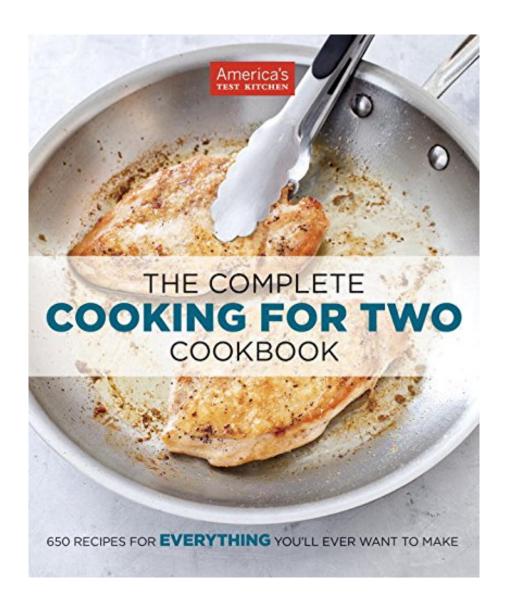


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About the Author

This book has been tested, written, and edited by the test cooks, editors, food scientists, tasters, and cookware specialists at America's Test Kitchen, a 2,500-square-foot kitchen located just outside Boston. It is the home of Cook's Illustrated magazine and Cook's Country magazine, the public television cooking shows America's Test Kitchen and Cook's Country from America's Test Kitchen, America's Test Kitchen Radio, and the online America's Test Kitchen Cooking School.

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650 Recipes for EVERYTHING You'll Ever Want to Make.

Because smaller families shouldn't have to rely on recipes built for four or six, America's Test Kitchen has reengineered 650 of our best recipes to serve just two. Over the years we've discovered that scaling down a recipe isn't as simple as cutting the ingredients in half—cooking times, temperatures, and equipment need to be adapted as well. This comprehensive cookbook takes the guesswork out of cooking for two so you can be sure that anything you want to make—from Classic Beef Stew to Lasagna to a mini batch of Fudgy Brownies or a Fluffy Yellow Layer Cake—will come out right (and perfectly proportioned) every time. We'll also give you options when you're short on time. 150 recipes, including Chicken Saltimbocca and Pan-Seared Rib-Eye Steaks with Sweet-Tart Red Wine Sauce, can be on the table in 30 minutes or less. For those times when you want healthier fare, we've provided more than 100 recipes labeled "Light" such as Provencal Vegetable Soup and Poached Shrimp Salad with Avocado and Grapefruit, each with nutritional information listed in an easy-to-read chart in the back of the book. And we include chapters on for-two slow cooking, grilling, and baking pies, quick breads, cakes, and cookies. A 25-page manual teaches the basics of cooking for two, including clever shopping strategies to reduce waste, smart storage tricks help extend freshness of key ingredients, and our picks for the most useful kitchen equipment for any two-person household.

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Most helpful customer reviews

388 of 403 people found the following review helpful. Great for a college students, newlyweds, or empty-nesters. By badge I just got this cookbook last week. I have already used it to make two recipes (the roasted garlic shrimp pasta with feta and the whole wheat rotini with bacon and brussels sprouts). Both were excellent.

There are some things I really like about this cookbook. First off, many of these recipes are scaled down version of ATK recipes. This is convenient for a college student like me. Also, when ATK scales recipes it isn't simply reduce every ingredient by 1/2 or 1/3; ATK will make substitutes to more convenient products that make sense for two people. This is the case with many stews. Instead of requiring a readers to find a 2lb chuck roast (not easy) they will substitute steak tips.

I also enjoy that this is a complete cookbook. This means that the cookbook features a wide variety of dishes for almost any occasion (breakfast, dinner, lunch, dessert, holidays, and even some ethnic). After reading the cookbook I am grateful for some of the designations provided by the editor. Certain recipes are indicated as light or fast to prepare. I have a feeling that I will be turning to these recipes in the future when I don't know what to cook.

I received this cookbook as a birthday gift. I had never really considered recipes for two since the offerings are so limited, but since there are 650 very usable recipes I am excited to be using this cookbook for many years to come. As a single college student I find that cooking for two is a nice way to enjoy a hot meal and have the right amount of leftovers for lunch the following day. This is the perfect solution for those who are struggling to cook for anything less than a large family.

164 of 168 people found the following review helpful. A 440 Page, 650 Recipe Cook's Illustrated Masterpiece! By Mona Lisa (M.W.)

I see so many reviewers have gone into great depth to describe all the wonderful features of this outstanding Complete Cooking For Two Cookbook. I join them in singing their praises! As a Cook's Illustrated junky who has been following Cook's and Chris Kimball since they began in the early 90's, (and have probably 20 of their books), I consider this book one of my very favorites! They took some of the very best recipes and scaled them down for two. Perfect! I usually end up cooking more than we need. I guess years of cooking for a family of four has wired my brain that way, so this book is a real helper since there is now just two of us. We have certainly enough to eat and a little more by the standard portions for two in this book, and have enjoyed many excellent recipes.

The book has so many great useful features. One that I especially love and find extremely useful is the recipe tagging symbol system for "Light" and "Fast" recipes. Some recipes are both light and fast as well. "Light" symbol has a yellowish color and "Fast" has a red color. If you just thumb through the book you will see the symbols next to some of the recipe titles which qualify. Or, you can look in the back to the Table of Contents where you will see the colored symbols next to the titles as well. So,...if you are in a hurry and want to find something "Fast AND Light" for dinner that night, you can simply take a quick trip to the Table of Contents and find those recipe choices quickly by the colored tags. I like the way Cook's set the book up with the mix of light, fast, light and fast, and the more "sinful" recipes together in each section verses separating the categories into separate sections.

Note: For the really health conscious there is a Nutritional Information chart for the light recipes that are tagged throughout the book.

In the usual Cook's Illustrated fashion, there are tips and tricks scattered throughout the entire cook book. I have learned SO much from Cook's Illustrated. Basically I learned how to become a good cook:)

In the front of the book there is a section on "Kitchen Essentials Everyone Needs." This is a GREAT list, and

it also recommends their favorite pics over to the right of the items. If you are not familiar with Cook's, they do brand testing such as test 12 toasters and pic the one they think is best. I have purchased many of these brands in my kitchen that they've recommended through the years. Most of their recommendations have been spot on other than a couple of durability issues I had with a couple of their suggestions I purchased. So if you are just starting out and need to set up your kitchen this is a big plus and could save you money and headache in the long run.

Another list I appreciate is the "Emergency Substitution" list. For instance, ...no dark brown sugar? Use 1/2 cup white sugar and 1 Tablespoons Molasses. Or, the "Ten Things you Didn't Know You Could Freeze" list. Did you know you can freeze wine in ice cube trays for those recipes that call for a little wine so you don't have to open a whole bottle?

Recipes I have made:

Chicken Saltimbocca: Fabulous. Chicken Tikki Masala: Fabulous.

Chicken Piccata: Fabulous and so simple.

Parmesan and Basil-Stuffed Chicken with Roasted Carrots: Husband went nuts, he loved the carrots too.

Classic Pot roast: Another comfort food winner. Beef and Broccoli Stir-Fry: So Good! Fast!

Pork Schnitzel: Oh WOW! Served with cabbage, apples, and onion.

Pan Seared Scallops with Butternut Squash: Decadent.

Kung Pao Shrimp: Delicious...you won't feel guilty because it's light. Fast.

Maryland Crab Cakes: To die for...may want to double the recipe. :)

...and I could keep going with the list, there are so many recipes I have made. I can't think of one which my husband and I haven't enjoyed.

To conclude: The Complete Cooking For Two Cookbook in my opinion is a jewel of a cook book and I would recommend it for any household where two people reside! It would be a fabulous gift for that young newlywed bride who wants to knock the socks off her new husband, or a great gift for those empty nesters, and singles living alone who don't mind eating a meal of leftovers. I'm going to gift it to my sister this summer who's daughter is going off to college.

The icing on the cake: This is a gorgeous, high quality, heavy, thick and shiny paged, well put together book that's flexible and stays open on the page that I open it to. Every cookbook should do that! I much prefer this style over the hard cover books because it's much more functional in the kitchen when you're using the book.

88 of 92 people found the following review helpful.

Three "words": UH-MAY-ZING!!!!

By Dealinthebag

I have been a home cook for YEARS. I have often cooked full Thanksgiving and Christmas meals for family and friends. I bake several times a week (breads, cookies, muffins, pies) and I consider myself a pretty decent cook, baker, and at the grill as well. Love this cookbook for several reasons. They recognize that cooking for two is very common these days- as there many types of families beyond the nuclear (like it or not, it is a fact). Young couples who live without children, single parents, empty nesters, divorcees, or even those who live alone. Cutting a recipe in half isn't always as easy as it sounds. Buying in bulk isn't always the best option, especially when it leads to waste. ATK has made this book with exactly all that in mind. They included everything for small portions (see pic of index attached).

I have cooked at least a dozen things from this book including main, sides, and desserts. Most have been wonderful recipes, only one did I think "I could improve that". This book would benefit both the novice and be enjoyed by a seasoned chef.

How it helps the novice, includes: How to store leftovers/extra unprepared food, food/emergency substitutions, how to put leftover ingredients into other meals, essential kitchen tools, ingredient prep. Actually, I learned a lot from these sections, as well.

Recipes are easy to follow and taste great. Since its just me (and I will often cook for a friend or my boyfriend), I will have leftovers for one or two meals, and that is perfect, instead of having the same leftovers for days, or having a freezer full of leftovers I forget about. This has become my absolute favorite cookbook... dare I say even more so than my Ina Garten cookbook!! I often look forward to cooking recipes from this book. The only cookbook I have ever enjoyed sitting down and reading was Ina's. And then I bought THIS. LOVE IT!!!

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