

THE GOOD COOK'S BOOK OF

Mustard

with more than 100 recipes



Michele Anna Jordan

FOREWORD BY MADELEINE KAMMAN

Good Cooks Of Mustard With More Than 100 Recipes

Ernest Small



Good Cooks Of Mustard With More Than 100 Recipes:

The Good Cook's Book of Mustard Michele Anna Jordan, Michel Stong, 1994 The sharp bright taste of mustard has been used to enhance foods for centuries and all varieties are widely available This cookbook reference explains not only the history of this condiment but includes more than 100 recipes from appetizers and condiments to main courses and desserts

Real Fast Indian Food - More Than 100 Simple, Delicious Recipes You Can Cook in Minutes Mridula Baljekar, 2012-05-01 Spending time in the kitchen cooking and preparing meals is getting more and more difficult with the demands of today's busy lifestyles But with so many ready to cook ingredients now available in the supermarket it is far easier to create fast attractive and delicious Indian dishes Mridula Baljekar the rising star of Indian cooking shows that all you need is a little organisation and a few vital simple steps then you too will be able to recreate her tasty and authentic meals in no time at all Mridula's recipes gathered from her many travels round India They range from chicken chick pea pilau spiced prawns to vegetarian dishes like black eye beans and mushroom They are both quick and easy and far superior to the bland ready prepared dishes sold in the supermarkets No recipe takes longer than 45 minutes from preparation to serving and menus are also included Mridula shows how a three course Indian meal takes just 60 minutes from work top to table The book to replace heat and eat curries any day of the week Real Fast Indian Food is set to become an essential title for every kitchen

The Good Cook's Book of Salt and Pepper Michele Anna Jordan, 2015-07-21 It amazes me that so little has been written about the two foods we eat most often Here is a book that tells us about these two ingredients one essential to life the other the flavor of almost everything we eat A book like Ms Jordan's is long overdue James Peterson Salt is indispensable Pepper is superfluous Michelle Anna Jordan guides you through this cookbook where salt and pepper is a one word dictionary term in her kitchen vocabulary You'll learn all there is to know about salt and pepper even so far as to where and how they grow This exquisite cookbook will go over the necessities of salt and the luxury of pepper via 135 seasoned recipes Serve your friends family and party guests with delicious recipes and first hand facts behind the science of one of the culinary world's dynamic duos The Good Cook's Book of Salt and Pepper separates itself from other competitors by offering scientific facts a healthier exposure to salt and pepper and some interesting worldwide trivia Did you know that India produces the leading amount of pepper and that the United States is its largest consumer Did you know that shrimp and small crustaceans cooked with spices are common throughout Asia and South America And that salt is an essential ingredient in coaxing out the flavor of nearly all grains Recipes in this book include Au poivre rouge steak Three peppercorn bread Roast pork with black pepper Seafood roasted with rock salt Pepper crusted pizza with porcini fontina and sage 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

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Top 100 Food Plants Ernest Small, 2009 This beautifully illustrated book reviews scientific and technological information about the world's major food plants and their culinary uses An introductory chapter discusses nutritional and other fundamental scientific aspects of plant foods The 100 main chapters deal with a particular species or group of species All categories of food plants are covered including cereals oilseeds fruits nuts vegetables legumes herbs spices beverage plants and sources of industrial food extracts Information is provided on scientific and common names appearance history economic and social importance food uses including practical information on storage and preparation as well as notable curiosities There are more than 3000 literature citations in the book and the text is complemented by over 250 exquisitely drawn illustrations Given the current alarming rise in food costs and increasing risk of hunger in many regions specialists in diverse fields will find this reference work to be especially useful As well those familiar with Dr Small's books or those with an interest in gardening cooking and human health in relation to diet will want to own a copy of this book

Publisher's web site

The Good Cook's Book of Mustard Michele Anna Jordan, 2015-05-19 Some single simple things like mustard have a wealth of history and a path of stories usually known only to a few Even if you don't think you're interested in mustard after reading this delightful book you will be Deborah Madison The Savory Way The sharp bright taste of mustard has been used to enhance food for centuries and all the varieties from the classic yellow French's and the traditional Dijon to the more exotic flavored mustards are widely available to home cooks everywhere The Good Cook's Book of Mustard an installment in the expertly researched and newly updated culinary series of the Good Cook's Books not only explains the history of this versatile condiment but also shows how to use it to add flavor to your meals Here you will find a comprehensive collection of imaginative sauces appetizers salads soups main courses condiments and even desserts as well as a section devoted to the process of making mustards at home Recipes include Rock Shrimp with R moulade Sauce Cream of Mustard Soup Grilled Tuna with Black Bean Pineapple and Serrano Cilantro Mustard Pork Loin with Apricot Mustard Glaze Chickpea Salad with Mustard Anchovy Vinaigrette Spicy Toasted Pecans And more 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

100 Recipes America's Test Kitchen, 2015-10-13 A provocative handpicked collection of relevant and surprising essential recipes for today's cook. We have countless recipes at our disposal today, but what are the real keepers, the ones that don't just feed us when we're hungry or impress our friends on Saturday night but inspire us to get into the kitchen? At the forefront of American cooking for more than 20 years, the editors at America's Test Kitchen have answered this question in an essential collection of recipes that you won't find anywhere else: 100 Recipes Everyone Should Know How to Make. Organized into three recipe sections: Absolute Essentials, Surprising Essentials, and Global Essentials, each recipe is preceded by a thought-provoking essay that positions the dish. For example: Treating Pasta Like Rice Simplifies Everything, A Covered Pot Is a Surprisingly Good Place to Roast a Chicken, and Reimagine Pie in a Skillet to Simplify the Process. You'll find useful workday recipes like a killer tomato sauce that's almost as easy as opening a jar of the store-bought stuff, genius techniques for producing amazing flavor (try poaching chicken breasts over a garlic and soy-spiked brine), trust us, it's that good, and familiar favorites reinvigorated (the best beef stew comes from Spain and it's even easier to make than the stateside stew you've been eating for years). Gorgeous photography shot right in the test kitchen accompanies every recipe, revealing the finished dish as well as highlights of its preparation. Likely to stir debate among anyone interested in food and cooking, 100 Recipes Everyone Should Know How to Make provides a snapshot of how we cook today and will galvanize even the most jaded cook to get into the kitchen.

Start with a Vegetable Jessica Smith, 2025-01-28 Make vegetables the star of your kitchen with this time-saving flexitarian approach to healthier home cooking that will satisfy everyone around your table. Get more plants into your diet with minimal fuss and delicious results. Plan your next meal around favorites such as carrots, cauliflower, or sweet potatoes, or try your hand at the underused asparagus, Brussels sprouts, or kale, turning them into more than just side dishes. Transform corn into Elote, Grilled Cheeses, spinach into Pesto Pasta, cucumbers into No-Roll Sushi Bowls, and tomatoes into Farro Caprese, and even add more veggies to pizza night. Recipes appear by cook and prep times so you can whip up something fast or enjoy more hands-on dishes for every kind of eater: omnivores, vegetarians, and vegans. This must-have cookbook provides all the expert guidance and practical tools that you need to make plant-powered cooking a reality: checklists, tips, variations, meal plans, and versatile flowcharts to help you decide what to make for dinner. All you have to do is start with a vegetable.

Wild Remedies Rosalee de la Forêt, Emily Han, 2020-04-07 That's not a weed, it's herbal medicine. Learn to use wild plants and herbs for food and DIY remedies in this illustrated guide from two expert herbalists. Millions of people are interested in natural and holistic health, yet many are missing out on the key ingredient: Nature itself. Rekindle your connection with the earth as you craft your own herbal medicine with 75 delicious recipes and powerful healing remedies. Herbalists Rosalee de la Forêt and Emily Han expertly guide you through the benefits of two dozen of the most important and commonly found wild plants, many of which you can easily grow in your own garden if foraging isn't right for you. Detailed illustrations and beautiful photography ensure that you won't make a plant identification misstep as you learn

how to tend and properly harvest the plant medicine growing right in your own neighborhood After reading *Wild Remedies* you ll never look at your backyard a public park or any green space in the same way again Instead of weeds you ll see delicious foods like Dandelion Maple Syrup Cake Nettle Frittata and Chickweed Pesto You will revel in nature s pharmacy as you make herbal oils salves teas and many more powerful remedies in your own kitchen *The Good Cook's Book of Mustard* Michele Anna Jordan,2015-05-19 Some single simple things like mustard have a wealth of history and a path of stories usually known only to a few Even if you don t think you re interested in mustard after reading this delightful book you will be Deborah Madison *The Savory Way* The sharp bright taste of mustard has been used to enhance food for centuries and all the varieties from the classic yellow French s and the traditional Dijon to the more exotic flavored mustards are widely available to home cooks everywhere *The Good Cook s Book of Mustard* an installment in the expertly researched and newly updated culinary series of the *Good Cook s Books* not only explains the history of this versatile condiment but also shows how to use it to add flavor to your meals Here you will find a comprehensive collection of imaginative sauces appetizers salads soups main courses condiments and even desserts as well as a section devoted to the process of making mustards at home Recipes include Rock Shrimp with R moulade Sauce Cream of Mustard Soup Grilled Tuna with Black Bean Pineapple and Serrano Cilantro Mustard Pork Loin with Apricot Mustard Glaze Chickpea Salad with Mustard Anchovy Vinaigrette Spicy Toasted Pecans And more 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 *Low Blood Sugar: Over 100 Recipes for overcoming Hypoglycaemia (Recipes for Health)* Martin Budd,2013-12-12 Low blood sugar is an increasingly common result of our high pressure lifestyle and over processed western diet **Easy Gourmet Recipes for the Frugal Cook** Michael Burwen,2013-08 This book contains 219 gourmet recipes culled from well over 1000 that were collected over 40 years by Michael Burwen an accomplished amateur chef All of the recipes are easy to make and most are low cost Although the recipes have roots in many international cuisines they will all appeal to the average palate and call for ingredients that are readily available in **Junior's Home Cooking** Beth Allen,2013-10-15 Bring the warmth of a Brooklyn institution into your own kitchen For over 60 years Junior s Restaurants have been beloved for their hearty comforting American fare and legendary cheesecake Now with Junior s Home Cooking co owner Alan Rosen and recipe developer Beth Allen invite you to re create the magic at home with over 100 time tested recipes passed down through generations of the Rosen family From

matzo ball soup and brisket to buttermilk pancakes and banana cream pie these dishes are designed for everyday meals and special occasions alike Each recipe is scaled for the home cook professionally tested and accompanied by The Junior's Way tips to ensure success Whether you're feeding a family of four or a holiday crowd you'll find ideas for supersizing dishes and making every meal feel like a celebration This is more than a cookbook it's a slice of New York culinary history served with love and a side of cheesecake

When Southern Women Cook America's Test Kitchen, 2024-11-12 A first of its kind Southern cookbook featuring more than 300 Cook's Country recipes and fascinating insights into the culinary techniques and heroes of the American South Tour the diverse history of Southern food through 200 stories of women who've shaped the cuisine Shepherded by Toni Tipton Martin and Cook's Country Executive Editor and TV personality Morgan Bolling When Southern Women Cook showcases the hard work hospitality and creativity of women who have given soul to Southern cooking from the start Every page amplifies their contributions from the enslaved cooks making foundational food at Monticello to Mexican Americans accessing sweet memories with colorful conchas today 70 voices paint a true picture of the South Emmy Award winning producer and author Von Diaz covers Caribbean immigrant foodways through Southern stews food journalist Kim Severson delves into recipes power as cultural currency mixologist and beverage historian Tiffanie Barriere reflects on Juneteenth customs including red drink Consulting food historian KC Hysmith contributes important and fascinating context throughout 300 Recipes must knows little knowns and modern inventions Regional Brunswick Stew Dollywood Cinnamon Bread Pickle Brined Fried Chicken Sandwiches Grilled Lemongrass Chicken Banh Mi and Oat Guava Cookies bridge the gap between what Southern cooking is known for and how it continues to evolve Recipe headnotes contextualize your cooking Learn Edna Lewis biscuit wisdom Read about Waffle House and fry chicken thighs to top light as air waffles Meet Joy Perrine the Bad Girl of Bourbon Covering every region and flavor of the American South from Texas Barbecue to Gullah Geechee rice dishes this collection of 300 recipes is a joyous celebration of Southern cuisine and its diverse heroes past and present

The Flavor Equation Nik Sharma, 2020-10-27 Named one of the Best Fall Cookbooks 2020 by The New York Times Eater Epicurious Food plus international media attention including The Financial Times The Globe and Mail The Telegraph The Guardian The Independent The Times U.K. Delicious Magazine U.K. The Times Ireland and Vogue India and winner of The Guild of U.K. Food Writers General Cookbook Finalist for the 2021 IACP Cookbook Award The Flavor Equation deserves space on the shelf right next to Salt Fat Acid Heat as a titan of the how and why brigade The New Yorker Deep and illuminating fresh and highly informative a most brilliant achievement Yotam Ottolenghi A beautiful and intelligent book J. Kenji López Alt author The Food Lab and Chief Consultant for Serious Eats.com Aroma texture sound emotion these are just a few of the elements that play into our perceptions of flavor The Flavor Equation demonstrates how to convert approachable spices herbs and commonplace pantry items into tasty simple dishes In this groundbreaking book Nik Sharma scientist food blogger and author of the buzz generating cookbook Season guides home cooks on an exploration

of flavor in more than 100 recipes Provides inspiration and knowledge to both home cooks and seasoned chefs An in depth exploration into the science of taste Features Nik Sharma s evocative trademark photography style The Flavor Equation is an accessible guide to elevating elemental ingredients to make delicious dishes that hit all the right notes every time Recipes include Brightness Lemon Lime Mintade Saltiness Roasted Tomato and Tamarind Soup Sweetness Honey Turmeric Chicken Kebabs with Pineapple Savoriness Blistered Shishito Peppers with Bonito Flakes and Richness Coconut Milk Cake A global scientific approach to cooking from bestselling cookbook author Nik Sharma Dives deep into the most basic of our pantry items salts oils sugars vinegars citrus peppers and more Perfect gift for home cooks who want to learn more beyond recipes those interested in the science of food and flavor and readers of Lucky Peach Serious Eats Indian Ish and Koreatown Add it to the shelf with cookbooks like The Food Lab Better Home Cooking Through Science by J Kenji Lopez Alt Ottolenghi Flavor A Cookbook by Yotam Ottolenghi and Salt Fat Acid Heat Mastering the Elements of Good Cooking by Samin Nosrat

Modern Pressure Cooking Bren Herrera, 2016-12-13 The pressure cooker is the next big thing in the cooking world and it s already becoming more affordable and more popular Private chef and media personality Bren Herrera has more than 100 recipes to show you all the incredible food you can make with it Bren Herrera appears regularly on the cooking programs of local and national media like the TODAY Show NPR NBC s Daytime morning show and CNN Espanol She s worked with many talented chefs such as Emeril Lagasse and Joel Robuchon She uses her Cuban roots to add flavor and flair and diversity to her recipes such as Sweet Pea and Mint Soup with Creme Fraiche Shiraz Wine Reduced Australian Lamb Shank Ancho Chile and Cilantro Short Ribs One Pot Creamy Spinach and Potato Lentils 10 Minute Kidney Beans with Chorizo and 3 of Bren s signature flans like Decadent Espresso and Toasted Almond Flan plus a whole chapter of classic and fusion plates from Bren s Cuban kitchen such as Rabo Encendido Peppered Red Wine Oxtail and The Best Yucca in Garlic Mojo Ever This is the perfect cookbook to pair with a recent purchase or gift of a pressure cooker as Bren truly embodies the energy and delightful food culture of today

The Good Cook Simon Hopkinson, 2012-03-20 Simon Hopkinson loves food and he knows how to cook it The Good Cook is the result of over 40 years experience and is based on Simon s belief that a good cook loves eating as much as cooking How the ingredients you choose and the way you cook them will turn a good recipe into a great dish That a cheap cut of meat cooked with care can taste as nice as a choice cut prepared by indifferent hands Structured around Simon s passion for good ingredients Anchovy and Aubergine Cheese and Wine Smoked and Salted Fish Ham Bacon and A Little Pig and written with Simon s trademark perfectionism and precision this is a cookbook that you will cherish for life

The Minimalist Cooks Dinner Mark Bittman, 2010-07-21 America s most popular cooking authority and author of How to Cook Everything presents more than 100 fast sophisticated main courses for home cooks of every skill level The Minimalist Cooks Dinner showcases Mark Bittman s signature ease and imagination and focuses on center of the plate main dishes And in this new volume he also provides recipes for classic versatile side dishes as well as recommendations for wine and food

pairings With a majority of its main dish recipes taking less than thirty minutes to prepare this is truly the book every busy cook has been waiting for Every recipe in *The Minimalist Cooks Dinner* is big on flavor drawing on the global pantry and international repertoire that sets Bittman apart This inventive collection offers a refreshing new take on standards along with ideas that will inspire both novices and experienced home cooks to branch out making it the perfect solution for weeknight after work meals or elegant weekend dinner parties From Steamed Chicken Breasts with Scallion Ginger Sauce to Korean Style Beef Wrapped in Lettuce Leaves to Roast Fish with Meat Sauce Bittman banishes the ordinary with an exciting range of choices Also covering hearty pasta dishes steaks pork veal lamb chicken and a wide assortment of seafood *The Minimalist Cooks Dinner* is the answer when you re looking for satisfying dishes with a minimum of effort **Canning Age** ,1923
 Herald and Presbyter ,1916 Library Journal ,2006-04

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