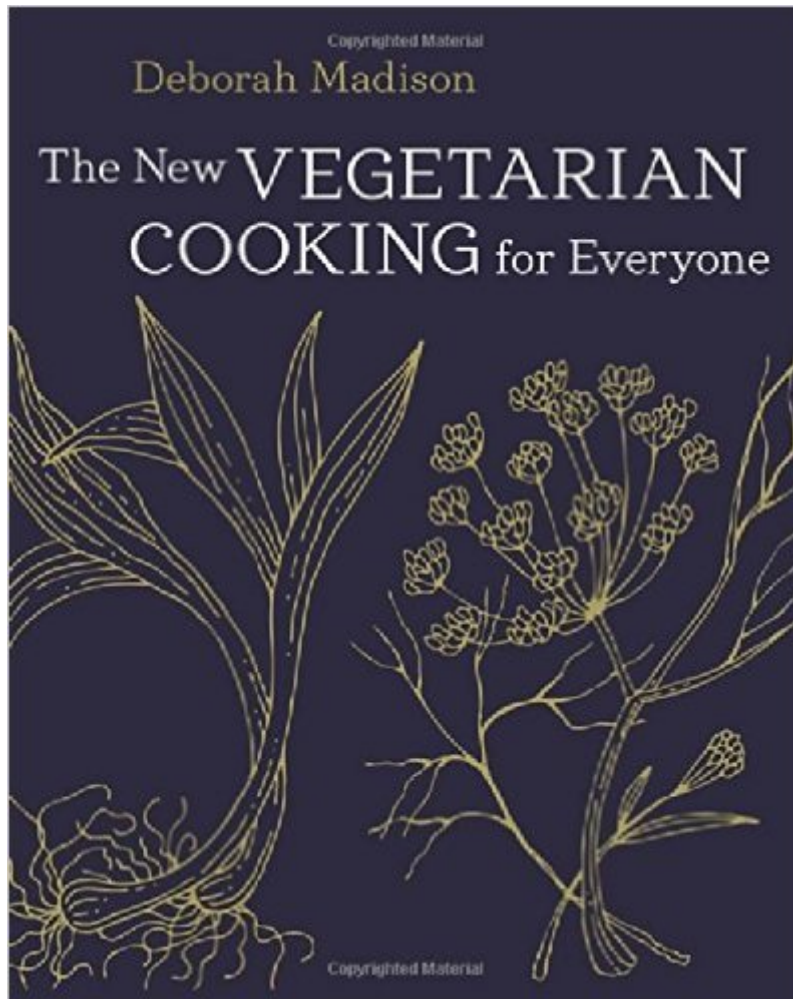


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# The New Vegetarian Cooking For Everyone



## Synopsis

A fully revised and expanded edition of the most comprehensive vegetarian cookbook ever published, with more than 400,000 copies in print, from America's leading authority on vegetarian cooking. Originally published in 1997, Deborah Madison's *Vegetarian Cooking for Everyone* was both ahead of its time and an instant classic. It has endured as one of the world's most popular vegetarian cookbooks, winning both a James Beard Foundation award and the IACP Julia Child Cookbook of the Year Award. Now, *The New Vegetarian Cooking for Everyone* picks up where that culinary legacy left off, with more than 1,600 classic and exquisitely simple recipes for home cooks, including a new introduction, more than 200 new recipes, and comprehensive, updated information on vegetarian and vegan ingredients. A treasure from a truly exceptional culinary voice, *The New Vegetarian Cooking for Everyone* is not just for vegetarians and vegans—it's for everyone interested in learning how to cook vegetables creatively, healthfully, and passionately.

## Book Information

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Average Customer Review: 4.4 out of 5 stars See all reviews (109 customer reviews)

Best Sellers Rank: #19,321 in Books (See Top 100 in Books) #12 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Burgers & Sandwiches #31 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Vegetables #46 in Books > Cookbooks, Food & Wine > Special Diet > Vegetarian & Vegan > Non-Vegan Vegetarian

## Customer Reviews

This is a revision of the award winning classic, *Vegetarian Cooking for Everyone*. It is well worth buying, even if you own the original version. I have been cooking recipes from the original since before it was published, having been lucky to take a class from Madison when she was working on it. All of the original recipes are here, but there are also 200 new ones, making the total 1,600. The recipes have been completely reformatted; now they are in a 2 column per page format, and are

actually easier to read than in the original, but there are fewer pages! a total of 665. The drawings and photos have been dropped, likely since the publisher has changed to 10 Speed press. However, since only a few of the recipes had photos to begin with, the book does not suffer from it. We used the 10th anniversary Edition of this book as one of the texts in the all vegetarian cooking school I graduated from. It is now better than ever, with the addition of a comprehensive discussion of vegetarian ingredients, such as sweeteners, vinegar, herbs, and edible flowers. Recipes that can be made Vegan are now clearly marked with a big V in a circle. But truly what sets this cookbook apart from the rest, besides how encyclopedic it is, is the quality of the recipes. Everything I have made from here over the past 17 years has been outstanding. The sort of recipes that everyone loves, even non-vegetarians. There is fresh pasta, Asian noodles, the fabulous Galettes, stir fries, soups, salads, desserts, dumplings, omelettes, and of course vegetable sides, beans, and grains. And of course much more! The relishes and sauces look terrific! Here are some of my favorite recipes, and some I must try:

Dips/Sauces/Spreads: Salsa Verde  
Raita with Cucumber and Spices  
Smoked Chile Salsa  
Walnut B  chamel Sauce  
Appetizers: Roasted Cashews with Garam Masala  
Roasted Eggplant with Dill, Yogurt, and Walnuts  
Black Bean and Smoked Chile Dip  
Artichoke Pesto  
Roasted Potatoes with Chile Mayonnaise  
Crispy Roasted Chickpeas with Spice and Smoke  
Sandwiches and Rolls: Vietnamese Spring Rolls  
Avocado Club with Chipotle Mayonnaise  
Grilled Portabella Mushroom Sandwich  
Beefsteak Tomato Open-Faced Sandwich  
Quesadilla with Smoky Black Bean Spread and Salsa  
Pita with Falafel, Tomatoes, Tahini, and Lemon  
Creamed Leeks on Walnut Toast  
Salads: Farmer's Market Salad  
Romaine Hearts with Parmesan and Lemon Vinaigrette  
Wilted Dandelion Greens with Hard-Cooked Egg  
Lentil Salad with Roasted Peppers and Vegetable Garnishes  
Green Lentils with Roasted Beets and Preserved Lemon  
White Bean Salad with Green Olives and Tarragon  
Lime-Cumin Vinaigrette  
Orange Vinaigrette  
Avocado Dressing  
Feta Dressing with Marjoram and Mint  
Soups: Mushroom Stock  
Tortilla Soup  
Sweet Corn Soup  
Winter Vegetable Chowder  
Avocado-Tomatillo Soup with Lime  
Corn Chowder with New Potatoes, Golden Peppers, and Basil  
Stews, Saut  s, and Stir-Fries: Green Mix Saute with Coconut and Tumeric  
Spaghetti Squash with Oyster Mushroom and Pearl Onion  
Ragout  
Cashew Curry  
Potato and Chickpea Stew with Romesco Sauce  
Artichoke, Pepper, and Chickpea Tagine with Preserved Lemons  
Roasted Cauliflower and Tomato Curry  
Eggplant and Potatoes with Cumin, Ginger, and Yogurt  
Corn, Tomato, and Okra Stew  
Southwest Bean and Summer Vegetable Stew  
Chinese Noodle Cake  
Vegetable Stir-Fry with Coconut-Basil Sauce  
Gratins, Enchiladas, etc.: Zucchini Gratin with Basil, Olives, and Pine Nuts  
Polenta Gratin with Mushrooms and Tomato  
Tamale Pie  
Butternut Squash Gratin with Onions and Sage  
Goat Cheese Enchiladas

with Corn and Red Chile MoleChayote and Corn EnchiladasMushroom Enchiladas with Epazote  
and Green ChileBeans:Beans with Broccoli Rabe and Garlic CroutonsBlack-Beans, Chipotle Chile,  
and Tomatoes, Alabama Speckled Butter BeansBlack-Eyed Peas, Carolina Rice, and Smoked  
PaprikaLima Beans, Olives, and Roasted PeppersCannellini Beans and Savoy Cabbage with  
CuminVegetables:Artichokes Stuffed with Bread Crumbs, Capers, and HerbsSlivered Asparagus  
Saut  with ShallotsRoasted Beets, Apples, and Onions with Cider VinegarBroccoli Rabe with  
Garlic and Red Pepper FlakesCabbage Leaves, Rice, and Green Herb FillingBraised CarrotsChard  
Ribbons with Cumin and LemonCorn with Cumin, Chile, and TomatoEggplant Rollatini with  
Cornbread StuffingKale with Garlicky Sesame SauceGrilled Leeks with Parmesan and Olive  
CrostiniPan-Grilled King Oyster Mushrooms with Toasted Sesame and ChivesFried OkraSugar  
Snap Peas with Green Onions and DillFingerlings with Slivered GarlicWalnut and Potato  
CroquettesSpinach or Chard, Catalan-StyleCrookneck Squash with Green OnionsCoconut  
Pan-Roasted Sweet PotatoesHerb-Baked TomatoesSpaghetti Squash with Gruyere CheesePasta,  
Dumplings, and NoodlesSummer Pasta with Garden Vegetables and TarragonFresh Linguine with  
Tomato SauceNoodle KugelEggplant Lasagne with Garlic B chamelButternut Squash Ravioli with  
Toasted Pecans and SageSpinach Tortellini with Walnuts, Parsley, and PecorinoPotato  
GnocchiSaffron DumplingsRice Noodles in Curry Sauce with TempehBurmese NoodlesChinese  
Dumplings with Shredded Cabbage, Mushrooms, and LeeksSavory Tarts, Pies, Galettes, Pizza,  
etc.Fresh Herb Tart with Goat CheeseTomato Tartlets with RosemaryWinter Squash  
GaletteEmpanadas with Greens and OlivesPizza with Saut ed Artichoke HeartMushroom Pizza  
with Tomato and Smoked CheeseRed Onion Pizza with RosemaryGrains:Barley-Mushroom Pilaf  
with Saut ed MushroomsPolenta Gratin with Tomato, Fontina, and RosemaryPolenta Dumplings  
with Warm Sage and Garlic ButterGreen Rice and Roasted ChilesCurried Quinoa with Peas and  
CashewsPecan-Covered GritsRice Pilaf with Saffron and SpiceRice and Spinach GratinFresh  
Mushroom RisottoIsraeli Couscous in Mushroom BrothEggs and Cheese:Stuffed Green Chile  
OmeletZucchini Frittata with MarjoramDouble Spinach Souffl Savory Cheese CustardsWinter  
Squash Flans with Greens and Red Wine-Shallot SauceCorn Custard with Szechuan Pepper  
saltCorn Pudding Souffl Tofu, Tempeh, and Miso SectionSpicy Stir-Fried Tofu with Coconut  
RiceVegetarian Nuoc ChamMalaysian-Inspired Tofu CurryTempeh with Braised Peppers,  
Mushrooms, and OlivesGriddled Small Eggplant with Sweet Miso SauceBreakfast:Mango-Orange  
CoolerNectarine-Mango FrappeBreakfast Eggs in TortillasMigasSavory Corn WafflesBabka with  
Dried Cherry-Almond FillingAnn's Cheese StollenBreakfast GritsBreads:Basic Buttermilk  
MuffinsBanana-Oat MuffinsCheese MuffinsCorn Bread or Muffins with Fresh Corn KernelsButtermilk

Biscuits Oat Scones Multigrain Bread with Sunflower Seeds Peppered Cheese Bread Pita Bread Desserts: Rhubarb, Strawberry, and Mango Compote Peach, Raspberry, and Blackberry Crisp Stone Fruit Cobbler Blueberry Custard Tart Cakes/ Mousse/ Ices/ Cookies: Semolina Cream Cake Polenta Pound Cake Chocolate Terrine An Airy Chocolate Cake with Ground Nuts Cream Cheese Mousse with Blackberries and Rose Geranium Leaves Pink Grapefruit Sorbet Wild Blackberry Sherbet Lemon Verbena Sherbet Finnish Biscotti Phyllo Cigars Jam Bars or Tart You get the ideas....but these are all to my taste, there are thousands of other recipes here!

By way of background, I am an experienced - albeit not a gourmet - cook, with a wish to have more vegetarian options in my repertoire. This is the best cookbook that I've ever used, and comparable to the Joy of Cooking is its range and everyday utility. I believe that people's mileage does vary widely in using cookbooks. In my case, I've bought a number of Mark Bittman's books, because I love his philosophy, and like his meal planning and modular approach to cooking. I really appreciate the underlying thinking that cooking should be less recipe driven and more of a flexible approach to what's in your kitchen, or fresh and seasonal. That said, I've found many of the recipes that I've tried to be very pedestrian in flavor - they taste like they were created by health conscious folks in the 70's. Other recipes have had seasoning that is so pronounced that the end result is inedible (3 Tablespoons of cumin? Really??? Was that a typo?), had major timing issues, or required ingredients that I generally don't have. However, other people do love using his cookbooks, so YMMV. What I've liked about the Deborah Madison cookbook : 1. every single recipe has turned out from "very good" to "Wow!..awesome!" 2. From my relatively well stocked larder, I can almost always find the ingredients 'in house' There are plenty of recipes to address cooking the staple vegetables and proteins (tofu, etc.) that are common to have. Equivalents/ substitutions are noted, and multiple uses for many recipes are also mentioned. Somehow, it's been much more successful in prompting me to cook with a modular, flexible approach - something I'd really wanted from the Bittman books, but not actually achieved. 3. It's changed my approach to vegetables, from treating them as an afterthought - the "just saute or microwave a bunch of broccoli" school of thought to using sauces that make vegetables a true pleasure to eat. 4. Clear, clear, crystal clear instructions. I can now prepare a golden, crusted tofu that is a huge improvement over my previous efforts. 5. Pretty comprehensive - the joy of an all-purpose cook book. If you're unsure about purchasing, try out a few recipes first. Then, you will buy the book.

Only one member of our family is a true vegetarian, but the original edition of Madison's book is

arguably my most prized cookbook, and the one that gets the most use in our house. This update is wonderful. Madison has added quite a bit to the original. I have yet to try most of the new recipes, but I will do my best to cook my way through them. I have given this book to many people over the years as a gift, and I will continue to do so. Bravo, Deborah Madison, and thank you!

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