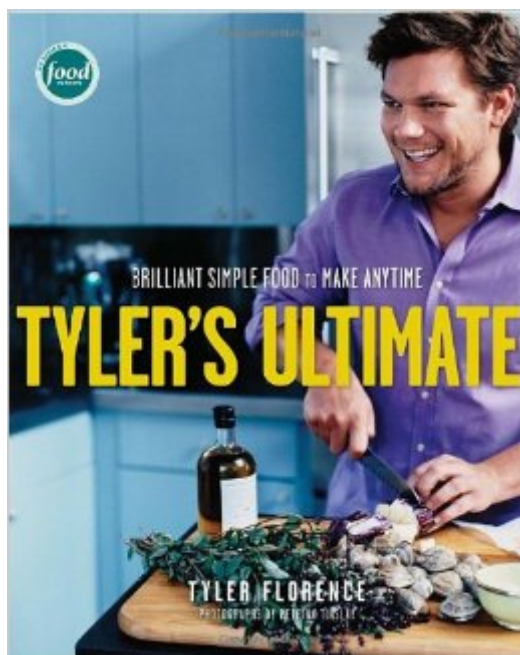


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Tyler's Ultimate: Brilliant Simple Food To Make Any Time



Synopsis

As his millions of fans know from watching him on Food Network, Tyler likes to rock the kitchen with big, bold flavors and sophisticated yet accessible fare. Whether you're dishing up a family favorite like spaghetti and meatballs or pulling out all the stops with a succulent tenderloin steak topped with spicy crab salad, Tyler Florence believes every meal can "and should" be the ultimate dining experience. At last, in Tyler's Ultimate, he shows us how to get these spectacular results in much less time. Tyler believes the ultimate meal brings together good food, good friends, and good times "with Tyler's Ultimate as your guide you can elevate any gathering to a cause for celebration and every family meal to an occasion worth savoring. In his travels around the world for his Food Network show, he's sampled countless versions of classic dishes, taking an ideal technique from one, a perfect ingredient from another. Here he gives you the best of the best. Make no mistake: Tyler's approach here may be simplified and the ingredients list streamlined, but your palate will never feel compromised. These recipes are packed with zesty flavors, yet easy to pull together and always straightforward enough for even novice cooks. Because Tyler believes that the little details separate a good meal from a "wow" experience, his recipes feature bright, exciting flavors that sing on the tongue yet don't require fancy equipment or exotic ingredients. Tyler has collected all his most trusted and best-loved recipes for the ultimate collection of go-to meals, including can't-miss versions of the dishes we all crave most: the ultimate burger, French onion soup, beef stew, macaroni and cheese, and chocolate mousse, plus exciting new discoveries that will find a permanent home in your cooking repertoire. Filled with recipes for sensational, all-American food, Tyler's Ultimate is the all-around, everyday great cookbook his fans have been waiting for.

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Customer Reviews

I saw Tyler Florence make this amazing Mac and Cheese on his namesake show and was excited to see that he had a cookbook filled with the recipes from his show. I have made several recipes from this cookbook and they have all come out wonderfully. The Ultimate Grilled Shrimp recipe was so easy and what's even better is that my husband thinks I'm this master cook. The shrimp stayed moist and succulent. I love broccoli and Tyler's roasted broccoli recipe is amazing. There are only 4 ingredients, but this simple vegetable comes out with very complex flavors. There's no sugar added, but roasting the broccoli over high heat brought out this amazing sweetness. I can't wait to try the other recipes. I usually don't write reviews, but thought foodies shouldn't miss this cookbook.

I love cookbooks that will teach me new recipes and new tricks, and this book does both. I let my 5 year old pick out a recipe for dinner the other night (I figured if he picks it, he'll eat it), and he chose a coconut rice and chicken dish similar to paella but not with Spanish flavors. It looked OK to me, not something I've ever seen before. It was a perfect one pot meal that the whole family devoured! It was simple and very tasty, but the best part about it, it was DIFFERENT! There are so many cookbooks out there with wonderful recipes (I have bookshelves filled with many of them), but so many of them just have variations of the same meals. Tyler really mixes things up with his new book, and I am thrilled with the results!

This new cookbook is chock full of wonderful comfort foods. Each recipe is accompanied by a gorgeous photo. Tyler's new television show of the same name is a great cooking show with Tyler alone in the kitchen doing what he does best. He takes an ordinary dish and makes it a little something extra special with his own Tyler twist and that goes for all the recipes in the new cookbook. It is billed as being a companion to the TV show. I have made many of Tyler's recipes over the past few years and they always come out a little cut above any one else's recipe in my opinion. If you liked Tyler's first 2 cookbooks then you will love this one.

I just got this book and already it has become my favorite cookbook. The first recipe I tried was Hunter Minestrone and it was so easy and delicious. As for expecting it to contain recipes from his

Food Network show, my only question is "Why would you want a book full of those recipes when you can go on line and print them for FREE!?!". If you love to cook this book is for you!

I bought this book as a gift for my husband, since he loves to watch Tyler's Ultimate and everything always looks delicious. Unfortunately, we've been disappointed in the book so far. It appears that the book is poorly edited (recipes call for ingredients but never actually use them) and that not enough time was spent in the test kitchen (the Ultimate Spaghetti & Meatballs calls for 3 lbs of meat to make 10 very large meatballs but only calls for 1 egg to help bind all that meat together, for example). While we've enjoyed some of the recipes we've made, several have been very disappointing for the amount of work that goes into them. If you're looking for a cookbook with lots of great recipes from one of the Food Network chefs, we'd highly recommend Bobby Flay's Boy Meets Grill instead.

When I purchased this cookbook, I had no idea how much I was going to love it! This is mad, crazy cookbook love! So, it's a little overboard, but it's the truth. I had no idea who Tyler Florence is, but I enjoy cookbooks and thought I'd give it a go. Honestly, I typically buy a cookbook and then due to time or lengthy shopping lists, they usually just collect dust. I can't say enough good things about this book! I've been cooking out of it, several times a week, for the last few weeks. The best part, besides all the yummy flavors, is the use of ingredients. Tyler uses a lot of the same ones over and over, so night after night I have everything needed to make more meals! When does that ever happen? Get a lot of EVO because it's in almost everything! A few things I've made are; fried chicken, mac n cheese, sesame chicken, honey spinach salad, ribs, barbecue chicken, potato salad, roasted potato wedges, berry trife--just to name a few! All GREAT! Even my children eat it...ages 4 and 7. It's all fast too! In one night I made sesame chicken, roasted potato wedges AND the triple berry trifle...in ONE hour! Can you say easy? Tip---the rib sauce and the barbecue chicken sauce are worth the book alone! Delicious!! My husband said he's going to start calling me Tyler! I tell every mom I know about this book and now I am telling you! :) If you have a busy life, but still like to make delicious, healthy, full of flavor foods, without a ton of ingredients or effort then RUN and get this book and thank me later! Tyler...you are the best....and write another one!!

I have tried numerous recipes from this book and ALL of them turned out great! I made a few recipes for my dad and he loved them so much that he went out and bought it for himself. I have lots of cookbooks and its always been a hit or miss, but with this one they're all a hit to my family and I!

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