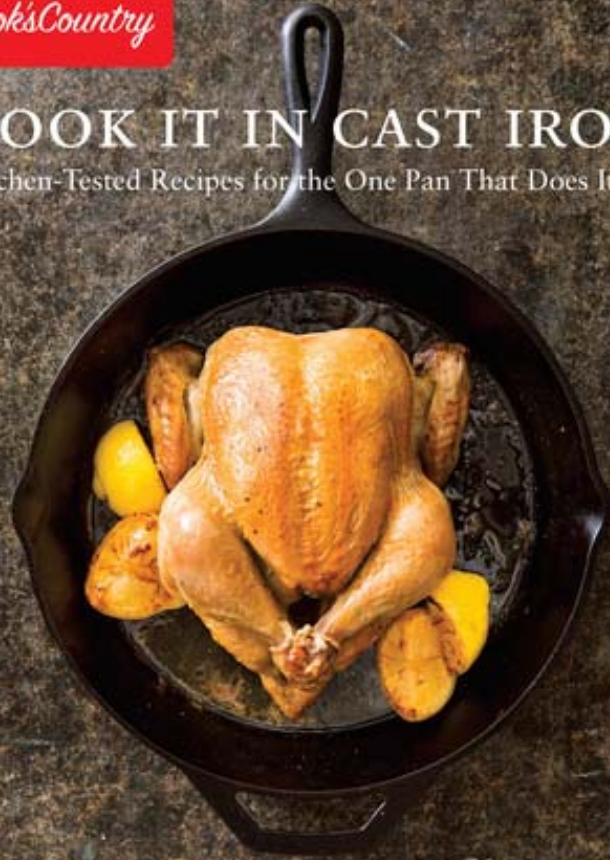
**A perfect soup recipe is one you make forever—it is comforting, nourishing, the very essence of flavor. In this handsome, focused cookbook, the experts at Cooks Illustrated boil the world of soups down to the very best choices, each one a kitchen-tested keeper yielding flavors that exceed even what grandma cooked up. Here are the ideal broths, the heartiest rustic soups, most elegant purees, and the best examples from around the world. All-Time Best Soups turns soup-making into an everyday pleasure with recipes guaranteed to become cherished favorites.**



*Cook'sCountry*

## COOK IT IN CAST IRON

Kitchen-Tested Recipes for the One Pan That Does It All



### **Cook It in Cast Iron**

**Kitchen-Tested Recipes for the One Pan That Does It All**

**The Editors at America's Test Kitchen /**

**February 23, 2016**

9781940352480

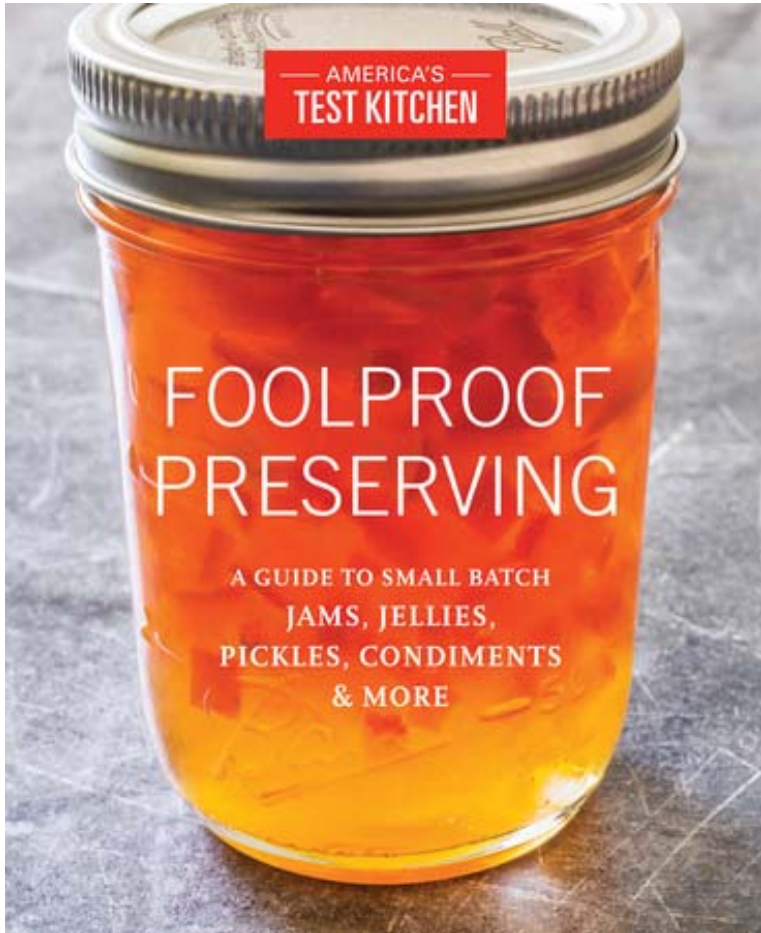
\$26.95 / Trade Paperback

304 Pages | 7-7/8 x 9-5/8

Cooking - Regional & Ethnic - American - General

America's Test Kitchen / Cook's Country

**If you only own one pan, make it a cast-iron skillet. This inexpensive, timeless tool will produce an enviable crust on steaks, roast chicken, pizza, cornbread, and more. In this new cookbook, the editors of Cook's Country will show you everything you need to know about cast-iron cookware and the many (and often surprising) dishes you can cook and bake in this versatile pan. Learn about the history of cast iron and what makes this pan uniquely American; let us show you how to shop for, season, care for, and clean cast-iron cookware. Stop underestimating this unassuming tool and see what cast iron can do in your kitchen. Discover solutions to common cast iron cooking challenges like skillets that become stinky or sticky; stir-fries, eggs, and fish that won't release from the pan; and delicate foods that burn before they cook through. We'll show you how to make cast-iron classics like perfectly seared steaks and beautifully browned pancakes as well as more surprising recipes such as pizza, cakes, skillet pies, pasta, artisan breads, and more. Full-color photos of every recipe show you exactly how your dish will turn out and reference photos guide you every step of the way.**



# Foolproof Preserving A Guide to Small Batch Jams, Jellies, Pickles, Condiments, and More

The Editors at America's Test Kitchen /  
April 26, 2016

9781940352510

\$26.95 / Trade Paperback

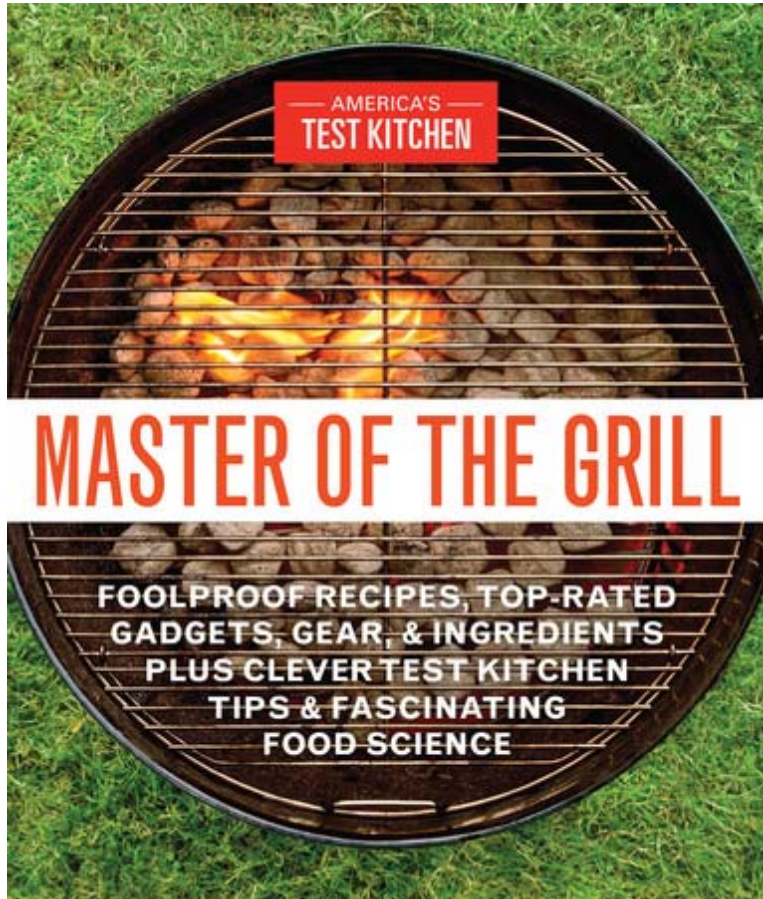
310 Pages | 7-7/8 x 9-5/8

Cooking - Methods - Canning & Preserving

America's Test Kitchen / America's Test Kitchen

The art of preserving produce by canning and preserving has come full circle from grandmother's kitchen to a whole new generation now eager to learn it. This detailed guide to home preserving is perfect for novice canners and experts alike and offers more than 100 foolproof recipes across a wide range of categories, from sweet jams and jellies to savory jams, vegetables, condiments, pickles, whole fruits, and more. Let the experts at America's Test Kitchen show you how to do it right with detailed tutorials, troubleshooting tips, equipment information, and insight into the science behind canning.





## **Master of the Grill**

**Foolproof Recipes, Top-Rated Gadgets, Gear & Ingredients Plus  
Clever Test Kitchen Tips & Fascinating Food Science**

**The Editors at America's Test Kitchen /**

**April 26, 2016**

9781940352541

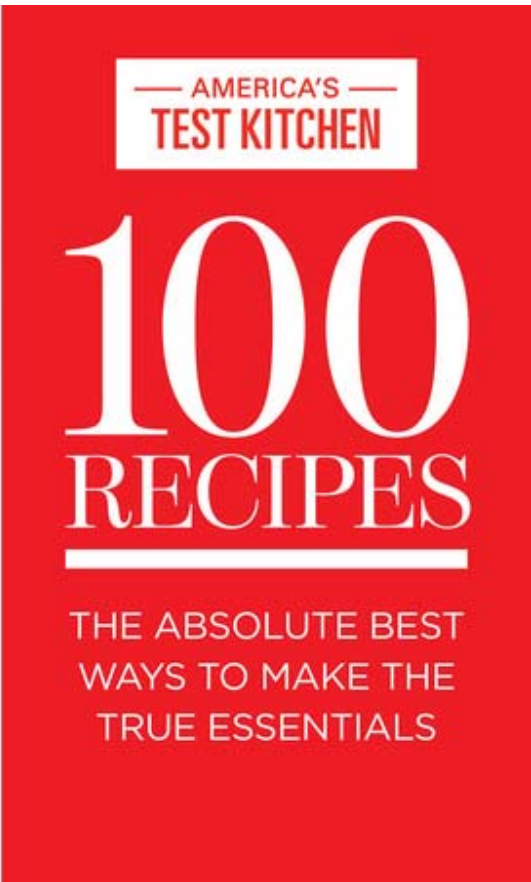
\$29.95 / Trade Paperback

454 Pages | 8-1/2 x 10

Cooking - Methods - Outdoor

America's Test Kitchen / America's Test Kitchen

**These are the recipes everyone should know how to make--the juiciest burgers, barbecue chicken that's moist not tough, tender grill-smoked pork ribs, and the greatest steak (as well as potatoes to serve alongside). Regional specialties are included too--learn how to make Cowboy Steaks, Alabama BBQ Chicken, and Kansas City Sticky Ribs. Learn which type of grill is best for you, and know which tools you should use with them. Test-kitchen recommended brands will ensure you won't waste money on equipment or ingredients. Colorful photography throughout captures the beauty of the recipes and step-by-step shots guide you through everything you need to know.**



## 100 Recipes

The Absolute Best Ways To Make The True Essentials

The Editors at America's Test Kitchen /

October 13, 2015

9781940352015

\$40.00 / Hardcover

368 Pages | 8-1/2 x 10

Cooking - General

America's Test Kitchen / America's Test Kitchen

We have countless recipes at our disposal today, yet what are the real keepers--the ones that don't just feed us when we're hungry or impress our friends on Saturday night, but inspire us to get into the kitchen. At the forefront of American cooking for more than 20 years, the editors at America's Test Kitchen have answered this question in an essential collection of recipes that you won't find anywhere else: 100 Recipes Everyone Should Know How to Make. Organized into three recipe sections--Absolute Essentials, Innovative Essentials, and Global Essentials--each recipe is preceded by a thought-provoking essay that positions the dish. You'll find useful workday recipes like a killer tomato sauce that's almost as easy as opening a jar of the store-bought stuff; genius techniques for producing amazing flavor--try poaching chicken breasts over a garlic-and-soy-spiked brine (trust us, it's that good); and familiar favorites reinvigorated--the best beef stew comes from Spain (and it's even easier to make than the stateside stew you've been eating for years).

**7 Tomato Sauce**  
BY DAVID CHAMBERLAIN FOR AMERICA'S TEST KITCHEN

**KEY TAKEAWAYS**

**1. Simmer, don't boil.** A tomato sauce that's been simmered for hours is more flavorful than one that's been boiled. The longer it simmers, the more the flavors of the tomatoes and other ingredients meld together. The longer it simmers, the more the flavors of the tomatoes and other ingredients meld together. The longer it simmers, the more the flavors of the tomatoes and other ingredients meld together.

**2. Use a good tomato.** The best tomatoes for sauce are the ones that are in season. They have the most flavor and the most texture. They have the most flavor and the most texture. They have the most flavor and the most texture.

**3. Simmer for hours.** The longer the sauce simmers, the more the flavors meld together. The longer the sauce simmers, the more the flavors meld together. The longer the sauce simmers, the more the flavors meld together.

**4. Use a good tomato.** The best tomatoes for sauce are the ones that are in season. They have the most flavor and the most texture. They have the most flavor and the most texture. They have the most flavor and the most texture.

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**Quick Tomato Sauce**  
MAKES ABOUT 4 CUPS, ENOUGH FOR 1 POUND OF PASTA

**KEY TAKEAWAYS**

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**Maple-Glazed Pork Roast**  
SERVES 4 TO 6

**KEY TAKEAWAYS**

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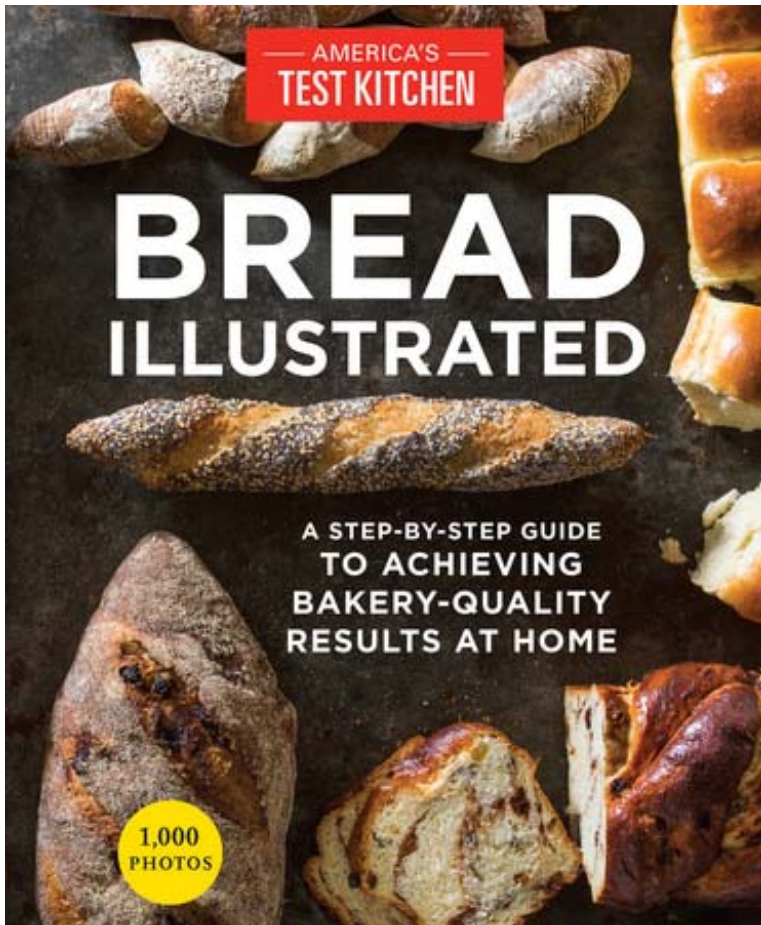
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## Bread Illustrated

### A Step-By-Step Guide to Achieving Bakery-Quality Results At Home The Editors at America's Test Kitchen /

September 6, 2016

9781940352602

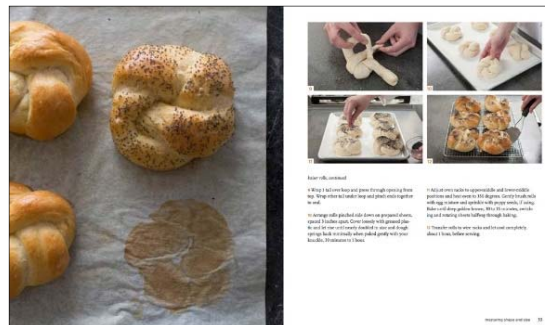
\$29.95 / Trade Paperback

432 Pages | 8-1/2 x 10

Cooking - Courses & Dishes - Bread

America's Test Kitchen / America's Test Kitchen

Many home cooks find bread baking rewarding but intimidating. In **Bread Illustrated**, America's Test Kitchen shows bakers of all levels how to make foolproof breads, rolls, flatbreads, and more at home. Each master recipe is presented as a hands-on and reassuring tutorial illustrated with six to 16 full-color step-by-step photos. Organized by level of difficulty to make bread baking less daunting, the book progresses from the simplest recipes for the novice baker to artisan-style loaves, breads that use starters, and more complex project recipes. With 110 recipes, the book covers a wide and exciting range of breads from basics and classics like **Easy Sandwich Bread** and **Fluffy Dinner Rolls** to interesting breads from around the world including **Lahmacun**, **Panettone**, and **Fig and Fennel Bread**.





# The Complete Mediterranean Cookbook

## 500 Vibrant, Kitchen-Tested Recipes for Living and Eating Well Every Day

The Editors At America's Test Kitchen /  
December 27, 2016

9781940352640  
\$29.95 / Trade Paperback

440 Pages | 8-1/2 x 10

Cooking - General

America's Test Kitchen / America's Test Kitchen

The Mediterranean diet is known for being one of the healthiest in the world, with benefits ranging from cancer prevention to improved brain function. The diet also boasts huge food appeal, with its fresh, high-quality ingredients and extraordinary flavors. Although the diet has been around for decades, it has recently experienced a burst of renewed popularity. But many Mediterranean books on the market are quirky, personal collections or have a narrow, single-region focus. The Complete Mediterranean Diet Cookbook will fill a gap in the market by bringing the best of Mediterranean cooking into the American home kitchen, with over 500 fresh, flavorful, and foolproof recipes.

When ingredients require to be kept well and washed, use a clean and separate sink for the dish. Rinse them, add a little extra water, scrub with a brush, and repeat for the second sink. The light-colored water from the first sink is used to wash the second sink and the second sink is used to wash the first sink.

**Roasted Eggplant with Feta and Basil**

1. Preheat oven to 400°F. Wash eggplant, trim ends, and cut into 1-inch-thick slices. Toss with olive oil, salt, and pepper. Spread on a parchment-lined baking sheet. Roast for 45 minutes, until tender. Sprinkle with feta and basil. Serve.

2. Preheat oven to 400°F. Wash eggplant, trim ends, and cut into 1-inch-thick slices. Toss with olive oil, salt, and pepper. Spread on a parchment-lined baking sheet. Roast for 45 minutes, until tender. Sprinkle with feta and basil. Serve.

3. Preheat oven to 400°F. Wash eggplant, trim ends, and cut into 1-inch-thick slices. Toss with olive oil, salt, and pepper. Spread on a parchment-lined baking sheet. Roast for 45 minutes, until tender. Sprinkle with feta and basil. Serve.

**Spiced Chicken with Lemon and Yogurt**

1. Preheat oven to 400°F. Wash chicken, trim excess fat, and cut into 1-inch-thick pieces. Toss with olive oil, salt, and pepper. Spread on a parchment-lined baking sheet. Roast for 45 minutes, until tender. Sprinkle with lemon and yogurt. Serve.

2. Preheat oven to 400°F. Wash chicken, trim excess fat, and cut into 1-inch-thick pieces. Toss with olive oil, salt, and pepper. Spread on a parchment-lined baking sheet. Roast for 45 minutes, until tender. Sprinkle with lemon and yogurt. Serve.

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**Mediterranean Pasta Salad**

1. Cook pasta according to package directions. Drain and rinse with cold water. Toss with olive oil, salt, and pepper. Add vegetables and cheese. Serve.

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**Grilled Seafood with Lemon and Olive Oil**

1. Preheat grill to medium-high heat. Wash seafood, trim, and grill for 4-6 minutes, until cooked. Drizzle with lemon and olive oil. Serve.

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**Roasted Vegetables with Balsamic Glaze**

1. Preheat oven to 400°F. Wash vegetables, trim, and toss with olive oil, salt, and pepper. Spread on a parchment-lined baking sheet. Roast for 45 minutes, until tender. Drizzle with balsamic glaze. Serve.

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**Grilled Chicken with Lemon and Olive Oil**

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## Cook's Country Eats Local

150 Regional Recipes You Should Be Making No Matter Where You Live

The Editors at America's Test Kitchen /

August 11, 2015

9781936493999

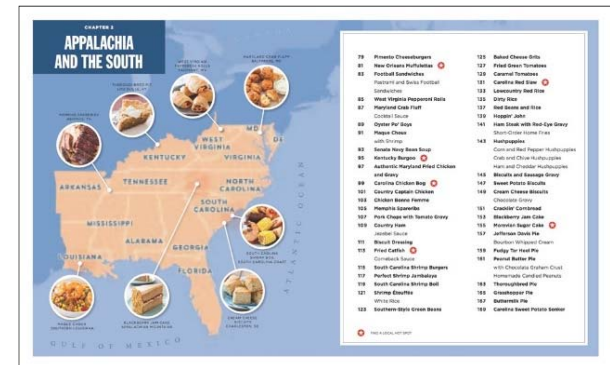
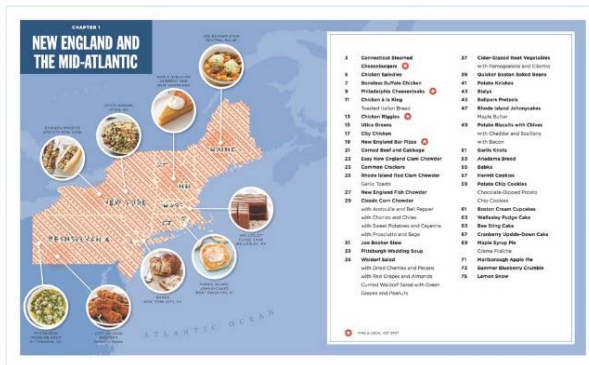
\$26.95 / Trade Paperback

320 Pages | 7-7/8 x 9-5/8

Cooking - General

America's Test Kitchen / Cook's Country

Let Cook's Country Eats Local be your guide, revealing culinary secrets from every corner of the United States. From Maine's Joe Booker Stew to pineapple-packed Hawaiian Fried Rice, this collection brings local flavors and tried-and-true techniques home. The test kitchen delivers ingenious ingredient substitutions and clever timesaving tricks in each of these beloved regional recipes. Step-by-step photography illustrates key techniques and appealing recipe variations and complementary sides ensure an authentic finished dish.





# Naturally Sweet

## Bake All Your Favorites with 30% to 50% Less Sugar

### The Editors at America's Test Kitchen /

August 23, 2016

9781940352589

\$26.95 / Trade Paperback

336 Pages | 7-1/8 x 9-5/8

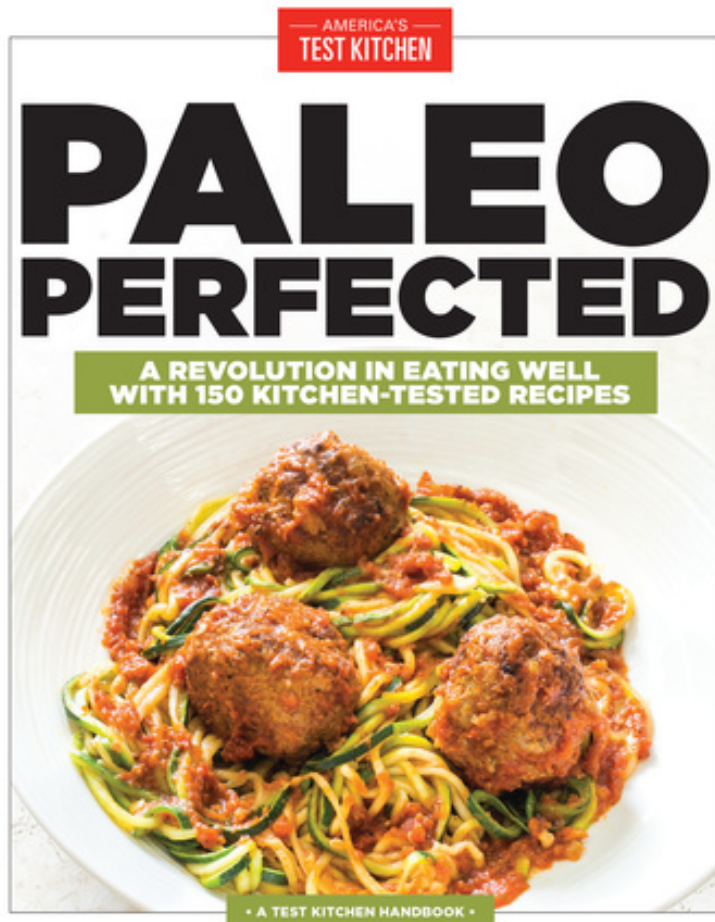
Cooking - General

America's Test Kitchen / America's Test Kitchen

White sugar is one of the most widely demonized health threats out there, even more than fat, and consumers are increasingly interested in decreasing the amount of sugar they use and also in using less-processed natural sweeteners. But decreasing or changing the sugar in a recipe can have disastrous results: Baked goods turn out dry, dense, and downright inedible. We address these issues head-on with 120 foolproof, great-tasting recipes for cookies, cakes, pies and more that reduce the overall sugar content by at least 30% and rely solely on more natural alternatives to white sugar.







## **Paleo Perfected**

**A Revolution in Eating Well with 150 Kitchen-Tested Recipes  
The Editors at America's Test Kitchen /**

**December 9, 2015**

9781940352428

\$26.95 / Trade Paperback

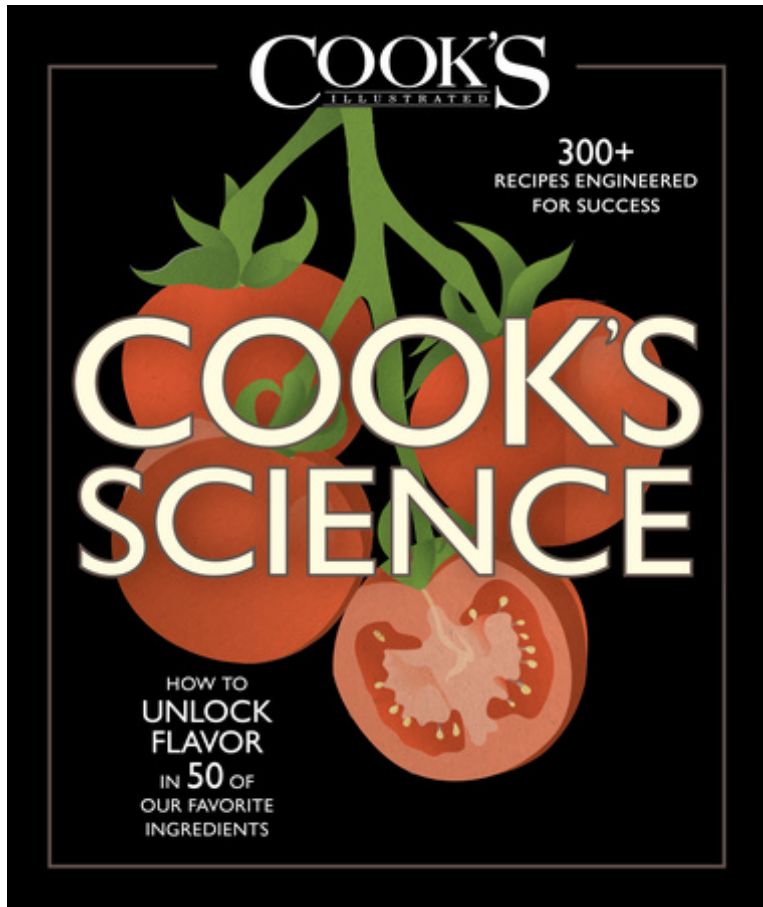
344 Pages | 7-3/8 x 9-1/8

Cooking - Health & Healing - Weight Control

America's Test Kitchen / America's Test Kitchen

**Smart New Strategies and Inventive Recipes for People Who Really  
Like to Eat**

**Eating paleo doesn't have to be boring. Whether you're a strict paleo adherent or you just want to eat paleo from time to time, this collection of foolproof, practical, and innovative recipes is an invaluable resource. We've tackled the challenges of cooking paleo-friendly meals that taste great so that your time in the kitchen is guaranteed to be well spent. Packed with test kitchen expertise, this book not only contains 150 foolproof recipes but will also teach you how to bake with nut flours, how to make a pan sauce without butter or wine, and how to make paleo-friendly pantry staples like crackers, coconut yogurt, and even barbecue sauce. With recipes that taste this good, you won't even miss the sugar, dairy, or grains.**



## Cook's Science

How to Unlock Flavor in 50 of our Favorite Ingredients

The Editors of America's Test Kitchen and Guy Crosby, Ph.D / Author  
Guy Crosby, Ph.D

October 4, 2016

9781940352459

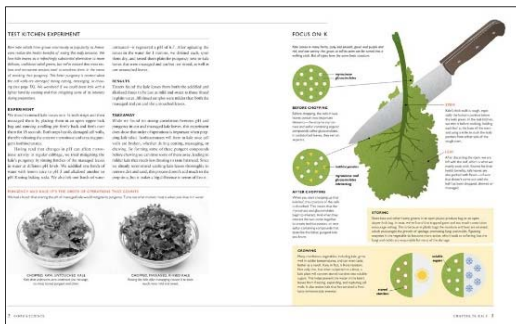
\$40.00 / Hardcover

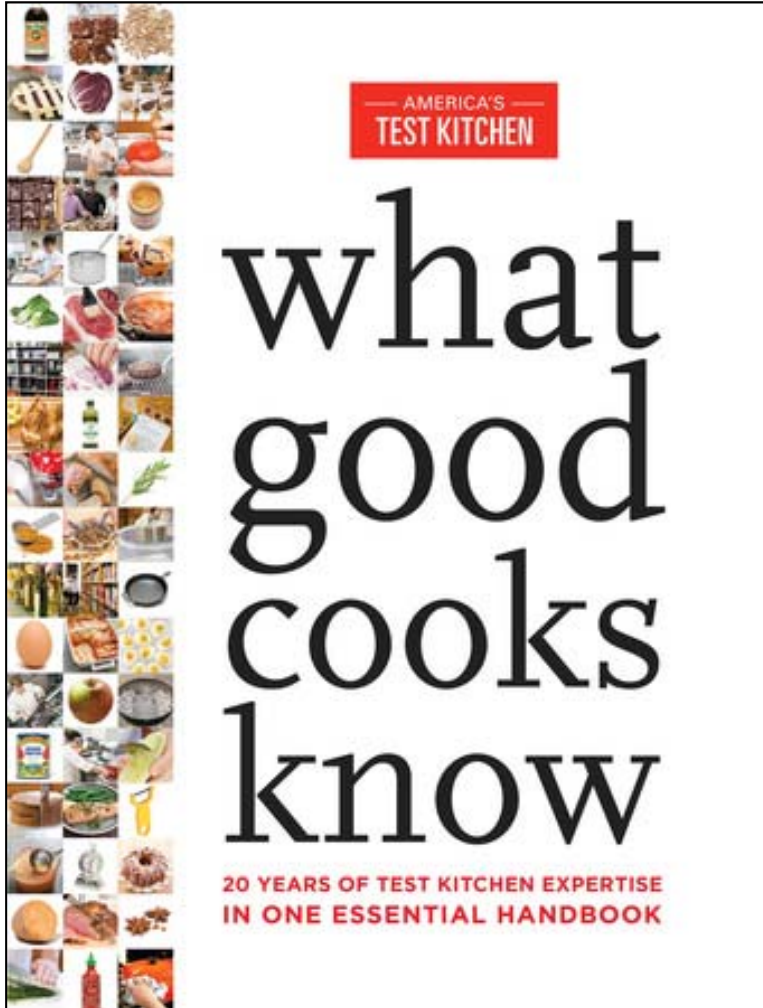
504 Pages |

Cooking - General

America's Test Kitchen / Cook's Illustrated

From the editors of Cook's Illustrated, and the best-selling *The Science of Good Cooking*, comes an all-new companion book highlighting 50 of our favorite ingredients and the (sometimes surprising) science behind them: *The Science of Good Food*. Each chapter explains the science behind one of the 50 ingredients in a short, informative essay--topics ranging from pork shoulder to apples to quinoa to dark chocolate--before moving onto an original (and sometimes quirky) experiment, performed in our test kitchen and designed to show how the science works. The book includes 50 dynamic, full-page color illustrations, giving in-depth looks at individual ingredients, "family trees" of ingredients, and cooking techniques like sous vide, dehydrating, and fermentation. The 400+ foolproof recipes included take the science into the kitchen, and range from crispy fried chicken wings to meaty-tasting vegetarian chili, coconut layer cake to strawberry rhubarb pie.





**What Good Cooks Know**  
**20 Years of Test Kitchen Expertise in One Essential Handbook**  
**The Editors At America's Test Kitchen /**

November 1, 2016

9781940352664

\$29.95 / Hardcover

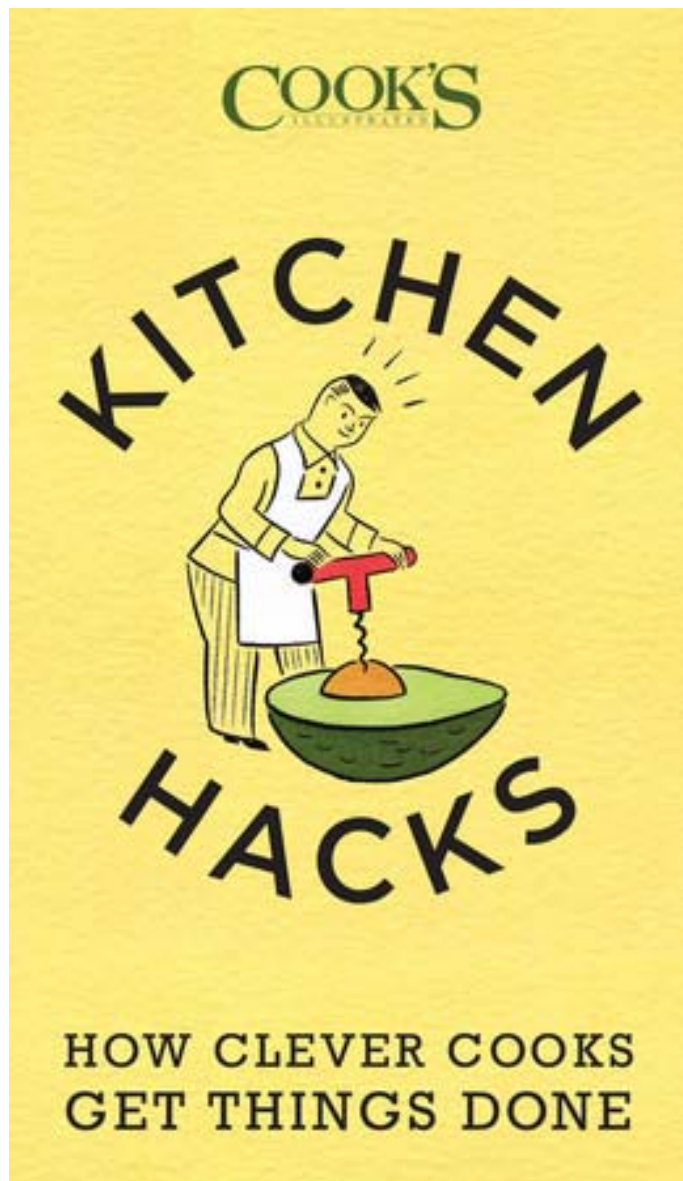
448 Pages |

Cooking - General

America's Test Kitchen / America's Test Kitchen

**This is a handbook for everyone, beginner to expert, that is not only useful but also entertaining, thought-provoking, and utterly unique. It will appeal to longtime fans of the magazine who want to see behind the scenes as well as to novice cooks who want to get everything right in the kitchen from the beginning. Never before has America's Test Kitchen revealed the secrets behind our extensive testing procedures and exacting recipe development process; in this new book, come behind the scenes to see how we pick the best equipment and ingredients and create the most foolproof recipes out there. With dozens of equipment recommendations, hundreds of ingredient entries, mini lessons on basic cooking skills and useful kitchen science, plus illustrated step-by-step instructions for 50 of our most essential recipes.**





## Kitchen Hacks

**How Clever Cooks Get Things Done**

**The Editors at America's Test Kitchen /**

November 10, 2015

9781940352008

\$19.95 / Trade Paperback

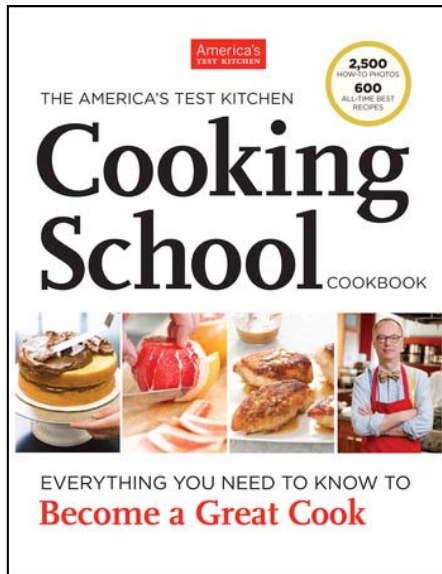
368 Pages | 4-7/8 x 8-1/2

Cooking - General

America's Test Kitchen / Cook's Illustrated

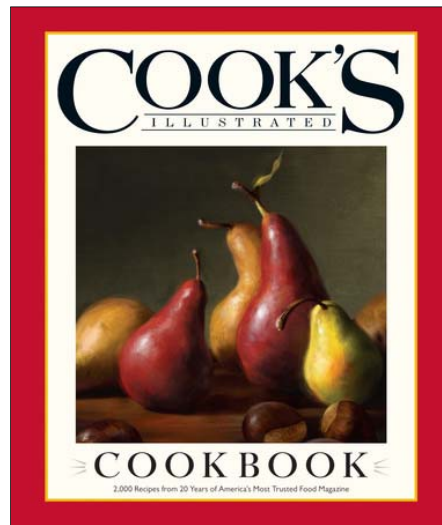
**Like a team of kitchen MacGyvers, the test cooks of Cook's Illustrated have hacked their way through the kitchen and beyond to find innovative solutions to everyday cooking challenges. A kitchen hack is an unusual, easier, and/or better way of performing a task that often saves money and time or improves the quality of the outcome. This new book features over 1,000 of our best test kitchen-approved tips and tricks to help you face down kitchen conundrums. Need extra counter space during holiday prep? Place a baking sheet on top of a pulled-out kitchen drawer and voil&agrave;! No rolling pin to be found? Pull out a bottle of wine to flatten your pie dough. Can't get that sticky jar open? Fit a rubber band around the lid for a helpful grip. Throughout, you'll find fun and helpful illustrations that guide you every step of the way. Kitchen Hacks also features 22 "how did they do that?" recipes developed in the test kitchen, which we call recipe hacks. These include the keys to making perfect vanilla ice cream without a machine and a simple DIY recipe for eggless mayonnaise with a surprising secret ingredient. Become a more efficient and inventive cook and take your skills to the next level with our kitchen hacks--and have fun while doing it!**

# America's Test Kitchen Backlist



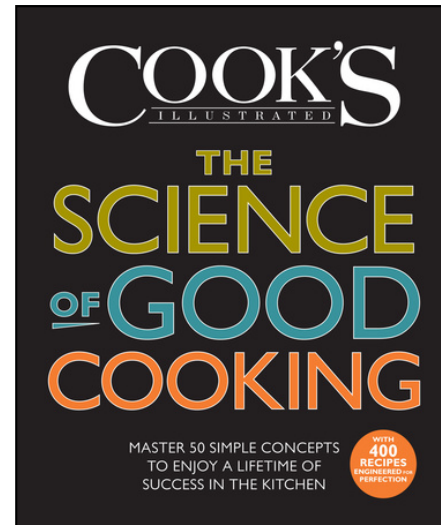
## The America's Test Kitchen Cooking School Cookbook

978-1-936493-52-4  
The Editors at America's Test Kitchen  
HC: \$45.00 US / \$45.00 Can  
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822 pages: carton 4  
America's Test Kitchen



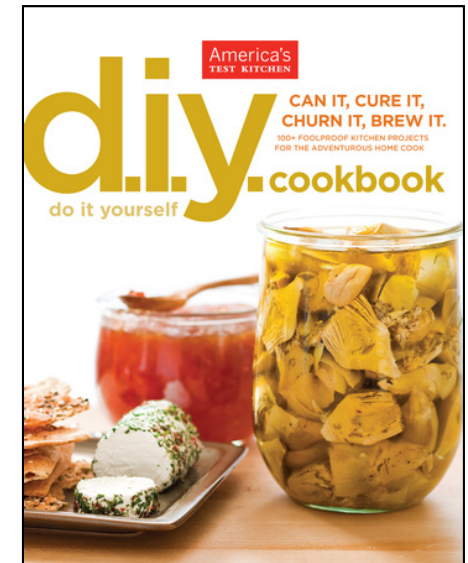
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Cook's Illustrated



## The Science of Good Cooking

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## Do-It-Yourself Cookbook

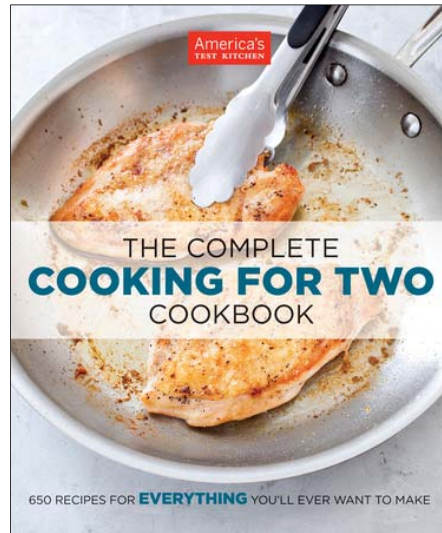
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America's Test Kitchen

# America's Test Kitchen Backlist



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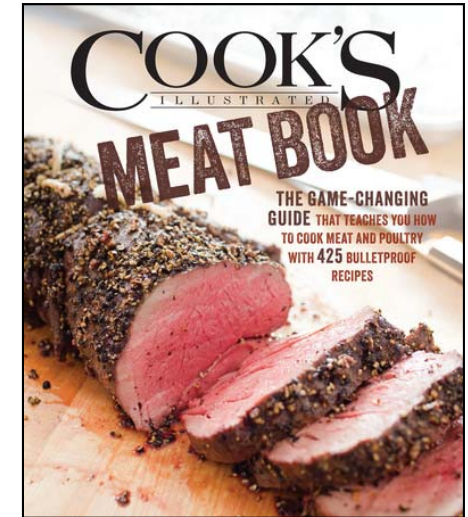
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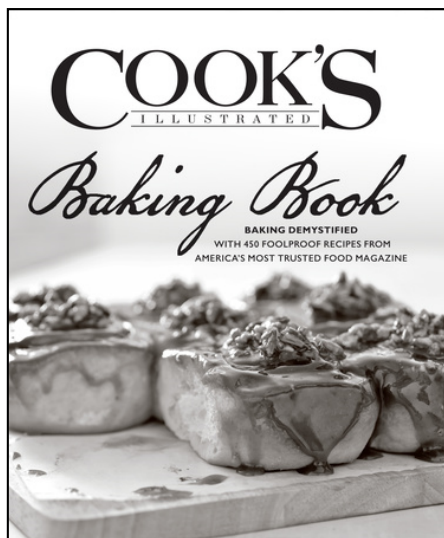
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America's Test Kitchen



## The Cook's Illustrated Meat Cookbook

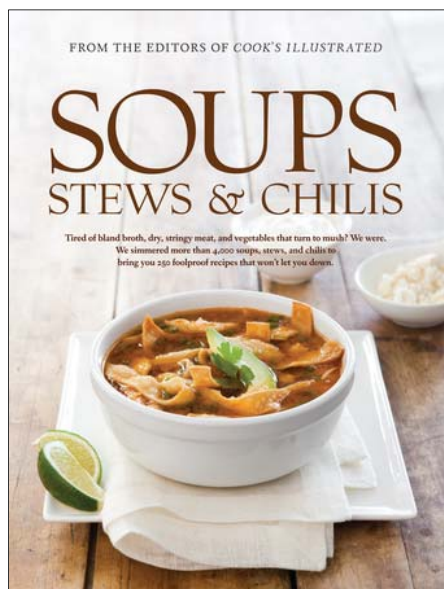
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Cook's Illustrated

# America's Test Kitchen Backlist



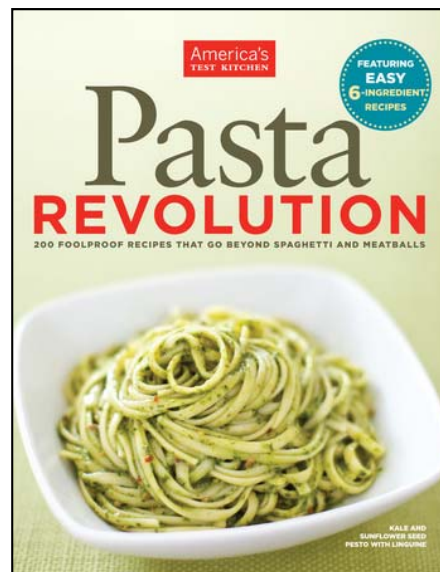
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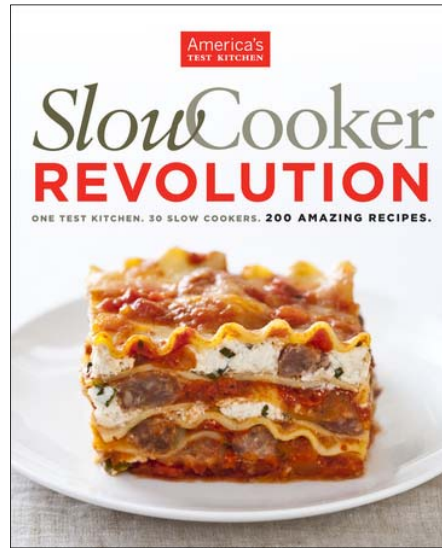
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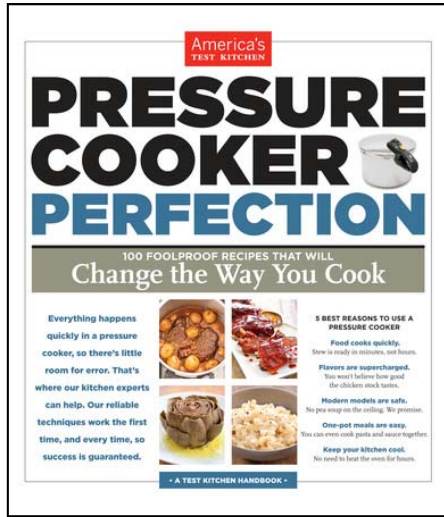
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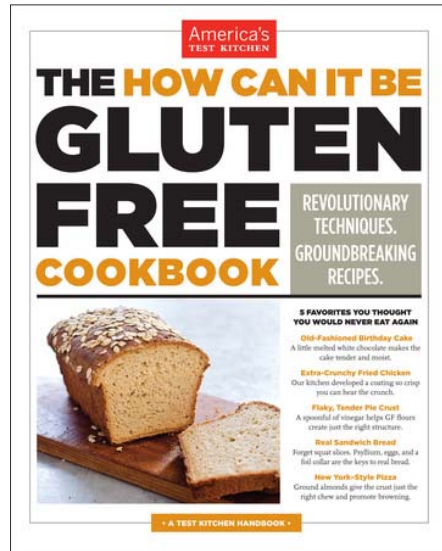
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