



The Book of Burger

Rachael Ray

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A Simon & Schuster eBook

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Date : Published June 5th 2012 by Atria Books (first published May 8th 2012)

ISBN : 9781451659702

Author : Rachael Ray

Format : ebook 336 pages

Genre : Food and Drink, Cookbooks, Cooking, Food

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From Reader Review The Book of Burger for online ebook

Lee says

This is one of Rachael Ray's best! I was not familiar with her cookbooks before, but love burgers so I picked up a copy and adore it. The photos alone are drool-worthy, and the recipes are for those with all levels of cooking experience. She even has a recipe for her best ever burger, something I have on my must-try list. If you think you know burgers, you have a surprise coming. Don't miss this book.

Kayleigh Donnelly says

This cookbook is a staple in my kitchen. Prior to this book I ate burgers maybe once every three weeks, now I eat them about once a week. There are so many delicious recipes with beef, chicken and turkey. I'm actually gluten free so I always eat my burgers without a bun and these are so tasty I don't feel like I'm missing a thing. In fact, so many of these burgers are so amazing and filling, my family and friends chose to lose the bun too. I highly recommend this cookbook!

Melissa Shmish says

This is one of those books that makes you change your plans for dinner. I'll be making the French onion burger before the week is over and it never occurred to me to make homemade tator tots.....but now I know how (recipe pg 250!) should the urge to do so ever arise. :D

Mike Gabor says

I enjoy cooking for myself and I especially like burgers and dogs. This book is filled with different recipes for both. Most everything is pretty simple to make (a must for me). I especially enjoyed a recipe for kielbasa dogs. I'm of Polish origins and usually turn my nose up at the smoked kielbasa in the supermarket but this recipe really turned out quite well. I guess now that I'll have to add 50 burgers eaten in 2013 to my 50 books read in 2013.

Ruth says

Well, you don't really "read" a cookbook as much as peruse it and attach yourself to a various recipe or two. All I can say is that--in this case--you also ogle the photos and salivate over the amazing burgers pictured here. The one I really want to try soon is "5-Spice Burgers with Warm Mu-Shu Slaw." Oh me, oh my. Or perhaps the "Cheeseburger Egg Rolls With Russian Dipping sauce." Hohhhhhh! And for those cooks who really just make up their own recipes, I suppose you could experiment enough on your own that you don't need this cookbook. For the rest of us, though, who like to really follow a recipe, there is a wealth of burger ideas here. I'll be buying this eventually, and getting my burger action going. And now, back to those

photos...

Katherine says

A must-read for summer BBQ-ing! There were a lot of nice looking burger recipes in here! As well as some tasty looking sides and sauces to go with those burgers.

The ones I thought looked the best and would totally try making were:

- French Onion Dip Burgers
- Sauerbraten Burgers
- 5-Spice Burgers with Warm Mu Shu Slaw
- Jerk Burgers
- Brooklyn Beer Chili Sliders
- Fried Chicken and Biscuit Sliders with Smoky Chard
- Sloppy Porchetta (this is in the chapter on sloppy joes, or in Rachel Ray lingo, "Sloppies")

But there were a lot of yummy looking things in here. This book was great to look through because even if I wouldn't have followed her exact recipe for some of them, it gave me lots of ideas.

Erika says

I am in love with Rachael Ray. I used to think she was cute and I liked to watch her cook and I liked her food but her persona annoyed me. I put the television on mute and just watched her go in the kitchen. But then - I got to go to a book signing and discussion. And she really is funny, and smart, and cool, and laid back and not cutesy at all which surprised me and me love her more. And that girl can cook a burger.

Megan says

there were a couple burgers that sounded fantastic (as in I WANT TO MAKE THESE NOW kind of burgers; will update this review when i try them out), but for the most part they were meh burgers that while i'd probably order all of them should i see any in a restaurant, i'm not willing to put in the time to make them.

i liked that the last section had burgers from various chefs (a mix of real restaurant chefs, and celebrity/food network chefs), but was disappointed by the prospect of all of them. none of them excited me, and a number sounded very similar to each other.

Tracey says

11/3/12

first recipe i did was on pg 20. it's called Grilled Cheese Burgers with Bacon and Tomato. i switched the swiss cheese with provolone, the ground chuck with regular ground beef, the white bread with italian bread, and the dijon mustard with chipotle BBQ sauce. it seems like i changed the entire recipe but i stuck with the seasoning for the burger and the core ingredients. it came out really good. 4 out of 5 stars.

Natasha A. says

Borrowed from the library....
Went and bought 2 days later!
Love the different ideas!

Linda Larsen says

You will get food poisoning if you follow the cooking instructions in this poor excuse for a cookbook. Shame on you, Ms. Ray for being so completely irresponsible. Ground meats should NEVER EVER be cooked medium rare. More than 100,000 Americans are hospitalized for food poisoning every year in this country, and 3,000 die. And this disgusting book will add to that number.

Kevintipple says

If you are looking for some variety with your burgers, Rachel Ray has the book for you. After a brief introduction to burgers as well as her preferred meat blend, it is on to the recipes in this book published last June. While there are recipes for outside grilling, Rachel Ray thinks of burgers as a year around deal. The Book Of Burger isn't just about burgers, despite the title.

The book opens with a section titled "Burgers" made of beef, veal, pork, chicken, veggies and other things. The section starts with "Big Beef Burgers with Crunchy Sour Cream Onion Rings (pages 4-6). This one serves four and features onion rings on top of a hamburger topped off with lettuce and red ranch dressing. "Chili Mac 'N' Cheese Burgers" (pages 12-13), "Bloody Mary Cheeseburgers" (page 31), as well as "The Ultimate Salami Burgers" (page 52-53) among others are in this section.

Unfortunately, there is no nutritional information on the recipes as well as very few pictures. Tips, suggestions, and information in small text notes with or without small icons is present and plentiful. The Book Of Burger is billed as an "Atria Smart Book" and features active links to information online as well as images that can be scanned by smart phones to release still more information. The active links were not explored and this reviewer does not have a smart phone so those images were not explored either.

The next section begins on page 128 and is "Sliders" primarily featuring, beef and pork. There is one recipe using lamb as well as several recipes for chicken and turkey sliders and two featuring seafood. Also included here is further evidence this book is not just about burgers as there are recipes for "Bourbon /Barbeque Sliced Steak Sliders" (page 139), "Green and Red Chili Nacho Sliders" (pages 144-145) and "Sliced Steak Soft Taco Sliders with Guaca-Salsa" (pages 154-155) among others.

This leads into the next section that further goes away from the title of the book. "Sandwiches and Dogs" begins on page 174 and features subs and hoagies as well as sorts of dogs and sausages. Here are recipes for "Albondigas Subs: Spicy Spanish Meatball Subs" (page 186-187), "Bourbon BBQ Pulled Chicken Sandwiches and Green Apple Slaw" (pages 192-193) and "Cubano Dogs" (page 199) among others.

While nearly every dish in this book is going to be some potential sloppy eating, “Sloppies” is the title of the next section. Whether it be “Philly Cheesesteak Sloppy Joes” (page 216-217) “Sloppy Dawgs” (page 227), or “Sloppy Veg-Head Joes with Beans” (page 236-237) among others, the mess they make is the theme here.

Of course you need “Sides and Sauces” because anything regular will not do. Starting on page 240 along with various recipes for French fries and tater tots there are several recipes for potato salads of different types and ones for onion rings, devil eggs, and pickles. Not to mention several for ketchups, dips, and gravies.

A final chapter “Burger Bash” features recipes from famous and therefore well-known chefs such as Bobby Flay, Marc Murphy and others.

The Book Of Burger closes with a sixteen page index.

An interesting cookbook that features variety and not just with burgers. You can use this book to make things as simple or as complicated as possible. Some toppings are for more complicated and will take far longer to create than others. The Book Of Burger, despite its name, goes far beyond burgers and thus will have appeal outside the demographic related to its title. A lack of nutritional information and pictures are a definite negative and rather surprising considering her frequent comments promoting healthy eating on her TV show.

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Photographs by Romulo Yanes

Atria Paperback (Simon & Schuster)

<http://www.SimonandSchuster.com>

June 2012

ISBN# 978-1-4516-5969-6

Paperback (also available as e-book)

324 Pages

\$24.99

Material supplied by the good folks of the Plano, Texas Public Library System.

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Linda Larsen says

You will get food poisoning if you follow these recipes. Ms Ray does not know the first thing about food safety. I wonder how many people have been hospitalized after eating one of her horrible recipes. I have absolutely NO respect for her.

Cristin Messinger says

I like Rachael Ray as a food personality but I am not a huge fan of her recipes. This book is nice for her section on side dishes and alternative burgers.

Rebecca says

Pictures of Recipes? Most, but not all.

Commentary on Recipes? None.

Nutrition Facts? No.

Recipe style? Virtually any kind of burger-based food you could dream of.

Any keepers? A few, but some call for more effort than I'm willing to put into a burger.
