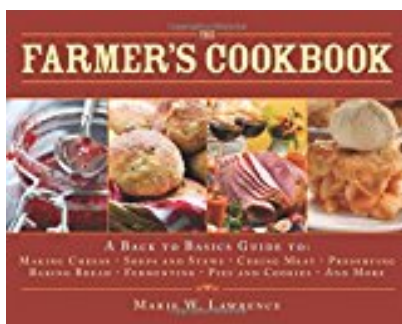


The Farmers Cookbook A Back to Basics Guide to Making Cheese Curing Meat Preserving Produce Baking Bread Fermenting and More The Handbook Series



BOOK DETAILS

- Author : Marie W. Lawrence
- Pages : 464 Pages
- Publisher : Skyhorse Publishing
- Language : English
- ISBN : 1616083808

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BOOK SYNOPSIS

More and more cooks are turning to their own gardens or to local farmers' markets to find inspiration for their meals. Eating fresh, local produce is a hot trend, but lifelong Vermonter Marie Lawrence has been cooking with produce from her gardens, buying milk from the farmers up the road, and lavishing her family and lucky friends with the fruits of her kitchen labor since she was a kid. In this book she includes recipes for everything from biscuits and breads to pies and cookies, soups and stews to ribs and roasts. Also included are instructions for making cheese, curing meats, canning and preserving, and much more. Organized by month to coordinate with a farmer's calendar, cooks will find delicious recipes including orange date bran muffins and old fashioned pot roast in January, hot spiced maple milk and fried cinnamon buns in March, mint mallow ice cream in July, Vermont cheddar onion bread in October, and almond baked apples with Swedish custard cream in December. Other recipes include grilled chicken with peach maple glaze, veggie tempura, raspberry chocolate chip cheesecake, and dozens of other breads, salads, drinks, and desserts that are fresh from the farmer's kitchen. In addition to the recipes, readers will find old-fashioned household hints, a harvest guide, and a place to record your own favorite family recipes. Whether you have your own farm and garden or support your local farmers' market, this book will make seasonal cooking a true pleasure.

THE FARMERS COOKBOOK A BACK TO BASICS GUIDE TO MAKING CHEESE CURING MEAT PRESERVING PRODUCE BAKING BREAD

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