



Perfect Recipes for Having People Over

Pam Anderson , Rita Maas (Photographer)

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Having your friends over is no big deal when you have the perfect recipe, one that's not only foolproof but simple and that fits into your hectic schedule. In her new cookbook, Pam Anderson shares nearly 200 perfectly convenient dishes, including

- * Lacy Cheddar Crisps -- An irresistible one-ingredient hors d'oeuvre, ready in 10 minutes.
- * Oven-Barbecued Pork -- Slow-cooked for 10 to 12 hours. You literally make this one in your sleep.
- * Creamy Baked Macaroni and Cheese -- When kids are coming, why not serve the best version of their favorite?
- * Shish Kebabs -- Satisfy every guest, from vegetarians to carnivores, in the same meal. Six exciting flavoring pastes offer all the variety you need.
- * Easy Baked Risotto -- Elegant and effortless, with many sumptuous variations, including seafood and vegetarian. You socialize while it cooks.
- * Orange-Glazed Asparagus -- One of the most versatile side dishes imaginable. Ready in 8 relaxed minutes.
- * Molten Chocolate Cakes -- 15 minutes to oozy decadence.

Every recipe comes with helpful suggestions on what to serve with the dish, how to vary it, how to take shortcuts, and how to make it ahead.

Perfect Recipes for Having People Over Details

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From Reader Review Perfect Recipes for Having People Over for online ebook

Marian says

I bought three Pamela Anderson cookbooks based on a positive review and cookbook list on Amazon. I must say that they were all just okay, nothing special .

Jane Dugger says

This recipes are OK. I can't envision myself making any of them.

Mshideleff says

One of my favorites

Critterbee* says

I like the way that this cookbook is composed; basically, it is an effective entertaining menu preparation guide.

Each dish has a long introduction, and a large amount of information on what to serve the dish with, how to vary it, when it should be served, how far ahead to make it, how it should be stored, and optional shortcuts for making the preparation easier. It is a wealth of information that will help anyone preparing for a dinner party, or for making a complete menu for family dining.

One stew, aptly named "One Stew, Many Variations," has a total of nine variations. I really admire the amount of work and the organization skills involved in writing this book.

Perfect for those who like to entertain or host dinner parties, and also for those who would like advice on how to cook perfect meals for their family.

Sierra says

Love, love, love this cookbook!

Sundry says

Yes, I really did read it. The intro and the headers to the recipes, and skimmed or read all the recipes. Have already tried four of them.

The perfect roast chicken wasn't at all, so that has shaken my confidence a bit. And although there are lots of details regarding how far in advance you can make each recipe, there is no info regarding how much prep and total cooking time are required. Seems a rather big flaw in a book about planning ahead!

An interesting tip, though, for getting poultry skin crisp is to sprinkle kosher salt over it and put it in the fridge for 4 hours to 4 days (!) uncovered to dry it out. But, really, do I want crisp delicious skin that I won't eat because it's still too salty and fatty? Sigh.

Miss Clark says

Needs more photos to go with the recipes, much of it was not the type of recipes that I would use, but my favorite recipe and one I would recommend was *Molten Chocolate Cakes with Sugar-Coated Raspberries*.

Leah Colleen Worley says

Wise words from Pam Anderson: "Deciding when to have people over can be a little like waiting for the perfect time to get married or have a baby or buy a house: you may never get around to doing it if you delay until all the conditions are right."

The Oven-Barbecued Pork for Sandwiches (p. 17) is probably the best pork barbecue I've had. Very simple with no processed ingredients (except for Dijon mustard). Her Chicken Chili recipe looks very promising. I'll probably try that next.

Heather Key says

I registered a book at BookCrossing.com!
<http://www.BookCrossing.com/journal/13206036>

Manintheboat says

If your guests are people who eat meat and pork....

The multiple versions of soups and suggestions for sides made this book.

Minna says

I am going to be making SO MANY THINGS from this...

Pam Anderson is amazing. Her recipes are so approachable, and actually sound good, too. Can't wait!

Anastasia Tuckness says

Really, one of the top cookbooks I've ever come across. Most recipes have pictures, and each recipe has extensive notes that are really helpful when entertaining and otherwise--menu options, makeahead ideas, leftovers, shortcuts, variations--and that's for every single recipe.

I tried several recipes from the book and they were all good. I found more of them online and bookmarked them for future times. I would buy this book if I saw it for sale used, and I don't buy many cookbooks (although I love to cook!).

Linda Hartlaub says

Great cookbook for entertaining and simply for family recipes. The author includes a lot of sides, salads and desserts that are simple and interchangeable with the main dishes. Another great book from Pam Anderson.

Emily says

Meh. Pretty pictures, good ideas for "extra" info like shortcuts, variations, companion dishes and what to do with leftovers. But many of the recipes use ingredients that I just never have on hand. Apple jelly, hominy, cornichons? And while the recipes mentioned how far ahead you could make elements of the dish (which could definitely be useful), none of them said how long the recipe would take to prep, assemble, or cook (which would be even more useful).

I did jot down about a half dozen recipes that I'll probably try at some point, but this just isn't the cookbook for me.

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Natasha says

I love Pam Anderson's approach here. Figure out the big stuff, what tricks may make it easier to prepare for your entertaining plans, and then fill in with other noshes, sides, etc. I've made a lot of the recipes here and liked them all. Nice photography, useful book. Definitely recommended.
