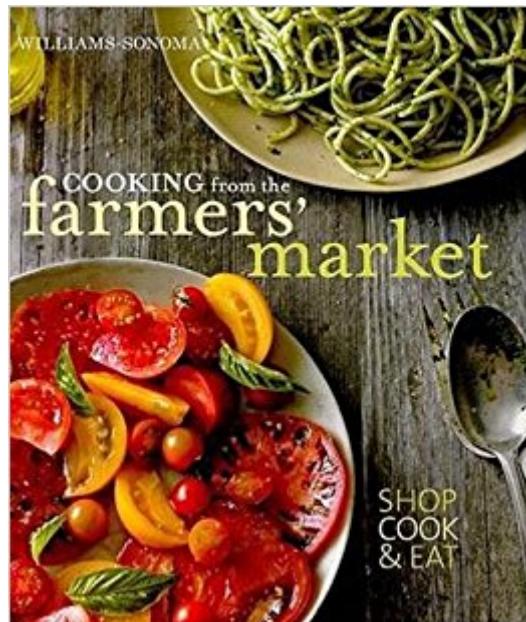


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Cooking From The Farmers' Market



Synopsis

The oft-heard mantra, “Eat Seasonally, Locally, and Organically” need not be daunting. Nor should eating more fresh fruits and vegetables. *Williams-Sonoma Cooking from the Farmers’ Market* makes both notions easily achievable for today’s busy home cook. *Williams-Sonoma Cooking from the Farmers’ Market* will show you how easy and satisfying it is to practice “farm-to-table cooking” in your own home. Recipes span all courses of a meal from mouthwatering appetizers such as crisp bruschetta with spicy broccoli rabe; starters such as lemony mixed bean salad or creamy cauliflower soup; main dishes like decadent tomato and mozzarella tart or juicy pork tenderloin topped with tangy rhubarb chutney; and to end the meal, tender cornmeal shortcake piled with fragrant strawberries or luscious sour cherry pie. This essential guide to produce illuminates how to identify, select, and prepare over 100 types of fruits and vegetables fresh from the market, with more than 245 recipes, including one for each ingredient. Enjoying a farmers’ market meal is only three steps away: shop for what’s fresh; cook with inspiration from these pages; and eat the delicious results.

Book Information

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Customer Reviews

Tasha DeSerio is a Northern California-based cooking teacher and food writer, and the co-owner of Olive Green Catering. Her writing has appeared in magazines such as Food & Wine and Fine Cooking, and she has contributed to cookbooks such as *Chez Panisse Fruit*, *Chez Panisse Cafe Cookbook*, *The Pleasures of Slow Food*, and *Fields of Plenty*. Jodi Liano (spokesperson) is an

author, recipe developer, and cooking instructor at Tante Marie's Cooking School in San Francisco. She managed the development of Tante Marie's Cooking School Cookbook and is the author of Williams-Sonoma New Flavors for Vegetables. She has also worked as a television food stylist, including a stint with the Food Network. Jennifer Maiser is a San Francisco-based food advocate and writer. She is the editor of the website EatLocalChallenge.com, which encourages readers to support local farmers and producers. Her writing has also appeared in magazines such as Edible San Francisco and Fine Cooking.

This is one fantastic Farmers Market cookbook. We planted our first garden in 30 years and it is laid out by vegetable. So it is much easier to use. The recipes are great. We haven't found one we didn't think was yummy. And they also explain a bunch of stuff about each type of vegetable that was quite elucidating!

I've always enjoyed Williams-Sonoma's cookbooks, but I especially liked this one. It has sections on when produce is at its best and how to tell if it's ripe. Really good common sense approach to cooking and I especially enjoy using fresh produce and how it stays away from processed foods. It's a keeper.

We joined a local CSA with a variety of local grown, organic vegetables coming to our house each week. Instead of cooking the same thing each week, we were looking for new ways to cook vegetables and fruits. This book is educational in so many ways. First, it talks about buying vegetables and fruits in season and lists the "in season" time. Secondly, each section talks about what to look for and how to preserve fruits and vegetables, and thirdly, it provides a variety of recipes to utilize all of your fruits and veggies. We are looking forward to trying all of these recipes this season. It was recommended to me by a friend and am happy to recommend it to you! (Also, again, delivered this product before the scheduled date. A nice surprise to come home to.)

Great book, I have been looking for something like this..we have great farmers markets..and this year ..I am ready !! I have tried 3-4 recipes which I would give thumbs up !

I rarely shop at farmer's markets as I live a good distance from any in my area, but I have used this excellent reference in preparing foods that I grow at home . The foods presented as well as the photos encourage a person to want to get started cooking right away.

Purchased as a gift; Williams-Sonoma cookbooks hold some of my family's most treasured recipes. The books are always filled with A+ photography and great tips!

Wonderful description of veggies and great variety of recipes.

Great value, as described, very pleased with purchase!

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