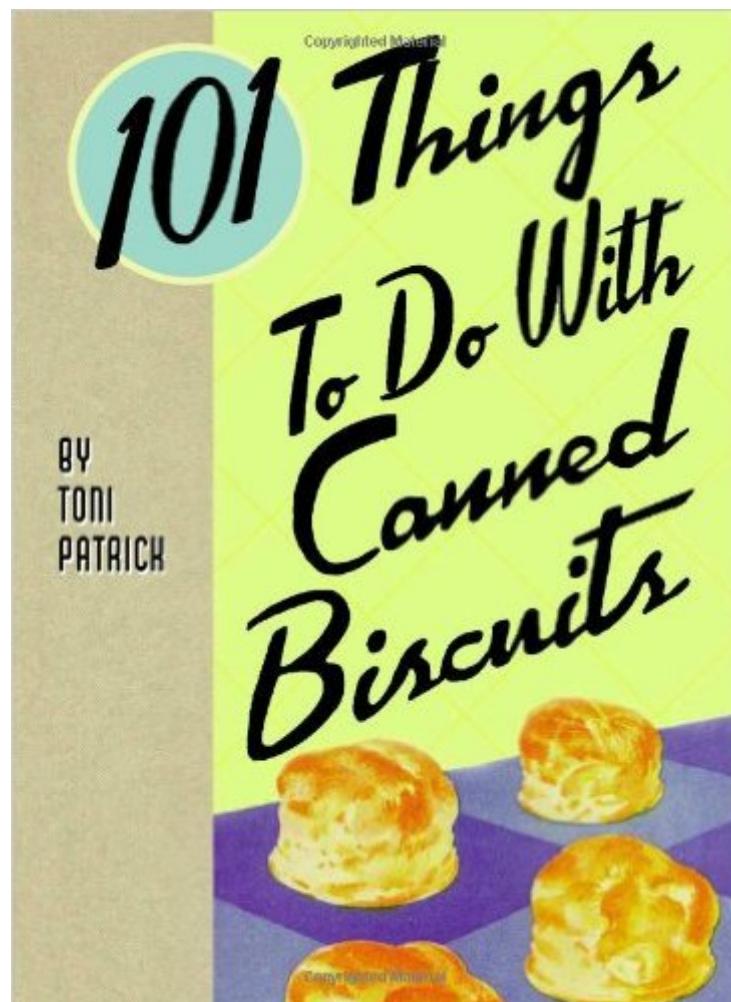


The book was found

101 Things To Do With Canned Biscuits



Synopsis

If your idea of heaven is a golden, flaky, piping-hot biscuit right out of the oven and slathered with butter and jam, wait until you try these delicious culinary creations! From the author of the best-selling, Food Network and Today Show-featured 101 Things to Do with Ramen Noodles comes 101 Things to Do with Canned Biscuits. Here Patrick takes plain-old canned biscuits and turns them into tummy-grumbling breakfast egg stratas and bakes, Turkey Cheese Pockets and BBQ Beef Cups for lunch, and dinners of meat pies and Chicken and Dumplings. Sides and appetizers such as Turkey Empanadas, Fruit Pin Wheels, and Cheese Balls, make perfect companions for parties and sports-day treats, and don't forget the desserts of Sweet Potato Bread Pudding, Praline Meltaways, Strawberry Cream Cheese Biscuits and more! Is your mouth watering yet?

Book Information

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Customer Reviews

I like to fix unusual dishes on Sunday for the "boys" (48 & 24) in my family. Since I discovered this cookbook, they don't know what to expect. Adapting any recipe to what's on hand is so easy. I have fun making up my own concoctions. If there are any left over, a heat up the next day for a snack is convenient. I never thought a canned biscuit could go from plain to fancy with just a few tweaks. I have bought other cookbooks from the "101 series" and have not been disappointed with any.

These recipes are so simple and tasty, and most of them can be made very cheaply. Great for a college student like myself.

Appetizers, Breads, Breakfast, Lunch, Dinner, and Desserts are the sections of this book. Biscuits are served whole, sliced, cut into strips, or flattened to make wraps and pastry crusts. More than half end up as finger-foods - convenient for feeding the kids and couch potatoes and for party appetizers. Ingredients other than the biscuits are mostly those found in a typical kitchen.

Preparation is easy; and prep time is often five minutes or less. Including preheating the oven and baking, the total time from start to serving is typically 25 minutes. Remove from the oven two minutes early, and check bottom and top. Continue baking as necessary. A golden brown top may have a somewhat overdone bottom. If you are cooking for four or fewer, buy the smallest packages of dough, which make ten biscuits or three to four servings of many recipes. Many recipes are for 6-8 servings. Use two small packages as necessary. I have a collection of about sixty cookbooks and a gourmet kitchen but only modest cooking experience. My interest was in appetizers, since I have one or two large parties each year where preparing appetizers seems to take more preparation than the dinner. The dessert section, however, has especially caught my attention. The easy desserts will be my introduction to baking. The book is simply printed with a spiral binding. There are no pictures.

This book has a lot of great, inexpensive, easy to make ideas! I have become slightly side tracked by the mini biscuit pies... cherry and apple are my faves, but I do intend to try more recipes soon!

There are really only about 10 basic ideas with biscuits - then a whole book of variations on the theme (I can do THAT on my own). It needs some photos of the finished products. Not a single photograph or drawing (just a drawing on the cover). Fun ideas, but there are NOT 101 of them (not even close).

I purchased this for my daughter who is away at college. Who knew you could do so many things with canned biscuits? The recipes are very creative and easy to make. Most are simple and only use a few inexpensive ingredients. The book is spiral bound so it will lie flat on the counter during preparation. Overall, I would highly recommend this book as a gift for newlyweds, bachelor's, college kids and young families.

You will find some old favorites and some new ones to try. Some I had even forgotten about. So far, I've tried several and my picky grandchildren loved them all. While I knew about many of these, the

book brought all of these recipes back to the front of my mind. Great, quick ideas.

I love this book I am always making something with canned biscuits or crossiants to take where I go for the football games and now they call me the Biscuit Queen so yes it is a hit with me and I do have a lot of the other books like this one as well and I love them all I use them a lot. Thank you so much.

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