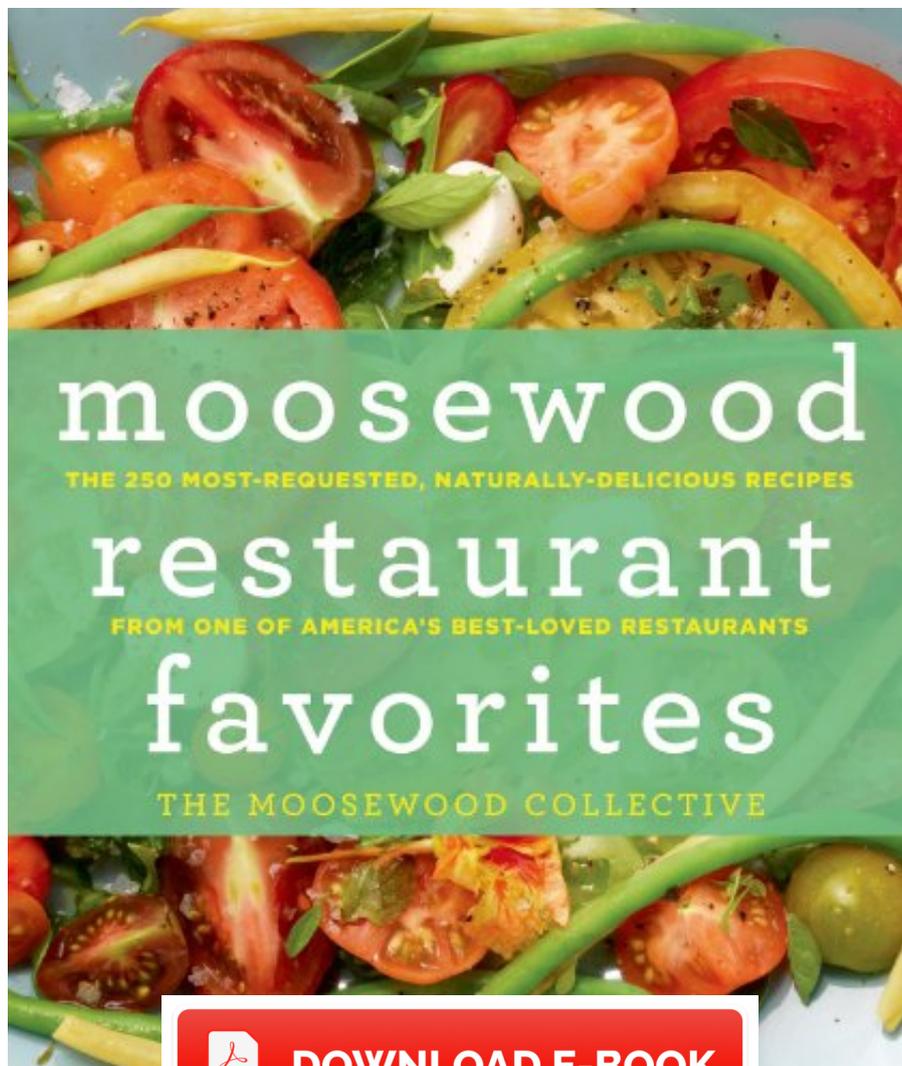


Moosewood Restaurant Favorites: The 250 Most-Requested, Naturally Delicious Recipes from One of America's Best-Loved Restaurants

by

Samantha Michaels



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Synopsis

This selection of healthy recipes from one of America's most beloved restaurants is a perfect gift for aspiring gourmets. Moosewood Restaurant, founded in 1973, revolutionized vegetarian cooking by introducing delicious soups, satisfying sandwiches, warming casseroles, zesty entrees, spiffy salads, and divine desserts. Moosewood Restaurant Favorites contains 250 of their most requested recipes completely updated and revised to reflect the way they're cooked now-increasingly vegan and gluten-free, benefiting from fresh herbs, new varieties of vegetables, and the wholesome goodness of newly-rediscovered grains. This mouthwatering cookbook includes favorites like:- Red Lentil Soup with Ginger and Cilantro- Sweet-Potato and Black Bean Burrito- The Classic Moosewood Tofu Burger- Caramelized Onion Pie- Peruvian Quinoa Salad- Confetti Kale Slaw- Vegan Chocolate Cake- Moosewood Restaurant Brownies- Apple Spice Cake with Sesame Seeds. Including a guide to natural-cooking techniques, Moosewood Restaurant Favorites is the next classic book on their much-loved cookbook shelf.

Sort review

From Booklist For more than 40 years, Ithaca, New York's Moosewood Restaurant has enjoyed a reputation as the nation's premier vegetarian restaurant. The collective of dedicated cooks that runs the restaurant may have changed across the decades, but its dedication has expanded beyond simple vegetarianism to organic and locally sourced ingredients as well. This collection of some of Moosewood's cooks' and customers' most admired recipes has something for just about everyone. There are stuffed vegetables and casseroles to star as centerpieces of company-coming dinners. Bean dishes derive from Mexican, Greek, Basque, and Caribbean sources. Burritos and strudels offer hand-held food for on-the-go eating. An entire garden of vibrantly colored fresh vegetables adorns pasta primavera. Moosewood gives in to nonvegetarian cooking with a goodly selection of fish recipes providing some alternatives to a rigorously nonanimal regimen. For the sweet tooth, Moosewood supplies cookies, brownies, cakes, pies, and even baklava. --Mark Knoblauch --This text refers to the hardcover edition. Review "When seeking a marker of the changes in the cookbook market over the last 40 years, one need look no further than Ithaca, New York." —Publishers Weekly "Well-done, Moosewood! You have become a beloved part of American cultural history and morphed into a truly national institution that most of us know through the cookbooks that have emerged. One after the other, those enticing combinations of delicious recipes and lively prose have borne witness to Moosewood's most compelling idea: "community" - that harmonious feeling among a group of people that takes place in the kitchen and at the table as we share a commitment to good food and being together. Moosewood Restaurant Favorites will introduce a new generation to a beloved institution and call up happy memories of meals and recipes over the years." —Nancy Harmon Jenkins, author of *The New Mediterranean Diet Cookbook*, *The Essential*

Mediterranean and many others“As any experienced cook knows, extracting the savor of vegetables, completely without meat, presents its own special difficulties. Fortunately, the Moosewood collective has succeeded in meeting those challenges and produced a fine book of direct and simple recipes, each with its own savory twists. This thorough book will delight vegetarians and non-vegetarians alike and will become a cornerstone in any cook's library. In short, Moosewood has elevated meatless cooking to the level of great cuisine and artfully showcases vegetarian cooking at its finest.” —James Peterson, author of 15 cookbooks and winner of 7 James Beard Awards--This text refers to the hardcover edition.About the AuthorTHE MOOSEWOOD COLLECTIVE has nineteen members who share responsibilities and participate in the various jobs necessary to run what has grown from a very small natural foods restaurant to a larger and more diversified company. Some members have worked for the restaurant since it was founded in 1973. --This text refers to the hardcover edition.Read more

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What people say about this book

Ebook Tops Reader, "Amazing!. This is probably my favorite cookbook I own. I've never made a bad recipe out of it and I love how versatile the recipes are too. All throughout the book there are suggestions on how to change the recipe up by changing an ingredient or the method of cooking, which is great if you're a person who tries to cook locally and seasonally, but maybe isn't so great at knowing what would actually taste good (i.e. me). The layout of the book is really beautiful and the pictures will make you want to get in the kitchen. I actually would rate this a 4.5 star book though, because I hate the cover that much! I like that the book is hardcover, but they chose that weird puffy covering that makes the book feel bulkier and I wish it was just a regular hardcover binding. I'm really getting picky though with my criticism. You'll definitely want these recipes for your kitchen!"

Song Bird, "Great Collection of Moosewood Recipes. Moosewood recipes are simple and based in easily found fresh ingredients, and you do not have to be an experienced vegetarian cook to accomplish them. I have several of their cookbooks in my library, but this is a welcome addition. Even the most "seasoned" cooks need new inspiration, and I found that in this cookbook. The cookbook is very well designed to use as a reference, and there is concise but relevant instruction to help you achieve the best results in the kitchen. The recipes are generally "family" sized for 6-8 servings, so I sometimes make half the recipe if it seems as though there will be too many left-overs for us. Substitutions and variations are suggested to expand the actual number of dishes in the menu, limited only by your lack of imagination. I recommend it!"

Kate S., "Simple recipes, delicious results. I have never written a review before, but this book warrants one. I've been a loyal Moosewood fan for a decade or so, and while I am not a vegetarian, I was looking for ways to include more meatless meals into our family's routine. I appreciate that the recipes typically include a shorter list of ingredients and uncomplicated directions. The dishes I've made from here are flavorful, relatively quick, and have been a big hit with our family. Plus, I love the variety of produce and lack of meat substitutes. Huge win in our home."

Katie Court, "Awesome cookbook that appeals to vegetarians and carnivores alike.. I love love love this cookbook. I eat 90% pescatarian, but also cook with my fiance, who is a meat eater. We've tried probably 15-20 recipes from this book and all but maybe 2 were awesome (and those two weren't even bad, just neutral). They do tend to be dairy and carb forward at times so if you're looking for healthier options try their healthy cookbook. But these recipes keep me from defaulting to the standard American diet. There are so many ingredients that I don't normally try that I've tried from these recipes. I will definitely be buying more Moosewood cookbooks when I get through this one."

SMH, "My favorite!. If you have ever eaten at the Moosewood Restaurant in Ithaca, NY, then you know how delicious their food is. This particular cookbook focuses on recipes they cook from their restaurant and are customer favorites. The recipes are easy to follow and do not include outlandish foods you'd never think to cook with or would never be able to find in your local grocery store."

lyric, "healthy and delicious food from the original experts of vegetarian cooking. yankees like myself know all about moosewood and the awesome meals they prepare up in Ithaca. even if you don't, though, and you want excellent quality recipes from people who understand whole food and who understood it long before it became trendy, this book is for you. i bought it as a gift for my daughter as she creates her own home, and she has used it time and time again. it's the kind of book that has so much to offer, that owning a copy is preferable to borrowing one from the library. enjoy and be well!"

KL, "My vegetarian recipes Bible. I absolutely love this book. It has become my vegetarian recipes Bible and has taken me on a new culinary journey. It's often difficult to find decent vegetarian food even in restaurants and quite challenging to come up with innovative ways to cook delicious vegetarian dishes at home. So I'm grateful this book has taken me out of my salad and wok routines :-)"

Mimi, "Excellent variety of veggie recipes. Everything I've cooked so far has been super tasty and I've already bought copies for friends. Not many illustrations but that's my only minor gripe."

ThoughtProvoking, "Five Stars. A MUST HAVE in the veggie/Pescetarian library. Lightning fast shipping!"

HS, "Five Stars. Excellent book! Their Thanksgiving stuffed peppers are absolutely divine!"

Ebook Tops Reader, "This is a great vegetarian recipe book. This is a great vegetarian recipe book, the recipes I've tried so far are easy and delicious!"

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