

Jane Grigsons English Food

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

Dorothy Hartley's FOOD IN ENGLAND became an instant classic when it was first published in 1954, and has had a deep influence on countless English cooks and food writers since. Hartley's love of the infinite variety of English cooking and her knowledge of British culture and history show why our food should never be considered dull or limited. There are unusual dishes such as the Cornish Onion and Apple Pie, and she describes some delicious puddings, cakes and breads, including an exotic violet flower ice cream, an eighteenth century coconut bread and Yorkshire teacakes. An irresistible window into centuries of culture, and illuminated with Hartley's own lively illustrations, FOOD IN ENGLAND is an unforgettable tour through culinary history and a unique insight into England's past.

Originally published in 1948, this is Grigson's careful survey of how an old English farmhouse was built.

Jane Grigson's Fish Book

A Flavour Map for the Adventurous Cook

Fish Cookery

Sophie's Table

An English Farmhouse

A guide to cooking with unusual ingredients which have appeared on supermarket shelves in the 1990s, with explanations of where they come from and how to use them. There is also advice on new ways of using more familiar ingredients.

English Food-Penguin UK

A Book of Mediterranean Food - published in 1950 - was Elizabeth David's first book and it is based on a collection of recipes she made while living in France, Italy, the Greek islands and Egypt. Britain's most inspirational food writer! Independent She gives us hearty pasta and polenta dishes from Italy; aromatic and tangy salads from Turkey and Greece; and tasty seafood and saffron dishes from Spain. Whether it is the simplicity of hummus or the delicious blending of flavours found in plates of ratatouille or paella, Elizabeth David's wonderful recipes are imbued with all the delights of the sunny south. "Not only did she transform the way we cooked but she is a delight to read" Express on Sunday Elizabeth David is the woman who changed the face of British cooking. She introduced post-war Britain to the sun-drenched delights of the Mediterranean and her recipes brought new flavours and aromas into kitchens across Britain.

The Mushroom Feast

Eat Your Greens

Exotic Fruits & Vegetables

100 delicious, easy & meat free recipes

nating history, Wilson reveals the myriad innovations that have shaped our diets today. An insightful look at how we've changed food and how food has changed us, Consider the Fork reveals the astonishing ways in which the implements we use in the kitchen affect what we eat, how we eat, and how we relate to food.

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.

ENGLISH FOOD reveals the richness and surprising diversity of England's culinary heritage. Fully updated and revised by Jane Grigson before her death in 1990, this joyful celebration of our national cuisine is a pleasure to cook from and a delight to read. 'This is the perfect English companion' - Guardian 'ENGLISH FOOD is an anthology all who follow her recipes will want to buy for themselves...enticing from page to page' - Spectator 'She restored pride to the subject of

English food' - Evening Standard

A Curious Absence of Chickens

The Soup Book

Reduced to a System of Easy Practice, in a Series of Carefully Tested Receipts, in which the Principles of Baron Liebig and Other Eminent Writers Have Been as Much as Possible Applied and Explained

A History of How We Cook and Eat
Good Things

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), a 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. o 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.

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Gingerbread is a loved sweet treat. Enthusiastic bakers and families baking together since lockdown will enjoy the history and recipes.

The World Atlas of Food

A Book of Mediterranean Food

A Gourmet's Guide to the Great Regional Dishes of the World

A Journal of Life, Food and Recipes from Puglia

An Anthology

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

Make the most of fresh produce all year round with more than 200 homemade soup recipes organized by season. The Soup Book is packed with plenty of nourishing recipes for every season. Try winter warmers such as parsnip and apple soup or French onion soup, enjoy a light summer lunch of chilled cucumber soup with dill, and make a hearty borscht or pumpkin soup in autumn. The recipes are organized first by season, and then by ingredient, so you can easily find the ideal soup to suit the fresh ingredients you have to hand. Featuring recipes from Raymond Blanc, Dan Barber, Alice Waters, and other supporters of The Soil Association, The Soup Book offers plenty of recipe ideas and inspiration to fill your bowl. Each recipe is accompanied by freezing times so that you can prepare your favorite recipes to enjoy later. This updated edition features brand-new and updated photography to accompany the book's refreshed design. Make hearty, wholesome, and healthy soups all year round with The Soup Book.

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 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.

Consider the Fork

The Book of Ingredients

English Food

The Art of Charcuterie

The Best of Jane Grigson

A picnic guide to the charcutier's shop, descriptions of charcuterie equipment, and information on herbs and seasonings used in charcuterie preface recipes for dishes made from pork products

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 in a chinoise. Others, such as the carambola, described by the author as looking "like a small banana gone mad," will no doubt be happy discoveries. o 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. o 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.

"Good Things in England" is a vintage cookbook containing a range of traditional and regional recipes for British cuisine written by Florence White. Containing information on everything from how to make a good cup of coffee or tea to producing the perfect pie, this early cook book is highly recommended for those with an interest in making traditional British food and would make for a fantastic addition to culinary collections. Contents include: "English Breakfast, Frying and Grilling", "Home-made Bread, Huffkins, Wiggs, Oatcakes, etc.", "Luncheon, Dinner, and Supper Dishes", "Appetisers and Food Adjuncts", "Soups, Sauces, and Stuffings", "Fish", "The Roast Meat of Old England", "Oven Cookery and Stews", "Boiled Meats", etc. Many vintage books such as this are becoming increasingly scarce and expensive. It is with this in mind that we are republishing this volume now in a modern, high-quality edition complete with a specially-commissioned new introduction on the history of the cook book.

Fish

The Observer Guide to European Cookery

My Kitchen Table: 100 Vegetarian Feasts

Jane Grigson's British Cookery

Food in England

Fish is delicious, healthy, and easy to prepare, but there are still many cooks who worry about what to buy and what to do with it. In Fish, these problems are addressed and solved. Sophie Grigson has collected more than 180 marvelous fish recipes, such as Tuna Teriyaki with Sobu Noodles, Maryland Crab Cakes, Provenal Fish Soup, Thai Squid Salad, and Yucatan Fish Tortillas. And if anyone can teach you about matters piscine, expert William Black can. Armed with helpful tips on buying, storing, and preparing fish, you will soon share this couple's passion and expertise.

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.

'A reference bible...inspirational in the way that it opens up new possibilities for vegetables' - 'Daily Mail'. This is Jane Grigson's definitive guide to the selection, preparation and cooking of vegetables - from the common potato to the exotic Chinese artichoke. She gives tempting, stimulating ideas for side dishes, main courses and even the odd dessert. This marvellous book has become a classic work of reference for good cooks everywhere.

The Enjoyment of Food

The biography of Christmas

The Tofoo Cookbook

The Art of Making Sausages, Pâtés, and Other Charcuterie

First Catch Your Gingerbread

Published to coincide with the anniversary of 25 years since her untimely death and having been out of print for more than a decade, Grub Street is republishing the ultimate compendium of Jane Grigsons recipes. Following the success of her first book, Charcuterie and French Pork Cooking, Grigsons research and flair for cooking speak for themselves within this tome. With a delightful introduction by her friend, and the equally remarkable Elizabeth David, this book is a staple for every cook. The book is organized into regional cuisines from across the globe including: the Americas, the Mediteranean, the Europeans, India and the Far East and contains sections entitled At Home in England and At Home in France; both places close to Janes heart. There is also, of course, a detailed chapter on charcuterie. The recipes are introduced in English, with brief descriptions by Grigson, but are also simultaneously designated in the native language of their origin. There are graphs and pictorials for the accurate cooking of meat joints by weight and detailed instructions for picking the best ingredients and making the most of them when they are in season. The book concludes with a chapter on the enjoyment of food which encapsulates Grigsons approach to cooking along with the experience of reading this book. The recipes are diverse and diligent to detail. There are recipes for the simple weekday dinner to the elaborate celebratory feast. This collection of her best and most-loved recipes, with her introductions, anecdotes, quotations and poems, is a fitting tribute, not only to her culinary and literary skills, but also to the warmth, wit and intelligence that shines through all her books.

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

There's so much you can do with Tofoo! Tear it, chop it, fry it, marinate it, dice it or slice it, tofu is the secret ingredient to delicious, hearty vegetarian eating. The Tofoo Cookbook is filled with 100 satisfying, uncomplicated and frankly delicious dishes for every taste. With easy to follow steps on prepping tofu, delicious marinades and tips for nailing the basics, this book is the perfect guide for anyone looking to add a little to-fun into their cooking. Including classics like Tofu Shakshuka, Tofish and Chips and Tofu Poke Bowls to exciting new recipes like Chipotle Tofu Tacos, Panko Tofu Bao Buns and Sunae Tofu with Tahini Sauce, this book is perfect for everyone from the most dedicated vegetarians to the reluctant flexitarian. From breakfast to brunch, speedy lunches to delicious dinners, this book has everything you need to create some tofu-rific meals.

200 Recipes, Season by Season

Good Things in England - A Practical Cookery Book for Everyday Use, Containing Traditional and Regional Recipes Suited to Modern Tastes

Hark

Jane Grigson's Vegetable Book

Charcuterie and French Pork Cookery

In this delightful sleigh ride through Christmas history, Paul Kerensa answers the festive questions you never thought to ask... Did Cromwell help shape the mince pie? Was St Nicholas the first to use an automatic door? Which classic Christmas crooners were inspired by a Hollywood heatwave? And did King Herod really have a wife called Doris? Whether you must on wine or enjoy the biggest turkey, the biggest tree or the biggest credit card bill, unwrap your story through our twelve dates of Christmas past. From Roman revelry to singing Bing, via Santa, Scrooge and a snooting saviour, this timeless tale is perfect trivia fodder for the Christmas dinner table.

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.

'Full of recipes you want to cook' - Diana Henry 'Not only a collection of fabulous recipes but an inspiring guide to flavours and ingredients and how they work together' - Nigella Lawson This is a cookbook for people who are looking for inspiration rather than instruction: one that will make you look at familiar ingredients in a new light, and welcome new ones with open arms. Here Felicity Cloake offers an ingredient for each letter of the alphabet – twenty-six of her favourite things to eat, and recipes using them which will change the way that you think about these ingredients forever. In the Blue Cheese chapter, a Roquefort and honey cheesecake with walnut and pear; in Caramel, roast duck with miso caramel and in Rhubarb, rhubarb gin granita. Yet there are also more straightforward dishes, no less original or delicious: beetroot noodles with goat's cheese, toasted walnuts and baby kale; chorizo baked potatoes with avocado crema; slow roast tomato pasta with lemon salt, ricotta and basil. And there are many more playful takes on favourite dishes: salted peanut caramel crispy cakes, aloo tikki scotch eggs, jelly cherry jubilee, buttermilk onion rings. This is a book to shake you out of your recipe rut and make you start to think about food, and cook it in an entirely new way.

The A-Z of Eating

Diamond Jubilee Recipes

An Omelette and a Glass of Wine

Jane Grigson's Fruit Book

Sophie Grigson's Taste of the Times

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.

Modern Cookery, for Private Families

A complete guide to the food that makes us who we are