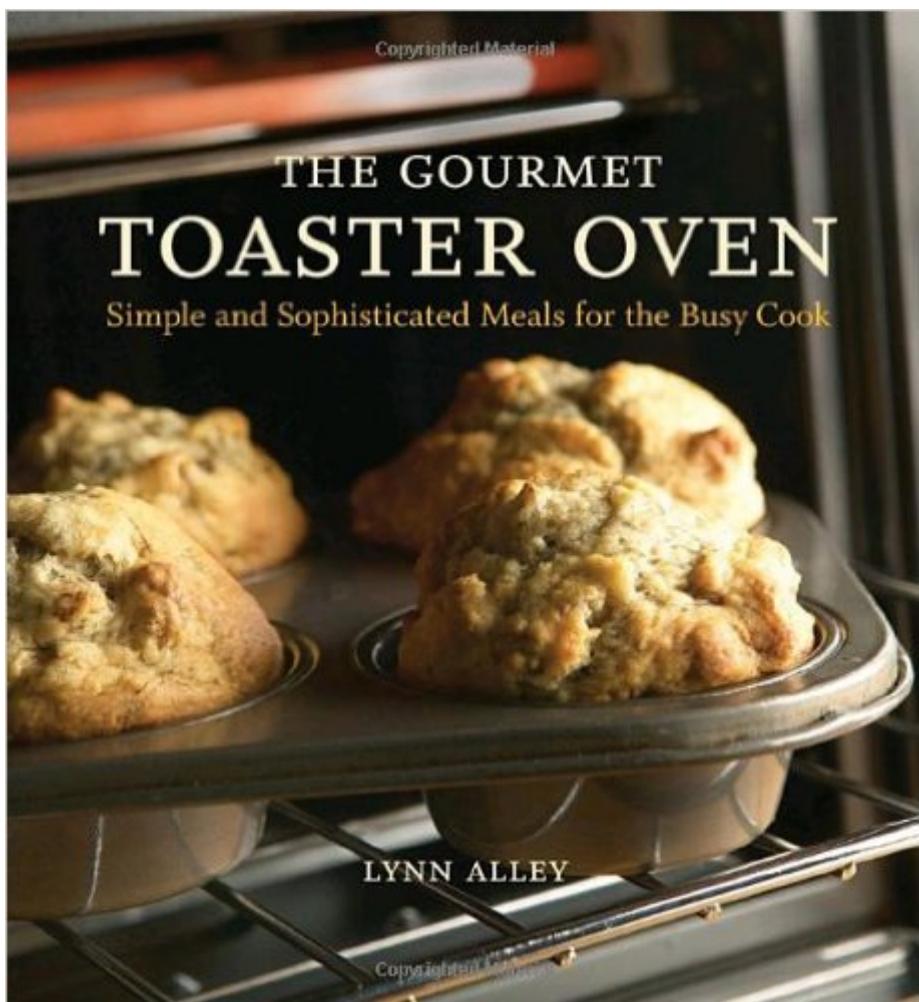


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The Gourmet Toaster Oven: Simple And Sophisticated Meals For The Busy Cook



Synopsis

Simple and Sophisticated Meals for the Busy CookÂ In Lynn Alleyâ™s kitchen, toaster ovens arenâ™t just for browning bagels or warming up frozen pizzas. The best-selling author of The Gourmet Slow Cooker has discovered yet another unconventional and imaginative way to prepare gourmet meals at home. In The Gourmet Toaster Oven, Alley reveals why the toaster oven is an ideal tool to create mouthwatering meals with minimum effort. Toaster ovens are quick and energy-efficient, and provide additional oven space for side dishes when preparing large meals.Â In this beautifully photographed book, Alley offers fifty gourmet breakfast, lunch, appetizer, side dish, dinner, and goodie recipes. Dishes include Coffee Cake Muffins, Southwestern JalapeÃo and Red Pepper Scones, Macaroni and Cheese with Tapenade, Yogurt Baked Chicken, Beef and Vegetable Samosas, and Chocolate Lava Cake. This handy book also offers numerous surprising entrÃ©esâ "who knew you could grill a steak in a toaster oven?â "sized for one or two portions. To complete the gourmet experience, Alley offers wine and beer suggestions for many of the dishes.Â Tips on buying and caring for a toaster oven take the guesswork out of acquiring this useful gadget. Using fresh, high-quality ingredients and influences from global cuisine, Alley crafts sophisticated recipes that, with the help of your toaster oven, are simple to prepare and divine to experience.

Book Information

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Customer Reviews

"Gourmet" and "Toaster Oven" in the same title? You bet! I usually don't review cookbooks unless I

feel they are special enough to encourage others to purchase them, and this one I recommend highly. My family has downsized but my cooking enthusiasm has not and I am entertaining more often but with smaller guest lists. Heating up a gas oven for a small quiche to feed four seems a waste of energy (the planet's and my own) and time (my large toaster oven takes four minutes to reach 400 degrees: my oven, almost 15.) Also, with most recipes in the book serving 2-4, there is not the problem of reducing larger recipes and the resulting dreaded calculations. Quality ingredients well combined and engagingly presented replace long grocery lists and too many leftovers for a small family, singles, empty-nesters and the diet conscious (I mean, who of us really wants that chocolate cheesecake that serves 8 sitting temptingly in the 'frige after a dinner for 2-4?!) The book itself is a quality paperback, large enough for lovely photos, a brief description of the recipe and suggestions, as well as print that is easy to read. Well organized, with a good index, the book is divided into five sections, (as well as an informative description of toaster ovens and their features) which makes finding a recipe quick and easy. And, sit down for this, there are even wine suggestions for many of recipes...from toaster-oven cooking! Too cool. The recipe chapters are: Breakfast, Lunch, Appetizers and Sides, Dinner and Tea and Goodies. Short lists of commonly available ingredients make it easy to take a basic recipe and imagine many substitutions for variety and what is available in your larder. The Herbed Oven-Fried Chicken, Quiche Lorraine, Artisan Whole Wheat-Walnut Loaf, Banana-Walnut Muffins, Savory Cheesecakes (yup, that's what I said), Turkey, Tarragon, and Apple Meatloaf, Chocolate Lava Cakes...if I have to pick "favorites" these are just super. Yes, you can probably find similar recipes in your cookbook collection, but again, you don't have to do the arithmetic. I guarantee that no one will associate that toaster oven sitting innocently on your kitchen counter as the source of these lovely dishes. And you don't have to tell them, you know. Of course, you will have to re-think baking pans, casserole dishes, etc. for these smaller amounts, but I have found some lovely and very useful such items on sale in most all places that carry cookware. Besides, if you are a true "foodie" imagine how happy your friends and relatives will be to have something new to give you for birthdays and holidays! And, think of all the room you can free up in your kitchen (large baking pans and huge casseroles can be stored under the bed with those "extra cookbooks"...well, it works for me!)

This book is on heavy paper so it will stand up to constant use. The recipe's are for mainly 2 portions. The ingredients are all available at any grocery store. The recipis are really easy to follow and don't use tons of ingredients yet still the results are delicious and seem gourmet yet still easy to execute. The personal pizza's are wonderful, including the home-made crusts, and are as (excuse

the pun), easy as pie to make. Having made many recipe's from this book, I would give it 10 stars if that were possible. By the way, if anyone is interested, this book has many pictures and your results will look just like the pictures, in the book. I have made the banana nut muffins twice now, that's what's on the cover, and they look just like pictured. This book is a jem and knowing what I know now, I'd be willing to pay double for it! I hope the author comes out with an additional toaster oven cookbook!

As an empty nester and avid cook, this book is perfect. Very tasty recipes without making huge quantities. The author has done her research and deserves credit for filling a rare niche in this cookbook category. Shhh, don't tell my away-at-college children, but they will be receiving a copy of this book along with a nice toaster oven for Christmas. This is a cookbook everyone could use for fresh ideas, from Anzacs to Yogurt Baked Chicken with wine pairings suggested for many dishes. I wish I had thought of it first.

I wanted a book that would help me make better use of my combination counter top oven. The recipes are really good and the portions are perfect. I plan to make good use of this book in both my full size oven and my countertop. Although my goal is to not use the big oven if I don't have to. The author suggests use of a food processor in many of the recipes which, if you have one, encourages the use of an appliance that often sits on the counter unused in many kitchens. If you don't have one, consider getting a small 3 to 7 cup model. They are affordable, take up less space and very quickly become indispensable on a daily basis. I'm happy with this intelligently written recipe book.

I gave this book a 5 star rating as it totally complements my new Beville toaster oven! The recipes that I have tried have all turned out perfectly. Plus they can be converted to double if you would like to use your large oven and are feeding a crowd. Couldn't be happier with my purchase! Will recommend!

I gained a brand new respect for my toaster oven when I received this book entitled: THE GOURMET TOASTER OVEN! I had no idea the possibilities and capabilities I had in my kitchen. This adventure is going to liven things up a bit, too, and the big electricity-guzzling oven can take a needed rest.

This title showed up as a "recommendation" by after I'd purchased my Breville Smart Toaster Oven, not very long ago. It is an invaluable cookbook, exquisitely suited to my purposes, since it sizes the recipes for one or two people. Open it anywhere, there is a recipe waiting to excite your taste buds. I READ the book twice through, made a grocery list, and tried the recipe for yogurt baked chicken with thrilling success. Scones will be tried soon. I even made up a recipe of my own for a casserole in my new LeCreuset tarte tatin pan.....due to inspiration derived from Lynn Alley's advice. It is easy to navigate my Kindle copy by using the "go to" feature to access the contents. This title stays near the top of my cookbook collection, now that meal prep using its toaster oven recipes is so much fun. I highly recommend it.

Excellent set of sophisticated recipes downsized for small servings & simple execution. If you take the next year to practice each recipe you'll be well on your way to gourmet-hood! For example: Authentic English "High tea" scones.

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