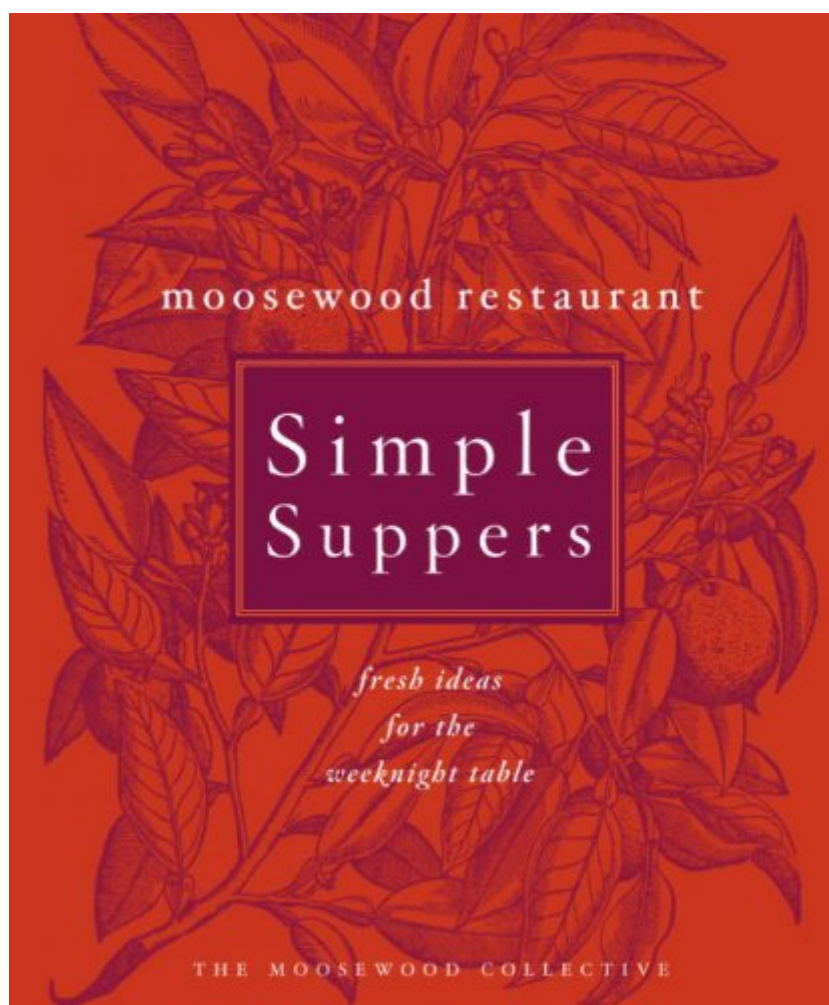




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Moosewood Restaurant Simple Suppers: Fresh Ideas For The Weeknight Table



Synopsis

Eating the Moosewood Restaurant way every day has never been easier. Whole grains. Fresh fruits and vegetables. Lean, nutrient-rich fish. We all know the virtues of a well-balanced diet — of choosing foods that nourish our bodies and respect the environment — but as the world around us gets busier and more complicated, we also know how difficult it can be to prepare a wholesome, satisfying supper. With an emphasis on healthful natural foods, Moosewood Restaurant has operated successfully for more than thirty years and has been acclaimed as a driving force in the world of creative vegetarian cuisine. Now the Moosewood Collective goes back to basics with Moosewood Restaurant Simple Suppers to deliver fresh, imaginative, and quickly prepared dishes for the weeknight table that are also delicious and reliable. Shortcut Chili. Creamy Lemon Pasta. Warm French Lentil Salad. Pine Nut-Crusted Fish. Mocha Sorbet. From soups and pastas made with just a few pantry essentials to crisp salads, stir-fries, sandwiches, and desserts, these easy-to-prepare recipes are brilliant as is. However, the folks at Moosewood realize that flexibility is the cornerstone of weeknight cooking, so you'll find clever ingredient substitutions, alternative cooking methods, and serving suggestions alongside the recipes in Simple Suppers — it all depends on what's in the fridge and what sounds appetizing at the moment. Make extra Fresh Tomato and Mozzarella Salad on Monday and toss leftovers with hot pasta for Tuesday's supper. No onions for Black Beans with Pickled Red Onions? Try the beans over rice with Quick Avocado and Corn Salsa instead. The 175-plus recipes in Moosewood Restaurant Simple Suppers are as flexible as they are flavorful — the perfect go-to for a quick, healthy meal any day of the week, any time of year. From the Hardcover edition.

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Customer Reviews

I've owned several Moosewood Collective cookbooks over the years. They really helped bring "vegetarian" food into a more "fine dining" universe with interesting and creative recipes. Many of their earlier books are full of recipes that are complex creations with long lists of ingredients that can take hours to prepare. Most home cooks aren't really interested in spending hours in the kitchen - heck, many of us don't HAVE hours to spend in the kitchen. So I was intrigued to see a cookbook specifically designed as "Fresh Ideas for the Weeknight Table." OK - let's see what this means. Overall, I really like this fresh take on the Moosewood tradition of fresh and natural foods. Reading through the book, I'm finding a number of recipes that I will make - recipes featuring produce that I can find locally with interesting and creative flavor combinations. Nothing too fussy or complicated, either - just good fairly simple flavor combinations that work. My usual practice is to prepare 3 recipes from each cookbook I review, and I followed that practice here. My three recipes: Greek Frittata: I reduced this recipe by half to make one largish serving, and added a small side salad with feta and olives. This is a really basic, but tasty!, frittata of spinach, oregano, tomato, garlic/scallions, and feta cheese. The tomatoes and cheese are added near the end of cooking so that they're warmed and the cheese melted. I liked this a lot - took only about 15 minutes total cook time (prep adds maybe another 5-10 minutes), so it's really fast to put together. Basic, yes, but certainly tasty. Will make again. Moroccan Spiced Fish: I decided to use some local salmon for this, and followed the suggestion of letting the fish marinate in the spice mix/garlic/cilantro/oil/lemon juice mixture for a couple of hours. The recipe for the Moroccan Spice Mix is included in the book, and can be used on veggies, meat, etc. It's a tasty

combination of cumin, ginger or cinnamon (I used both), paprika, turmeric, pepper and salt). After seasoning with the mixture, the fish is simply baked at 350 degrees F for 10-15 minutes. Once baked, you can eat it as is as a main dish, stuff it into a pita, make fish tacos, or add it to a stew. Versatile and VERY tasty. I'll make this again, and I'll be using the spice mix in other dishes as well. Good stuff!

Riesling Roasted Pears: I just got a bunch of fresh pears in this week's CSA (Consumer Supported Agriculture) basket. I had 4 lovely bosc pears, so I reduced the recipe by half (it calls for 8 pears). I also had some Moscato wine in the fridge • the recipe calls for Riesling "or other sweet white wine" • so perfect! You make a sauce with the wine, zest & juice of lemon and orange, peppercorns, cinnamon stick, sugar, and whole cloves, then pour it over the pears sitting upright in a baking dish. Bake for awhile in a 375 degree oven, basting occasionally with the sauce, until pears are softish. Oh my • this is REALLY good. Really REALLY good. Definitely will make this again • it's so easy and tastes much "fancier" than it would seem just from reading the recipe. So there it is • lots of good possibilities here for using local fresh ingredients. Really nice addition to my cookbook collection -- solid 4 stars: I like it!

I love Moosewood Cookbooks. If you are ever in the Ithaca, NY area, you must stop by their restaurant...delicious. This particular cookbook is perfect for anyone wanting to know how to cook simple, everyday vegan meals. You don't have to be an experienced chef to follow along. The recipes are also easily adjusted for meat lovers. You can't go wrong with this cookbook.

"For many baby boomers, Moosewood Restaurant is synonymous with vegetarian cooking, thanks to Mollie Katzen's 1977 classic cookbook, which brought the joys of hummus, tofu and other veggie staples to home kitchens. The Ithaca, N.Y., establishment now publishes books in the name of the collective." Publishers Weekly

The is the 11th cookbook from Moosewood Restaurant. A friend recommended this cookbook for simple suppers after a busy day. I had forgotten how delicious the food from Moosewood cookbooks are. These recipes are made from everyday ingredients that you have in your home. Cooking something good makes us feel good and sharing it with family and friends is a double heaping of love. The cookbook starts with pasta, giving directions on how to select and cook the pasta. My favorite pasta is the 'Pasta with caramelized onions and blue cheese-yummy! The second addition is 'Sauces, Curries and More'- the roasted vegetable curry is delicious and very easy to make. 'Beans and Tofu' follows with the most wonderful 'Shortcut Chili' and 'Lemon

Herb Tofu'. 'Egg Dishes' and Poached Huevos Rancheros' are so in demand at my house. 'Main Dish Grains' and 'Main Dish Salads' follow with seventeen of the best recipes. Tomato Tortilla Soup is the first soup I tried from the 'Soups' chapter and I will make it again soon. We are a family who loves soups. 'Sandwiches, Wraps and & Rolls' are next. The Cheesy Spinach Burritos are to die for. I made the very easy Blender Tomato Hot Sauce to pour over them and this may be the very best recipe in the book. 'Fish', 'Side Grains', 'Side Dishes', and 'Side Salads' round out some of the very best dishes. 'Dressings, Condiments' & 'Seasonings' and 'Sauces & Spreads' give us the answer to any of the toppings we need. 'Desserts' - caramel custard is the big hit in my house. However, you have 21 new desserts to try. The cookbook comes to the finish with 'The Well-Stocked Pantry'. This includes everything that you need to make any one of these recipes. This is my favorite cookbook of the season - so simple, so reliable and always good! Highly Recommended. prisrob
03-09-09[ASIN:0609802410 Moosewood Restaurant New Classics]Moosewood Restaurant Cooks at Home: Fast and Easy Recipes for Any Day

I have three Moosewood cookbooks. The first two have some of my favorite recipes, I make over and over again. This one, I just got and am marking recipes to make. The recipes are amazing. Granted, I don't like the taste of meat, so their vegetarian recipes are beautiful. I can get carnivores to eat these foods. One day I hope to go to their restaurant and try their foods made by the authors of my cookbook.

Really, really good ideas. When I first started cooking, Molly Katzen had authored the original Moosewood cookbook. Had many a good meal from that book. I have some of the other books, but the original is still my favorite. Now this book I would say is just as good, and I will definitely try some of these recipes!

This is actually a practical cookbook, and everything I've tried from it has been delicious. The Oven Roasted Ratatouille in particular was outstanding, and took very little effort. There are plenty of pictures, the recipes are indeed simple, but very creative, and the prep times given are realistic. There aren't many weird ingredients, and thumbing through this book is inspiring. There are a lot of tofu recipes. We're a tofu-free family, but the photographs have almost convinced me to give it a try.

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Dinner Plan: Simple Weeknight Recipes and Strategies for Every Schedule Weeknight Dinners 6
Ingredients or Less (Keep It Simple) The Art of the Table: A Complete Guide to Table Setting, Table
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