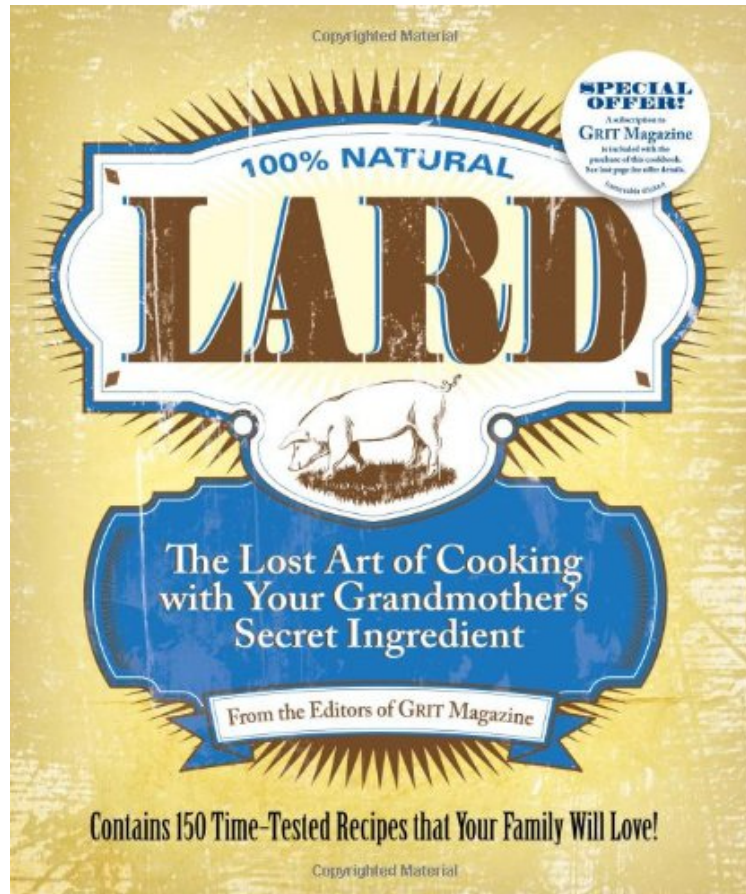


# Lard: The Lost Art of Cooking with Your Grandmother's Secret Ingredient

*Editors of Grit Magazine*  
DOC | \*audiobook | ebooks | Download PDF | ePub



#186554 in Books 2012-04-10 2012-04-10 Original language: English PDF # 1 9.00 x .90 x 7.50l, 1.15 #File Name: 1449409741272 pages | File size: 72.Mb

**Editors of Grit Magazine : Lard: The Lost Art of Cooking with Your Grandmother's Secret Ingredient** before purchasing it in order to gage whether or not it would be worth my time, and all praised Lard: The Lost Art of Cooking with Your Grandmother's Secret Ingredient:

0 of 0 people found the following review helpful. Five StarsBy PappaIt was a present and have not heard anyen; bad comments.0 of 0 people found the following review helpful. Five StarsBy Frankie1429Got great ideas for using lard.0 of 0 people found the following review helpful. Five StarsBy Customergood book.

Better than butter! Here are 150 sweet and savory recipes for cooking with lard from the editors of Grit magazine. Using lard in cooking dates at least as far back as the 1300s. It is prized by pastry chefs today, and it is an excellent cooking fat because it burns at a very high temperature and tends not to smoke as heavily as many other fats and oils do. Rediscovered along with other healthful animal fats in the 1990s, lard is once again embraced by chefs

and enlightened health-care professionals and dietitians. Lard: The Lost Art of Cooking with Your Grandmother's Secret Ingredient offers you the opportunity to cook like your grandmother, while incorporating good animal fat into your diet once again. Lard is the key to the wonders that came from Grandma's kitchen, and with lard, you can turn out stellar Beef Wellington, Bierocks, or crispy Southern Fried Chicken. Serving your family the 150 treats you enjoyed in your younger days when you visited your grandparents' farm is as easy as flipping a page in this great cookbook. Try your hand at creating fluffy Grandma's Homemade Biscuits, tasty Spanish Corn Bread, delectable Fried Okra, sweet Chocolate Kraut Cake, a Perfect Pastry piecrust for a delicious Butterscotch Peach Pie, or Rhubarb Dumplings. You will never regret adding Lard: The Lost Art of Cooking with Your Grandmother's Secret Ingredient to your cookbook collection. Don't be afraid to bring a little lard back to the table; your taste buds will be glad you did.

... an excellent choice for lard-loving or lard-curious bakers. (Lisa Campbell, Library Journal) About the Author Grit is a bimonthly magazine distributed throughout the United States and Canada that celebrates country lifestyles of all kinds, while emphasizing the importance of community and stewardship. As North America's premier rural-lifestyle title, Grit publishes feature-length articles on a broad range of topics that appeal to those already living in the country and to those who aspire to get there. Their readers are well-educated, successful, and choose to live on the land for many reasons. Most do not depend on their soil for significant income; some choose not to work their land (in the conventional sense) at all. But all share an appreciation for life out where the pavement ends. Grit offers practical advice; product reviews; livestock guides; gardening, cooking, and other do-it-yourself information; humor; and inspirational stories of folks who moved to the country and loved it. Each issue covers topics related to country living, land management, wildlife, gardening, livestock or pets, skills and techniques, seasonal food, community, machinery or tools, and lifestyle events. It is one of many magazines published by Ogden Publications, Inc. in Topeka, Kansas.