



Adventures in Slow Cooking: 120 Slow-Cooker Recipes for People Who Love Food

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The James Beard-nominated food writer revamps the slow cooker for the modern home cook, providing ingenious ideas and more than 100 delicious recipes for maximizing this favorite time-saving kitchen appliance and making it easier than ever to use.

Sarah DiGregorio shares the nostalgia most of us feel when it comes to slow cookers. Her first memory of slow-cooker cooking is her grandmother's pot roast. While these handy devices have been time savers for incredibly busy lives, traditional slow cooker food is sometimes underwhelming. Now, Sarah, an experienced food professional, has reinvented slow cooking for a generation that cooks for fun and flavor, taking a fresh approach to reclaim this versatile tool without sacrificing quality or taste.

For Sarah, it's not just about getting dinner on the table—it's about using a slow cooker to make fabulous dinners like herb oil poached shrimp or the most perfect sticky toffee pudding for dessert. It's about rethinking how to use this magic appliance—such as throwing a biryani dinner party with the slow cooker at the center of the table.

Showcasing a beautiful, engaging design, inviting color photographs, and 105 original, innovative recipes thoroughly tested in a variety of brands of slow cookers, *Adventures in Slow Cooking* provides a repertoire of delicious food for any time of day. Inside you'll find ideas for flavorful sweet and savory slow cooker dishes, including:

Whipped Feta, Red Pepper and Olive Dip
Granola with Pistachios, Coconut and Cardamom
Savory Overnight Oatmeal with Bacon, Scallions and Cheddar
Turkey-Spinach Meatballs Stuffed with Mozzarella
Spicy Kimchi and Pork Ramen
Orange, Olive and Fennel Chicken
Tagine Daal with Mango and Mustard Seeds
Farro Bowl with Smoked Salmon, Yogurt, and Everything-Bagel
Spice Oxtail and Short Rib
Pho Corn, Mushroom and Zucchini
Tamales Proper Red Sauce
Eggplant Parm
Peach-Orange Blossom Jam
Matcha-White Chocolate
Pots de Crème
Cardamom-Molasses
Apple Upside-Down Cake
Star Anise-Black Pepper Hot Toddy

Sarah also provides ingenious tips and tricks that will help cooks get the most out of today's slow cookers, and have them saying, "I never knew my slow cooker could do that!" With a foreword by Grant Achatz, a modernist chef and huge advocate of the slow cooker, *Adventures in Slow Cooking* makes this convenient appliance an indispensable tool for the modern kitchen.

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Details

Date : Published October 10th 2017 by William Morrow Cookbooks

ISBN :

Author : Sarah DiGregorio

Format : Kindle Edition 256 pages

Genre : Food and Drink, Cookbooks, Cooking, Food, Nonfiction

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From Reader Review Adventures in Slow Cooking: 120 Slow-Cooker Recipes for People Who Love Food for online ebook

Ariste Egan says

Slow cooking brings to mind easy, no fuss cooking that results in food your family and friends will love. The recipes in this book offer neither.

The ingredients required for many dishes are obscure and not available at the local grocery -- dried bonito flakes, Sichuan peppercorns, whole spelt berries, dried pasilla de Oxaaca chiles. Any time I would save using my slow cooker I would spend on my scavenger hunt for ingredients.

The actual recipes may result in some tasty dishes, but certainly not crowd pleasers or recipes I would go back to over and over again -- not going to make the Mumbai Chaat Chex Mix, the Chawan Mushi, Swedish Spiced Wine or Coconut-Almond Tiki Coffee in my slow-cooker any time soon.

On the plus side, the photographs are lovely.

Beka says

Absolutely gorgeous photography and great sounding food. It probably tastes better than your average slow cooker fare, but that requires a little more work than usual too. Doesn't fit my personal needs, but I love the ideas.

Emily says

Just about everything looks delicious and amazing.

Janet says

Good but not great. Too many recipes require additional steps before or after the slow cooking. I just want easy peasy! The stratas do look interesting, but I'm not sure why you'd do slow cooker over oven for those. Might check 'em out.

Terry says

Great tips on using a slow cooker and wonderful pictures but not one recipe I wanted to try.

Kathy says

Interesting recipes. Learned some innovative ways to use a slow cooker and why for some things a slow

cooker is still better than an instant pot. Would not have thought of using a slow cooker as a bain marie for cooking custards.

Laura says

This is truly a gourmet slow cooker book. The best chapters for me were the apps and drinks - that's what I see myself using most. She has a lot of fairly exotic recipes, and cooks things in the slow cooker I wouldn't have thought possible (shakshuka?). I disagree with her fish cooking method - not that it yields bad results, but all the oil doesn't come off the fish and I wouldn't re-use it for anything.

Many of these recipes involved several non-slow cooker steps, or odd cooking times that wouldn't allow you to just 'set it and forget it.' There are also several ingredients in here that the average home cook might not have on hand. And not all the recipes are family friendly.

Reading Acheson's book right before this sparked an interesting debate. He argues against slow cooker deserts because you're really just steaming things. She argues for them. While many of the deserts are steamed, like the chocolate cheesecakes, the slow cooker might be a good vehicle for that (as opposed to the oven) because of the smaller size and ease of control. It was interesting to consider each viewpoint.

If you use your slow cooker a lot, this is worth checking out for some truly unique recipes.

Lisa says

This was a fun book, I don't know if there were too many recipes that I found that I would make but everything sounded so delicious, that I may just have to try. There were a good amount of pictures and most recipes seemed simple enough to make. Though I will admit there were quite a few that required a lot of ingredients. That is pretty much par for the course when dealing with slow cooker recipes. This book is well worth the look through.

Becki Iverson says

One of my favorite parts of the day is reading the NYT food column in my email inbox. The writing is comfortable and witty, and I always glean unexpected ideas for freshening up my at-home meals. When I saw that one of their frequent contributors had written a new cookbook about slow cookers (and with Minnesota winter on the way), I knew I had to pick it up. I'm SO glad I did! I rarely purchase books, but I know this is going to become a thorough reference guide for me this winter. There are so many really exciting ideas here - like poaching meats, beautiful desserts, warm boozy party drinks, and detailed appetizers - that I can't wait to try out. Anyone looking for a way to ramp up home cooking and make it more efficient needs to read this easy, thorough, foolproof guide to slow cookers!

Jessica ? says

I'm not going to rate it, because I'm not sure I'm the intended audience. I can't make any of these recipes tonight because I am not willing to drive 45 minutes to the nearest Trader Joe's or Whole Foods to buy obscure ingredients.

If you're into trying new, trendy flavors and exploring different ingredients, I recommend this book to you. If you're trying to make a slow cooker meal using ingredients found in the typical lower/middle class pantry, then *lol good luck*.

Lara says

Learned so much about using the slow cooker as a tool instead of dump and ignore to make more gourmet meals

Sarah Lee says

Good cookbook, uses mostly ingredients from scratch which is what I like the most in a cook-book. It does have some meals in here that are not your traditional slow cooker standards, but that is part of why I liked this book. You might have to hunt down a few ingredients, but as I have been learning more about eating healthy and searching out ingredients I have more of these built up in my home and know where and how to easily find them or substitute them for other ingredients that will work in their place. It might be an intimidating cook book for someone just learning to cook and trying out a crock pot but they are solid recipes that will work.

Christiana says

Pretty disappointed in this one. A lot of really precious recipes with hard to find ingredients. If they were precious but amazing recipes I would maybe be convinced, but I made the shakshuka and feel like all I got out of it was a lot of expensive ingredients I'm not sure I'll use again.

Jessica says

Listen, I love food and trying new things, but this definitely isn't a cookbook for the casual cook. I was really excited for more than just dump slow cooker recipes using canned soup. This book takes it pretty far from that and includes ingredients that are not available in the average store or even the average mega store.

Jessica says

Sarah DiGregorio has childhood memories of her grandmother's pot roast from the crockpot, but in this cookbook she takes us beyond the traditional crockpot foods like pot roast. She has recipes for everything from stocks and condiments to drinks and desserts. There were definitely a few things I'd like to try like her risotto. After making risotto once, I would LOVE to make it more often if it's as easy as it seems to be in the crockpot. This is taking crockpot cooking to the next level - definitely worth checking out.
