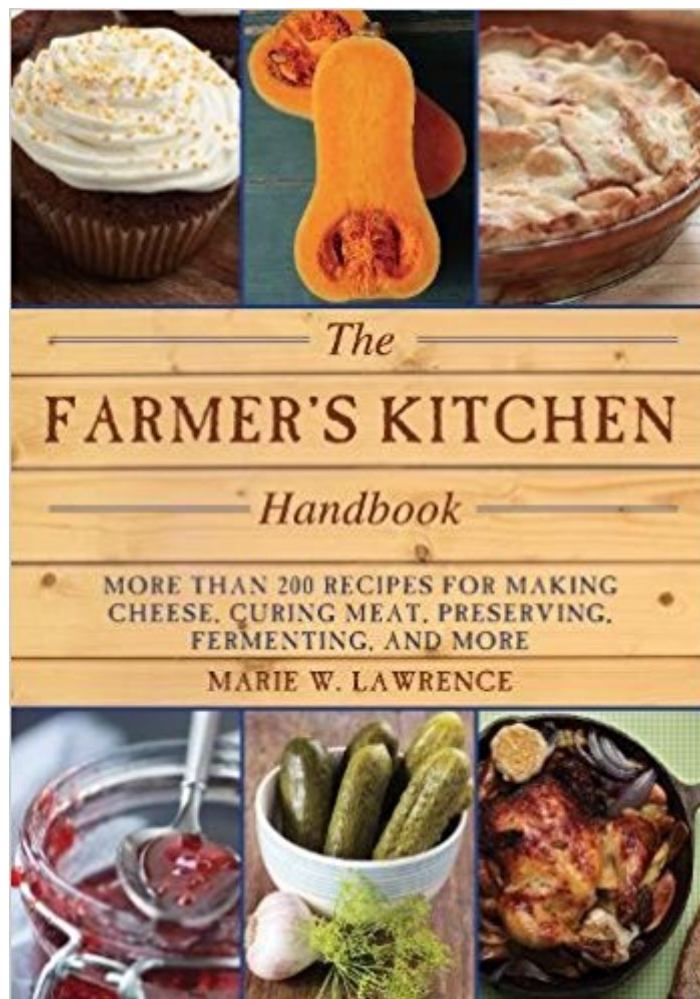


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The Farmer's Kitchen Handbook: More Than 200 Recipes For Making Cheese, Curing Meat, Preserving, Fermenting, And More (The Handbook Series)





Synopsis

More and more cooks are turning to their own gardens or to local farmers' markets to find inspiration for their meals. Eating fresh, local produce is a hot trend, but lifelong Vermonter Marie Lawrence has been cooking with produce from her gardens, buying milk from the farmers up the road, and lavishing her family and lucky friends with the fruits of her kitchen labor since she was a kid. In this book she includes recipes for everything from biscuits and breads to pies and cookies, soups and stews to ribs and roasts. Also included are instructions for making cheese, curing meats, canning and preserving, and much more. Organized by month to coordinate with a farmer's calendar, cooks will find delicious recipes including orange date bran muffins and old fashioned pot roast in January, hot spiced maple milk and fried cinnamon buns in March, mint mallow ice cream in July, Vermont cheddar onion bread in October, and almond baked apples with Swedish custard cream in December. Other recipes include grilled chicken with peach maple glaze, veggie tempura, raspberry chocolate chip cheesecake, and dozens of other breads, salads, drinks, and desserts that are fresh from the farmer's kitchen. In addition to the recipes, readers will find old-fashioned household hints, a harvest guide, and a place to record your own favorite family recipes. Whether you have your own farm and garden or support your local farmers' market, this book will make seasonal cooking a true pleasure. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

Book Information

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Customer Reviews

Marie W. Lawrence is the author of *The Farmer's Cookbook* and *Creative Cooking for One or Two*. She has had a passion for cooking, baking, gardening, and writing for as long as she can remember. She is a third third-generation Vermonter, an elementary school teaching assistant, a mother, and a grandmother. She lives with her husband in Brattleboro, Vermont.

I wanted recipes for making cheese, pickling, curing meats, etc. The title is misleading, as there are very few in this book. It is mostly just lame meal and dessert recipes. I already have a bookshelf and a few boxes full of cook books. This was a waste of money.

If you are a homesteader or even someone that loves cooking and canning this book is amazing a must have

Great

Love it! It has so many recipes in it that I want to try. Great pictures.

A very good book but unfortunately the print is too small for me at 87 years old. This is disadvantage of online shopping.

Growing up on a farm, I was so excited when I saw this cookbook. But, this was a little more gourmet than I wanted.

Excellent book! Great for a "how to" reference book, as well as good (and uncommon!) recipes .

Although there are some recipes for preserving the vast bulk of this book is cooking recipes that use preserved foods. I find the cover incorrect. "More than 200 recipes for making cheese, curing meat,

preserving, fermenting and more" It should be explained that the "more" is standard cooking recipes and that they encompass 80% or more of the book. First time I am sending a book back.

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(Veganized Recipes Book 6) Grilled Cheese Kitchen: Bread + Cheese + Everything in Between The Complete Book of Butchering, Smoking, Curing, and Sausage Making: How to Harvest Your Livestock & Wild Game (Complete Meat)

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