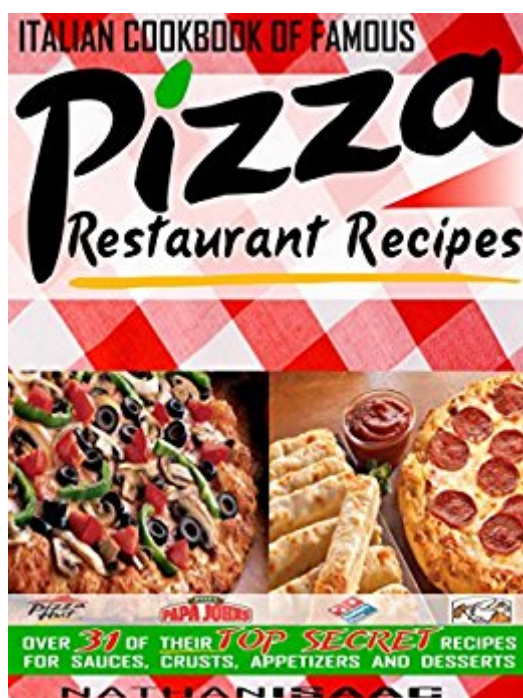


The book was found

Italian Cookbook Of Famous Pizza Restaurant Recipes: Over 31 Of Their TOP SECRET Recipes For Sauces, Crusts, Appetizers And Desserts (Restaurant Recipes And Copycat Cookbooks)



Synopsis

Take Advantage of this Special Limited Discount Price!! ~ Regular Price \$9.99â†“â†“â†“Download TODAY and Receive a FREE BONUS COOKBOOK (SAVE ANOTHER \$4.99): â†“â†“â†““Over 15 of the Most Popular Taco Bell Restaurant Recipes: Ripped Straight From the Menu"Letâ™s face it, either now or at some point in your life, pizza was Absolutely Your Most Favorite Thing Ever! Seriously, whatâ™s not to love about the stringy, hot, cheesy gift sent down from food heaven?!? Besides being Amazing and Delicious, one of the best parts is the fact that they are so Quick and Easy to make yourself, not to mention Super Customizable â|Pizza has a unifying force that brings us together ~ 8 of us at least, depending on how big the pie! One could go so far as to say that this simple Italian dish of bread, tomatoes and cheese could one day inspire World Peaceâ| It's just that AWESOME!!Whether you eat it at some fancy Italian spot, get a dollar slice or make it at home, pizza is the one food that most people can definitely agree upon.INCLUDES:FULL COLOR PICTURESCOMPLETE INGREDIENT LISTSDETAILED INSTRUCTIONSFeaturing Quick, Easy and Delicious Copycat Recipes From Your Favorite National Pizza Chains*Pizza Hut*Dominos*Papa Johns*Little CaesarsUse the "LOOK INSIDE" feature to check out the Complete Table of Contents of Over 31 Recipes

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Customer Reviews

What a great idea for a recipe collection! I've read through most of the recipes already and plan to try at least a couple of the thin crusts and sauce recipes, in the near future. Restaurants DO have their own ways of doing things, including maximizing flavors and keeping down costs at the same time. These recipes are definitely adaptable for the home kitchen though. I was curious how the author was able to obtain so many of these commercial recipes? Usually companies are rather secretive about things like this. I didn't find any mention of this in the book on first browse through it. I'm taking off one star as some of the formatting needs adjusting. Having huge lettering that doesn't fit properly on title pages cheapens the presentation significantly. Overall though, definitely worth a look if you love to make and eat pizza. ^ Geraldine Helen Hartman ,award-winning cookbook author

I have been wanting to make my own homemade pizza for a long time, and with this book I finally can! There are many recipes listed inside for Pizza Hut, Domino's, Papa John's, and Little Caesar's. I have always wanted to know how to make the stuffed crust pizza and now I get to make it in my own kitchen. These recipes are well organized and very easy to follow. There are many recipes included in this book besides just pizza. There are pasta dishes, wings, breads and desserts. I can't wait to make more recipes from this book, because all of the pictures inside look delicious! This is a great cookbook and I highly recommend it!

I enjoy the variety represented in this book, indeed it is enough to get a good idea of what one is doing in making different styles of pizza, sauces, and even other menu items. We are having pizza tonight, and tomorrow...we just need to get a good grip on what we're doing of course. Strike while the pan is hot, so to say. hahah It is worth much more than I paid for it, but I did not hesitate either. I'm thinking we need to do the chicken alfredo on a pizza from the same company, as soon as we're confident enough, including our addition of wilted spinach leaves and New Mexican green chiles (e.g. Hatch). mm hmm

Alright, it's Friday night and you want a premium pizza from one of the Big Name chains, but you don't want to pay the big name price. What do you do? Turn to this book and make your own!

We are talking thin crust premium pizzas, cheese stick, cinnamons sticks, Lava Cake and all of your other favorites. Get the recipe, make them their favorites and SAVE MONEY! Who can ask for more?

There were some very good recipes, but the one I really wanted, they didn't have. There was a dough recipe for every restaurant except Little Caesar's, and their deep deep dish dough was the only one I wanted. Not garlic parmesan cheese chicken wings, sorry but just the thought of parmesan cheese anything grosses me out. Now I know most people love it, so you will love the recipes in here, especially those from Little Caesar's, but personally I was a little disappointed. Still, all in all not a bad cookbook.

Easy-to-follow instructions with easy-to-get ingredients, this book is a treasure! Not only do you get recipes from the top four national pizza chains, you can make them all to your and your family's tastes. The end result can be much healthier and you will save money by not ordering as often. Great resource!

Oh, I thought it would be about recipes that restaurants can use, but instead, this book gives you recipes of some of the best pizza franchises in the US and elsewhere: Papa John's[™]s, Domino's[™]s, Pizza Hut, etc. Not only that, but it also contains images and some breadstick, lava cake, cheesy bread, and other food items recipes of the same restaurants.

Italian food is my absolute favorite type of food, but my recipes are mediocre at best, so I was really excited to try out this cookbook. So far, I haven't been disappointed. Great recipes with that special something that I was never able to achieve on my own. Truly tastes like it's straight from the kitchen of an authentic Italian restaurant.

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