

Chapter 1 : Upcoming Events

Another treat to this cookbook is that it highlights those fresh farm ingredients. There is an entire page dedicated to ho This is a beautiful, soft cover cookbook full of delicious recipes of the south using fresh ingredients found from the garden, u-pick farms and road side stands.

I could almost taste that biscuit and feel the butter and juice from the tomato on my chin as I read "Farm Fresh Southern Cooking: What a wonderful book! Beautifully produced on thick paper with colorful photos and helpful insights, this book is just the right size to be holdable and readable. However, at any given time, somewhere in the world, garden goodness is ripe for the picking and fruit orchards offer a bounty of delights. These recipes are literally a "return to the roots" of good food from good earth. I am not a great fan of black-eyed peas, but when I saw the photo and recipe for "Pea-Picking Salsa", I wanted to dip a pita chip right into that page! If I list all the marvelous ingredients in the "Sweet Potato and Shrimp Chowder", you might just start to cry from longing. It is very attractive and made me want to pick up the book and dive in. I have quite a cookbook collection, so I was interested in adding a new one. The author has a unique feature in her book. She is quite a fan of using locally grown produce, as well as, searching out unfamiliar vegetables and foods at those places, and giving them a try. This was a unique addition, and I liked it very much. It was a surprise that Ms. Algood includes recipes for turnips, parsnips and rutabagas. These are vegetables that were commonly served in my childhood. However, most of my contemporaries have never heard of these vegetables, much less eaten them. On a personal note, I was happy to see recipes using goat cheese. Part of my family is allergic to cow milk products, so we use goat cheese instead. We are always happy to find a recipe that specifically calls for goat milk cheese. This is a very pretty book to look through. I think it is commendable the author wants people to get food as fresh as possible, and then prepare it right away. There are recipes in this book that have different combinations of food that I have never seen before. How adventurous you are in the kitchen will determine how many of the recipes you will use. The publisher has provided me with a complimentary copy of this book through Thomas Nelson Publishing for the purpose of review. All opinions expressed are my own, and I have not been compensated in any other manner. Despite my receiving the book free, it has not influenced my judgment, and I have given an honest opinion.

Chapter 2 : Farm Fresh Southern Cooking: Straight from the Garden to Your Dinner Table by Tammy Algood

*Farm Fresh Southern Cooking: Straight from the Garden to Your Dinner Table [Tammy Algood] on racedaydvl.com *FREE* shipping on qualifying offers. Is there anything better than a kitchen countertop spread with the spoils of a Saturday morning at the farmers' market?*

Saute chicken 5 minutes on each side with warmed olive oil. Transfer chicken to large bowl once finished. Chop up fresh rosemary and basil and garlic and other things. Add mushrooms to skillet. Add to removed chicken. Add the remaining oil to skillet, as well as tomatoes, wine, garlic, and rosemary. Cover and reduce heat to medium. Crush half of the tomatoes with a potato masher. Return chicken and mushrooms to skillet. Reduce heat to medium-low. Simmer uncovered for 20 minutes. Place chicken on platter. Stir basil into sauce. Adjust the seasoning if necessary and spoon over chicken. The meal actually turned out pretty tasty even with my substitutions. I do think had I used red wine instead of the vinegar the meal would have been even better, but even so, it was still succulent and different. The thighs were very juicy and tender, though I had to cook mine slightly longer than the recipe called for. I also did not have any fresh basil, as my plant was in its infancy at the time. Now its a behemoth, like all the rest of the herbs in the garden. Even so, the plated presentation is pretty, but would have been better with a touch more green. The colors remind me of something Middle Eastern, especially with the tomatoes on there contrasting. There are several pictures and interesting tidbits to read. Nevertheless, intrigued by the simplicity and the few ingredients I did. The result was okay, and a fan of greasy, fried goods would approve. I personally prefer the fluffier, less deep fried stuff. I take no credit for the recipe. Ironically, I did not receive cookies or anything like that, but I did receive a cookbook from the publishers, which cost me zero dollars, and a solemn oath that I would review the thing on my blog honestly. I have endeavored to do just that, and my appetite was sated thanks to the cookbook at hand.

Chapter 3 : Farm fresh southern food - Review of The Blue Plate, Dothan, AL - TripAdvisor

The cover looks great on my kitchen bookstand! I like the recipes that I have tried so far. The photos are lovely, but I would like to see more presentations of the food to compare the way my cooking turned out.

Chapter 4 : Savory Zucchini Pie from Farm Fresh Southern Cooking | NancyC

Savory Zucchini Pie from Farm Fresh Southern Cooking 18 Replies Our local farmers' market opened a few weeks ago, so it was great to receive a review copy of Farm Fresh Southern Cooking: Straight from the Garden to Your Dinner Table.

Chapter 5 : Farm Fresh Southern Cooking: Straight from the Gar | eBay

Tammy Algood's Farm Fresh Southern Cooking celebrates this experience with delicious recipes that will enhance the natural flavors of your latest market haul and stories of the South's most dedicated growers and culinary producers.

Chapter 6 : Rememorandom: Farm Fresh Southern Cooking, a Review

Tammy Algood's Farm Fresh Southern Cooking celebrates this experience with delicious recipes that will enhance the natural flavors of your latest market haul and stories of the South's most dedicated growers and culinary producers Locally grown, seasonal fresh foods sold straight from the farmer to the consumer are more than just a passing fad.

Chapter 7 : Farm Fresh Southern Cooking | Download eBook PDF/EPUB

DOWNLOAD PDF FARM FRESH SOUTHERN COOKING

Farm Fresh Southern Cooking is printed on nice paper with gorgeous colors that really accentuate an organic and healthy lifestyle. I'm not certain, but I believe the front and back covers are made from recycled paper, bound surprisingly strong for a paperback cookbook.

Chapter 8 : Farm Fresh Southern Cooking - MontanaLibrary2Go - OverDrive

Summertime is prime time for fresh produce from your local farmers' market, where you'll find peaches, creole tomatoes, okra, corn, summertime squash, cherry tomatoes, green beans, and so much more.

Chapter 9 : Farm Fresh Southern Cooking Review - Artful Homemaking

Farm Fresh Southern Cooking has 9 ratings and 0 reviews. Is there anything better than a kitchen countertop spread with the spoils of a Saturday morning.