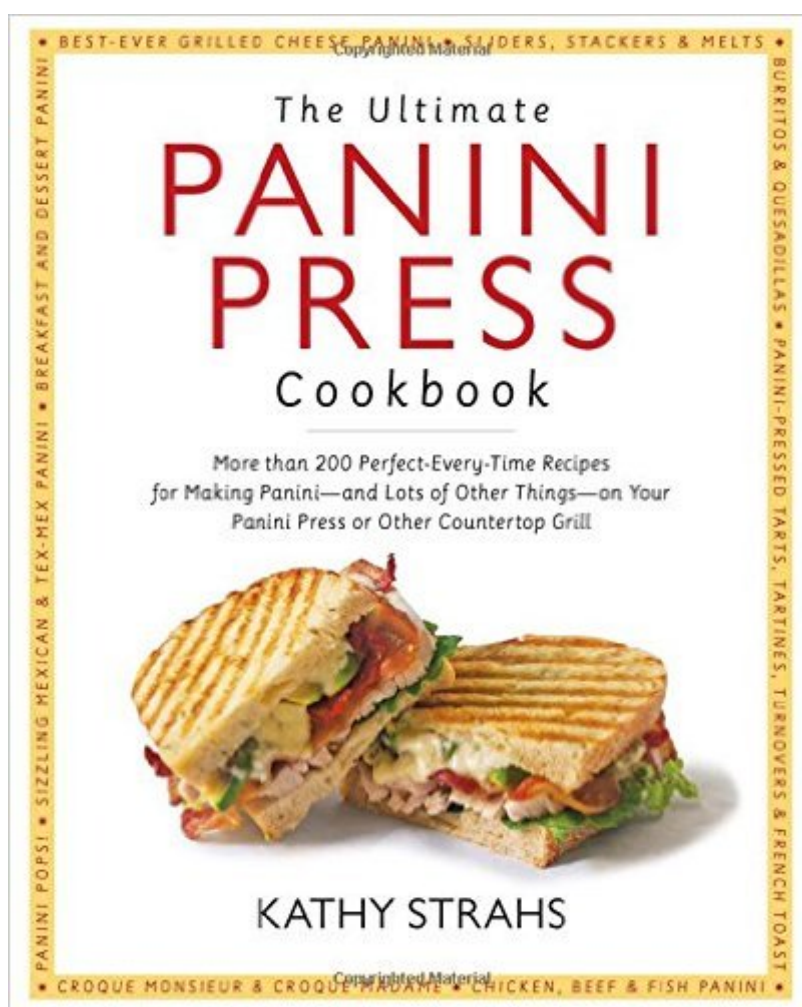


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# The Ultimate Panini Press Cookbook: More Than 200 Perfect-Every-Time Recipes For Making Panini - And Lots Of Other Things - On Your Panini Press Or Other Countertop Grill



## Synopsis

"Here's another cookbook I'm very, very, very, very excited about. Kathy Strahs has tackled the subject of panini in the most delicious way. I couldn't believe the incredibly delectable panini variations she came up with - and I couldn't believe how ravenous I was when I finished flipping through the pages." - Ree Drummond, award-winning creator of The Pioneer Woman website, and bestselling author of The Pioneer Woman Cooks. Kathy Strahs's THE ULTIMATE PANINI PRESS COOKBOOK is the first and last word on making the most of a home panini press or counter-top grill. In over 200 recipes and with 100 color photographs, Kathy shows readers how to use this versatile kitchen appliance to make more than just sandwiches and panini (although there is ample recipe inspiration for both), but also dozens of main-course, easy-to-prepare meals that are great for busy home cooks and families. Kathy includes classics like Croque Monsieur and Reuben panini as well as imaginative creations like a Grilled Asparagus and Prosciutto panini and Chipotle Chicken Quesadillas. There are smaller appetizer panini as well, and a host of breakfast and brunch sandwiches. Beyond the panini, Kathy shows off the creativity of the panini press to make such things as chicken satay, jerk pork tenderloin, and even grilled fish tacos. An inventive chapter on desserts includes an amazing way to make homemade ice-cream cones in a panini machine, along with creative after-dinner options such as Grilled Pears with Honey-Whipped Greek Yogurt and Toasted Almonds. Home cooks looking to get more from their panini press will find inspiration on every page, and with Kathy's clear recipe instructions, and ample tips and advice included throughout the book, THE ULTIMATE PANINI PRESS COOKBOOK is an essential kitchen companion for making the most of the panini press.

## Book Information

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## Customer Reviews

Having gotten a panini press for Mother's Day, I was looking for some ideas of things to make that weren't the standard grilled cheese, or blt recipes. Happily for me, this book came along shortly thereafter. While I haven't had a chance to try everything, and there are some things that we probably wouldn't choose to eat, I am quite impressed with the recipes overall. The beginning of the book covers some basics about panini presses, the types of bread to use, and the ingredients that can be put inside the bread. Then you get into the chapters: Poultry Perfection, High on the Hog, The Butcher's Best, Gifts from the Sea, Nature's Bounty, Goey Goodness, On the Morning Menu and A Little Something Sweet. Each chapter has several different panini recipes, and at least one idea of things to make on the press that aren't sandwiches. I have a personal rule that I won't review a cookbook unless I have tried at least three things - this one was more, just because we were having so much fun with it. First was the Chorizo Tortas. They were simple, with basic ingredients. We did find the telera rolls at a local Mexican grocer, but the book says kaiser rolls would work as well. They were delicious, and very easy to adjust ingredients for the more picky among us. Next we tried the Marinated Mozzarella Panini with Artichokes and Roasted Red Peppers. Again, all the ingredients were easy to find. The flavor was delicious, though I personally would double the mozzarella marinade so that I have enough left over to drizzle on the bread as I layer the ingredients. Then came the Salami, Prosciutto, and Provolone Panini, which happened to be my husband's absolute favorite. The flavors were excellent, particularly with the salsa. The Peach Caprese Panini was absolute yumminess, and surprised my husband by how good it was, as he persists in believing he doesn't like fruit with his savory. The last thing I made, just because I couldn't resist, was the Mini Yellow Layer Cake with Chocolate Buttercream. Sadly, I wasn't as excited about this one. The cake was not very light or fluffy, but instead pretty dense. The flavor wasn't bad for either the cake or the frosting, but I can't think I would be making it very often. I'm still curious to try the carrot cake though...Overall, I am extremely impressed by this book. I look forward to trying more of the recipes and coming back to those I already tried. They are so easy to make and so flavorful, that it makes perfect sense for anyone trying to put dinner on the table. I highly recommend this book!

I am extremely impressed by this book. First of all, it is huge, there are enough ideas in here to feed

me for a year. Also, the diversity of ideas is tremendous--veggie dishes, meat and desserts. The pictures are mouthwatering. As a beginner panini maker (I even followed Kathy's advice about what panini maker to buy), I found this book simple to follow and my creations came out great. I will be buying it for several cooks in my life this holiday season.

I love sandwiches and when they're hot, I love them even more so it stands to reason that this cookbook is perfect for me. I have a non-electric panini press and have enjoyed it for years rarely stepping out of the happy rut I was in with ingredients. This cookbook has helped change that providing flavor combos I'd never have thought of that are delicious (hello grilled shrimp, mango and avocado with pepper jelly & monterey jack!). An unexpected perk to this cookbook are the recipes for aiolis, vinaigrettes, pestos, and other condiments that make your panini (or anything else you want to enjoy them with) taste great. And if it's something other than tasty ingredients sandwiched between bread you're in the mood for, there are recipes to use your panini press to grill ahi for salad, grill tomatillos to make guacamole, or even homemade cones for ice cream.

Single subject cookbooks are dubious at best, they're either paper thin pushouts generated for a quick dollar by the publisher, or they're epic tomes that shut down the subject for the next few decades based on the fact that they're so complete, so informative, and so replete with innovative recipes that are as convivial as they are engaging that there is no need for another book to be written about the subject. This is the latter (obviously). No matter what you have in your pantry, Strahs prepares and educates you on the art of the panini. More than that, she teaches food pairings, balancing flavor, and introduces new methods and techniques. She pushes the boundaries of a simple panini press and brings new life to a what was once though a single use device. A must have for the cookbook library.

This is the best book for paninis. It has made my panini grill an appliance I use almost every day. We love the sandwiches in this book and all the other great ideas too. The French Toast is my husband's favorite, I make it 2-3 times a week. I use this book a lot it's awesome.

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