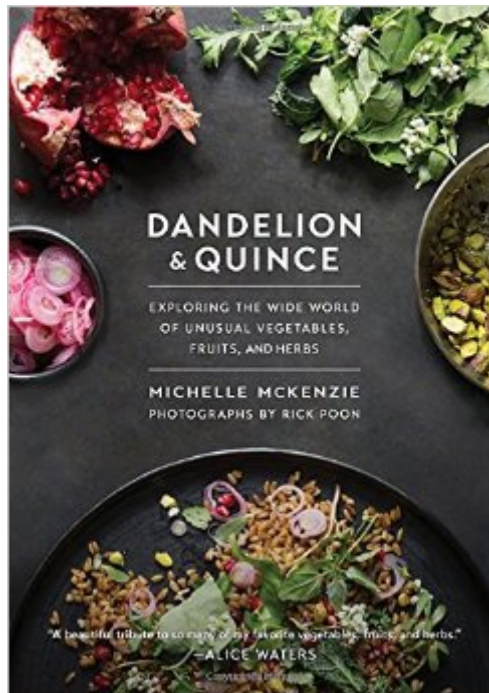


The book was found

Dandelion And Quince: Exploring The Wide World Of Unusual Vegetables, Fruits, And Herbs



Synopsis

Dandelion and Quince features plant profiles--from dandelion to quince--for over 35 uncommon vegetables, fruits, and herbs available in today's markets--with over 150 recipes that explore their flavors. This illustrated cookbook celebrates the abundance at farmers' market and local grocery store yet to be discovered by the everyday cook. From mustard and kumquats to nettles, fava leaves, sunchokes and more, the blossoms, berries, leaves, and roots featured in Dandelion & Quince are simple foods that satisfy our need for a diversity of plant life in our diets, grown with care and prepared by our own hands for our families and communities. This book:

- Explores more than thirty-five uncommon vegetables, fruits, and herbs
- Offers over 150 recipes to satisfy curious palates
- Provides enough guidance, tips, and advice that by following recipes, tasting constantly, and making mistakes, you'll gain newly skilled hands and a knowing palate

Discover new ingredients and open up a fresh culinary adventure in your kitchen.

Book Information

Hardcover: 336 pages

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Product Dimensions: 7.2 x 1.1 x 10.3 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 stars • See all reviews (1 customer review)

Best Sellers Rank: #60,646 in Books (See Top 100 in Books) #17 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fruits #77 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Vegetables #254 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional

Customer Reviews

I am not an experienced cook, and this book makes me want to go to a farmer's market and buy everything interesting. This book is as much about how to cook interesting produce as it is about how to cook more interesting food - it's loaded with chef flavor tactics, pantry-enhancing suggestions, and straight-forward technique explanations (how to make my own fermented hot sauce!). McKenzie's stories about the ingredients are inviting and share a huge wealth of information about the ingredients (like why older nettles are gritty, the health benefits of burdock).

It's 150 recipes, but every ingredient intro section suggests about 5 more things you could do, and with all of the tips and potential substitutes, these recipes could just make my kale, spinach, potato and pork cooking better. An exciting discovery!

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The Broad Fork: Recipes for the Wide World of Vegetables and Fruits
The Beginner's Guide to Preserving Food at Home: Easy Instructions for Canning, Freezing, Drying, Brining, and Root Cellaring Your Favorite Fruits, Herbs and Vegetables
The Beginner's Guide to Making and Using Dried Foods: Preserve Fresh Fruits, Vegetables, Herbs, and Meat with a Dehydrator, a Kitchen Oven, or the Sun
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