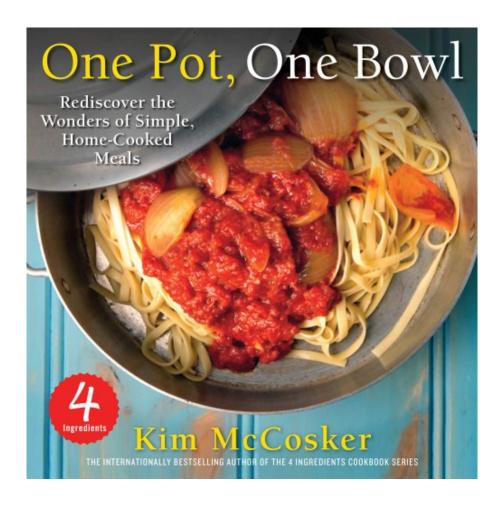


DOWNLOAD EBOOK : 4 INGREDIENTS ONE POT, ONE BOWL: REDISCOVER THE WONDERS OF SIMPLE, HOME-COOKED MEALS BY KIM MCCOSKER PDF





Click link bellow and free register to download ebook:

4 INGREDIENTS ONE POT, ONE BOWL: REDISCOVER THE WONDERS OF SIMPLE, HOME-COOKED MEALS BY KIM MCCOSKER

DOWNLOAD FROM OUR ONLINE LIBRARY

So, also you need obligation from the business, you might not be puzzled anymore since books 4 Ingredients One Pot, One Bowl: Rediscover The Wonders Of Simple, Home-Cooked Meals By Kim McCosker will always aid you. If this 4 Ingredients One Pot, One Bowl: Rediscover The Wonders Of Simple, Home-Cooked Meals By Kim McCosker is your ideal companion today to cover your job or work, you could when possible get this publication. Exactly how? As we have told recently, just go to the link that our company offer below. The final thought is not only the book 4 Ingredients One Pot, One Bowl: Rediscover The Wonders Of Simple, Home-Cooked Meals By Kim McCosker that you look for; it is how you will obtain numerous publications to assist your skill as well as capacity to have piece de resistance.

About the Author

4 Ingredients author and entrepreneur Kim McCosker loves to inspire readers and audiences with her simple, hard working, and determined recipe for success. As a busy wife and mum to three boys, Kim McCosker holds a Degree in International Finance, trained as a Financial Planner, and is a self-taught cook.

Putting into practice her mantra of "Family First," Kim's concept created the most successful book title in Australia—4 Ingredients—with cookbook sales now spanning three continents, twenty-six countries, and six foreign languages! As the highest self-published author in Australian history, Kim's continued aim with 4 Ingredients is to simplify all forms of cooking by creating quick, easy, and delicious recipes. Over twenty 4 Ingredients cookbooks have resulted in many cultural necessities and dietary considerations, often endorsed by recognised associations.

The 4 Ingredients phenomenon has taken digital media to heightened levels with one of the fastest-growing Australian-based Facebook pages currently with 540,000 fans and over 60,000 iApp downloads. Traditional media have equally enjoyed Kim's easy, everyday recipes seeing her cooking live on television around the globe, including Australian morning and Current Affair shows, America's FOX 5 and ABC's Good Morning America, New Zealand's TVNZ and UK's BBC. For more information visit 4Ingredients.com.au.

Excerpt. © Reprinted by permission. All rights reserved. Introduction

Back in 2006, when I sat down to write my first 4 Ingredients cookbook, my goal was to create for all of you what I wanted for myself: a simple guide to making home-cooked meals for my family. What could be easier than recipes that require only four or fewer ingredients? I'm not one to brag (really!), but seven years and five books later, I have to say I've outdone myself. One Pot, One Bowl is a glorious collection of sweet and savory dishes full of fresh, easy-to-find ingredients—no more than four in each recipe—that require only one pot and one bowl. That means less cleanup and more time enjoying these fabulous meals with the friends and

family you love.

In this book, full of gorgeous photographs by Stuart Quinn, you will find recipes for casseroles, roasts, soups and stews, pizza, pasta, pies, and desserts. Some of my personal favorites are the Creamy Bacon & Sun-Dried Tomato Chicken, the French Lamb Casserole, the Apple Crumble, and the Baked Rice Pudding. That said, everything in these pages makes my mouth water, and I know yours will, too!

It is my intention with this cookbook to help every home chef rediscover the wonders of quick, easy, and delicious home-cooked meals. I truly hope you find some inspiration and a bit of kitchen wisdom within.

Happy cooking!

Kim

Download: 4 INGREDIENTS ONE POT, ONE BOWL: REDISCOVER THE WONDERS OF SIMPLE, HOME-COOKED MEALS BY KIM MCCOSKER PDF

4 Ingredients One Pot, One Bowl: Rediscover The Wonders Of Simple, Home-Cooked Meals By Kim McCosker. It is the moment to improve and also revitalize your ability, expertise and encounter included some entertainment for you after long time with monotone things. Operating in the office, visiting examine, picking up from test as well as even more activities may be finished and you should start new things. If you really feel so tired, why don't you attempt brand-new point? An extremely simple thing? Reading 4 Ingredients One Pot, One Bowl: Rediscover The Wonders Of Simple, Home-Cooked Meals By Kim McCosker is what we provide to you will understand. As well as guide with the title 4 Ingredients One Pot, One Bowl: Rediscover The Wonders Of Simple, Home-Cooked Meals By Kim McCosker is the referral currently.

Why ought to be this e-book 4 Ingredients One Pot, One Bowl: Rediscover The Wonders Of Simple, Home-Cooked Meals By Kim McCosker to read? You will never ever get the knowledge and also encounter without obtaining by on your own there or attempting on your own to do it. For this reason, reading this publication 4 Ingredients One Pot, One Bowl: Rediscover The Wonders Of Simple, Home-Cooked Meals By Kim McCosker is required. You can be great and appropriate enough to obtain exactly how crucial is reading this 4 Ingredients One Pot, One Bowl: Rediscover The Wonders Of Simple, Home-Cooked Meals By Kim McCosker Even you consistently check out by obligation, you can support yourself to have reading publication habit. It will certainly be so helpful and also enjoyable after that.

But, how is the means to obtain this book 4 Ingredients One Pot, One Bowl: Rediscover The Wonders Of Simple, Home-Cooked Meals By Kim McCosker Still confused? It does not matter. You could enjoy reviewing this e-book 4 Ingredients One Pot, One Bowl: Rediscover The Wonders Of Simple, Home-Cooked Meals By Kim McCosker by on-line or soft documents. Just download and install guide 4 Ingredients One Pot, One Bowl: Rediscover The Wonders Of Simple, Home-Cooked Meals By Kim McCosker in the web link given to check out. You will certainly get this 4 Ingredients One Pot, One Bowl: Rediscover The Wonders Of Simple, Home-Cooked Meals By Kim McCosker by online. After downloading and install, you could save the soft documents in your computer system or kitchen appliance. So, it will alleviate you to read this e-book 4 Ingredients One Pot, One Bowl: Rediscover The Wonders Of Simple, Home-Cooked Meals By Kim McCosker in particular time or location. It could be unsure to delight in reading this e-book 4 Ingredients One Pot, One Bowl: Rediscover The Wonders Of Simple, Home-Cooked Meals By Kim McCosker, since you have bunches of job. However, with this soft data, you could enjoy reading in the leisure even in the spaces of your works in workplace.

From the coauthor of the internationally bestselling 4 Ingredients series comes a new, must-have cookbook designed to bring joy and flavor back into the kitchen.

From a creator of the internationally bestselling 4 Ingredients series comes a new, must-have cookbook designed to bring joy and flavor back into the kitchen.

4 Ingredients One Pot, One Bowl is an ingenious collection of sweet and savory dishes full of fresh, easy-to-find ingredients that require only one pot and one bowl. That means less cleanup and more time enjoying life and delicious food with the friends and family you love.

In this book, you'll find more than eighty recipes for tasty and deceptively simple casseroles, roasts, soups and stews, pizzas, pasta, pies, and desserts. Imagine Creamy Bacon & Sun-Dried Tomato Chicken, French Lamb Casserole, Apple Crumble, and Baked Rice Pudding—all using four or fewer ingredients. With One Pot, One Bowl, life just got easier... and a whole lot more delicious!

Sales Rank: #172941 in Books
Published on: 2013-02-12
Released on: 2013-02-12
Original language: English

• Number of items: 1

• Dimensions: 8.37" h x .80" w x 8.37" l, 1.70 pounds

• Binding: Paperback

• 208 pages

About the Author

4 Ingredients author and entrepreneur Kim McCosker loves to inspire readers and audiences with her simple, hard working, and determined recipe for success. As a busy wife and mum to three boys, Kim McCosker holds a Degree in International Finance, trained as a Financial Planner, and is a self-taught cook.

Putting into practice her mantra of "Family First," Kim's concept created the most successful book title in Australia—4 Ingredients—with cookbook sales now spanning three continents, twenty-six countries, and six foreign languages! As the highest self-published author in Australian history, Kim's continued aim with 4 Ingredients is to simplify all forms of cooking by creating quick, easy, and delicious recipes. Over twenty 4 Ingredients cookbooks have resulted in many cultural necessities and dietary considerations, often endorsed by recognised associations.

The 4 Ingredients phenomenon has taken digital media to heightened levels with one of the fastest-growing Australian-based Facebook pages currently with 540,000 fans and over 60,000 iApp downloads. Traditional media have equally enjoyed Kim's easy, everyday recipes seeing her cooking live on television around the

globe, including Australian morning and Current Affair shows, America's FOX 5 and ABC's Good Morning America, New Zealand's TVNZ and UK's BBC. For more information visit 4Ingredients.com.au.

Excerpt. © Reprinted by permission. All rights reserved. Introduction

Back in 2006, when I sat down to write my first 4 Ingredients cookbook, my goal was to create for all of you what I wanted for myself: a simple guide to making home-cooked meals for my family. What could be easier than recipes that require only four or fewer ingredients? I'm not one to brag (really!), but seven years and five books later, I have to say I've outdone myself. One Pot, One Bowl is a glorious collection of sweet and savory dishes full of fresh, easy-to-find ingredients—no more than four in each recipe—that require only one pot and one bowl. That means less cleanup and more time enjoying these fabulous meals with the friends and family you love.

In this book, full of gorgeous photographs by Stuart Quinn, you will find recipes for casseroles, roasts, soups and stews, pizza, pasta, pies, and desserts. Some of my personal favorites are the Creamy Bacon & Sun-Dried Tomato Chicken, the French Lamb Casserole, the Apple Crumble, and the Baked Rice Pudding. That said, everything in these pages makes my mouth water, and I know yours will, too!

It is my intention with this cookbook to help every home chef rediscover the wonders of quick, easy, and delicious home-cooked meals. I truly hope you find some inspiration and a bit of kitchen wisdom within.

Happy cooking!

Kim

Most helpful customer reviews

11 of 11 people found the following review helpful.

A great book

By Autamme_dot_com

The concept behind this book is simple: take up to four ingredients, combine into one bowl and this will lead to a tasty, convenient dish.

The recipes are split into chapters covering breakfasts & brunches, snacks & lunches, slow cookers & casseroles, pots & pans, roasts & bakes, soups & stews, pizza, pies & pasta and finally sweet treats (and straight away one of this reviewer's favourite recipes jumps straight out of the page). This book takes a new approach with its look inside the cupboard, examining typical ingredients used, by giving a relatively concise list and pointing out that you if you have all of the ingredients there you can prepare anything in the book. For some strange reason, it was felt necessary though to note that "salt, pepper and water are not included in the four ingredients." Would anyone REALLY be that picky?

Flipping through the recipes you can see that a lot of thought has been put into the selection of the recipes. Sure, many are simple - but that is the point - but not with ludicrous examples as "making toast", take bread, butter and toast the bread. Small things really make some of these recipes stand out, such as the idea of serving a pesto bread inside small flower pots (or cans) and this cannot fail to be appreciated when served at table. Other recipes are simply intriguing, such as making a lemon butter, as a great alternative spread for toast or a muffin filling. Other recipes are perhaps a more acquired taste, such as toasted Nutella sandwiches - which the author is at pains to point out are immensely popular on Facebook.

The author has missed a trick here (and this is one of our bugbears). List the typical preparation time and cooking time! In a book like this, seeing two large figures would even further underline just how simple and quick these recipes can be and that you can have good, wholesome food without cutting corners. Time-pressed households can put away the ready meals! Everything else just flows. Easy-to-follow recipes, some engaging photography and sadly far too many things that could tempt you off a strict dietary regime.

This is a great little book at a great little price. It could be a good gateway to cooking for those who feel that they don't have time or the skills to do things in a kitchen as well. There's not a lot more one can say!

2 of 2 people found the following review helpful.

Good for bringing your lunch to work. Good time and money saver for NYer.

By A. Walker

I've only had this book for 2 weeks, but I know I've already saved a ton of money. Before I moved to NYC, I used to cook a lot, but now I'm apparently a "real" New Yorker. In short, I don't cook and I get take-out a lot, which can be expensive. I'm all about saving money, so I got this for a one-pot/lunch recipe cookbook. Well, in the short time I've had this book, I've brought my lunch to work everyday and I've had a (reheated) home-cooked meal each night - except for 2 days because I love sushi and Thai.

This is the BEST book for making meals that aren't too complicated in prep or cooking time, and/or you don't want to spend a lot of time in the grocery store running around for ingredients and realizing you forgot to buy something. There are plenty of ways to add your own spin or complexity to many of these recipes, but if you don't you'll still get a good end result.

The only downside to the recipes is sometimes it can be hard to increase or decrease the recipe by a fraction, like 1/3 more, because a lot of recipes used pre-made ingredients like a packet of powdered salad dressing/beef stroganoff flavoring. On the positive side, it's easy to make 2 recipes at a time because you cook for 4-6 servings, and it's so easy to remember what to buy. I definitely recommend this book.

2 of 2 people found the following review helpful.

Easy But Bland

By Nancy

I admit I was curious as to how four ingredients could create a simple main course that would be palatable. Not that I am a food snob, but I like to cook and rarely do I find simple recipes that pack enough flavor.

Kim McCosker reinvents easy main courses, but for me, they are lacking in flavor depth. Granted, the beginning of the book states that salt and pepper are not included in the four ingredients, but then again rarely are there any other seasonings listed. You will have to dress up each according to your personal likes. For instance, her version of Sloppy Joes includes ground beef, onion, bell pepper and ketchup. That is it. For me, even with salt and pepper, there is no flavor.

I would consider the recipes here as a starting point. There are some very good ideas and the pictures really give you a feel of how they should look, but it will be up to you, as an individual, as to where you want to take them.

See all 20 customer reviews...

As soon as more, reviewing routine will constantly give helpful benefits for you. You might not need to invest sometimes to read the e-book 4 Ingredients One Pot, One Bowl: Rediscover The Wonders Of Simple, Home-Cooked Meals By Kim McCosker Merely established apart a number of times in our spare or downtimes while having dish or in your workplace to read. This 4 Ingredients One Pot, One Bowl: Rediscover The Wonders Of Simple, Home-Cooked Meals By Kim McCosker will certainly reveal you new thing that you can do now. It will certainly help you to enhance the top quality of your life. Event it is merely an enjoyable publication 4 Ingredients One Pot, One Bowl: Rediscover The Wonders Of Simple, Home-Cooked Meals By Kim McCosker, you could be happier as well as a lot more enjoyable to delight in reading.

About the Author

4 Ingredients author and entrepreneur Kim McCosker loves to inspire readers and audiences with her simple, hard working, and determined recipe for success. As a busy wife and mum to three boys, Kim McCosker holds a Degree in International Finance, trained as a Financial Planner, and is a self-taught cook.

Putting into practice her mantra of "Family First," Kim's concept created the most successful book title in Australia—4 Ingredients—with cookbook sales now spanning three continents, twenty-six countries, and six foreign languages! As the highest self-published author in Australian history, Kim's continued aim with 4 Ingredients is to simplify all forms of cooking by creating quick, easy, and delicious recipes. Over twenty 4 Ingredients cookbooks have resulted in many cultural necessities and dietary considerations, often endorsed by recognised associations.

The 4 Ingredients phenomenon has taken digital media to heightened levels with one of the fastest-growing Australian-based Facebook pages currently with 540,000 fans and over 60,000 iApp downloads. Traditional media have equally enjoyed Kim's easy, everyday recipes seeing her cooking live on television around the globe, including Australian morning and Current Affair shows, America's FOX 5 and ABC's Good Morning America, New Zealand's TVNZ and UK's BBC. For more information visit 4Ingredients.com.au.

Excerpt. © Reprinted by permission. All rights reserved. Introduction

Back in 2006, when I sat down to write my first 4 Ingredients cookbook, my goal was to create for all of you what I wanted for myself: a simple guide to making home-cooked meals for my family. What could be easier than recipes that require only four or fewer ingredients? I'm not one to brag (really!), but seven years and five books later, I have to say I've outdone myself. One Pot, One Bowl is a glorious collection of sweet and savory dishes full of fresh, easy-to-find ingredients—no more than four in each recipe—that require only one pot and one bowl. That means less cleanup and more time enjoying these fabulous meals with the friends and family you love.

In this book, full of gorgeous photographs by Stuart Quinn, you will find recipes for casseroles, roasts, soups and stews, pizza, pasta, pies, and desserts. Some of my personal favorites are the Creamy Bacon & Sun-

Dried Tomato Chicken, the French Lamb Casserole, the Apple Crumble, and the Baked Rice Pudding. That said, everything in these pages makes my mouth water, and I know yours will, too!

It is my intention with this cookbook to help every home chef rediscover the wonders of quick, easy, and delicious home-cooked meals. I truly hope you find some inspiration and a bit of kitchen wisdom within.

Happy cooking!

Kim

So, also you need obligation from the business, you might not be puzzled anymore since books 4 Ingredients One Pot, One Bowl: Rediscover The Wonders Of Simple, Home-Cooked Meals By Kim McCosker will always aid you. If this 4 Ingredients One Pot, One Bowl: Rediscover The Wonders Of Simple, Home-Cooked Meals By Kim McCosker is your ideal companion today to cover your job or work, you could when possible get this publication. Exactly how? As we have told recently, just go to the link that our company offer below. The final thought is not only the book 4 Ingredients One Pot, One Bowl: Rediscover The Wonders Of Simple, Home-Cooked Meals By Kim McCosker that you look for; it is how you will obtain numerous publications to assist your skill as well as capacity to have piece de resistance.