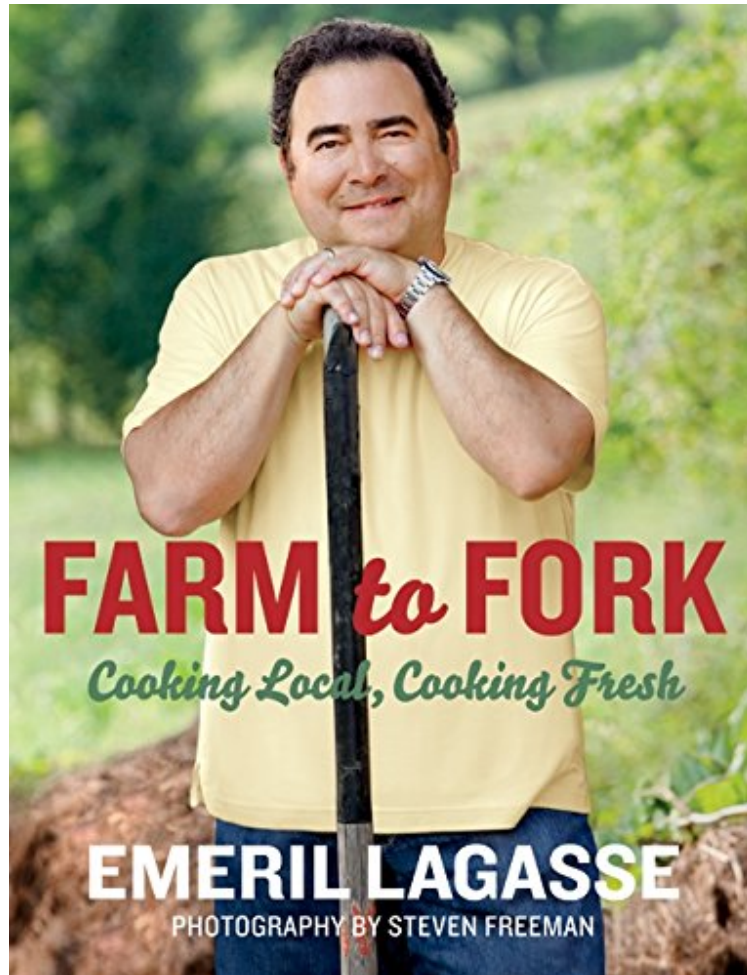


(Read free ebook) Farm to Fork: Cooking Local, Cooking Fresh (Emeril's)

Farm to Fork: Cooking Local, Cooking Fresh (Emeril's)

Emeril Lagasse

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Emeril Lagasse : Farm to Fork: Cooking Local, Cooking Fresh (Emeril's) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Farm to Fork: Cooking Local, Cooking Fresh (Emeril's):

0 of 0 people found the following review helpful. Good resource for clean eating By DSK RNEvery recipe I've tried has turned out great. There are a lot of "steps" in some recipes, but I always try to follow it as written the first time. I have a very small kitchen, so have learned to adapt if I use the recipe again. The best part of Farm to Fork is the use of fresh vegetables, herbs, meats and seafood. 11 of 12 people found the following review helpful. Another outstanding cookbook from Emeril By C. Braithwaite If you are interested in cooking food the majority of your family guests will like, especially those who are into fresh foods, then this is the book for you. Forget those children who now dominate the so called "Food Networks" who don't teach you a thing about "real" cooking - stick with the chefs with a proven track record like Lagasse. Straightforward, yet creative; accessible, yet adventurous; everything you would expect from someone who wants to help you cook and not just to impress the food snobs. Another winner. 4 of 4 people found

the following review helpful. Fresh FoodBy Megan KolvenbachThis is a great book for anyone who wants to cook with fresh ingredients. I love how it is broken down into different food categories such as herbs, dairy, and meats. It makes it very easy to find what you are looking for.

Farm to Fork brings out the green in Emeril with recipes that will inspire cooks, new and old, to utilize fresh, organic, and locally-grown ingredients throughout the year. A must have for those interested in the Green and locavore movements, and the legions of Emeril's own fans!

From Publishers WeeklyIgnore the labored title and forgive his first sentence, I have had a connection with the soil since I was a young boy. This is simply another of Lagasse's highly competent creations, full of flavorful recipes presented with simplicity and minimal chitchat. The third in a 10-book series ordered up by Harper Studio back in 2008, the celebrity chef this time goes green, with a focus on using fresh, local ingredients. This collection focuses on fruits, vegetables, grains, dairy, and seafood, with just a little poultry and pork thrown in for good measure. Chapters are broken out as if dividing up a garden. Corn, beans, and squash over here; broccoli, cabbage, and cauliflower over there. Leafy greens, root vegetables, and orchard fruits all get their due, with space left for winter fruits and nightshades. Among the 152 offerings, one can dish up lemon-scented blueberry pancakes for breakfast; Emeril's roasted beet salad, along with perhaps an eggplant relish crostini for lunch; and a dinner of, say, creamy turnip soup, braised broccoli rabe, and gumbo with smoked ham and wild rice. Dessert choices include pumpkin custard pie and apricot clafouti. Wash it all down with some watermelon limeade or enjoy a nightcap after the nightshades, like a pink lady apple martini. (June) Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

From the Back CoverIn this extraordinary new book, Emeril Lagasse continues his lifelong commitment to using fresh, local ingredients in his restaurants and home kitchen. He has spent the past thirty years building close relationships with farmers, fishermen, and ranchers. Farm to Fork is his guide to help you explore the great local bounty through fifteen flavorful chapters: sweet summer in "The Three Sisters: Corn, Beans, and Squash," juicy "Berries, Figs, and Melons," sublime naturally raised meats in "Out on the Range," fresh catch in "Fresh Off the Dock," and home canning tips from "Home Economics: Preserving the Harvest." Fill your basket with the ripest ingredients from every season at the markets (or your backyard garden) and dig into delicious recipes such as Sweet Potato Ravioli with Sage Brown Butter, Cheesy Creole Tomato Pie, Honey-Brined Pork Chops with Nectarine Chutney, Watermelon Rind Crisp Sweet Pickles, and Rhubarb Strawberry Crisp. Even learn how to make your own cheese and pasta at home. Emeril shares his love for fresh from-the-fields foods and the heritage of the artisans who bring them to the table.

About the AuthorEmeril Lagasse is a chef, restaurateur, and the author of eighteen bestselling cookbooks, including the recent Emeril's Kicked-Up Sandwiches and Sizzling Skillets and Other One Pot Wonders. He is the proprietor of thirteen award-winning restaurants across the country and is the host of The Originals with Emeril and Emeril's Florida, both airing on the Cooking Channel. He has been the food correspondent for ABC's Good Morning America for fourteen years. In 2002, Emeril established the Emeril Lagasse Foundation to support children's educational programs that inspire and mentor young people through the culinary arts and promote nutrition and healthy eating.