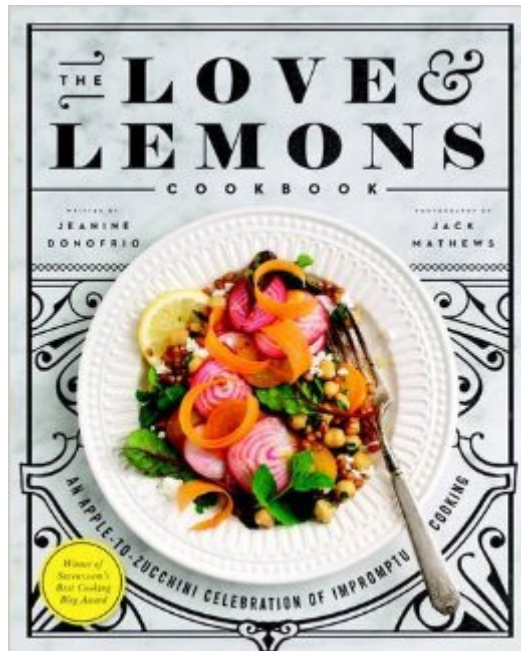


The book was found

The Love And Lemons Cookbook: An Apple-to-Zucchini Celebration Of Impromptu Cooking



Synopsis

Sometimes all you need is a little spark of inspiration to change up your regular cooking routine. The Love & Lemons Cookbook features more than one hundred simple recipes that help you turn your farmers market finds into delicious meals. The beloved Love & Lemons blog has attracted buzz from everyone from bestselling author Heidi Swanson to Saveur Magazine, who awarded the blog Best Cooking Blog of 2014. Organized by ingredient, The Love & Lemons Cookbook teaches readers how to make beautiful food with what's on hand, whether it's a bunch of rainbow-colored heirloom carrots from the farmers market or a four-pound cauliflower that just shows up in a CSA box. The book also features resources to show readers how to stock their pantry, gluten-free and vegan options for many of the recipes, as well as ideas on mixing and matching ingredients, so that readers always have something new to try. Stunningly designed and efficiently organized, The Love & Lemons Cookbook is a resource that you will use again and again.

Book Information

Hardcover: 320 pages

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Average Customer Review: 4.6 out of 5 stars See all reviews (74 customer reviews)

Best Sellers Rank: #3,361 in Books (See Top 100 in Books) #8 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Seasonal #8 in Books > Cookbooks, Food & Wine > Special Diet > Vegetarian & Vegan > Non-Vegan Vegetarian #13 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Vegetables

Customer Reviews

The Love & Lemons cookbook is well-designed and easy to use, with easy to prepare recipes for vegans, vegetarians, gluten-free, and anyone generally interested in eating delicious produce. It is organized by fruits & vegetables, with tips on general ways to prepare the produce at the beginning of each section.

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