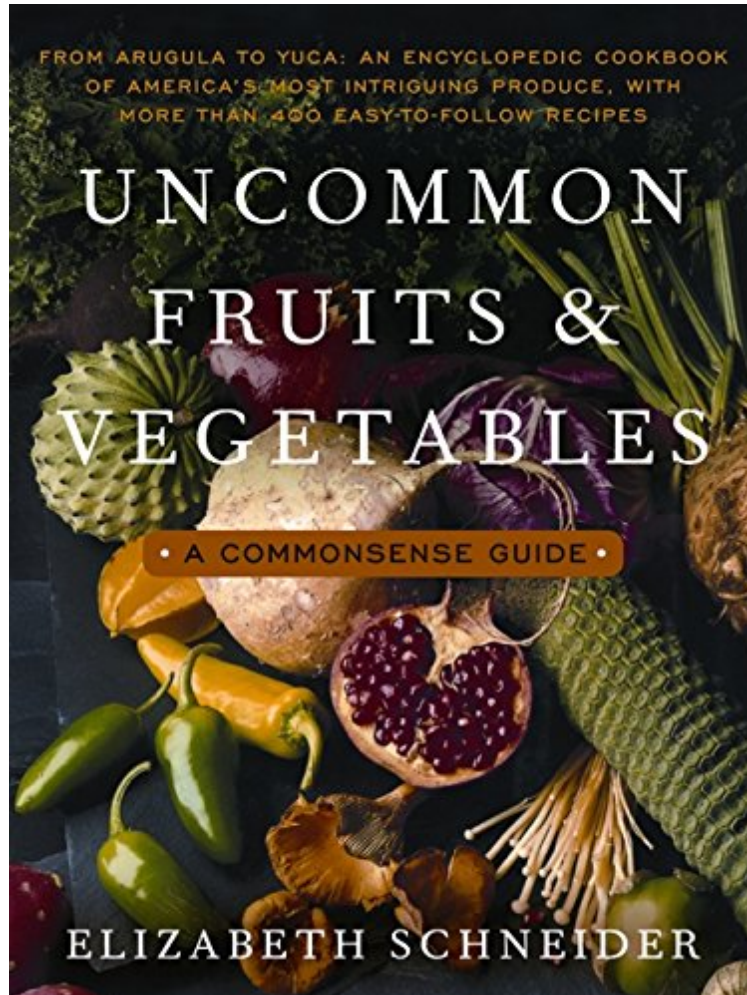


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Uncommon Fruits and Vegetables: A Commonsense Guide

Elizabeth Schneider

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#1051921 in Books Elizabeth Schneider 2010-06-08 2010-06-08 Original language: English PDF # 1 10.00 x 1.36 x 7.50l, 2.25 #File Name: 0060916699544 pages Uncommon Fruits and Vegetables A Commonsense Guide | File size: 49.Mb

Elizabeth Schneider : Uncommon Fruits and Vegetables: A Commonsense Guide before purchasing it in order to gauge whether or not it would be worth my time, and all praised Uncommon Fruits and Vegetables: A Commonsense Guide:

8 of 8 people found the following review helpful. Really nice but no photos By Persimmon I guess I should not have expected photographs since the product description mentioned nothing about photographs but because the cover was a photograph of fruits and vegetables, I did expect some. Instead, each fruit and vegetable is preceded by a small but nice illustration that easily identified the subject. (black and white). The book is easily understandable and very informative. I think I will also try buying Vegetables from Amaranth to Zucchini: The Essential Reference: 500 Recipes, 275 Photographs by Schneider after I have read through this one. <http://www..com/Vegetables-Amaranth->

Zucchini-Essential-Photographs/dp/0688152600/ref=pd_cp_b_111 of 11 people found the following review helpful. I wish it had photos
By DinaWe were very disappointed in this book. I bought it for my son because he loves exotic fruit. I expected it to have a lot of information about the fruit and nice photographs. There were no photographs and the book is mainly recipes.
3 of 3 people found the following review helpful. Old style content
By VoraThis book contains zero photographs of fruits and vegetables. For a relatively modern book, it's too out-dated for my taste.

A truly invaluable trove of culinary historical and botanical knowledge.
GourmetThe timeliest and most truly helpful book of the year.
Time If there were Emmys or Oscars for cookbooks, Elizabeth Schneider would surely receive one.
Boston Globe A Commonsense Guide, Uncommon Fruits Vegetables by Elizabeth Schneider is the acclaimed classic resource on the wide array of delectable fruits and vegetables currently available to shoppers and chefs. A treasure trove of invaluable information on how to choose, store, and prepare all kinds of produce with more than 400 easy and extraordinary recipes it's no wonder Bon Apptit calls this book a must have.

.com As Elizabeth Schneider points out in her introduction, the immigrant culture of America is constantly restocking our markets and produce stores with "ethnic" fruits and vegetables that were hitherto unknown to any but the most worldly gourmets. Just as ginger, bean sprouts, and avocados were once strange, exotic substances, so Vidalia onions, fava beans, and passion fruit are becoming more common in stores nationwide. In this magnificent, encyclopedic cookbook, Schneider discusses each of 80 fruits and vegetables, its origins, history, and appearance, its flavor, uses, and nutritional highlights. She tells how to shop for it and what to look for, how to store it and how long it'll keep, then she provides a selection of recipes (there are 420 in all) to inspire and reward your new culinary quests. Richard Sax's Hot and Sour Soup-Stew is a lovely way to try out Chinese cabbage, Sauted Fennel with Lemon makes one wonder how one existed so long without it, and Collard Greens with Cornmeal Dumplings and Bacon provide you with the wherewithal to enjoy this ultimate comfort food in your own home, even if you don't hail from down South. Schneider's Commonsense Guide is an irresistible reference. --Stephanie Gold
From Publishers Weekly
In this delightfully chatty, alphabetical guide to the many exotic fruits and vegetables now appearing in the local market, magazine food writer Schneider likens cherimoya to a "pre-Columbian jade pine cone"; suggests you meet broccoli raab "head on"; rhapsodizes over the "delicious, promiscuous" chili-pepper; and defends "slippery, slimy" okra. She tells how to select pomegranates and loquats, describes such oddities as malangas and feijoas, and offers brief biographies of the newcomers. Her recipes, collected from across the world, are as unusual as her subject: she includes five different ways to serve nopales (cactus pads) and six taro dishes. Even the relatively ordinary spaghetti squash can be much more than a substitute for pasta. Schneider suggests baking it in an herbed cheese sauce. Most recipes are simple to prepare and, aside from their uncommon main ingredient, use items found in any well-stocked kitchen. Now there's no need to quiver in fear when faced with a calabaza: lug it home and enjoy! Illustrations. Copyright 1986 Reed Business Information, Inc. A truly invaluable trove of culinary historical and botanical knowledge. (Gourmet)The timeliest and most truly helpful book of the year. (Time magazine)Exotic fruits and vegetables have met their master in Schneider, a marvelous cook. . . . A heavy-duty classic. (People)A landmark reference book. (Vogue)If there were Emmys or Oscars for cookbooks, Elizabeth Schneider would surely receive one. (Boston Globe)