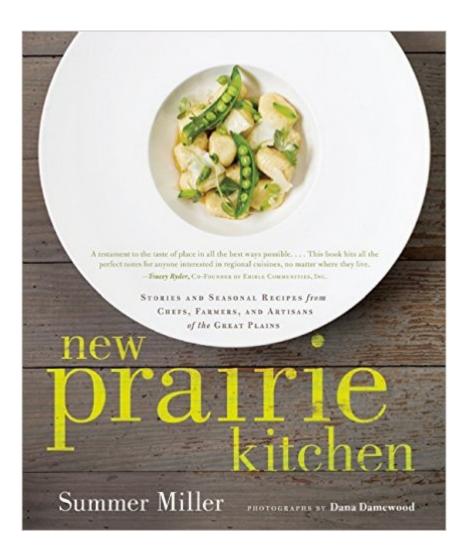
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New Prairie Kitchen: Stories And Seasonal Recipes From Chefs, Farmers, And Artisans Of The Great Plains





Synopsis

New Prairie Kitchen profiles 25 of the most exciting and groundbreaking chefs, farmers, and producers of artisanal goods from Nebraska, Iowa, and South Dakota. Their personal stories are interspersed with more than 50 chef-contributed recipes that range from refreshingly simple to exquisitely gourmet. Organized by season, New Prairie Kitchen will transport readers to a revitalized Midwestern heartland where traditional favorites interweave with inspiring new flavors and techniques. Author Summer Miller introduces readers to the phenomenal talent emerging from America's breadbasket: farms that grow asparagus thick as your thumb and tender as a strawberry; dairies that produce fresh, natural milks and cheeses; and nationally recognized restaurants that make these mouthwatering ingredients into edible art. Pioneering chefs across the prairie have taken an old-meets-new approach to their cuisine, sourcing traditional staples from local sustainable farms, and incorporating them into recipes in new and thrilling ways. Beautiful full-color photography and terrific storytelling will lead readers through a wonderful diversity of cooking styles and recipes sure to appeal to any palate. New Prairie Kitchen will reveal a fresh take on farm-to-table cooking and inspire Americans from coast to coast to try everything the prairie has to offer.

Book Information

Hardcover: 256 pages Publisher: Agate Midway (May 12, 2015) Language: English ISBN-10: 1572841672 ISBN-13: 978-1572841673 Product Dimensions: 8.6 x 0.9 x 10 inches Shipping Weight: 2.1 pounds (View shipping rates and policies) Average Customer Review: 4.9 out of 5 stars Â See all reviews (38 customer reviews) Best Sellers Rank: #189,714 in Books (See Top 100 in Books) #32 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Midwest #57 in Books > Travel > United States > Central #198 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Seasonal

Customer Reviews

New Prairie Kitchen is THE MOST beautiful cookbook I have ever seen. I love how stylized and unpretentious it is. Found myself not being able to put it down, as if it were a novel. Being a novice home cook, I canâ ÂTMt thank you enough for selecting recipes that appear easy enough to try

on my own. Instead of feeling intimidated, Iâ Â[™]m excited to have a go at many of these incredible, locally sourced, dishes. Ms. Miller, you have pulled together a regional masterpiece of culinary experience and down home storytelling. Relatively new to Omaha, I am now inspired to visit some of the featured restaurants too. Bravo!

I just bought this book today and fell totally in love. This book invites you into the lives of local farmers, bakers, artisans, and chefs that work together to create beautiful and tasty local dishes. My new favorite farm to table cookbook!!!!

This is not just a cookbook, but an invitation to be apart of a community. It is filled with heartwarming stories of family and food. Than you for sharing your local treasures with us and inviting us to your table. I can't wait to try a recipe or two.

This is an absolutely beautiful book with unique recipes. It also has wonderful stories throughout the book. When it arrived, I sat down and actually read the book, instead of flipping through. There is a good mix between your everyday, more simple, recipes and some that are really deluxe and unusual. The photography is stunning -- this could be a coffee table book. Wonderful gift for anyone, from the midwest or not!

New Prairie Kitchen is more than just a cookbook, it's a biography of people, community and food. Beautiful photos nearly turn it into a coffee table book, but it's much more than that. Recipes that are easy to follow and dance on your palate fill the pages of this delightful book.Now that it's summer, it's the perfect time for Heirloom Tomato Panzanella, and summertime salad that focuses on the rich flavors of quality ingredients. Make your own ricotta cheese and enjoy Toast with Homemade Ricotta and Fresh Strawberry Jam. Oh, my! If bread is your thing (it is mine!), try the amazing Honey-Oat Bread or Mushroom Focaccia with Shallots, Savory and Olive Oil.Fall is coming and I have several butternut squash plants. Butternut Squash Pie with Cinnamon Whole-Grain Crust will be the perfect way to enjoy the bounty, or I can make the Potato and Squash Gratin. My mouth is watering and I can't wait for them to ripen!New Prairie Kitchen is a gorgeous cookbook full of recipes to love. Bring back that family time around the kitchen table and cook up a Midwestern feast tonight!! received a copy of this book from Agate Publishing for my honest review. All thoughts and opinions are my own. Such a great cookbook for someone who lives in the midwest. Omaha/Nebraska is a wonderful area to enjoy "real" food. The recipes arent only enjoyable but are a great souce of insperation. Local producers, local food and a wonderful writer make this cookbook one worth purchasing.

I have purchased several of these cook books for my family, they use it as a table book, as Summer Miller did a wonderful job in writing about everyday people, who love to bring joy into our lives through food. This book is also beautiful in its lay out and photography.

This book stole my breath from the first time I opened it. It's a beautiful, comprehensive, thoughtful piece of work that shares with its readers many of the facets of the food from our region of the United States. The photography is stunning, and it compliments the writing in a cohesive and effective way. Summer's writing is nothing short of magnificent - she writes in a way that allows you to hear her voice in the pages, and more importantly, in a way that lets you hear the voices of those about whom she has written. Her writing is inviting, and draws you in from the introduction, making you feel welcome, comfortable inside the text, and curious all at once. The recipes in the book come from remarkably talented people, all fantastic professionals in their fields, and you'll want to make them all - and this book makes you feel like you can. She offers some great tips for navigating through the recipes, and brings stories, recipes and information together in a very well-delivered package. This book is relevant for anyone who loves food, or cooking, or the Midwest, or farmers, or chefs, or people, or cookbooks, or pigs, or cheese, or bison, or mushrooms, or, or, or,...You should just buy it. You'll enjoy every page turn. :)

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