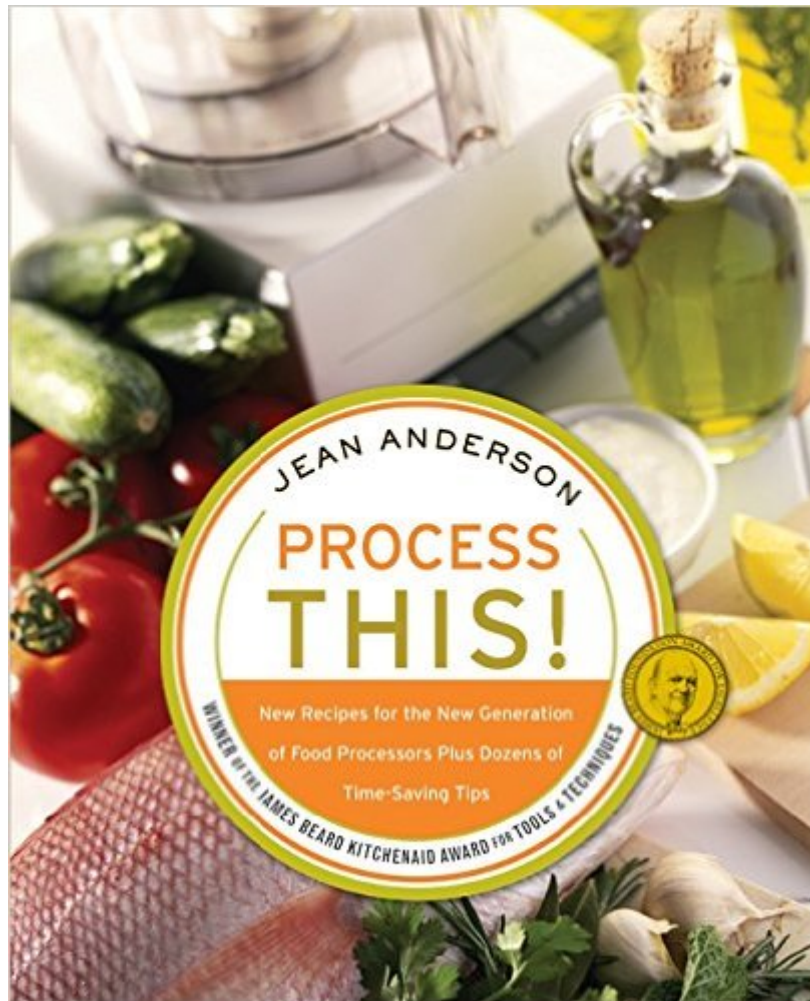


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# Process This: New Recipes For The New Generation Of Food Processors Plus Dozens Of Time-Saving Tips



## Synopsis

Process This! is the award-winning cookbook for the new generation of food processors. With 150 recipes for everything from guacamole to strawberry shortcake, plus dozens of time-saving tips and techniques, Process This! is one-bowl mixing at its best.

## Book Information

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## Customer Reviews

I was looking for a book that would give me some great recipes to use with my new food processor. I was not happy with this one. There aren't a whole lot of recipes and a lot of the ingredients are not very common in our household. I usually have capers, anchovy paste, greek olive etc. So I am not talking ketchup and mustard here. I am talking about tahini, lemon grass, and indian relish (what is that, and where do you get it?) I enjoy cooking for my family, but I am more apt to use recipes with ingredients I will use for other recipes. In addition, a lot of the recipes are very complex, which is okay, but cooking doesn't have to be complex to be either gourmet, or tasty. There are a couple of recipes I will try: Mushroom caviar, Oh-my-God Cheesecake and Stuffed Artichokes. Other recipes I will probably never do are: Sweet Potato Soup w/ coconut milk, lemongrass & cilantro, Terrine of Pork & Ham w/ Calvados & Juniper Berries, Leek & Sweet Red Pepper flan, Chicken Liver & Red Onion Jam. I also ordered The Food Processor Bible. There are many more recipes that aren't so elaborate and more for daily use.

If you're looking for meatloaf and potatoes book, this one is not for you. But if you're looking to surprise your guests and yourself, from the back porch party to a funky soir e, this book will do it.

It's not a mammoth like the Joy of Cooking is or other "anthology" type collections. Process This! is more of an art show, the few carefully chosen pieces displayed for effect. In other words, don't expect the plethora of basic things. These are highly polished, wonderfully eclectic (from French countryside to American south), thoughtfully researched interpretations of beloved foods. A lot of the recipes are quite old but modernized for the our kitchens. In some way, the book is technical: it presumes that cooks follow its logic on ways of measurement, treatment of ingredients, etc. The introduction is devoted exclusively to technique. But the basic premise is intuitive and accessible to even the most basic of cooks. And while there are no pictures, a staple in American cook book publishing nowadays, Process This! provides foolproof guidance with many tips and personal commentaries. As a result, there is a sort of respectful intimacy that arises. I know I can always count on it to plan my party menu. I also know that it's not for everyday use. There is something romantic about its collection that just begs a special show off occasion. Except for deserts. The Toasted Hazelnut Tart redefines comfort food.

This book is good in offering techniques for using a food processor. However, if you are interested in healthier recipes this isn't the best book. I have already donated my copy to a second hand store... as the recipes are higher in calories than we want to eat.

Every recipe I tried was easy to do and resulted in compliments to the chef. Though I love the praise, the honors should go to the author of Process This. Recipes are easy to follow, contain helpful hints and result in meals that please the palate and wake up the tastebuds. As a working woman, one of my biggest challenges is to prepare meals that are more than just something to eat. I made three of the recipes immediately after buying the book: Two-Pepper Parmesan Wafers, Jansson's Temptation, and Sweet and Mild Red Pepper Salad with Tomatoes; all three were easy to make and went perfectly with the main course I selected. I took the leftover potatoes (Jansson's Temptation) to work and my co-workers feasted so happily I couldn't get a bite myself. This cookbook has opened up a new world of fun in the kitchen and delightful dining. My food processor can thank Jean Anderson for its move from the back of the cabinet to a place of honor on my kitchen counter.

When my twenty-year old food processor stopped working last year I filled its space in the cupboard and thought I would just not get another one. Then I was shopping for a present and noticed a crowd watching Jean Anderson, author of Process This!, making an amazingly-quick Soft

Raspberry-Lime "Ice Cream" and Lemon Poppy-Seed Cupcakes. Now I not only have a copy of her book, but a brand new food processor and thanks to Process This!, the food processor isn't going into that cupboard. In addition to making several whole meals from this book, I made a birthday cake using the Lemon Poppy-Seed Cupcake batter, my family just loved the Cheddar Scones, and the Processor Pastry for Tarts and Pies is so easy to make, it is habit forming. I just ordered two copies for my children who each got food processors for wedding presents and are always looking for fast, good-for-you recipes to make when they get home from work.

Someone just gave me a copy of PROCESS THIS! and to be honest, I didn't think it was a book I'd use. Then I saw the author show how to make a killer fat-free ice cream at a local bookstore and was blown away. I've now made at least a dozen recipes from the book and they have all been terrific. And EASY. One night I served the Sweet Potato Soup with Coconut Milk, Lemongrass, and Cilantro, and man, was it a hit. I also love the Toasted Hazelnut Tart, Jansson's Temptation, Swiss Steak and Lemon Poppy Seed Cupcakes. I never knew I could make cake in a food processor and I certainly never knew I could make ice cream in it in a couple of minutes. Amazing! Now that I know how many things I can make in my food processor, I'm going to keep it out on the counter. There are a lot of other recipes in the book that sound really good and I'm going to try them soon

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