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You're \$75.00 away from free shipping within the US! Delicious, easy recipes for busy families! See inside. ===== Heather Hallman To view this video download Flash Player Jump to ratings and reviewsNew in our bestselling ringbound series, a definitive collection of 750 fast and flavorful recipes. Every one--from appetizers to desserts--can be made start to finish in 45 minutes or less (though many clock in at 25 minutes). Full of new and inventive features, like putting x to work (where we show you 5 distinctive ways to use things like pizza dough, tortellini, peanut butter, cream cheese, etc.), the ATK Quick Family Cookbook is the perfect way to get great, reliable, and flavorful food on the table in this time-crunched world. We also teach you how to think about and organize your pantry, tell you what equipment you need in a quick kitchen, and introduce you to our top shortcut ingredients. As well, we offer a feature called Knife School that will make you a more efficient cook and provide you with a supermarket guide and other core information.GenresCookbooksCookingNonfictionFoodReference 88 people are currently readingAmerica's Test Kitchen, based in a brand new state-of-the-art 60,000 sq. ft. facility with over 15,000 sq. ft. of test kitchens and studio space, in Boston's Seaport District, is dedicated to finding the very best recipes for home cooks. Over 50 full-time (admittedly obsessive) test cooks spend their days testing recipes 30, 40, up to 100 times, tweaking every variable until they understand how and why recipes work. They also test cookware and supermarket ingredients so viewers can bypass marketing hype and buy the best quality products. As the home of Cook's Illustrated and Cook's Country magazines, and publisher of more than one dozen cookbooks each year, America's Test Kitchen has earned the respect of the publishing industry, the culinary world, and millions of home cooks. America's Test Kitchen the television show launched in 2001, and the company added a second television program, Cook's Country, in 2008. Discover, learn, and expand your cooking repertoire with Julia Collin Davison, Bridget Lancaster, Jack Bishop, Dan Souza, Lisa McManus, Tucker Shaw, Bryan Roof, and our fabulous team of test cooks!Learn more at 1 - 21 of 21 reviewsJanuary 12, 2015I would have rated this 5 stars if I was able to utilize more of the recipes contained in the book. I don't cook out of a box, or a can, or with pre-made dough etc. I make everything from scratch. Sometime I can figure out a substitute if a recipe calls for certain items, in other situations it is not possible making the recipe useless to me. Thankfully not all the recipes are "out of a box" & it is those that I can use. The rating would have also been improved if there wasn't so much promoting aka plugging of various brands of foods. I don't agree that the brands they pick are the best for the job & I strongly suggest you chose what you think is best & I really really hope you chose organic.The books redeeming factor is that out of all of the recipes I've made every single one has turned out amazing! I cannot say that of any other cookbook. Due to not being able to use this book as often as I'd hoped I haven't tried a lot of the recipes but the ones I have tried & can vouch for as delish are:Chicken Pomodoro - Soooo good. This is to die for!Quick Cream Biscuits - Wow! I didn't want to stop eating these. Light fluffy & delicious!Spinach Smoothie - Tasty enough. Nice to have in the Summer.Simple Cream Scones - I have tried so many scone recipes to have them all turn out awful. These were the best scones I have ever had!I used to not like spiral bound cook books until I got the Taste of Home baking cook book. After that I have learned to love the convenience of the spiral bound book. I simply remove the recipe I want & don't have to worry about figuring out how to fit the entire book on my tiny kitchen counter. Note: The Taste of Home baking cookbook that I use most frequently in my home may not be to everyone's taste. Although some of the recipes are hits, others leave me feeling uninspired. I absolutely adore this book! However, when America's Test Kitchen arrived, I was surprised to find that all the tabs were at the back of the book and had to put them in their correct places myself. To me, it was an odd quirk & a bit frustrating. Nevertheless, I love all the valuable cooking tips & the comprehensive explanation of various kitchen tools. This has greatly enhanced my understanding of the subject matter - from proper knife handling & usage to different types of knives and various cutting techniques. The food prep methods and overall approach are also quite impressive.Overall, I think any home cook will find this cookbook worth having not only for its extensive range of recipes but also for all the helpful advice & tips provided. This makes it an invaluable resource for becoming a more knowledgeable and efficient cook. The size of this book is quite substantial, and one must use common sense when selecting "convenience" foods for cooking, keeping in mind their fat, salt, and sugar content. Cooking should be an enjoyable experience, not just a necessity. Meals prepared under pressure can be hard to digest. Fortunately, America's Test Kitchen has provided a comprehensive cookbook that makes the most of these "Quick Family Cookbook" results. I've had mostly positive experiences with this book, but I do have some minor issues with it:1. Not all recipes take less than 45 minutes to prepare, as initially stated.2. Some recipes require baking from scratch, which may necessitate purchasing additional ingredients, such as packet mix or meatloaf mix. I'm glad I borrowed this cookbook from the library instead of buying it. Everything looks delicious, fast and easy to make. It uses common ingredients, nothing you would have to make a special trip out to the store for. As a busy grad student who loves to cook but never has the time, this is a perfect compromise. Good food with some time saving cheats, but without sacrificing the taste. I can't wait to make everything. Normally I love anything put out by America's Test Kitchen, but I've tried a number of recipes from this cookbook and so far none were tasty enough to make me want to make them again. Not only that, the recipes took longer to make than I would have expected from a cookbook that claims to offer "quick" recipes. That said, I own and love America's Test Kitchen Family Cookbook and highly recommend it for everyday cooking. I bought a copy after checking out from the library. Everything I've made has been great...easy and good. Parmesan-crust chicken, French Bread Pepperoni pizzas and no-cook pizza sauce are family favorites. Naan tarts (flatbreads) are all really good, too. The loaded potato soup is fantastic...but bring it to a simmer before you cover it (mine took forever to come to a simmer which made it not a quick dinner.) By far one of the best cookbooks I have seen in awhile. Lots of great tips including tool and brand recommendations. Checked this out from the library but pretty sure I will be buying it among with others from this line. Thanks Jen for the recommendation! This is the best cookbook ever - used several recipes for the first time with guests to great success - easy to follow, and easy - highly recommend if you are looking for some new, easy meals to add to your regular dining rotations. Tomorrow night, the spanish tapas salad is on the menu! In comparison to my favorite America's Test Kitchen cookbook, these recipes didn't offer improvements for me. Many times they were less healthy, and they also didn't take much less time. I'll stick with the original. Great cookbook! A must buy! The cookbook I have been looking for! Simple and delicious recipes with great tips and shortcuts. If you are meal planning for a family, get this book! It is a lot of basic recipes and classic dishes all adjusted for an hour or two at most cooking time. So be prepared for a lot of microwaving. Pretty much every pasta dish!!!!Chicken Tikka Masala Skillet Chicken with RicePork Cassoulet Grilled Beef Kabobs with Chili-Lime Rice Salad Drop Biscuits Cheese DanishCoffee-Toffee CookiesThe list of equivalents and conversions is very useful, and there is a great list of top rated ingredients. Lots of recommendations for equipment and "best" prepared foods. I don't know that I would want this book, as I prefer to make many of the recommended items from scratch (such as pizza dough).The ATK cookbook is a five-ring binder that needs to be assembled before use. This design choice has been criticized for being clumsy and awkward, requiring the reader to pull apart the rings and risking finger injuries in the process. Despite this, the cookbook stays open easily to any page you're cooking from. One of the highlights of the book is its "Last Minute Sides" section on the inside front cover, which provides quick solutions for neglected side dishes like couscous or black beans. The "Putting (insert food) To Work" feature throughout each chapter offers creative ways to repurpose common ingredients, such as using cheese in different appetizer recipes. The book also includes convenience foods like tortellini, precooked rice, and deli meat, which may be a drawback for those on a diet or who prefer fresh ingredients. However, the cookbook excels at providing quick solutions for busy home cooks, with recipes that can be made in no time. Some standout recipes include saltimbocco spaghetti with sage, chicken, and prosciutto, as well as apple dumplings with cider sauce. While this book may not be suitable for everyone, particularly those on a diet or who dislike convenience products, it's an excellent addition to any home cook's collection. Heidi Leatherby recommends checking out the book if you're looking for quick and easy recipes that can be made in no time. With its convenient design and creative recipe ideas, this cookbook is sure to become a favorite in many kitchens.