

Limoncello Recipe Made With Everclear

Thank you totally much for downloading **Limoncello Recipe Made With Everclear** .Maybe you have knowledge that, people have see numerous period for their favorite books next this Limoncello Recipe Made With Everclear , but end happening in harmful downloads.

Rather than enjoying a fine book taking into consideration a cup of coffee in the afternoon, otherwise they juggled later than some harmful virus inside their computer. **Limoncello Recipe Made With Everclear** is easily reached in our digital library an online admission to it is set as public therefore you can download it instantly. Our digital library saves in complex countries, allowing you to acquire the most less latency era to download any of our books similar to this one. Merely said, the Limoncello Recipe Made With Everclear is universally compatible subsequently any devices to read.

The Lost Ravioli Recipes of Hoboken: A Search for Food and Family - Laura Schenone
2008-10-17

A Newsday Best Cookbook of 2007: can a recipe change your life? A quest for an authentic dish reveals a mythic love story and age-old culinary secrets. James Beard Award-winning author Laura Schenone undertakes a quest to retrieve her great grandmother's ravioli recipe, reuniting with relatives as she goes. In lyrical prose and delicious recipes, Schenone takes the reader on an unforgettable journey from the grit of New Jersey's industrial wastelands and the fast-paced disposable culture of its suburbs to the dramatically beautiful coast of Liguria—the family's homeland—with its pesto, smoked chestnuts, torte, and, most beloved of all, ravioli, the food of celebration and happiness. Schenone discovers the persistent importance of place, while offering a perceptive voice on immigration and ethnicity in its twilight. Along the way, she gives us the comedies and foibles of family life, a story of love and loss, a deeper understanding of the bonds between parents and children, and the mysteries of pasta, rolled into a perfect circle of gossamer dough.

Food Journal - Tracy Benjamin 2018-11-11
Food journal workbook helps you navigate through every meal. By writing down what you eat, you not only create a good habit, you have a tool to help you evaluate the good choices you make throughout the process.

The I Hate to Cook Book - Peg Bracken 1961

Trattoria Grappolo - Leonardo Curti 2007
A prized collection of delicious, simple-to-prepare recipes from one of Central California's most venerated restaurants is featured in a collection of authentic Italian dishes—including antipasto, salads, soups, breads, pizzas, pastas, main courses, and desserts—that also includes suggested wine pairings.

The New Camp Cookbook - Linda Ly 2017-07
Shares campfire recipes for anyone who enjoys cooking outdoors, including chai-spiced oatmeal with cinnamon apples, egg-in-a-hole grilled cheese, tin foil seafood boil, and homemade hot chocolate mix.

The Dead Rabbit Drinks Manual - Sean Muldoon
2015-10-13

Winner of the Tales of the Cocktail Spirited Award for Best New Cocktail & Bartending Book Dead Rabbit Grocery & Grog in Lower Manhattan has dominated the bar industry, receiving award after award including World's Best Bar, World's Best Cocktail Menu, World's Best Drink Selection, and Best American Cocktail Bar. Now, the critically acclaimed bar has its first cocktail book, The Dead Rabbit Drinks Manual, which, along with its inventive recipes, also details founder Sean Muldoon and bar manager Jack McGarry's inspiring rags-to-riches story that began in Ireland and has brought them to the top of the cocktail world. Like the bar's décor, Dead Rabbit's award-winning drinks are a nod to the "Gangs of New York" era. They range from fizzes to cobbler to toddies, each with its own historical inspiration.

There are also recipes for communal punches as well as an entire chapter on absinthe. Along with the recipes and their photos, this stylish and handsome book includes photographs from the bar itself so readers are able to take a peek into the classic world of Dead Rabbit.

Food of the Italian South - Katie Parla
2019-03-12

85 authentic recipes and 100 stunning photographs that capture the cultural and cooking traditions of the Italian South, from the mountains to the coast. In most cultures, exploring food means exploring history—and the Italian south has plenty of both to offer. The pasta-heavy, tomato-forward “Italian food” the world knows and loves does not actually represent the entire country; rather, these beloved and widespread culinary traditions hail from the regional cuisines of the south.

Acclaimed author and food journalist Katie Parla takes you on a tour through these vibrant destinations so you can sink your teeth into the secrets of their rustic, romantic dishes. Parla shares rich recipes, both original and reimagined, along with historical and cultural insights that encapsulate the miles of rugged beaches, sheep-dotted mountains, meditatively quiet towns, and, most important, culinary traditions unique to this precious piece of Italy. With just a bite of the *Involtini alla Piazzetta* from farm-rich Campania, a taste of *Giurgiulena* from the sugar-happy kitchens of Calabria, a forkful of ‘*U Pan’ Cuott’* from mountainous Basilicata, a morsel of *Focaccia* from coastal Puglia, or a mouthful of *Pizza e Foje* from quaint Molise, you’ll discover what makes the food of the Italian south unique. Praise for *Food of the Italian South* “Parla clearly crafted every recipe with reverence and restraint, balancing authenticity with accessibility for the modern home cook.”—*Fine Cooking* “Parla’s knowledge and voice shine in this outstanding meditation on the food of South Italy from the Molise, Campania, Puglia, Basilicata, and Calabria regions. . . . This excellent volume proves that no matter how well-trodden the Italian cookbook path is, an expert with genuine curiosity and a well-developed voice can still find new material.”—*Publishers Weekly* (starred review) “There’s There’s Italian food, and then there’s there’s Italian food. Not just pizza, pasta, and

prosciutto, but obscure recipes that have been passed down through generations and are only found in Italy... . . . and in this book.”—*Woman’s Day* (Best Cookbooks Coming Out in 2019)

“[With] *Food of the Italian South*, Parla wanted to branch out from Rome and celebrate the lower half of the country.”—*Punch* “Acclaimed culinary journalist Katie Parla takes cookbook readers and home cooks on a culinary journey.”—*The Parkersburg News and Sentinel Shake, Stir, Pour-Fresh Homegrown Cocktails* - Katie Loeb 2012-07-01

Create Your Own Fresh, Homegrown Cocktails! Pure, intense, and flavorful—homemade cocktails are best straight from the source. Start in your garden or local market and create an in-season, made-from-scratch cocktail to lift your spirits and impress your guests. But be warned: Once you’ve tasted the fresh version of your favorite drink, you’ll never want to go back. Start by making your own syrups: —Simple syrup: an absolute staple and the base for unlimited concoctions —Herbal syrups including Thai Basil Syrup, Mint Syrup, and Lavender Syrup —Spice syrups, featuring Cinnamon Syrup, Ginger Syrup, and Orange Cardamom Syrup —Fruit/vegetable syrups such as Rhubarb Syrup, Pear Syrup, and Celery Syrup Make your own bar basics: —Fresh Citrus Cordials like the Ruby Red Grapefruit-Lemongrass Cordial —Classic garnishes, including real Cocktail Cherries and Cocktail Onions —Classic mixers like Grenadine, Ginger Beer Concentrate, and Bloody Mary Mix Make your own infusions: —Base spirits including Cucumber, Lemon & Dill Gin and Jalapeño-Cilantro Vodka —Limoncello: a homemade version of the Italian classic —Bitters: a cocktail classic with new, unique flavor combinations And explore the more than 50 drink recipes that feature your fresh, homemade creations!

The Home Preserving Bible - Carole Cancler
2012-10-02

Learn to preserve your food at home with this ultimate guidebook! *The Home Preserving Bible* thoroughly details every type of preserving—for both small and large batches—with clear, step-by-step instructions. An explanation of all the necessary equipment and safety precautions is covered as well. But this must have reference isn’t for the novice only; it’s filled with both

traditional and the latest home food preservation methods. More than 350 delicious recipes are included—both timeless recipes people expect and difficult-to-find recipes.

The Polish Housewife Cookbook - Lois Britton
2019-11-08

A collection of traditional Polish recipes written for the modern home cook. Each of the 54 recipes includes a color photo. Recipe sections include Soups, Breads, Pierogi, Main dishes, Side dishes, Desserts, and Beverages. Perfect binding.

Gifts Cooks Love - Diane Morgan 2010-09-28
Gift giving is a tangible expression of caring and love. In the tradition of giving food gifts it is a delightful personal present from the warmth of one's own kitchen—a sincere gift of time. Foodies and food lovers love nothing more than receiving a homemade gift, and passionate cooks take pleasure and satisfaction in spending time in the kitchen cooking and then sharing their delicious results. For passionate preservers, summer's sweet fruits and savory flavors are canned and shared later in the season. For bakers and candy makers, new twists on traditional treats bring holiday cheer. And for novice cooks, easy-to-make and cleverly packaged food and drink gifts make you look like an expert even if you aren't. Imagine bottling your own limoncello when the only real skill needed is patience and time. *Food Gifts Cooks Love* offers one big hug of comfort food and joy. This is the book for people who love to cook and eat. It contains 40 unique recipes (including photographs for each) and instructions for making each food gift, creative ways to package it, and in some cases an additional recipe to make with the gift. It contains delicious sweet and savory gifts that any cook will love to give or receive.

Put 'em Up! Fruit - Sherri Brooks Vinton
2013-04-12

This creative cookbook will inspire you to not only preserve summer's fruit harvest, but use your homemade jams, jellies, and preserves in a host of sweet and savory dishes. Whip up a batch of peach jam and marinate shrimp kabobs in it overnight, or suspend grapefruit in lavender honey for an enticing custard topping. The flavors are fresh and contemporary and the instructions are thorough and easy to follow. Putting up — and serving up — the harvest has

never been so delicious.

In Tuscany - Frances Mayes 2021-12-07

A lavishly illustrated ode to the joys of Tuscany's people, food, landscapes, and art, from the bestselling author of *Under the Tuscan Sun* and *See You in the Piazza* "A love letter to Italy written in precise and passionate language of near-poetic density."—*Newsday* In Tuscany celebrates the abundant pleasures of life in Italy as it is lived at home, at festivals, feasts, restaurants and markets, in the kitchen and on the piazza, in the vineyards, fields, and olive groves. Combining essays by Frances Mayes and a chapter by her husband, poet Edward Mayes, with more than 200 full-color photos by photographer Bob Krist, each of this book's five sections highlights a signature aspect of Tuscan life: *La Piazza*: the locus of Italian village life. With photographs of the shop signs, the outdoor markets, medieval streets, people, their pets and their cars, and snippets of conversations overheard, Mayes reveals the life of the Piazza in her town of Cortona as well as out-of-the-way places such as Volterra, Asciano, Monte San Savino, and Castelnuovo. *La Festa*: the celebration. Essays and photos of feasts and celebrations, such as the Christmas dinner for twenty-seven at a neighbor's house and a donkey race around the church at Montepulciano Stazione, illustrate how the Tuscans celebrate the seasons—their open ways of friendship, their connection to nature, and most of all, their sense of abundance. *Il Campo*: the field. Here Edward Mayes evokes the deep sense of the shift of seasons as he picks olives before he and Frances head off to the olive oil mill and enjoy the first bruschette with new oil. *La Cucina*: the kitchen. An intimate view of the all-important role of the kitchen in Tuscan culture, including photographs of her own kitchen and gardens, menus from great local cooks, the elements of the Tuscan table, dishes with cultural and culinary notes on each, and, of course, delectable recipes. *La Bellezza*: the beauty. From the quality of the light falling on sublime landscapes in different seasons and Tuscan faces in moments of laughter to a silhouette of cypress trees in the early evening and a wild bird perched on a neighbor's head, *In Tuscany* features views of beauty that reveal the singular splendor of one of the world's best-loved and most artistic

regions.

Attainable Sustainable - Kris Bordessa

2020-04-28

Attainable Sustainable

Country Cooking of Italy - Colman Andrews

2012-12-14

Following the success of their 2010 James Beard Foundation Best Cookbook of the Year, *The Country Cooking of Ireland*, Colman Andrews and Christopher Hirsheimer achieve the formidable feat of illuminating the world's most beloved cuisine in an entirely new light. Drawing on more than 40 years of experience traveling and eating in Italy, Andrews explores every region, from Piedmont to Puglia, and provides the fascinating origins of dishes both familiar and unexpected. This gloriously photographed keepsake depicts an ingredient-focused culture deeply rooted in rural traditions, in which even the most sophisticated dishes derive from more basic fare. With 230 sumptuous recipes highlighting the abundant flavors of the land, all set against the backdrop of Andrews' vivid storytelling and Hirsheimer's evocative images, this luxe book is sure to delight home chefs and lovers of Italian food alike.

The No-Waste Vegetable Cookbook - Linda Ly 2020-04-07

Isn't it about time to start nose-to-tail cooking with vegetables? Learn how to make the most of the edibles in your garden or the farmer's market bounty! *The No Waste Vegetable Cookbook* will help you cook your way through greens, beans, roots, and herbs with seasonal recipes that utilize every edible part of the plant. Author Linda Ly shares a wide variety of recipes and techniques from her popular *CSA Cookbook*, from creative pickling (think watermelon rind) to perfect pestos. Chapters and recipes include: Tomatoes and Peppers: Spicy Minty Tomato Sauce Infused with Tomato Leaves, Spicy Fermented Summer Salsa, Ginger-Spiced Chicken Soup with Wilted Pepper Leaves, Blistered Padron Peppers and White Onions Leafy Greens: Kale Stem Pesto Spring Bulgur Salad with Kale Buds, Stuffed Collard Greens, Potlikker Noodles with Collard Greens, Broccoli Green and Baked Falafel Wrap Peas and Beans: Pea Shoot Salad with Radish and Carrot, Pan-Charred Beans with Bean Leaf Pesto, Yardlong Bean Curry with Wilted Spinach, Fava Leaf

Salad with Citrus, Feta, and Walnuts, Charred Fava Pods with Parmesean Bulbs and Stems: Fennel Front and Ginger Pesto, Kohlrabi Home Fries with Thyme Aioli, Leek Green, Wild Mushroom and Goat Cheese Crostini, Scallion Soup, Green Onion Pancake with Spicy Soy Dipping Sauce Roots and Tubers: Carrot Top Salsa, Beetza Beetza, Quick-Pickled Sweet 'n Spicy Radish Pods, Savory Sweet Potato Hummus, Creamy Sweet Potato Soup with Maple Syrup, Hasselback Potatoes, Vietnamese Carrot and Daikon Pickles Melons and Gourds: Watermelon Rind Kimchi, Stir-Fried Watermelon Rind, Gingered Butternut Bisque, Four Ways to Toast Pumpkin Seeds, Sicilian Squash Shoot Soup, Drunken Pumpkin Chili, Pan-Fried Cucumber in Honey Sesame Sauce Flowers and Herbs: Chive Blossom Vinegar, Nasturtium Pesto, Cilantro Pepita Pesto, Chimichurri, Marinated Feta with a Mess of Herbs, and "All In" Herb Dressing Whether you're excited to make the most of the farmer's market or use every bit of your garden's bounty, this is the book that keeps the food on your table and out of the trash can (or compost bin)!

Homemade Pasta Made Simple - Manuela Zangara 2017-08-08

"If you've ever had the desire to learn to make pasta from scratch, now is your chance. This cookbook is destined to become the only book on homemade pasta that you need, and it is sure to have you rolling pasta with the confidence and skill of an Italian grandmother in no time!"- Sarah Ozimek, founder of *CuriousCuisiniere.com* From fresh lasagna sheets to decadently stuffed ravioli, there is nothing better than eating homemade pasta. *Homemade Pasta Made Simple* is your all-in-one pasta cookbook for truly easy, stress-free pasta making at home. If you want to learn to make pasta for your family any night of the week-and have fun while doing it-then *Homemade Pasta Made Simple* is the pasta cookbook for you. Say Ciao! to the infinite pleasures of pasta with this fun, beginner-friendly pasta cookbook that offers: 65 Pasta Recipes for choosing from a variety of simple, foolproof pastas 30 Sauce Recipes for mixing and matching with your freshly made pasta Helpful Tips for getting you up and running with the proper techniques and fundamental equipment make this more than just a pasta

cookbook Recipes in this pasta cookbook include: Farfalle, Walnut and Gorgonzola Tortelloni, Pumpkin Gnocchi, Tortellini Bolognesi, Ricotta Gnocchi, Creamy Mushroom Sauce, Pesto Alla Genovese, Arrabbiata Sauce, and more makes this the only pasta cookbook your pantry needs! Whether you prefer your pasta hand-shaped, ribbon-cut, or stuffed, *Homemade Pasta Made Simple* is your go-to pasta cookbook for mastering the perfect pasta and so much more.

Tortellini at Midnight - Emiko Davies
2019-03-01

Sometime in the 1950s, Emiko Davies' nonno-in-law began the tradition of ringing in the new year with tortellini al sugo. He served it along with spumante and a round of tombola, and sparked a trend; up until the 1970s, you could find tortellini at midnight on New Year's Eve in the bars around the Tuscan town of Fucecchio.

This is just one of the heirloom dishes in this collection, for which Emiko Davies has gathered some of her favourite family recipes. They trace generations that span the length of Italy, from the Mediterranean port city of Taranto in the southern heel of Puglia to elegant Turin, the city of aperitif and Italian cafe culture in the far north and, finally, back to Tuscany, which Emiko calls home.

Tortellini at Midnight is a book rich with nostalgia, with fresh, comforting food and stunning photography. It is a book that is good for the soul.

The Bar Book - Jeffrey Morgenthaler 2014-06-03
The Bar Book — Bartending and mixology for the home cocktail enthusiast Learn the key techniques of bartending and mixology from a master: Written by renowned bartender and cocktail blogger Jeffrey Morgenthaler, *The Bar Book* is the only technique-driven cocktail handbook out there. This indispensable guide breaks down bartending into essential techniques, and then applies them to building the best drinks. Over 60 of the best drink recipes: *The Bar Book* contains more than 60 recipes that employ the techniques you will

learn in this bartending book. Each technique is illustrated with how-to photography to provide inspiration and guidance. Bartending and mixology techniques include the best practices for: Juicing Garnishing Carbonating Stirring and shaking Choosing the correct ice for proper chilling and dilution of a drink And, much more If you found *PTD Cocktail Book*, *12 Bottle Bar*, *The Joy of Mixology*, *Death and Co.*, and *Liquid Intelligence* to be helpful among bartending books, you will find Jeffrey Morgenthaler's *The Bar Book* to be an essential bartender book.

Limoncello Yellow - Traci Andrighetti 2018-01-08
Franki's first Mardi Gras is murder... Francesca "Franki" Amato is a straight-shooting rookie cop in Austin, Texas, until an embarrassing 911 call prompts her to take a job at her best friend's PI agency in New Orleans. But Franki soon learns that solving crime in *The Big Easy* is no Bourbon Street party. Case in point, her first investigation involves the murder of a beautiful boutique manager who was strangled with a cheap yellow scarf, and her primary suspect is her client. When Franki's not on the clock, she hopes to get cozy with a handsome bank executive named Bradley, but her meddlesome Sicilian nonna has other ideas about who she should date. As Mardi Gras approaches and the boutique mystery deepens, Franki must decipher the odd ramblings of a voodoo priestess, or she could end up single—and the next strangling victim. *Limoncello Yellow* is book 1 in the Franki Amato Mysteries, but it can be read as a standalone. If you like zany characters and laugh-out-loud humor with a splash of suspense, then you'll drink up this fun series by USA Today Bestselling Author Traci Andrighetti. Cheers! FRANKI AMATO MYSTERIES: *Limoncello Yellow* (book 1) *Prosecco Pink* (book 2) *Amaretto Amber* (book 3) *Campari Crimson* (book 4) *Galliano Gold* (book 5) *Marsala Maroon* (book 6) *Valpolicella Violet* (book 7) *Tuaca Tan* (book 8, coming in the fall of 2022!) To find out what Franki's up to between the books, join Traci's newsletter at traciandrighetti.com to get the Franki Amato Mini Mysteries for FREE! "Andrighetti's dialogue is genuine yet uproarious, and her glowing characters animatedly leap off the page. Her sparkling wit keeps the hijinks brimming with merriment." ~ Long Island Book Reviews "Traci Andrighetti's

Franki Amato Mysteries have me tickled pink! Her smart, sassy heroine, wacky cast of characters, and vividly original settings had me glued to the page. I can't wait to read more from this author!" ~ Gemma Halliday, New York Times bestselling author "Traci's writing is sharp and funny; the world she paints leaps off the page and makes the reader laugh out loud.... A thoroughly enjoyable voice in fiction!" ~ Kristin Harmel, New York Times bestselling author *Seriously Simple* - Diane Rossen Worthington 2014-04-08

The subtitle says it all. One of the biggest challenges for the good home cook is creating delicious, healthy meals using just a few ingredients and simple steps. And good cooks know that Diane Worthington is an expert at finding the one strong flavor component that will turn a ho-hum dish into something memorable—without spending the whole day in the kitchen. In *Seriously Simple: Easy Recipes for Creative Cooks* she does it again. Here are over 90 recipes for everything from Butternut Squash Soup with Chipotle Creme to Lemon-Lime Pound-cake that come together in a snap. Gorgeously photographed, *Seriously Simple* is full of practical tips for saving time without sparing the savor, such as advice on developing a busy cooks pantry, making one-pot meals, and creating sauces, rubs, and marinades that will spice up any dish in a flash. Guaranteed to cut down on the prep time, streamline techniques, and pump up the flavor, heres a new kitchen standby thats seriously fast, seriously delicious... *Seriously Simple*.

Beyond Canning - Autumn Giles 2016-02

Beyond Canning is designed for home preservers versed in the basics and looking to expand their skills with brand new cooking and preserve recipes.

My Calabria: Rustic Family Cooking from Italy's Undiscovered South - Rosetta Costantino 2010-11-08

A native of Calabria, located at the tip of Italy's "boot," presents a cookbook of easily accessible, fresh-from-the-garden recipes that introduce readers to the fiery and simplistic dishes of her homeland.

[Mom's Authentic Assyrian Recipes](#) - 2008-08-01

The New Portuguese Table - David Leite

2010-10-13

James Beard Award-winning writer, David Leite takes you on a culinary journey into the soul of Portugal. Nestled between the Atlantic Ocean and Spain, Portugal is today's hot-spot vacation destination, and world travelers are enthralled by the unique yet familiar cuisine of this country. *The New Portuguese Table* looks at this fascinating country's 11 surprisingly different historical regions, as well as the island of Madeira and the Azores, and their food culture, traditional dishes, and wines. This book also showcases Portugal's pantry of go-to ingredients, such as smoked sausages, peppers, cilantro, seafood, olive oil, garlic, beans, tomatoes, and bay leaves—all common in American kitchens and now combined in innovative ways. In *The New Portuguese Table*, David Leite provides a contemporary look at the flavorful food of this gastronomic region, sharing both the beloved classics he remembers from cooking at his grandmother's side, such as *Slowly Simmered White Beans and Sausage*, as well as modern dishes defining the country today, like *Olive Oil-Poached Fresh Cod with Roasted Tomato Sauce*. With full-color photographs throughout and a contemporary perspective, *The New Portuguese Table* is the definitive handbook of the exciting cuisine of Portugal.

The Backyard Fire Cookbook - Linda Ly 2019-05-14

Ditch the gas grill and light your fire with this comprehensive guide from the author of *The New Camp Cookbook*. *The Backyard Fire Cookbook* offers techniques and recipes to master cooking with live fire and coals, including planking, cast iron, foil packets, and more. There's no denying the thrill of cooking outdoors and the sense of community it brings when people gather around a fire, and in this book, author Linda Ly will teach you how to master the flames. For the adventurous, start by building a home fire pit. It's easier than it sounds and requires minimal investment of time and space. If you'd rather not, that's okay! There are plenty of other options, from vessel fire pits to tabletop grills. Even a charcoal kettle grill will give you more flavor than cooking with gas. Ly also covers everything you need to know about fuel sources (hardwood, hardwood lump charcoal,

and smoking wood), her go-to grilling tools and accessories, secrets for stocking an indoor and outdoor pantry, fire making, fire safety, and tips and tricks for grilling more efficiently. You can choose your own adventure with over 70 recipes for ember roasting, wood-fired cooking, charcoal grilling, and foil pack meals. Next-level techniques like dutch oven cooking, grilling a la plancha, and plank grilling are all part of the fun, too. With modern twists on classics and globally-inspired meals like Smoky Ember-Roasted Eggplant Dip, Thai Chicken Pizza with Sweet Chili Sauce, Grilled Oysters with Kimchi Butter, Bacon-Wrapped Meatloaf on a Plank, and Artichoke, Sun-Dried Tomato, and Feta Stuffed Flank Steak, you'll find a recipe for almost every occasion. This is not a book about low-and-slow barbecue, and you won't find overnight marinades or complicated recipes, either. Ly aims to encourage easy, accessible grilling that you look forward to doing on a weeknight because, quite simply, food just tastes better outside. Whether you're a seasoned home cook or a novice on the grill, *The Backyard Fire Cookbook* will help you make the backyard your new kitchen.

The Zero-Waste Chef - Anne-Marie Bonneau
2021-04-13

A sustainable lifestyle starts in the kitchen with these use-what-you-have, spend-less-money recipes and tips, from the friendly voice behind @ZeroWasteChef. In her decade of living with as little plastic, food waste, and stuff as possible, Anne-Marie Bonneau, who blogs under the moniker Zero-Waste Chef, has learned that "zero-waste" is above all an intention, not a hard-and-fast rule. Because, while one person eliminating all their waste is great, if thousands of people do 20 percent better it will have a much bigger impact on the planet. The good news is you likely already have all the tools you need to begin to create your own change at home, especially in the kitchen. In her debut book, Bonneau gives readers the facts to motivate them to do better, the simple (and usually free) fixes to ease them into wasting less—you can, for example, banish plastic wrap by simply inverting a plate over your leftovers—and, finally, the recipes and strategies to turn them into more sustainable, money-saving cooks. Rescue a loaf from the landfill by making

Mexican Hot Chocolate Bread Pudding, or revive some sad greens to make a pesto. Save five bucks (and the plastic tub) at the supermarket with Yes Whey, You Can Make Ricotta Cheese, then use the cheese in a galette and the leftover whey to make sourdough tortillas. With 75 vegan and vegetarian recipes for cooking with scraps, creating fermented staples, and using up all your groceries before they become waste—including end-of-recipe tips on what to do with your ingredients next—Bonneau lays out an attainable vision of a zero-waste kitchen.

The Forager Chef's Book of Flora - Alan Bergo
2021-06-24

"In this remarkable new cookbook, Bergo provides stories, photographs and inventive recipes."—Star Tribune As Seen on NBC's The Today Show! "With a passion for bringing a taste of the wild to the table, [Bergo's] inspiration for experimentation shows in his inventive dishes created around ingredients found in his own backyard."—Tastemade From root to flower—and featuring 180 recipes and over 230 of the author's own beautiful photographs—explore the edible plants we find all around us with the Forager Chef Alan Bergo as he breaks new culinary ground! In *The Forager Chef's Book of Flora* you'll find the exotic to the familiar—from Ramp Leaf Dumplings to Spruce Tip Panna Cotta to Crisp Fiddlehead Pickles—with Chef Bergo's unique blend of easy-to-follow instruction and out-of-this-world inspiration. Over the past fifteen years, Minnesota chef Alan Bergo has become one of America's most exciting and resourceful culinary voices, with millions seeking his guidance through his wildly popular website and video tutorials. Bergo's inventive culinary style is defined by his encyclopedic curiosity, and his abiding, root-to-flower passion for both wild and cultivated plants. Instead of waiting for fall squash to ripen, Bergo eagerly harvests their early shoots, flowers, and young greens—taking a holistic approach to cooking with all parts of the plant, and discovering extraordinary new flavors and textures along the way. *The Forager Chef's Book of Flora* demonstrates how understanding the different properties and growing phases of roots, stems, leaves, and seeds can inform your preparation of something like the head of an immature sunflower—as well

as the lesser-used parts of common vegetables, like broccoli or eggplant. As a society, we've forgotten this type of old-school knowledge, including many brilliant culinary techniques that were borne of thrift and necessity. For our own sake, and that of our planet, it's time we remembered. And in the process, we can unlock new flavors from the abundant landscape around us. "[An] excellent debut. . . . Advocating that plants are edible in their entirety is one thing, but this [book] delivers the delectable means to prove it."—Publishers Weekly "Alan Bergo was foraging in the Midwest way before it was trendy."—Outside Magazine

Homemade Liqueurs and Infused Spirits -

Andrew Schloss 2013-11-19

Add your favorite flavors and sweeteners to vodka, brandy, whiskey, and rum to make delicious homemade liqueurs. Andrew Schloss shows you simple techniques for making liqueurs using standard kitchen equipment, providing hundreds of recipes for blending your own flavored spirits with cinnamon, chocolate, honey, peaches, or anything else that might suit your fancy. Learn how easy it is to make your own versions of Baileys, Triple Sec, and Kahlúa, or try your hand at creating new and unique flavor combinations. Cheers!

The Kings County Distillery Guide to Urban Moonshining - David Haskell 2013-10-22

The whiskey companion from Brooklyn's premier craft distillery—with a how-to guide to home distilling, history, recipes, and more. A new generation of urban bootleggers is distilling whiskey at home, and cocktail enthusiasts have embraced the nuances of brown liquors. Written by the founders of Kings County Distillery, New York City's first distillery since Prohibition, this spirited illustrated book explores America's age-old love affair with whiskey. It begins with chapters on whiskey's history and culture from 1640 to today, when the DIY trend and the classic cocktail craze have conspired to make it the next big thing. For those thirsty for practical information, the book next provides a detailed, easy-to-follow guide to safe home distilling, complete with a list of supplies, step-by-step instructions, and helpful pictures, anecdotes, and tips. The final section focuses on the contemporary whiskey scene, featuring a list of microdistillers, cocktail and food recipes from

the country's hottest mixologists and chefs, and an opinionated guide to building your own whiskey collection.

Chef Nti - Nti Ramaboa 2019-08-01

Drawing inspiration from, Soweto, Mama D and her gran's cooking, Chef Nti realised that in order to talk to a new generation she had to reinvent these flavours in a fresh, innovative way. Chef Nti - My Modern African Kitchen embraces this concept, celebrating food that is proudly South African.

Extra Virgin - Gabriele Corcos 2014-05-06

Debi Mazar and Gabriele Corcos, hosts of the Cooking Channels's hit show Extra Virgin, bring together food, family, and style in a celebration of the pleasures of the rustic Italian table with 120 recipes for simple yet exquisite meals that are accessible, full of fresh flavor, and easy to prepare. Devi Mazar and Gabriele Corcos are ambassadors of contemporary Tuscan cooking. In Extra Virgin, Gabriele is a traditional Italian with a big heart, and Debi is an outgoing, brash New York City girl. Their sassy and playful exchanges illuminate what's important in everyday life: good food and a lot of love. Ranging from traditional antipasti and soups to their spin on entrees, pizzas, and desserts, recipes include Pecorino and Honey Dip, a sweet and salty way to start a meal; tangy, luscious Grilled Apricots with Goat Cheese Ricotta, inspired by wild Tuscan apricot trees; and Sausage and Beans, which offers hints of fennel in a Tuscan red sauce. Here, too, are Braised Artichokes softened in guanciale-infused oil, Breakfast Pizza, and Coffee Granita just as Italians make it. So flag these recipes, get sauce on them, let splashes of olive oil mark the pages—and invite Debi and Gabriele's charisma and passion for cooking to spill into your kitchen.

Luscious Liqueurs - A. J. Rathbun 2010-10-14

Liqueurs - infusions that meld liquor with fruits, herbs, and spices - are once again an "it" beverage. In Luscious Liqueurs; 50 Recipes for Sublime and Spirited Infusions to Sip and Savor, mixologist A.J. Rathbun shows readers how easy and fun it is to make their favorite liqueurs at home. An informative introduction demystifies the process of preparing homemade liqueurs and explains how to set up an efficient (and fun!) "liqueur laboratory." With just a few fresh

ingredients and A.J.'s expert guidance, liqueur lovers will be whipping up batches of sweet, spicy, fruity, and exotic mixtures that cost less and taste better than any store-bought bottle. Recipes include Righteous Raspberry, Limoncello, Cinnamon Snap, Heroic Hazelnut, Scotch Treat, Irish Cream, Anisetter, Mandarino, and 42 other tempting liqueurs photographed in stylish full color. They are perfect for sipping on their own or in cocktails, and make memorable gifts, too!

Bitters - Brad Thomas Parsons 2011-11-01
Gone are the days when a lonely bottle of Angostura bitters held court behind the bar. A cocktail renaissance has swept across the country, inspiring bartenders and their thirsty patrons a new fascination with the ingredients, techniques, and traditions that make the American cocktail so special. And few ingredients have as rich a history or serve as fundamental a role in our beverage heritage as bitters. Author and bitters enthusiast Brad Thomas Parsons traces the history of the world's most storied elixir, from its earliest "snake oil" days to its near evaporation after Prohibition to its ascension as a beloved (and at times obsessed-over) ingredient on the contemporary bar scene. Parsons writes from the front lines of the bitters boom, where he has access to the best and boldest new brands and flavors, the most innovative artisanal producers, and insider knowledge of the bitters-making process. Whether you're a professional looking to take your game to the next level or just a DIY-type interested in homemade potables, *Bitters* has a dozen recipes for customized blends--ranging from Apple to Coffee-Pecan to Root Beer bitters--as well as tips on sourcing ingredients and step-by-step instructions fit for amateur and seasoned food crafters alike. Also featured are more than seventy cocktail recipes that showcase bitters' diversity and versatility: classics like the Manhattan (if you ever get one without bitters, send it back), old-guard favorites like the Martinez, contemporary drinks from Parsons's own repertoire like the Shady Lane, plus one-of-a-kind libations from the country's most pioneering bartenders. Last but not least, there is a full chapter on cooking with bitters, with a dozen recipes for sweet and savory bitters-infused dishes. Part recipe book, part project

guide, part barman's manifesto, *Bitters* is a celebration of good cocktails made well, and of the once-forgotten but blessedly rediscovered virtues of bitters.

Southern Italian Desserts - Rosetta Costantino 2013-10-08

An authentic guide to the festive, mouthwatering sweets of Southern Italy, including regional specialties that are virtually unknown in the US, as well as variations on more popular desserts such as cannoli, biscotti, and gelato. As a follow-up to her acclaimed *My Calabria*, Rosetta Costantino collects 75 favorite desserts from her Southern Italian homeland, including the regions of Basilicata, Calabria, Campania, Puglia, and Sicily. These areas have a history of rich traditions and tasty, beautiful desserts, many of them tied to holidays and festivals. For example, in the Cosenza region of Calabria, Christmas means plates piled with grispelle (warm fritters drizzled with local honey) and pitta 'mpigliata (pastries filled with walnuts, raisins, and cinnamon). For the feast of Carnevale, Southern Italians celebrate with bugie ("liars"), sweet fried dough dusted in powdered sugar, meant to tattle on those who sneak off with them by leaving a wispy trail of sugar. With fail-proof recipes and information on the desserts' cultural origins and context, Costantino illuminates the previously unexplored confectionary traditions of this enchanting region.

The Taste for Civilization - Janet A. Flammang 2009-10-06

This book explores the idea that table activities--the mealtime rituals of food preparation, serving, and dining--lay the foundation for a proper education on the value of civility, the importance of the common good, and what it means to be a good citizen. The arts of conversation and diplomatic speech are learned and practiced at tables, and a political history of food practices recasts thoughtfulness and generosity as virtues that enhance civil society and democracy. In our industrialized and profit-centered culture, however, foodwork is devalued and civility is eroding. Looking at the field of American civility, Janet A. Flammang addresses the gendered responsibilities for foodwork's civilizing functions and argues that any formulation of "civil society" must consider food practices and the household. To allow space for

practicing civility, generosity, and thoughtfulness through everyday foodwork, Americans must challenge the norms of unbridled consumerism, work-life balance, and domesticity and caregiving. Connecting political theory with the quotidian activities of the dinner table, Flammang discusses practical ideas from the "delicious revolution" and Slow Food movement to illustrate how civic activities are linked to foodwork, and she points to farmers' markets and gardens in communities, schools, and jails as sites for strengthening civil society and degendering foodwork.

DIY Cocktails - Marcia Simmons 2011-03-18
Black Rose, Blood Orange Tequila & Soda, Kentucky Apple Sour: the newest trend in cocktails is creating your own! Now, the editors of DrinkoftheWeek.com have concocted the only guide that teaches you to create your own infallible thirst-quenchers. Using a simple system of basic ratios, you will learn to: Mix new flavor combinations for the perfect new blend using the Flavor Profile Chart as a guide Master advanced mixology techniques from infusing liquors at home to creating custom-flavored syrups Serve the perfect drink every time, whether it kicks off a rowdy party or winds down a romantic evening! With only nine ratios to master, you'll shake, stir, roll, and build literally thousands of unique and exceptional cocktails. All you need is a good thirst, an active imagination--and this guide!

Mrs. Wheelbarrow's Practical Pantry: Recipes and Techniques for Year-Round Preserving - Cathy Barrow 2014-11-03

2015 IACP Award Winner A householder's guide to canning through the seasons. In Mrs. Wheelbarrow's Practical Pantry, food preserving expert Cathy Barrow presents a beautiful collection of essential preserving techniques for turning the fleeting abundance of the farmers' market into a well-stocked pantry full of canned fruits and vegetables, jams, stocks, soups, and more. As Cathy writes in her introduction, "A walk through the weekend farmers' market is a chance not only to shop for the week ahead but also to plan for the winter months." From the

strawberries and blueberries of late spring to the peaches, tomatoes, and butter beans of early fall, Mrs. Wheelbarrow's Practical Pantry shows you how to create a fresh, delectable, and lasting pantry—a grocery store in your own home. Beyond the core techniques of water-bath canning, advanced techniques for pressure canning, salt-curing meats and fish, smoking, and even air-curing pancetta are broken down into easy-to-digest, confidence-building instructions. Under Cathy's affable direction, you'll discover that homemade cream cheese and Camembert are within the grasp of the weekday cook—and the same goes for smoked salmon, home canned black beans, and preserved and cured duck confit. In addition to canning techniques, Practical Pantry includes 36 bonus recipes using what's been preserved: rugelach filled with apricot preserves, tomato soup from canned crushed tomatoes, arugula and bresaola salad with Parmigiano-Reggiano and hazelnuts, brined pork chops with garlicky bok choy. Tips for choosing the best produce at the right time of season and finding the right equipment for your canning and cooking needs—along with troubleshooting tips to ensure safe preserving—will keep your kitchen vibrant from spring to fall. Whether your food comes by the crate, the bushel, or the canvas bag, just a few of Cathy's recipes are enough to furnish your own practical pantry, one that will provide nourishment and delight all year round. Canning and preserving is not just about the convenience of a pantry filled with peaches, dill pickles, and currant jelly, nor is it the simple joy of making a meal from the jars on the shelf—creating a practical pantry is about cultivating a thoughtful connection with your local community, about knowing exactly where your food comes from and what it can become.

The Modern Mixologist - Tony Abou-Ganim 2010

"A cocktail guide for the 21st century, complete with 60 recipes for new and classic drinks. Full-color photography throughout, with tips on ingredients, barware, and technique"--Provided by publisher.

Homemade Liqueurs - Dona Z. Meilach 1979