



Milk Street: Tuesday Nights: More than 200 Simple Weeknight Suppers that Deliver Bold Flavor, Fast

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From one of *Epicurious*' Greatest Home Cooks of All Time, deliver creative and delicious weeknight dinners with this quick and easy cookbook for beginners and foodies alike.

At Christopher Kimball's Milk Street, Tuesdays are the new Saturdays. That means every *Tuesday Nights* recipe delivers big, bold flavors, but the cooking is quick and easy--simple enough for the middle of the week.

Kimball and his team of cooks and editors search the world for straightforward techniques that deliver delicious dinners in less time. Here they present more than 200 solutions that will transform your weeknight cooking, showing how to make simple, healthy, delicious meals using pantry staples and just a few other ingredients. Here are some of the fresh, inventive meals that come together in minutes:

Miso-Ginger Chicken Salad

Rigatoni Carbonara with Ricotta

Vietnamese Meatball Lettuce Wraps

Peanut-Sesame Noodles

White Balsamic Chicken with Tarragon

Seared Strip Steak with Almond-Rosemary Salsa Verde

Chocolate-Tahini Pudding

Tuesday Nights is organized by the way you cook. Some chapters focus on time--with recipes that are Fast (under an hour, start to finish), Faster (45 minutes or less), and Fastest (25 minutes or less). Others highlight easy methods or themes, including Supper Salads, Roast and Simmer and Easy Additions. And there's always time for pizza, tacos, "walk-away" recipes, one-pot wonders, ultrafast 20-minute miracles, and dessert.

Milk Street: Great food in quick time, every night of the week.

Milk Street: Tuesday Nights: More than 200 Simple Weeknight Suppers that Deliver Bold Flavor, Fast Details

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Eric Mesa says

Once again Chris Kimball and his cohort of recipe development chefs have put together a great cookbook. I've already cooked a few recipes from this book and they've been huge hits with the wife and our extended families. (Slightly less so with the kids, but the Milk Street philosophy is about bold flavors and the kids aren't quite ready for that yet in most foods)

This book is similar in its raison d'etre as Dinner Illustrated (book insertion link not working for me as I write this) put out by his previous employer, America's Test Kitchen. This book has a lot more recipes that are faster - in fact Tuesday Night's chapters are Fast, Faster, and Fastest. Also, in keeping with the Milk Street ethos, the recipes are more from around the world and with boldly spiced flavors. Not necessarily spicy, just lots of spices - like Za'atar, sumac, or harissa.

I can't help but compare the two as they both came out at the same time and Kimball used to work at ATK. I like the way Dinner Illustrated is organized better - by the protein in the dish. I also really like the style of their "Illustrated" line of cookbooks that takes a lot of guesswork out of how things are supposed to look as they're going along. I also think that there are a chunk of recipes in Tuesday Nights (not too many) that are "cheating" in that they are done in less than an hour, but they require something to go along with them to be a complete meal like rice or potatoes or bread. In the case of rice or bread it's not a big deal because bread you just buy and rice (at least the way I make it) is fire and forget in the rice cooker.

That said, I have really enjoyed the recipes I've made from this book. And some of them have inspired my wife who is much more of the off the script type of chef to come up with some great ideas, too. If you want to explore some food from around the world that tastes great and doesn't take too long to cook, this is a great buy.

Jessica says

I wasn't familiar with Milk Street, but apparently it's a cooking school, TV show, radio show, and magazine! In this cookbook Kimball focuses on quick, weeknight meal ideas. I like that the cookbook is divided by how you cook, not by meal. So there are chapters on Fast, Faster, Fastest (how quickly the meal is ready), sides, salads, pizza night, etc. The recipes are globally inspired, so there is a lot of variety of dishes. I found a few things I'd like to try, but there were a lot of seafood dishes which I can't eat and I'm not a super adventurous/global eater, so this wasn't the best cookbook for me. But, if you are looking for more quick and easy meals there are a LOT of recipes in this book.

Ron S says

Unlike a slew of cookbooks out there that are more than half filler trying to convince you they hold all the

keys to perfect health and flavor, Milk Street Tuesday Nights gets to it quick after a one page intro. Organized by a combination of prep times (Fast, Faster, Fastest) and themes (Pizza Night), this is a practical cookbook with ingredients that you can find in most grocery stores that don't call for fancy gadgets, beyond a food processor. The tips are brief ("don't skip the lime wedges") with the logic outlined ("they provide a much needed hit of acidity and freshness.") Dishes come from a wide range of cuisines around the globe. This book totally restored my faith in cookbooks and is my new favorite by a wide margin. It might not have the cachet of a celebrity chef's art book masquerading as a cookbook but if you want something for the kitchen rather than the coffee table, look no further.

Susan says

I give this cookbook 4 stars for the interesting dishes and the fact that the recipes were accompanied by photographs which is a big plus for me. Most of these dishes are global recipes with an emphasis on Asian cuisine. I would have been disappointed if I were a mom looking to find quick meals for my kids on a busy weeknight. I'm guessing that many kids aren't going to be adventurous enough to try a lot of the dishes offered. This is not a family friendly cookbook unless your children are open to new food experiences. It's a great cookbook if you love global recipes and want to break out of the rut of spaghetti, mac-n-cheese and chicken fingers.

Jill says

I received an advanced reader copy, in which the photos are in black & white, and the index is missing, which makes the cookbook less appealing and more difficult to use. The 2-page spread layout with a photography for every recipe makes it easy to browse through a select a recipe. The instructions are precise and easy to read, and sufficient white space is left on the page for cook's notes. A good variety of recipes is offered, requiring varying preparation times; however the sheer number of ingredients and multiple steps required will eliminate quite a few of the recipes from the week night rotation of a busy family. In addition, many recipes seem to feature an unusual ingredient that I don't keep on hand and that isn't available at my nearby market. We live in a densely populated, multi-ethnic suburban area, so our grocery stores tend to be well stocked with many ethnic foods. I don't like to purchase pantry items that I may never use again, or will use infrequently, so that seems to rule out quite a few of the recipes. It would be nice if the authors indicated a suitable alternate to those types of ingredients.

Elisabeth says

easily accessible and a go to cookbook.

Brad T. says

Food id never cook

