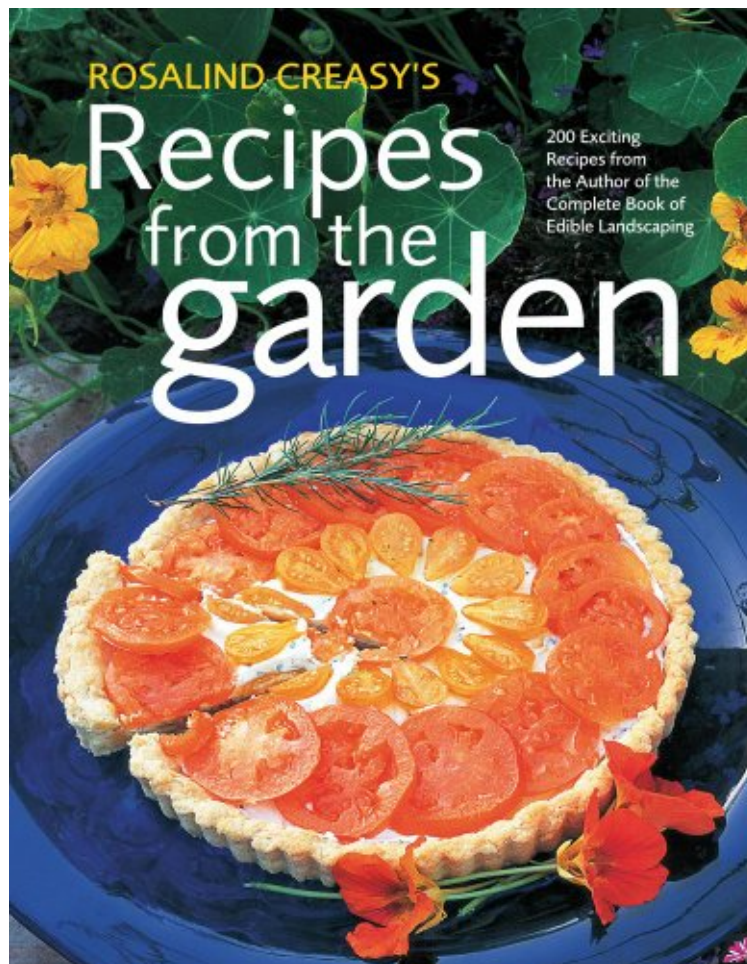


[Ebook free] Rosalind Creasy's Recipes from the Garden: 200 Exciting Recipes from the Author of the Complete Book of Edible Landscaping

## Rosalind Creasy's Recipes from the Garden: 200 Exciting Recipes from the Author of the Complete Book of Edible Landscaping

Rosalind Creasy

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**Rosalind Creasy : Rosalind Creasy's Recipes from the Garden: 200 Exciting Recipes from the Author of the Complete Book of Edible Landscaping** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Rosalind Creasy's Recipes from the Garden: 200 Exciting Recipes from the Author of the Complete Book of Edible Landscaping:

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her books....I chose this one. She was one of the pioneers of garden to table...and I love it. I totally am inspired by this individual. The book tells her story, and is packed with great recipes and beautiful illustrations. Very Happy with this one!

Luscious, perfectly ripe tomatoes; crisp, sweet melons; sharp onions and mellow garlic-nothing tastes better than freshly picked food right out of the garden. This collection of mouth-watering recipes from Rosalind Creasy, a pioneer of the edible landscaping movement, will help you celebrate the incredible flavors of the garden-fresh vegetables, fruits and herbs waiting in your backyard. Feast on delicious, fresh salads ranging from the classic-Basic Garden Salad, Tangy Mesclun Salad and Creamy Caesar Salad-to the extraordinary-Crab and Asparagus Salad with Fancy Greens and Sorrel Dressing, Watermelon Spicy Salad and Flower Confetti Salad. Indulge with Rhubarb and Strawberry Cobbler, Asparagus with Hollandaise Sauce, Gardener's Spring Lamb and Savory Bread Pudding with Sorrel and Baby Artichokes. Featuring delectable recipes perfect for both vegetarians and meat eaters; for family breakfasts, solo lunches, and grand, celebratory dinners; this indispensable cookbook will broaden your food horizons and inspire countless delicious and healthy meals.

From Publishers Weekly Landscape designer Creasy's cornucopia of recipes using ingredients plucked fresh from a garden should appeal to the growing number of people interested in eating locally. After all, nothing is more local than a garden in one's own backyard, though unfortunately, unlike the books in her Edible Garden series, she provides little guidance on getting started with gardening after recounting her own impressive endeavors. Still, even cooks who lack time or a green thumb can enjoy most of the recipes if they have access to a good farmers' market or organic vegetable supermarket section. Her creamy succotash may not taste quite as fresh without corn that has been picked after the water has already been put on to boil, and the stuffed zucchini blossoms might not look quite as elegant with ingredients bought elsewhere and toted home, but apart from the extravagant flower petal-filled salads most of her ingredients are widely available. With many of the recipes contributed by Creasy's friends and chefs she has met, the book has a very personal feel that is augmented by her enthusiastic descriptions and detailed instructions. Color photos. Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "Rosalind Creasy's Recipes from the Garden is not just another pretty-face cookbook. This one has depth. Spend five minutes with it and your cooking energies will be revitalized. Spend a half-hour and you'll be dreaming of a far more extensive vegetable garden for next year. This is a cookbook to be trusted and used again and again."The American Gardener