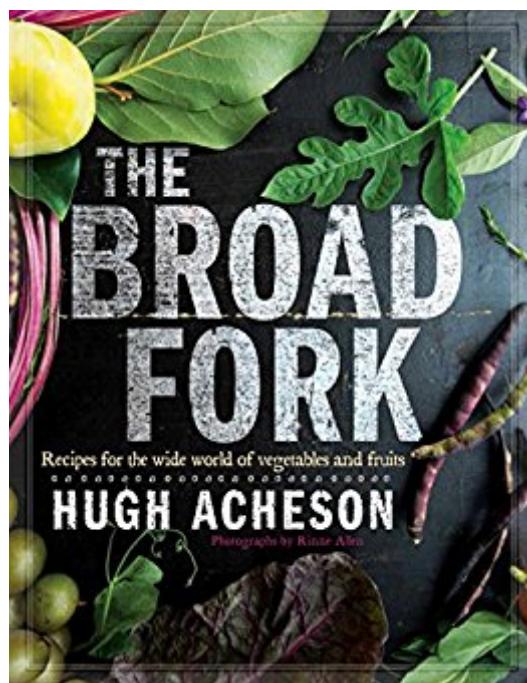


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The Broad Fork: Recipes For The Wide World Of Vegetables And Fruits



Synopsis

From James Beard Award winner Hugh Acheson comes a seasonal cookbook of 200 recipes designed to make the most of your farmers' market bounty, your CSA box, or your grocery produce aisle. InÂ The Broad Fork,Â Hugh narrates the four seasons of produce, inspired by the most-asked question at the market: "What the hell do I do with kohlrabi?" And so here are 50 ingredients--from kohlrabi to carrots, beets to Brussels sprouts--demystified or reintroduced to us through 200 recipes: three quick hits to get us excited and one more elaborate dish. For apples in the fall there's apple butter; snapper ceviche with apple and lime; and pork tenderloin and roasted apple. In the summer, Hugh explores uses for berries, offering recipes for blackberry vinegar, pickled blueberries, and raspberry cobbler with drop biscuits. Beautifully written, this book brings fresh produce to the center of your plate. It's what both your doctor and your grocery bill have been telling you to do, and Hugh gives us the knowledge and the inspiration to wrap ourselves around produce in new ways.

Book Information

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Customer Reviews

Amazing seasonal focused cookbook. Know what to do with even some of the more obscure local

vegetables you'll find at your local farmers market. This book is great for several reasons, each vegetable contains at least several fairly simple recipes for each item as well as one more complex. No matter your cook skills you'll find it useful. The photography is also stunning while it's certainly better served as a cook book and not a coffee table book, author Hugh Acheson even mentions that he hopes it is the case, it certainly could be a coffee table book as well.

We belong to a CSA, and sometimes we get a LOT of veg- some of which it can be hard to use. This book- like the "Victory Garden Cookbook" (another go-to)- promises to give lots of ideas about what to do with that celariac. The main difference is that Broad Fork is more "cheffy"- though not inaccessible so- and Victory Garden is more middle-America. I love that preserving and fermenting are included! My first project will be to can some spiced blueberries, and I am contemplating kimchee as well. If these, and a couple more recipes, go well, I'll probably get the hardcover version to supplement the ebook. (I bought the ebook at a discounted price from the listed one.) It's a very exciting cookbook! I bookmarked the recipes I wanted to try... and there are SO MANY! I do love the format: season first, then vegetable (or fruit), with various options.

Great book with so much info. on veggies. Recipes are a little too fancy for my cooking style but I'm sure they would be good

I am very pleased with how well the book is formatted. It is well written, easy to read, and beautifully photographed. After reading the recipes, my challenge was deciding which one (spring) to try first. This publication will encourage readers to eat and enjoy more fresh, well prepared vegetables.

Enjoyed from the library. So happy to have my own copy.

This is my new favorite cookbook. I love the recipes and that it's divided by season, so you can cook accordingly. Most of the recipes are surprisingly easy, great for week night cooking. Some are a little more elaborate, for when you want to go out. I've cooked through probably half of the spring and summer recipes now and have a lot of new favorite recipes! (especially the fennel and arugula chapters!) I can't wait for fall to come, to try out those recipes! My kids have loved eating all these veggie recipes too! There are quite a few preserving recipes, a lot of recipes that could be a whole vegetarian meal or a side, and most chapters also have a whole meal recipe around that veggie. Hugh Acheson, please write a follow up cookbook! There are so many more veggies out

there that I'd love to learn how to cook with your awesome combination of delicious, classic taste combos, and new creative recipes!

Great recipes for those that like to try things at their farmers market. This is the second book we own by Hugh, his recipes are always great. This one is intended more for the odd veggies and fruits you see in farmers markets or get from CSAs and don't know what to do with them.

Bought this for my son who is a chef at the National in Athens. He loved it and can't wait for Hugh to sign it. He especially loved the opening statement "What the hell do I do with kohlrabi," as he said he really had this experience as a beginning chef.

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