

[Download free ebook] Forgotten Art of Flower Cookery

Forgotten Art of Flower Cookery

Leona Woodring Smith

*audiobook / *ebooks / Download PDF / ePub / DOC*

 Download

 Read Online

#1504942 in Books Pelican Pub Co Inc 1985-07Ingredients: Example IngredientsOriginal
language:EnglishPDF # 1 8.75 x 6.00 x .75l, #File Name: 0882894641180 pages | File size: 62.Mb

Leona Woodring Smith : Forgotten Art of Flower Cookery before purchasing it in order to gage whether or not it would be worth my time, and all praised Forgotten Art of Flower Cookery:

7 of 7 people found the following review helpful. The Forgotten Art of Flower CookeryBy Bess M. HuberI love this book. I got a copy years ago when I was in a cookbook club. I loaned out my original, and lost track of it. I was delighted to find it in 's offerings, and ordered more than one--I've forgotten how many, because I've ordered it more than once. In any case, I keep one, and give others as gifts. I DO love to serve foods in "flower cups" and use flower petals in salads. Unopened dandeliion buds are wonderful, properly cooked. (They taste like artichokes.) Always remember to serve flowers without bees. Bees hate salad dressing.0 of 0 people found the following review helpful. The book *did* look great though!By MaryWell, I bought this book for my sister, and gave it to her anonymously to kind of surprise her...now I don't know what she did with it!! Hah hah!! The book *did* look great though!! Thank you!! :-D0 of 0 people found the following review helpful. Another view of flowersBy Thomas Jon GoettingIf you garden flowers, and especially flowers and vegetables, this book will launch your food imagination. With the shove from Smith's imagination you say, "Oh yeah, chrysanthemums would taste good with ... and the presentation color will be stunning. Don't miss it.

"A truly original cookbook-combines the two most gratifying household pursuits, gardening and cooking, to produce unusual and delectable dishes." -The New York TimesThey've graced the loveliest gardens and the most elegant dinner tables but have often been overlooked when it comes to cooking. Rediscover what our ancestors knew: that

flowers taste as wonderful as they smell. Most cooks already depend upon certain flowers, probably without even thinking about it. Broccoli, artichokes and cauliflower—all flowers—are common foods. But have you ever tasted Dandelion Salad, Candied Lilacs, Marigold Cheese Soup, or Rose Petal Jam? In more than two hundred recipes using twenty-six common garden flowers, author Leona Woodring Smith opens up a world of these truly original delights. Try borage, for its cucumber like taste and sky-blue color, in Cider Cup with Borage or Blender Borage Soup. Chives are easy to grow; try them in a Polka-Dot Potato Cake. Also try the Chinese-influenced Day-Lily Tempura or Day-Lilied Duck.

From the Back Cover They've graced the loveliest gardens and the most elegant dinner tables—as centerpieces—but are often overlooked when it comes to cooking. Rediscover what our ancestors knew: that many flowers taste as sweet as they smell and, moreover, are excellent sources of vitamins and even protein. Years of research and experimentation have gone into this collection of over 200 flower cookery recipes. Exotic and delicate, flowers can flavor and color anything from Lime-Blossom Punch to Marigold Cheese Soup to Lavender Apple Crisp. Every edible flower has a different flavor, texture, and potential use. Nasturtiums have a peppery taste similar to watercress and can be used as a garnish. Chrysanthemums make an excellent addition to most salads. Roses, probably the most popular of all culinary flowers, are very high in vitamin C and can flavor anything from mayonnaise to syrup. Marigolds can take the place of saffron, a very expensive herb. Carnations have a spicy flavor similar to cinnamon or cloves, and day lilies are perfect to cook with—they taste of chestnuts and honey. Using 26 common garden flowers, author Leona Woodring Smith opens up a world of delights guaranteed to win any gourmet's heart. About the Author Years of research and experimentation have made Leona Woodring Smith an authority on the ancient art of flower cookery. She spent five years in Washington, D.C., researching the subject at the Department of Agriculture, the Library of Congress, and the National Institutes of Health.