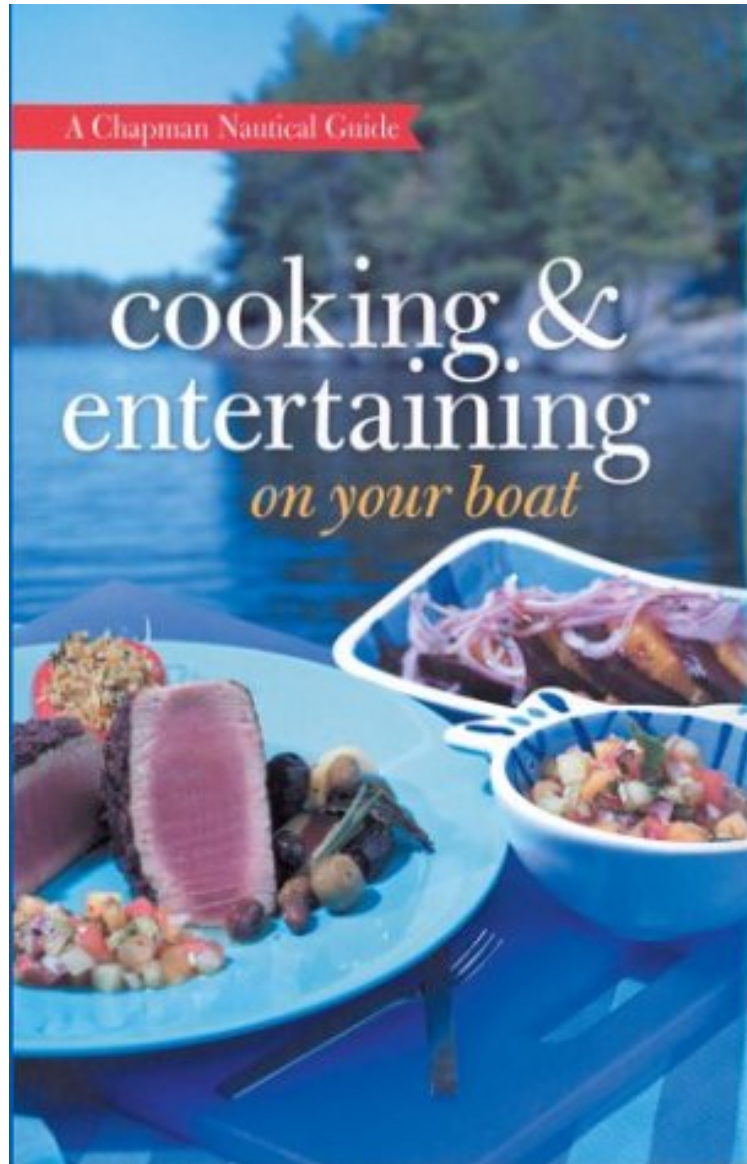


Chapman Cooking Entertaining on Your Boat

Elizabeth Wheeler

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Elizabeth Wheeler : Chapman Cooking Entertaining on Your Boat before purchasing it in order to gage whether or not it would be worth my time, and all praised Chapman Cooking Entertaining on Your Boat:

2 of 2 people found the following review helpful. Good Galley Cooking Book By Mark Hancheroff This is a great book for onboard cooking, with not just recipies, but also ideas on stocking foods, methods, and general good humor.

There's something about sailing the ocean blue that whips up a hearty appetite. Good food--and plenty of it--makes for

a successful and pleasurable cruise. Whether your shipboard facilities include a fully equipped modern galley or just a primitive one-burner stove, satisfy your hungry sailors with memorable meals. From Chapman, the most trusted boat experts, here are smart strategies for overcoming the limits of a seagoing kitchen plus a whole host of recipes that will gratify everyone and leave you with plenty of time to enjoy yourself, too. Some dishes can be prepared at home and reheated; others feature fresh ingredients that you can easily throw together on board; and still more rely on packaged ingredients--a perfect solution for a long cruise. Start with basics to build on--sauces and marinades, mixes for pancakes and cornbread, condiments and other embellishments. Put together a meal from individual recipes (like Homestyle Chicken Stew, Captain's Corned Beef Hash, Barbecued Shrimp Kebabs, Chef's Salad, Spicy Spinach, Provenal Potatoes, Cherry-Chocolate Brownies), or follow the complete menus, with shopping lists included. Every page has hints to ease your way. Bon voyage--and bon appetit!