



**[The Kitchen Shortcut Bible: More than 200 Recipes to Make Real Food Real Fast](#)** by Bruce Weinstein and Mark Scarbrough copyright © 2018. Published by Little, Brown and Company. Photography copyright © 2018 by Eric Medsker.

**Our Summary:**

Prioritize wisely, eliminate distractions, and plan ahead. Words of wisdom to manage our time, achieve our goals and enjoy our lives.

Now, thanks to [The Kitchen Shortcut Bible](#) preparing food more efficiently, with renewed imagination and creativity, can be words to

live by in the kitchen. [The Kitchen Shortcut Bible](#) is all about simplifying cooking techniques and enlisting kitchen tools to produce better results with less effort. Non-traditional shortcuts on tried-and-true dishes, these recipes suit everyone, and may just inspire you to expand your resourcefulness.

**What you need to know:**

**Get it:** [The Kitchen Shortcut Bible: More than 200 Recipes to Make Real Food Real Fast](#) by Bruce Weinstein and Mark Scarbrough copyright © 2018. Photography copyright © 2018 by Eric Medsker. (Published by Little, Brown and Company, June 19, 2018) (Hardcover \$30.00; [Amazon \\$23.39](#); [Kindle \\$15.99](#))

**See it:** 352 pages of well-organized recipes, though not many of the recipes appear with photographs. A thorough *Table of Contents* and a well-referenced *Index* are a wonderful combination allowing easy use of this cookbook. Thoughtful organizational tips and ideas for your kitchen are offered in between several chapters.

**Make it:** Over 200 recipes with unique and helpful *Test Kitchen Notes* and *Voilà* tips to have you cooking smarter, not harder. Each recipe offers categories: *faster*, *easier*, *tastier*, *vegetarian* and *gluten-free*.

**Cherie's Review:**

*Mise-en-place* is a French culinary phrase which means, *everything in its place*. It is the perfect practice for any cook, especially if you are new to cooking or trying a recipe for the first time. It sounds simple though many of us don't do it. As cookbook authors Bruce Weinstein and Mark Scarbrough say, "an organized kitchen is already a shortcut-ready kitchen!" With 30 cookbooks under their belt, they know that [The Kitchen Shortcut Bible: More Than 200 Recipes to Make Real Food Real Fast](#) is going to save you time and keep frustration at bay.

Considering themselves to be "old school," [The Kitchen Shortcut Bible](#) include eggs as a part of the vegetarian diet. In the chapter on *Breakfast* they showcase *The Creamiest, Lightest Scrambled Eggs in Under a Minute* as part of their tastier, vegetarian and gluten-free



categories. The addition of cornstarch and the subtraction of 15 minutes to scramble two eggs gives you wonderfully creamy, rich, delicious, scrambled eggs, with very little effort. *The Savory, Cheesy Breakfast Polenta* is beautifully photographed – one of the sparse few – and demonstrates the slow cooker as a means to a creamier polenta.

By using frozen, sliced bread, [The Kitchen Shortcut Bible](#) suggests *Better Toast* options with toppings such as *Tahini, Blackberries, Honey and Mint* or *Ricotta, Walnut Oil, Table Salt and Pepper*. All creative options for morning, especially if you don't keep bread in your pantry.

Focusing on saving time, convenience and enhanced flavors, [The Kitchen Shortcut Bible](#) offers up a chapter on *Pasta, Pizza and Dumplings*. *Instant Gnocchi* sounds like an oxymoron, but when using dehydrated potato flakes to make the gnocchi and whipping up a *Marinara Sauce in Minutes*, light, airy dumplings and a delicious sweet-tart flavored sauce can be on the table in no time. Their *White Clam Spinach Pizza* uses frozen creamed spinach and store made pizza dough to turn out a 12-inch pie that even white pizza lovers would adore.

Offering time saving recipes that utilize microwaves, slow cookers, pressure cookers and Bundt pans (yes, I said it), [The Kitchen Shortcut Bible](#) has it all! *Porcini and Orange Braised Short Ribs* uses the “freezer-to-slow-cooker-method” to save time and still provide a delicious and flavorful meal. *Bundt-Pan Chicken and Israeli Couscous* uses the Bundt pan as a “vertical roaster” that allows air to circulate around the bird *and* crisp the skin. The couscous softens in the base of the Bundt pan collecting the juices as the chicken roasts.

Thinking outside of the box, being creative with ingredients and cooking techniques is what, [The Kitchen Shortcut Bible](#) is all about. Why not use your local grocery store salad bar as a professional prep station to make your life easier? You'll have less waste and save money. Still, not all shortcuts are about *speed*; sometimes they are about getting *better, tastier results* with the same amount of effort.

In the end, [The Kitchen Shortcut Bible](#) is about the ease of enjoying better meals. You may have to toss some of your conventional notions about home-cooking out the window, but if you do you are certain to find new intriguing ways to navigate your kitchen.

Recipes to cook from [The Kitchen Shortcut Bible: More Than 200 Recipes to Make Real Food Real Fast](#) by Bruce Weinstein and Mark Scarbrough © 2018.

[Box-Grater Gazpacho](#)

[One-Pot Orzo with Artichokes and Tomatoes](#)

[Broiler Blood Orange and Rosemary Chicken](#)