

Jane Grigson's Vegetable Book

With more access to quality vegetables than ever before through organic boxes, farmers' markets and a greater range in supermarkets, more and more of us are moving vegetables centre-stage in our cooking. Sophie Grigson shows that whether we eat fish and meat, or are a vegetarian, vegetables are no longer just an accompaniment. Organised according to vegetable type, *The Vegetable Bible* is packed with information and personal anecdotes from Sophie - from her tips on how to buy Jerusalem artichokes to her passion for hard-to-find chervil root - together with advice on how to buy, prepare and cook each type of vegetable, including identifying those less familiar specimens, such as celeriac or scorzonera, that may arrive in your veg box. A range of recipes showcase each particular vegetable, from Wild Garlic and New Potato Risotto to Japanese Cucumber Salad to Crisp Slow-Roast Duck with Turnips. Recipes encompass the familiar as well as the more innovative, with both vegetarian, meat and fish dishes fully represented, ranging from soups and starters to full-blown main courses. This definitive book is a great read as well as a recipe source book that is deserving of a place on every cook's shelf. Includes: ROOTS - from Jerusalem artichokes to yams, including potatoes and carrots SHOOTS AND STEMS - from asparagus to fennel FRUIT - from aubergine to tomatoes SQUASHES - from cucumber to winter squashes PEAS AND PODS - from bean sprouts to peas ONION FAMILY - from leeks to onions FLOWERS AND BRASSICAS - from globe artichokes to cauliflower GREEN AND LEAFY - from pak choi to spring greens SALAD LEAVES - from watercress to purslane

A celebration of the seasons and the foods they bring, with more than 250 recipes featuring ingredients indigenous to the

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British Isles. Originally published in 1971, *Good Things* is "a magnificent book" that was ahead of its time in celebrating recipes built around British locally-sourced food, all presented in Grigson's inimitably witty and stylish food writing (*The Guardian*). Divided into sections that cover Fish—kippers, lobster, mussels and scallops, trout; Meat and Game—meat pies, salted meat, snails, sweetbreads, rabbit and hare, pigeon, venison; Vegetables—asparagus, carrots, celery, chicory, haricot beans, leeks, mushrooms, parsley, parsnips, peas, spinach, tomatoes; and Fruit—apple and quince, gooseberries, lemons, prunes, strawberries, walnuts. Most importantly, *Good Things* includes the recipe for Grigson's famous curried parsnip soup.

International Bestseller #1 U.K. Bestseller *The Wall Street Journal* Bestseller *Los Angeles Times* Bestseller In the summer of 1909, Sigmund Freud arrived by steamship in New York Harbor for a short visit to America. Though he would live another thirty years, he would never return to this country. Little is known about the week he spent in Manhattan, and Freud's biographers have long speculated as to why, in his later years, he referred to Americans as "savages" and "criminals." In *The Interpretation of Murder*, Jed Rubenfeld weaves the facts of Freud's visit into a riveting, atmospheric story of corruption and murder set all over turn-of-the-century New York. Drawing on case histories, Shakespeare's *Hamlet*, and the historical details of a city on the brink of modernity, *The Interpretation of Murder* introduces a brilliant new storyteller, a novelist who, in the words of *The New York Times*, "will be no ordinary pop-cultural sensation."

'They say that the way to a man's heart is through his stomach which just goes to show they're as confused about anatomy as they gen'rally are about everything else, unless they're talking about instructions on how to stab him, in which

case a better way is up and under the ribcage. Anyway, we do not live in a perfect world and it is foresighted and useful for a young woman to become proficient in those arts which will keep a weak-willed man from straying. Learning to cook is also useful.' Nanny Ogg, one of Discworld's most famous witches, is passing on some of her huge collection of tasty and above all interesting recipes, since everyone else is doing it. But in addition to the delights of the Strawberry Wobbler and Nobby's Mum's Distressed Pudding, Mrs Ogg imparts her thoughts on life, death, etiquette ('If you go to other people's funerals they'll be sure to come to yours'), courtship, children and weddings, all in a refined style that should not offend the most delicate of sensibilities. Well, not much. Most of the recipes have been tried out on people who are still alive. Nanny Ogg Gratefully Acknowledges the Assistance in this Literary Argosy of: Mr Terry Pratchett, Mr Stephen Briggs, Mlle Tina Hannan and Master Paul Kidby.

An Omelette and a Glass of Wine

Eat Your Greens

My Kitchen in Rome

The Mushroom Feast

River Cottage Fruit Every Day!

This timeless classic of French cuisine brings age-old mastery of everything pork into your kitchen, one easy-to-follow step at a time. Every town in France has at least one charcutier, whose windows are dressed with astonishing displays of delicious food: pâté, terrines, galantines, jambon, saucissons, and boudins. The charcutier will also sell olives, anchovies, and

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condiments, as well as various salads of his own creation, making it an essential stop when assembling picnics or impromptu meals. But the real skill of the charcutier lies in his transformation of the pig into an array of delicacies; a trade which goes back at least as far as classical Rome, when Gaul was famed for its hams. First published in 1969, Jane Grigson's classic *Charcuterie and French Pork Cookery* is a guide and a recipe book. She describes every type of charcuterie available for purchase and how to make them yourself. She describes how to braise, roast, pot-roast, and stew all cuts of pork, how to make terrines, and how to cure ham and make sausages at home.

Jane Grigson's *Vegetable Book* U of Nebraska Press

A definitive guide to cooking with vegetables, with essential information on buying, preparing and cooking the vast range now available, from one of the most trusted and knowledgeable cookery writers working today.

Winner of the 2011 James Beard Foundation Award for International

Cooking, this is the authoritative guide to stir-frying: the cooking technique that makes less seem like more, extends small amounts of food to feed many, and makes ingredients their most tender and delicious. The stir-fry is all things: refined, improvisational, adaptable, and inventive. The technique and tradition of stir-frying, which is at once simple yet subtly complex, is as vital today as it has been for hundreds of years—and is the key to quick and tasty meals. In *Stir-Frying to the Sky's Edge*, award-winning author Grace Young shares more than 100 classic stir-fry recipes that sizzle with heat and pop with flavor, from the great Cantonese stir-fry masters to the culinary customs of Sichuan, Hunan, Shanghai, Beijing, Fujian, Hong Kong, Macau, Taiwan, Singapore, and Malaysia, as well as other countries around the world. With more than eighty stunning full-color photographs, Young's definitive work illustrates the innumerable, easy-to-learn possibilities the technique offers—dry stir-fries, moist stir-fries, clear

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stir-fries, velvet stir-fries—and weaves the insights of Chinese cooking philosophy into the preparation of beloved dishes as Kung Pao Chicken, Stir-Fried Beef and Broccoli, Chicken Lo Mein with Ginger Mushrooms, and Dry-Fried Sichuan Beans.

Tender

Recipes from the Japanese Home Kitchen
[A Cookbook]

Jane Grigson's Vegetable Book

On the Side

With 100 Recipes for Common and
Uncommon Varieties

Another hit in the authors' "Hot" cookbook series, this book draws on the world's hottest flavors from Asia, the Mediterranean, the American South, and South America create a uniquely exciting fusion cuisine. Color photos.

Winner of the Fortnum & Mason Cookery Book Award 2020 Shortlisted for the Guild of Food Writers Award 2020 Shortlisted for the James Beard Award 2020 'Cookbook of the year' Allan Jenkins, OFM 'No one explains the intricacies of Sichuan food like Fuchsia Dunlop. This book remains my bible for the subject' Jay Rayner A fully revised and updated edition of Fuchsia Dunlop's landmark book on Sichuan cookery.

Almost twenty years after the publication of Sichuan Cookery, voted by the OFM as one of the greatest cookbooks of all time, Fuchsia Dunlop revisits the region where her own culinary journey began, adding more than 50 new recipes to the original repertoire and accompanying them with her incomparable knowledge of the dazzling tastes, textures and sensations of Sichuanese cookery. At home, guided by Fuchsia's clear instructions, and using just a few key Sichuanese storecupboard ingredients, you will be able to recreate Sichuanese classics such as Mapo tofu, Twice-cooked pork and Gong Bao chicken, or try your hand at a traditional spread of cold dishes comprising Bang bang chicken, Numbing-and-hot dried beef, Spiced cucumber salad and Green beans in ginger sauce. With spellbinding writing on the culinary and cultural history of Sichuan and accompanied by gorgeous travel and food photography, The Food of Sichuan is a captivating insight into one of the world's greatest cuisines. 'This book offers an unmissable opportunity to utilise the wok and cleaver, brave the fiery Mapo tofu and expand your technique with pot-stickers and steamed buns' Yotam Ottolenghi

Companion to her prize-winning Vegetable

Book, Jane Grigson's alphabetical guide to fruit advises us on selecting the finest fruits in season, cooking them in sweet or savoury dishes, serving them as desserts or as treats on their own. From apple to water-melon, including the familiar and the exotic, Jane Grigson's Fruit Book is a work to treasure. 'Scholarly and erudite, witty and learned, from time to time hilariously funny.' Paul Levy 'I take as much pleasure in reading Jane Grigson's lyrical yet well-researched and intriguing introductions to each subject as I do in executing her recipes.' Susan Campbell, Observer

A selection of traditional and modern recipes as well as an informative, evocative discussion of the origins of all kinds of English dishes.

The French Kitchen and Table from 1300 to 1789

With a New Introduction, Glossary, and Table of Equivalent Weights and Measures for the American Edition

The Vegetable Bible

Recipes and Notes on Italian Cooking

A Novel

In 2001 Chez Panisse was named the number one restaurant in America by Gourmet magazine -- quite a journey from 1971 when Alice Waters opened Chez Panisse as a place where she and her friends could cook

country French food with local ingredients and talk politics. As the restaurant's popularity grew, so did Alice's commitment to organic, locally grown foods and to a community of farmers and producers who provide the freshest ingredients, grown and harvested naturally with techniques that preserve and enrich the land for future generations. After thirty years, the innovative spirit and pure, intense flavors of Chez Panisse continue to delight and surprise all who visit, and even those who can't get there know that Alice started a quiet revolution, changing the culinary landscape forever. Inspired by Chez Panisse, more and more people across the country are discovering the sublime pleasures of local, organic vegetables and fruits. Now join Alice Waters and the cooks at Chez Panisse in celebration of fruit. Chez Panisse Fruit draws on the exuberant flavors of fresh, ripe fruit to create memorable dishes. In this companion volume to *Chez Panisse Vegetables*, discover more than 200 recipes for both sweet and savory dishes featuring fruit. Glorify the late-summer peach harvest with Peach and Raspberry Gratin, and extend the season with Grilled Cured Duck Breast with Pickled Peaches. Enjoy the first plums in Pork Loin Stuffed with Wild Plums and Rosemary. Preserve the fresh flavors of winter citrus with Kumquat Marmalade or Candied Grapefruit Peel. Organized alphabetically by fruit -- from apples to strawberries -- and including helpful essays on selecting, storing, and preparing fruit, this book will help you make the very most of fresh fruits from season to season. Illustrated with beautiful color relief prints by Patricia Curtan, *Chez Panisse Fruit* is a book to savor and to

treasure.

A revolutionary cookbook that moves the humble side dish to centre stage. Whilst writing his food blog, Rocket & Squash, Ed Smith noticed that a key part of our meals was being ignored. On too many occasions, side dishes were being relegated to an overboiled afterthought, or dismissed with a throwaway 'eat with potatoes' or 'serve with seasonal greens' line. But our side dishes have the potential to be as inspirational as the main event itself. In fact, they're often the best bit! Here it's the 'two veg' rather than the meat which are given the spotlight: you'll find 140 inspiring recipes and insightful tips to make your pulses, roots, vegetables and greens dazzle in their own right. Think of garlic oil pea shoots, smoky ratatouille, celeriac baked in a salt and thyme crust, carrots with brown butter and hazelnuts, spelt grains with wild mushrooms, and chorizo roast potatoes. Complete with a recipe directory that will help you find the perfect accompaniment, whatever your cooking, *On the Side* will brighten and invigorate every meal.

Sophie Grigson's passion for vegetarian food shines through every recipe in this gorgeous collection. From light summery salads to root vegetable soups, Mediterranean pastas and Middle Eastern stews, this book will entice all readers, whether you are a vegetarian or not.

Jane Grigson's unparalleled book on fish cookery takes us through the alphabet from anchovies to zander giving recipes and historical, geographical and culinary information and telling us all we ever need to know about the preparation and cooking of fish. The recipes are

taken from all over the world - there is soft-shell crab, salt cod, gravadlax and much much more - and range from the simple to the formal.

The Food of Sichuan

Hot Vegetables

An Offering to Lucy, Countess of Bedford

Exotic Fruits & Vegetables

Vegetable Book

In Jane Grigson's Vegetable Book American readers, gardeners, and food lovers will find everything they've always wanted to know about the history and romance of seventy-five different vegetables, from artichokes to yams, and will learn how to use them in hundreds of different recipes, from the exquisitely simple ?Broccoli Salad? to the engagingly esoteric ?Game with Tomato and Chocolate Sauce.? Jane Grigson gives basic preparation and cooking instructions for all the vegetables discussed and recipes for eating them in every style from least adulterated to most adorned. This is by no means a book intended for vegetarians alone, however. There are recipes for ?Cassoulet,? ?Chicken Gumbo,? and even Dr. William Kitchiner's 1817 version of ?Bubble and Squeak? (fried beef and cabbage). ø Jane Grigson's Vegetable Book is a joy to read and a pleasure to use in the kitchen. It will introduce you to vegetables you've never met before, develop your friendship with those you know only in passing, and renew your romance with some you've come to take for granted. ø This

edition has a special introduction for American readers, tables of equivalent weights and measures, and a glossary, which make the book as accessible to Americans as it is to those in Grigson's native England.

When Rachel Roddy visited Rome in 2005 she never intended to stay. But then she happened upon the neighborhood of Testaccio, the wedge-shaped quarter of Rome that centers around the old slaughterhouse and the bustling food market, and fell instantly in love. Thus began an Italian adventure that has turned into a brand new life. My Kitchen in Rome charts a year in Rachel's small Italian kitchen, shopping, cooking, eating, and writing, capturing a uniquely domestic picture of life in this vibrant, charismatic city. Weaving together stories, memories, and recipes for thick bean soups, fresh pastas, braised vegetables, and slow-cooked meats, My Kitchen in Rome captures the spirit of Rachel's beloved blog, Rachel Eats, and offers readers the chance to cook "cucina romana" without leaving the comfort of home.

In 1975, Gourmet magazine published a series on traditional Japanese food —the first of its kind in a major American food magazine — written by a graduate of the prestigious Yanagihara School of classical cuisine in Tokyo. Today, the author of that groundbreaking series, Elizabeth Andoh, is recognized as the leading English-language authority on the subject. She shares her

*knowledge and passion for the food culture of Japan in WASHOKU, an authoritative, deeply personal tribute to one of the world's most distinctive culinary traditions. Andoh begins by setting forth the ethos of washoku (traditional Japanese food), exploring its nuanced approach to balancing flavor, applying technique, and considering aesthetics hand-in-hand with nutrition. With detailed descriptions of ingredients complemented by stunning full-color photography, the book's comprehensive chapter on the Japanese pantry is practically a book unto itself. The recipes for soups, rice dishes and noodles, meat and poultry, seafood, and desserts are models of clarity and precision, and the rich cultural context and practical notes that Andoh provides help readers master the rhythm and flow of the washoku kitchen. Much more than just a collection of recipes, WASHOKU is a journey through a cuisine that is rich in history and as handsome as it is healthful. Awards2006 IACP Award Winner*Reviews*"This extensive volume is clearly intended for the cook serious about Japanese food."—Minneapolis Star Tribune". . . scholarly, yet inspirational . . . a foodie might just sit back and read for sheer enjoyment and edification."—Milwaukee Journal Sentinel* A guide to growing and cooking one's own vegetables includes more than 400 recipes--including Potato Cakes With Chard and Taleggio, Tart of Asparagus and Tarragon, Grilled

Lamb With Eggplant and Za'atar and more--as well as extensive gardening notes.

Kansha

The Victory Garden Cookbook

Nanny Ogg's Cookbook

A sourcebook of inspiring side dishes

Good Things

Jane Grigson's Fruit Book includes a wealth of recipes, plain and fancy, ranging from apple strudel to watermelon sherbet. Jane Grigson is at her literate and entertaining best in this fascinating compendium of recipes for forty-six different fruits. Some, like pears, will probably seem homely and familiar until you've tried them ^¾ la chinoise. Others, such as the carambola, described by the author as looking ?like a small banana gone mad,? will no doubt be happy discoveries. ø You will find new ways to use all manner of fruits, alone or in combination with other foods, including meats, fish, and fowl, in all phases of cooking from appetizers to desserts. And, as always, in her brief introductions Grigson will both educate and amuse you with her pithy comments on the histories and varieties of all

the included fruits. ø All ingredients are given in American as well as metric measures, and this edition includes an extensive glossary, compiled by Judith Hill, which not only translates unfamiliar terminology but also suggests American equivalents for British and Continental varieties where appropriate.

Jane Grigson's book on fish cookery takes the reader through the alphabet from anchovies to zander giving recipes and historical, geographical and culinary information. The text also gives advice about the preparation and cooking of fish.

A timeless literary cookbook with more than 250 recipes and gastronomic treats that celebrate the varieties and culinary pleasures of mushrooms. An indispensable classic for all those who love mushrooms. Truffles . . . ceps . . . morels, they all conjure visions of one of the most intriguing and subtle of all gastronomic treats. Amateur cooks can feel overwhelmed by the many varieties of mushrooms, and mystified by how best to prepare them, while epicures hunger for new ways to expand

their repertoires. With more than 250 recipes, Jane Grigson describes simple yet sumptuous preparations for all kinds of delectable fresh and preserved mushrooms. Included are helpful tips for selecting and preserving the best edible mushrooms (both wild and cultivated), the folklore behind the recipes, a brief history of mushroom cultivation, guides to distinguishing edible from poisonous fungi for those who venture to pick their own, and line drawings of the twenty-one most common species.

Describes the principal edible mushrooms and provides recipes for appetizers, main courses, and salads
effortless food, big flavours

The Interpretation of Murder

Elizabeth David on Vegetables

Jane Grigson's Fruit Book

Charcuterie and French Pork Cookery

This beautiful new collection celebrates Elizabeth's best and most-loved vegetable recipes, spanning her lifetime's cooking and featuring a range of delicious, timeless dishes filled with irresistible flavours, colours and scents. With today's increase in vegetarianism and emphasis on eating more vegetables, this superb collection - the first time Elizabeth's vegetables recipes have been gathered together before - will inspire a whole new

generation of food lovers. Seven chapters guide the reader from soups, salads and small dishes through to pasta, rice dishes and more substantial fare. For the first time, these mouthwatering recipes will be accompanied by sumptuous colour photography, while threaded throughout are a number of Elizabeth's short essays - richly evocative pieces full of history and anecdote as well as practical culinary advice. Published to celebrate the centenary of Elizabeth's birth, Elizabeth David on Vegetables is a must-have not just for vegetarians but for anyone wishing to give vegetables a starring role in the kitchen.

Wheaton effortlessly brings to life the history of the French kitchen and table. In this masterful and charming book, food historian Barbara Ketcham Wheaton takes the reader on a cultural and gastronomical tour of France, from its medieval age to the pre-Revolutionary era using a delightful combination of personal correspondence, historical anecdotes, and journal entries.

No-one is better than Diana Henry at turning the everyday into something special. Here is a superb collection of recipes that you can rustle up with absolutely no fuss, but which will knock your socks off with their flavor. Peppered throughout the book are ingenious ideas such as no-hassle starters and sauces that will lift any dish. From Turkish Pasta with Caramelized Onions, Yoghurt and Dill and Paprika-baked Pork Chops with Beetroot, Caraway and Sour Cream to Parmesan-roasted Cauliflower with Garlic and Thyme, Diana takes the kind of ingredients we are most likely to find in our cupboard and fridge - or be able to pick up on the way home from work - and provides recipes that will become your friends for life.

Fruit is pretty much the perfect food: bountiful, delicious and colourful, it also helps us to fight infection, stresses and strains. But why are we still a nation that thinks it's a bit racy to slice a banana onto our cornflakes in the morning? A 'piece of fruit' in a lunch box, on the breakfast table or at the end of a meal is all very well, but fruit is so much more exciting than this, and we don't eat nearly enough of the stuff. Perhaps this is because we don't always understand how to use it in our cooking, or how to choose the best fruit for the season. Hugh sets out to address this head on. With 180 delicious recipes, *River Cottage Fruit Every Day!* will show you how to enjoy a broader eating experience and make fruit easy, fun and irresistible. You'll find recipes for all the wonderful seasonal fruit that grows in this country, and learn how to make the most of fruit from other parts of the world. Recipes include marinated lamb and fig kebabs; barbecued pork chops with peaches and sage; venison stew with damsons; and parsnip and apple cakes. There are also fresh and zingy salads as well as gorgeous cakes, tarts, pies, crumbles and puddings. With glorious photography from Simon Wheeler, this book will bring amazing new fruity vitality and flavour to your food.

Chez Panisse Fruit

The Vegetable Book

My Kitchen Table: 100 Vegetarian Feasts

English Food

The Ultimate Guide to Mastery, with Authentic Recipes and Stories

A classic collection of articles, book reviews, and travel essays from “the best food writer of her time” (Jane Grigson, *The Times Literary Supplement*). An Omelette and a

Glass of Wine offers sixty-two articles originally written by Elizabeth David between 1955 and 1984 for numerous publications including the Spectator, Gourmet magazine, Vogue, and the Sunday Times. This revered classic volume contains delightful explorations of food and cooking, among which are the collection's namesake essay and other such gems as "Syllabubs and Fruit Fools," "Sweet Vegetables, Soft Wines," "Pleasing Cheeses," and "Whisky in the Kitchen." Elizabeth David's subjects range from the story of how her own cooking writing began to accounts of restaurants in provincial France, of white truffles in Piedmont, wild risottos on the islands of the Venetian lagoon, and odd happenings during rain-drenched seaside holidays in the British Isles. Here we can share her appreciation of books, people who influenced her, places she loved, and the delicious meals she enjoyed. Casually interspersed with charming black-and-white illustrations and some photographs, An Omelette and a Glass of Wine is sure to appeal to the 'Elizabeth David' book collector and readers coming to know Ms. David for the first time, who will marvel at her wisdom and grace. "Savor her book in a comfortable chair, with a glass of sherry." –Bon Appétit "Elizabeth David has the intelligence, subtlety, sensuality, courage and creative force of the true artist." –Wine and Food

This complete compendium of vegetable cookery

covers techniques for the garden and preparation counter as well as the stove--and microwave--and includes 800 recipes

A celebration of Japan's vegan and vegetarian traditions with 100 vegan recipes. *Kansha* is an expression of gratitude for nature's gifts and the efforts and ingenuity of those who transform nature's bounty into marvelous food. The spirit of *kansha*, deeply rooted in Buddhist philosophy and practice, encourages all cooks to prepare nutritionally sound and aesthetically satisfying meals that avoid waste, conserve energy, and preserve our natural resources. In these pages, with *kansha* as credo, Japan culinary authority Elizabeth Andoh offers more than 100 carefully crafted vegan recipes. She has culled classics from *shōjin ryōri*, or Buddhist temple cuisine (Creamy Sesame Pudding, Glazed Eel Look-Alike); gathered essentials of macrobiotic cooking (Toasted Hand-Pressed Brown Rice with Hijiki, Robust Miso); selected dishes rooted in history (Skillet-Scrambled Tofu with Leafy Greens, Pungent Pickles); and included inventive modern fare (Eggplant Sushi, Tōfu-Tōfu Burgers). Decades of living immersed in Japanese culture and years of culinary training have given Andoh a unique platform from which to teach. She explains basic cutting techniques, cooking methods, and equipment that will help you enhance flavor, eliminate waste, and speed meal preparation. Then she demystifies ingredients that are

staples in Japanese pantries that will boost your kitchen repertoire—vegan or omnivore—to new heights.

This early 17th-century book was written by the Italian refugee Giacomo Castelvetro.

Jane Grigson's Fish Book

Vegetables

Celebrating Japan's Vegan and Vegetarian Traditions [A Cookbook]

A Cook and His Vegetable Patch