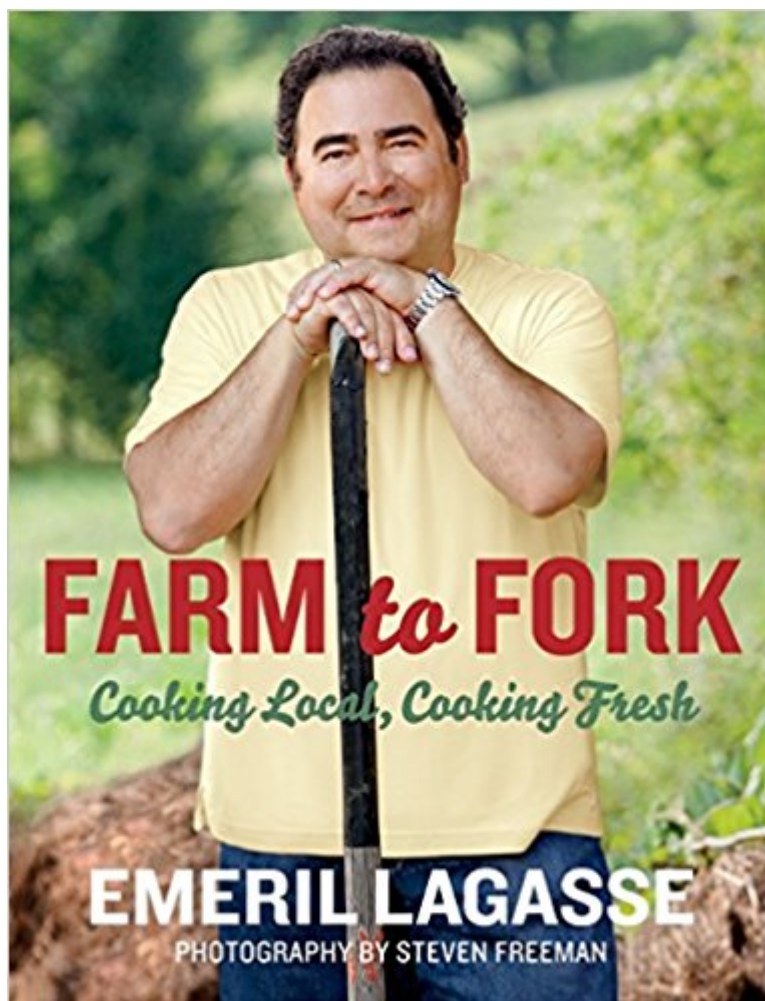




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Farm To Fork: Cooking Local, Cooking Fresh (Emeril's)



Synopsis

Farm to Fork brings out the â œgreenâ • in Emeril with recipes that will inspire cooks, new and old, to utilize fresh, organic, and locally-grown ingredients throughout the year. A must have for those interested in the Green and locavore movements, and the legions of Emerilâ™s own fans!

Book Information

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Customer Reviews

Ignore the labored title and forgive his first sentence, I have had a connection with the soil since I was a young boy. This is simply another of Lagasse's highly competent creations, full of flavorful recipes presented with simplicity and minimal chitchat. The third in a 10-book series ordered up by Harper Studio back in 2008, the celebrity chef this time goes green, with a focus on using fresh, local ingredients. This collection focuses on fruits, vegetables, grains, dairy, and seafood, with just a little poultry and pork thrown in for good measure. Chapters are broken out as if dividing up a garden. Corn, beans, and squash over here; broccoli, cabbage, and cauliflower over there. Leafy greens, root vegetables, and orchard fruits all get their due, with space left for winter fruits and nightshades. Among the 152 offerings, one can dish up lemon-scented blueberry pancakes for breakfast; Emeril's roasted beet salad, along with perhaps an eggplant relish crostini for lunch; and a dinner of, say, creamy turnip soup, braised broccoli rabe, and gumbo with smoked ham and wild rice. Dessert choices include pumpkin custard pie and apricot clafouti. Wash it all down with some watermelon limeade or enjoy a nightcap after the nightshades, like a pink lady apple martini. (June)

In this extraordinary new book, Emeril Lagasse continues his lifelong commitment to using fresh, local ingredients in his restaurants and home kitchen. He has spent the past thirty years building close relationships with farmers, fishermen, and ranchers. Farm to Fork is his guide to help you explore the great local bounty through fifteen flavorful chapters—sweet summer in "The Three Sisters: Corn, Beans, and Squash," juicy "Berries, Figs, and Melons," sublime naturally raised meats in "Out on the Range," fresh catch in "Fresh Off the Dock," and home canning tips from "Home Economics: Preserving the Harvest." Fill your basket with the ripest ingredients from every season at the markets (or your backyard garden) and dig into delicious recipes such as Sweet Potato Ravioli with Sage Brown Butter, Cheesy Creole Tomato Pie, Honey-Brined Pork Chops with Nectarine Chutney, Watermelon Rind Crisp Sweet Pickles, and Rhubarb Strawberry Crisp. Even learn how to make your own cheese and pasta at home. Emeril shares his love for fresh from-the-fields foods—and the heritage of the artisans who bring them to the table.

Every recipe I've tried has turned out great. There are a lot of "steps" in some recipes, but I always try to follow it as written the first time. I have a very small kitchen, so have learned to adapt if I use the recipe again. The best part of Farm to Fork is the use of fresh vegetables, herbs, meats and seafood.

If you are interested in cooking food the majority of your family & guests will like, especially those who are into fresh foods, then this is the book for you. Forget those children who now dominate the so called "Food Networks" who don't teach you a thing about "real" cooking - stick with the chefs with a proven track record like Lagasse. Straightforward, yet creative; accessible, yet adventurous; everything you would expect from someone who wants to help you cook and not just to impress the food snobs. Another winner.

This is a great book for anyone who wants to cook with fresh ingredients. I love how it is broken down into different food categories such as herbs, dairy, and meats. It makes it very easy to find what you are looking for.

I love gardening, local farm or farm-stand shopping, fishing and using game meat so I figured this book would be along those lines and it is its a great book. my only critique is i really don't know if i

will use too many of the recipes in the book but they are well written and delicious.

I liked this cookbook very much, though I live in WI and find some of the ingredients impossible to purchase. Good veggie recipes, desserts, and finally a few recipes for cheese. Since I live in WI and can't purchase anything But ultra pasteurized milk products, some recipes won't work. Do try the sauce made with pancetta and cantalope.

I am a real fan of Emeril's and enjoy his take on the farm to table movement. Very good addition to my 2,500 cookbook library.

I have not had a chance to make anything from this book yet. I have many recipes tagged to try. More than any other cookbook right now.

Emeril is one of my favs, this book was made just for me! I enjoy gardening to a sorta large scale just to provide for myself and a few friends, family. You'll enjoy the various up to date recipes. Thanks.

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