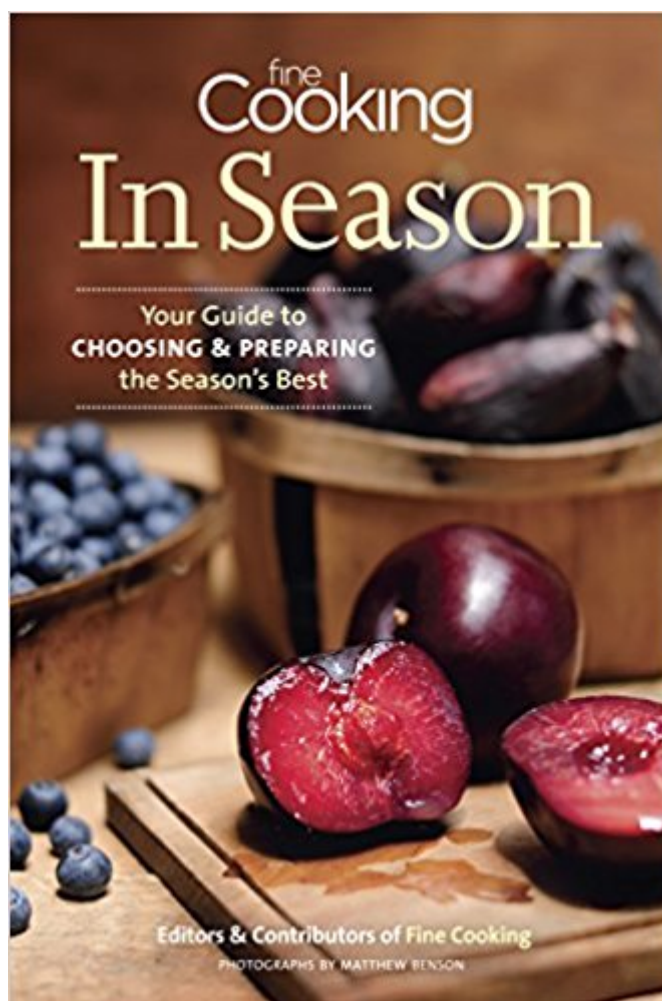


The book was found

Fine Cooking In Season: Your Guide To Choosing And Preparing The Season's Best



Synopsis

Today's home cooks want to embrace the bounty of every season and cook with unusual ingredients or use their tried-and-true options in creative ways. Featuring 100 ingredients and 300 recipes arranged by season, *Fine Cooking in Season*, treats readers to the thrill of discovering new flavors as well as learning different methods of preparing common fresh produce. Each ingredient is accompanied by a beautiful photograph and in-depth details on how to choose it at its peak and keep it fresh, as well as preserving ideas and surprisingly delicious pairings. Plus, each ingredient features multiple recipes from the editors and contributors of *Fine Cooking* and tested by the *Fine Cooking* test kitchen staff so home cooks will get sure-to-work, delicious results from their fresh bounty, whether grown at home or purchased at the farmer's market or grocery.

Book Information

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Customer Reviews

Fine Cooking in Season is like having an expert and friend guide you from the farmer's market to your kitchen, helping you make the most of the delicious bounty available throughout the year. Focusing on produce at its peak is not only flavorful and inspiring, but also a natural way to get a variety of healthy food into your life. --Ellie Krieger, host of "Healthy Appetite" on the Food Network and author of "The Food You Crave" For those who love farmer's markets, bargains from the produce aisle and seasonal eating, there's a great new book to guide you through the year's bounty. "Fine Cooking in Season: Your Guide to Choosing and Preparing the Season's Best" by editors and contributors of "Fine Cooking" offers a season-by-season guide to vegetables and fruits with

helpful information, recipes and ideas. --Pittsburgh Post-Gazette Fine Cooking in Season by the editors and contributors of Fine Cooking magazine (The Taunton Press, \$22.95), shows how to prepare what's in season the best possible way. The 85 types of produce are organized by season and include a brief description, and tips on picking produce, keeping it fresh once it's home, how to use it, and pairing and preserving options. --Modesto (CA) Bee The approach isn't new, but listing ingredients within the four season chapters makes it quite handy. More than 90 types of produce are included, with the best of the publication's 16 years of garden recipes. Most helpful are the directions on how to choose, store, prepare and preserve each food. --The Washington Post

"Fine Cooking "is for readers with an avid interest in creating delicious meals, and provides tips, tools, and advice to help you reach your highest cooking potential. Detailed recipes and colorful photos inspire you to be a better cook.

Beautiful, informative, and great recipes. Use it when I have an abundance of a certain type of produce and look up good ways to use it up. Especially love learning about all the different varieties of produce you don't always see in the store.

It is a wonderful book! Great illustrations and guides to a LOT of different types of produce. I eat a lot of veggies, but this is encouraging me to try some new ones.

"Fine Cooking In Season: Your Guide to Choosing and Preparing the Season's Best" is a truly fabulous find for foodies. The authors of this book discovered so many tasty treasures that they had to add a fifth season to the year. Your tasteful journey begins in Spring, and continues through Early Summer, Late Summer, Fall, and Winter. Each season has its own "color tab", and each food has its own variety of recipes. I loved the fact that each food has its own pages with beautiful color photos, recipes, "other ideas", and a "Did you know?" question and answer. Learning about food helps to open your mind to trying new foods, and that is a healthy option for both mind and body. Becoming knowledgeable in how to optimize the potential of the properties of each ingredient is a fun and inspiring way to add new life to food preparation. A reason to please in each season: "Asparagus, Goat Cheese, and Bacon Tart"; "Fresh Peas with Lemon and Chives"; "Chocolate Strawberry Shortcakes"; "Apricot-Raspberry Buckle"; "Cherry Mousse"; "Braised Fennel with Tomato, Green Olives, and Capers"; "Roasted Onion Stuffed with Prosciutto and Parmesan"; "Fig and Anise Ice Cream"; "Sun-Ripened Tomato and Black Olive Salad"; "Carrot and Coriander Soup";

"Wild Mushroom Risotto"; "Chocolate Nut-Upside Down Cake"; "Glazed Pork Roast with Carrots, Parsnips, and Pears"; "Brown-Butter Banana Cake with Chocolate Chips"; and "Pan-Roasted Chicken Breasts with Orange-Brandy Sauce". Tempted? You should be! Review Copy Gratis The Taunton Press

I have a garden, love farmer's markets and try as much as I can and is tolerated by my family to eat in season. So, books and articles written towards this purpose are ones I'm drawn to. *Fine Cooking in Season* is an informative compendium of some common and a few off the beaten path fruits and vegetables--displayed in their glory by beautiful photographs--found at their finest in season in grocery stores and farmers' markets. It is full of tips for selection, processing, cooking and storing/preserving for each fruit, berry and vegetable, as well as recipes that highlight each and quick prep ideas. What is not included are tips on when to gather as this book is aimed at people who do not have their own garden and who do not forage. In fact, the writers suggest leaving foraging up to the experts and buying foraged foods from the market. There is no encouragement towards learning about foraging. That felt a little like playing it safe, but as I think this book is aimed at a more traditional audience, it suits. I'd recommend this book to anyone who enjoys cooking with whole foods and would like to take it a step further by using foods at their best in taste and nutrition, not to mention the ecological soundness of this approach.

I like the way *Fine Cooking in Season* is divided up into seasons: Spring, Early Summer, Late Summer, Fall, and Winter. I also like that information is provided for each featured item, like how to keep it fresh, how to pick the best, how to prepare it, and what it's used for. I especially loved that the editors and authors included preserving options. The recipes were helpful, but were pretty secondary to the rest of the information in this book. The pictures are nice and the "Prepping Produce" section is a helpful guide on how to prepare a variety of fruits and vegetables. The book is well-organized and very informative. Overall, I liked this book and think it's a good choice for someone who would like to purchase and preserve organic foods.

I did really like the Table of Contents, which is divide into Spring, Early Summer, Late Summer, etc. with each seasonal food listed under their appropriate part of the year. However, I found the recipes unfortunately over the top. Nothing within the book was anything I would use. This was probably accentuated by the fact that I had just finished the far more stunning, seasonally-organized, accessible cookbook, *Earth to Table*. If you're looking to "choose and prepare the season's best," I

would suggest that cookbook far over this one. Maybe just use this book's Table of Contents for the great reference it is and then move on.

This is a very complete guide of how to choose and prepare the best season vegetables, fruits and herbs. They are divided into: Spring, Late Summer, Fall and Winter and each product has a tip of how to keep it fresh, how to prepare, how to use it, also surprising pairings of this product and preserving! Several recipes also. At the end there is a chapter of Prepping Produce and Freezer know how as well. The photography is superb, but has no pictures of recipes. Everybody should have one of this at home!

Excellent

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