



[MILK STREET: Tuesday Nights](#) Copyright © 2018 by Christopher Kimball, photographs by Connie Miller of CB Creatives. Published by Little, Brown and Company, New York. All rights reserved.

Our Summary:

[Milk Street: Tuesday Nights](#) is the new way to think about cooking dinner during the week. Organized in the way we probably think about weeknight meal-planning, each chapter is coded for time as in *Fast* (45 minutes or less), *Faster* (30 to 35 minutes), and *Fastest* (under 30 minutes). In [Tuesday Nights](#), the key to changing up your weeknight repertoire is to build flavor with ingredients, not time. Author Christopher Kimball, formerly head of [America's Test Kitchen](#) and [Cooks Illustrated](#), keeps true to his roots by adding in key information about *why* or *how* he approaches his *meal solutions*, and then for

good measure adds chapters like *Easy Additions*, *Supper Salads*, *Pizza Night*, *One Pot*, *Roast and Simmer*, and finally *Sweets*, to keep us happy regardless of our skill set, or willingness to invest time.

What you need to know:

Get it: [MILK STREET: Tuesday Nights](#) Copyright © 2018 by Christopher Kimball, photographs by Connie Miller of CB Creatives. Published by Little, Brown and Company, New York, October 16, 2018. Hardcover \$35.00 ([Amazon \\$22.48](#); [Kindle \\$16.99](#)).

See it: 416 pages divided by cooking times *Fast* (under 45 minutes), *Faster* (30 to 35 minutes), and *Fastest* (under 30 minutes), and includes additional chapters for sides, salads, and other chapter that allow you to make components ahead so week night cooking can be pleasurable, but still allows you to serve up foods like fresh pizza with homemade crust. Recipes are listed with page numbers at the start of each chapter so you can find what you want to cook with ease.

Make it: 200 *Meal Solutions (mostly recipes)* divided by chapters designating the suggested time it takes to make the meal. Flavor profiles are largely influenced by cultural cuisines from around the world.

Chef Donna's Review:

When Christopher Kimball left [America's Test Kitchen](#) and [Cook's Illustrated](#), there was quite a shake-up amongst their followers. How would America continue to be successful in their home kitchens? Starting with [Milk Street](#), and now [Milk Street: Tuesday Nights](#), Christopher Kimball and his team of cooks and editors answer that question for us over and over again. By changing up his approach to flavor – building it with ingredients, not time – Kimball confidently moves us back into the kitchen on a 'Tuesday night' and delivers bold weekend flavors to our weeknight meals with dishes like *Curried Chicken and Rice with Cranberries*, and *Sausage and Mushroom Ragu with Pappardelle*.

Happily, by asking us to rethink the way we stock and use our pantry, [Tuesday Nights](#) doesn't make this change in our kitchen (or our mindset) troublesome. Despite the heavy slant toward cultural cuisine in his recipes, Kimball's *flavor builders* are either already in your pantry, or require a small investment in a new ingredient (or two) that are shelf stable, and will last probably until you use them up. Things like herbs, spices, and fermented sauces like fish and oyster sauce. Adding a few new pantry staples such as



harissa, tahini, pomegranate molasses, salsa, chili paste and vinegars will keep things flexible. In your refrigerator, you'll keep ginger, scallions, and lemongrass at the ready. With your go-to proteins, or some smoked meats and fish, all of these ingredients come together to make cooking quicker, easier and ultimately full of flavor.

If there's one thing about [Tuesday Nights](#) that is a bit troublesome, at least for me, it's that the *Fastest* meals don't include meat, poultry, or fish proteins. Given our modern conveniences, given the fast cooking time for small portions or fish or shellfish, it's too hard to believe that protein would be omitted from the evening meal. Nevertheless, in the "Fastest" chapter that boasts an "under 30 minute cook time," (and most come in at less than 20 minutes), searing, steaming, or sautéing, a portion-sized protein, shouldn't change the time differential by much, if at all.

You will cross the cultural cuisine bridge in just about all of these *meal solutions*. From the *Fast* chapter, there's *Shrimp with Tamarind and Cilantro*, or from the *Faster* chapter you'll try *Pork Chops in Chipotle Sauce*, and *Roast Cod with Tahini Herb Butter*. But, Contemporary American Cooking currently is a fusion of flavors. If you're willing to up your pantry game, and slowly add the staples Kimball suggests as you cook through [Tuesday Nights](#), you'll find flavorful dishes landing on your dinner table with relative ease. If you're strategic and thoughtful about the way you cook through [Tuesday Nights](#) recipes, you'll land on a few ingredients and recipes that you'll want to use over and over again. The investment, then, in new pantry or refrigerator staples that are shelf stable, or keep nearly forever in your refrigerator, make your investment in both time (to learn a new recipe) and money (to acquire a few new ingredients) worthwhile.

You'll find a comforting familiarity about most of the *meal solutions* in [Tuesday Nights](#). They're built on the most simplest of kitchen techniques – making pasta, or sautéing and steaming. You'll roast and bake, and along the way create flavor-forward dinnertime meals suitable for most nights of the week. And, when an extra hungry mouth or two shows up at your table, you'll confidently create something you know is familiar to anyone at your table, and still introduce flavors that make you look like a kitchen genius. Who doesn't want that?

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[Miso Marinated Skirt Steak](#)

[Salmon Chraimeh](#)

[Paprika Rubbed Pork Tenderloin](#)