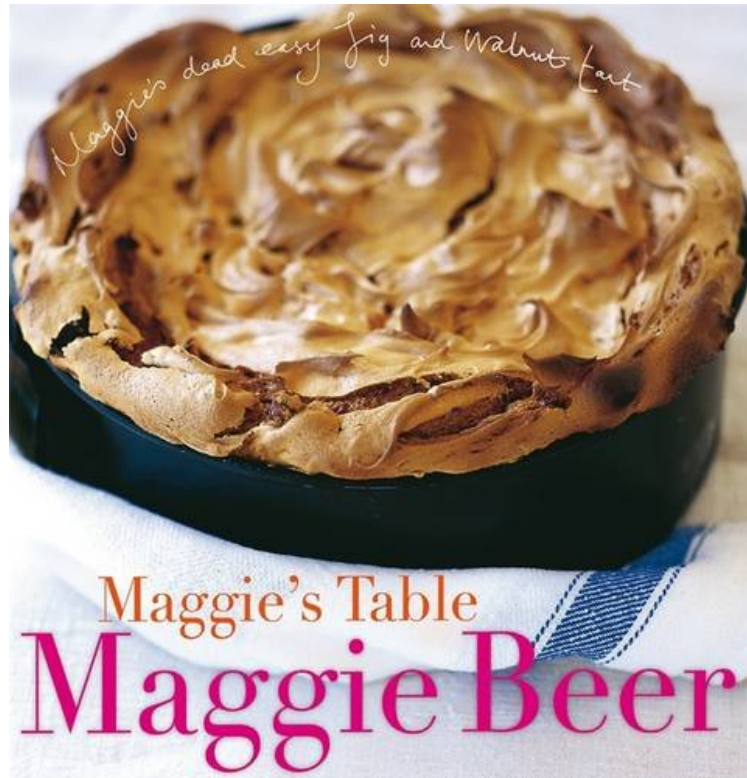


(Free pdf) Maggie's Table

## Maggie's Table

*Maggie Beer*

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**Maggie Beer : Maggie's Table** before purchasing it in order to gage whether or not it would be worth my time, and all praised Maggie's Table:

0 of 0 people found the following review helpful. A charming and chatty book from a delightful authorBy J. M. FitzpatrickMaggie Beer is very well known in Australia, as a chef, television personality, food author and producer of gourmet foods.This book is written in a chatty style, reflecting her personality.It's a combination of recipes focusing on local South Australian produce, and her recollections of happenings in her home region - the Barossa Valley - and in her life generally.I am sure that anyone who has met Ms Beer would agree that this book is written as if she was talking with you, and sharing her recipes.For anyone who is a follower of Ms Beer, or who has visited the Barossa Valley, I am sure this would be an entertaining book. Besides the text, it has several attractive photographs.1 of 2 people found the following review helpful. Maggie Beer is the Julia Child of the Barossa Valley in AustraliaBy Julie W. SnyderMy husband and I have been to the Barossa Valley three times - making sure we ended up there on each of our trips to Australia. It is a special place founded by Germans from Silesia in the mid 1800's. The Valley is known for its wonderful wines, fresh produce, cheeses and baked goods. Restaurants in the Barossa serve fantastic food and one of these restaurants is owned and run by Maggie Beer. She is the Julia Child of Australia! On TV regularly she has also written four cookbooks. Her place is small located on their original pheasant farm, is quite unassuming and a real treat. I was so taken by the lunches and tastings we had there, that I purchased two of her cookbooks. They are

impressive for the photographs and the recipes are a plus. The book is organized by the seasons and Maggie goes all out to illustrate how good the bounty of the Barossa Valley can be. Some of her recipes just come right off the page. \*Whole Whiting baked with Wild Fennel, Oregano and Lemon\* \*Rabbit and Prune Terrine with Mustard Fruits\* \*Upside down Grape Cake\* \*Salad Greens with Ruby Grapefruit, Walnuts Walnut oil Dressing\* \*Pleasant with Apple, Calvados and Cream\* \*Olive Oil Brioche\* \*Rhubarb and Blood-orange Crumble\* \*Fig and Walnut Tart\* The list goes on and on. I substitute Chicken for her Pheasant recipes and keep cooking. The only downside is that Maggie uses metric, but once you get onto the equivalents it's easy. Although the recipes rule, the photographs (and they are on almost every page) show the true nature of the down to earth hard working life in the Barossa Valley. Highly recommend!

Maggie Beer is a long-time resident of South Australia's Barossa Valley. She is deeply involved in the food culture of the area as a producer, chef, and enthusiastic champion of all the Valley has to offer. Here are recipes and stories that capture the rich flavors and colors of Maggie's home. Season by season, we discover how she cooks with fresh, local produce for simple family dinners and large festive occasions. We travel with her to the local dairy for fresh cream to make ice-cream, to the butcher for smoked meats, and to the neighboring beekeeper for delicious honey. The large wood oven in the garden is lit for baked lemony chicken and potatoes, a picnic is prepared to take to the local pine forest to search for mushrooms, and we join Maggie's husband, Colin, on a crabbing expedition in order to make classic crab cakes in the electric frying pan. Come sit at Maggie's table to celebrate the art of country cooking and to share the generosity and joie de vivre of one of Australia's favorite cooks—the marvelous Maggie Beer.

About the Author Maggie Beer is one of Australia's best-known food personalities. As well as appearing as a guest chef on *MasterChef* and writing books, Maggie co-hosts *The Cook and The Chef*. Maggie was also recognized as Senior Australian of the Year in 2010 for inspiring so many Australians through food. She is the author of eight books, including *Maggie Beer*, *Maggie's Christmas*, and *Maggie's Kitchen*.