

Features



TOP

High-Tech Cookbook Creates Kitchen Stardom

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As technology continues to open up different ways that we work and play, cookbooks are taking on a whole new level of interaction that makes cooking fun. Is it possible that your iPad can become a valuable kitchen accessory? With the **The Recipe Manager**, you will want to incorporate these cookbooks into your kitchen routine.

A great tool for cooking enthusiasts, The Recipe Manager is far from the traditional cookbook turned electronic. The Recipe Manager allows you to add, delete and collect recipes of others over time. You can add your favorite family recipes of the past and share these with other users. Much like a three ring binder system, you can expand, change and delete as you collect new recipes.

The most exciting news from The Data Manager is the recently released digital cookbooks under the theme of The Informed Chef. The initial launch of the product has three great titles that area Counter Intelligence, Serves Two and Soup in Season. Each is filled with great tips and tricks for preparing meals that will not only fit your lifestyle but also allow you to be the envy of those who dine with you.

An innovative new multi-media cookbook app collection featuring award-winning authors that will, virtually, be in the kitchen with you through interactive videos. These short clips will show you important information on techniques and ingredients, giving you the confidence you need to execute any recipe successfully - the first time.

These E-Cookbooks are created by cookbook authors Meredith Deeds, Carla Snyder and

Cynthia Nims providing you with mouth watering recipes that you can enjoy with your friends and family. Each recipe book is filled with 25 recipes and more than 70 video that explain and teach you culinary techniques that will help you in making these great dishes.

The [url_new= **TheInformedChef Website** is absolutely remarkable and will provide you with an abundance of details and information about each e-book title. You will find introductory videos from each author outlining each book and fantastic outlines of each Table of Contents is also available. We encourage you to visit <http://www.TheInformedChef.com/> to learn more about the product.

A brief outline of each book is found below:

Counter Intelligence
[images/Blog Images/show/uira](#)

25 Delicious Dishes and Endless Meal Possibilities for the Inquisitive Cook
Meredith Deeds

Deciding on a main course for dinner can be a daunting chore, whether it's for family on a Tuesday night, or for company on the weekend. Deciding what to serve alongside that main course can often feel equally overwhelming. That's how most home cooks find themselves in a rut, turning to the same few meals again and again. Let **Counter Intelligence** help you mix it up tonight with mouthwatering recipes and lots of new menu ideas, from casual to elegant.

With everything from appetizers to desserts, this cookbook is filled with recipes that can be mixed and matched to create countless meals. In addition, each recipe is accompanied by gorgeous photography and filled with short video clips that will guide you through the important techniques and ingredients you need know to execute the recipe successfully. This innovative format allows me to virtually be in the kitchen with you, guiding you step by step through every recipe.

Serves Two
[images/Blog Images/show/uirb](#)

25 Complete One Pan Dinners for Two Busy People
Carla Snyder

Making dinner can be one of the most daunting tasks of the day. It's late, you're tired... brain dead actually. You're too exhausted to go out for dinner. All you want to do is eat a nice warm meal at your own table in your own home and decompress -maybe with a glass of wine or even a cocktail.

Serves Two is the answer to your dilemma. Inside its pages are recipes for complete made-from-scratch-meals, with one pan clean-up and ready to eat in about 30 minutes. These are not casseroles, but dishes like Roasted Halibut with Fingerlings and Chimichurri Mayo, Braised Chicken Involtini with Tomatoes and Capers and Whole-Wheat Pasta with Chicken, Snow Peas and Peanut Sauce. How is this possible? I've condensed my knowledge as a cooking school instructor, caterer and recipe developer and paired foods with similar cooking techniques, to make a meal in one pan.

Soup in Season
[images/Blog Images/show/uirc](#)

25 Delicious, Satisfying, Refreshing Soups to Suit Any Occasion, Any Time of Year
Cynthia Nims

Few culinary devices are as deliciously versatile as soups. Think about it! In the blazing heat of summer, you can reach into the refrigerator for a bowl of Smoky Gazpacho and serve a refreshing supper without breaking a sweat. Or, in the dead of mid-winter, warm up the kitchen—and your family—with a simmering pot of rich Cranberry Bean Soup with Ham Hocks. Seasonal influences on soups abound, whether it's fresh spring vegetables in a Pistou Soup, sweet summer corn in Corn and Bacon Chowder or fall's bounty of chanterelles in a hearty Mushroom, Leek and Farro Soup.

This collection of 25 recipes gives you a taste of the diverse world of soups, recipes with a range of cultural and seasonal influences that are sure to offer something to suit any mood and any meal.

We at SMT would like to hear what you think of the idea of a digital cookbook and the use of this product. Please send your comments to news@showmetimes.com.

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