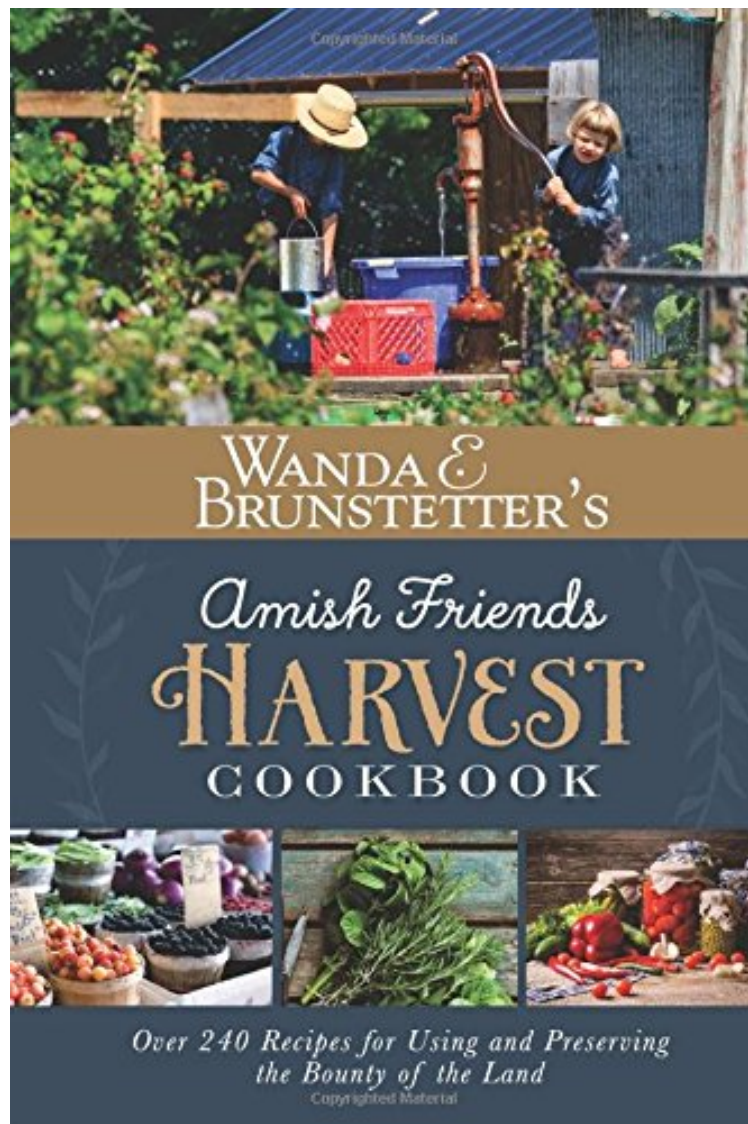


[Free] Wanda E. Brunstetter's Amish Friends Harvest Cookbook: Over 240 Recipes for Using and Preserving the Bounty of the Land

Wanda E. Brunstetter's Amish Friends Harvest Cookbook: Over 240 Recipes for Using and Preserving the Bounty of the Land

Wanda E. Brunstetter

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Wanda E. Brunstetter : Wanda E. Brunstetter's Amish Friends Harvest Cookbook: Over 240 Recipes for Using and Preserving the Bounty of the Land before purchasing it in order to gauge whether or not it would be worth my time, and all praised Wanda E. Brunstetter's Amish Friends Harvest Cookbook: Over 240 Recipes for Using and Preserving the Bounty of the Land:

2 of 2 people found the following review helpful. Looks great, but know your canning safety! By Rebecca A Porter
The book looks pretty. I just received it so my review is based on looks! I will update again when I try a few recipes. Amish are well known for awesome preserves and canned foods. Although, I have to say I am nervous about some of the recipes. I had never heard of canned nuts or popcorn before, the recipes call for them to be canned in the oven. Even though they are dry goods this practice isn't recommended by US foodsafety.gov. On the opposite page is vegetable soup it says to can in a water bath for 2 hours. The majority of the ingredients are low acid so should be done in a pressure canner to kill botulism spores. Please be cautious when canning! To their credit, the author and editors state at the beginning of the canning section that the recipes are from home cooks and to use caution. The other recipes seem ok. Another thing that surprised me about in the recipes was the use of processed ingredients. I was hoping for more from scratch cooking. Examples I noticed: Miracle Whip, Velveeta cheese (in several recipes), dry ranch dressing mix, lil smokies sausages, and cream of mushroom soup. In the canning they use a lot of Clear Jel and Permaflo. In my mind I thought they would use all natural ingredients but that's not the case. However, there are many recipes that are all from scratch and whole ingredients. I am excited to try some of the recipes that are unlike anything I've seen before. For example: Dandelion Gravy, Apple corn bread, Mamas red raspberry brew, Ginger Ale. The beginning of the book contains gardening tips. I am excited about these as I have a large garden and preserve the majority of my families vegetable consumption for the year. I love the layout of the book and that it is spiral bound. It will be easy to use in the kitchen. It is indexed by key ingredients and by recipes by section. There is a section for salads, soups, main dishes, sides, desserts, snacks and extras, and preserving the harvest.

2 of 2 people found the following review helpful. Fantastic Amish Cookbook! By Renee's Reviews
I fell in love with this cookbook as soon as I started going through it! It starts out with some stories, advice on planting, weeding, managing bugs in the garden and goes on to so much more. The recipes are wonderful and the photography in this book is gorgeous! There are chapters for salads, soups, main dishes, sides, deserts, snacks/extras, canning/preserving and even recipes for the freezer. I have a list of recipes I want to try and so I'll list a few of them here ~ Pumpkin cookies, Harvest Loaf, Bundt Zucchini Cake, Canning ~ Apple Pie Filling, Canning ~ Old Fashioned Apple Butter ... don't they all sound delicious? Ms. Brunstetter's Amish Friends Harvest Cookbook is a treasure trove of recipes! Thank you to Shilo Press, Barbour Publishing and Netgalley for the free gift of this book in exchange for an honest review.

0 of 0 people found the following review helpful. I Loved This Harvest Cookbook By N. Wilkerson
Wanda Brunstetter's Amish Friends Harvest Cookbook is by far my favorite of all of her Amish cookbooks. However, I do love them all and her books. The cover of the book says : "Over 240 recipes for using and preserving the bounty of the land" and shows fresh produce, canned, and Amish at work. It is a delightful, eye catching cover. The cookbook itself is spiral which makes it easy to use. It will open flat for easy reading when using. Sprinkled with pictures, scripture and tips this cookbook is a treasure. Divided into seven recipe sections, the book begins with a chapter entitled "Reflections on the Amish Family Garden". This is like having a chat with an Amish friend about gardening. Next is a chapter "Advice from Amish Gardeners," which I found very interesting. Egg shell booster, when to plant, how to fertilize and with what, and how to block weeds are a few of the many tips given. Then it discusses how to deal with garden bugs, diseases, harvesting, and how to take care of yourself. There are remedies for poison ivy, sore throats, sunburns, and others. So much information and we haven't even gotten to a recipe yet. The recipes are divided into the usual categories: salads, soups, main dishes, sides, desserts, snacks and extras, ending with preserving the harvest. An index of the Amish contributors is next, an index of recipes by section, and finally an index by key ingredients. You should be able to easily find recipes using one of these. I found this to be a treasure trove of recipes. Some were extremely different like "Dandelion Gravy" or "Green Tomato Bars" made with finely chopped green tomatoes and blueberries. Others were familiar such as "Seasoned Potato Wedges," "Zucchini Bars," or "Fresh Peach Pie" and sounded like I needed to try that recipe now. (Too bad I had no peaches.) Author Brunstetter has put together a great cookbook. If you are a novice cook or chef, master gardener of acres or container deck gardener, you will enjoy all 208 pages of this fantastic book. The pictures are beautiful, the recipes delicious and tips helpful. There happen to be 243 recipes and 62 garden tips from over 150 contributors in this book. It will make you want to garden and cook. I thoroughly enjoyed this treasure and would highly recommend it. It is high on my gift giving list. For a shower, birthday, new home, or Christmas this would be a perfect gift. Are you in a cooking or garden club? This book is for you. I rated it 5 out of 5 stars but would love to rate it higher. Yes, it's that good!

Gardening Tips and Recipes from the Heart of Amish Country
Overloaded with garden produce, CSA shares, or farmers market finds? Now you'll know what the Amish do with these seasonal fruits and vegetables and how they preserve some of them for future use. Bring the wisdom of Amish gardeners and cooks into your own home with dozens of recipes and tips from the heart of Amish country in Wanda E. Brunstetter's Amish Friends Harvest Cookbook. "My Amish Friends Harvest Cookbook brings the wisdom of Amish gardeners and cooks into your own home direct from the heart of Amish country. We have packed 243 recipes and 62 garden tips from over 150 contributors into this book that is sure to become a treasured resource in your life." -Wanda E. Brunstetter
This well-organized book is sure to become a treasured resource!

About the Author New York Times bestselling and award-winning author, Wanda E. Brunstetter is one of the founders of the Amish fiction genre. She has written close to 90 books translated in four languages. With over 10 million copies sold, Wanda's stories consistently earn spots on the nation's most prestigious bestseller lists and have received numerous awards. Wanda's ancestors were part of the Anabaptist faith, and her novels are based on personal research intended to accurately portray the Amish way of life. Her books are well-read and trusted by many Amish, who credit her for giving readers a deeper understanding of the people and their customs. When Wanda visits her Amish friends, she finds herself drawn to their peaceful lifestyle, sincerity, and close family ties. Wanda enjoys photography, ventriloquism, gardening, bird-watching, beachcombing, and spending time with her family. She and her husband, Richard, have been blessed with two grown children, six grandchildren, and two great-grandchildren. To learn more about Wanda, visit her website at www.wandabrunstetter.com.