



HERB cookery

by alan hooker

The Herb Cookery

Edith Stovel



The Herb Cookery:

The Herb Cookery Barbara Scoggins,1992-01-01 **The Book of Herb Cookery** Irene Botsford Hoffman,1975-08-01

The Herb Garden for Cooks Jeff Cox,2012-04-02 The practical plot to plate e guide to growing and cooking with herbs From basil to vervain The Cook s Herb Garden will teach you everything you need to know about growing harvesting and cooking herbs Delve into this little ebook to find notes on herb flavours the best growing conditions storage and how to use herbs in the kitchen There are inspirational planting schemes for window boxes and pots so you can grow your own themes include Mediterranean everyday essentials and salad herbs There s also a photographic catalogue of more than 130 culinary herbs including unusual herbs such as lovage and bergamot Includes more than 70 delicious recipes for rubs and marinades sauces and salsas flavoured butters cordials syrups teas and tisanes plus charts on best herb with food flavour combinations The Cook s Herb Garden is the perfect herb e guide for any cook **The Herb Cookery** Barbara Scoggins Frush,Father & Son Publishing,1992-01 Quick easy recipes with gourmet flavors and presentations for people interested in a more health conscious diet This book is categorized by herb with recipes for appetizers through desserts A useful introductory guide to cosmetic medicinal and gift giving uses is included as well as a chapter on organic herb gardening A lovely and unique addition to your cookbook library and one that will be appreciated by a friend Book jacket [Herb Cookery and Other Recipes](#) Alan Hooker,1971 Winner of the R T French Taste maker s Award for best paperback cookbook of 1972 Some 200 creative recipes using herbs [The ABC of Herb and Spice Cookery](#) Peter Pauper Press,2012-10-18 Carpe Kitchen The door of the Peter Pauper vault has swung open to release our legendary old school cookbooks for your e reader A pinch here a dash there a judicious sprinkling all around spice is well the spice of life The jury s still out on what the herb of life is Add a little joie de vivre to your culinary life with this well seasoned 1950s cooking compendium Give everyone s favorite magenta vegetable a kick with Spiced Beets Add zing to your dough with Herb Dumplings and pizzazz to your bread not to mention your breath with Julio s Onion Bread Douse your desserts in a cinnamon and nutmeg river of Hard Sauce Piquant spice themed verses and accompanying illustrations pepper pages with humor and verve Let s hie to the kitchen The time s come to bake My mouth is all fixed For a caraway cake *The Herb Society of America's Essential Guide to Growing and Cooking with Herbs* Katherine K. Schlosser,2007-09 Fresh herbs offer a healthy and delicious way to spice up any meal but growing and cooking with these delectable plants are endeavors fraught with uncertainty What herbs will grow year round on my kitchen windowsill What foods complement rosemary Which part of a lemongrass plant has the best flavor Can I really eat the geraniums growing in my flower bed This indispensable guide from The Herb Society of America takes the guesswork out of using herbs in the garden and in the kitchen by providing detailed information for cultivating a wide variety of herbs along with easy to follow recipes that will surely impress even the most discerning palate Ranging from Alliums onions chives and garlic to Zingiber ginger the volume s first section provides horticultural information for each of the sixty three herbs found

in the National Herb Garden's Culinary Garden including common and botanical names family place of origin hardiness and general light and soil requirements Botanical sketches accompany many of the entries Each entry also includes a short history of the herb gardening basics and suggestions for using the herb in your kitchen Culinary herbs without Generally Recognized as Safe GRAS Status are included in a separate section with an explanation of their history and ornamental value An informative introduction to this section compares several different definitions of the word herb explains the advantages of fresh over dried herbs describes the proper storage and use of spices and suggests the best timing and methods for harvesting herbs In the second part of the book HSA members offer classic and creative recipes for more than two hundred dishes incorporating a variety of herbs Learn how to use the aromatic and flavorful herbs in your garden to enhance stews and casseroles create dips and pestos and add a new dimension to your favorite liqueurs Among the mouth watering recipes featured are Lemon Basil Tea Bread Chicken Linguine with Fennel and Tarragon Five Herb Pasta Salad and Rosemary Fizz The concluding section of the book contains a fascinating personal tour of the two and one half acre National Herb Garden which lies in the heart of Washington D C at the center of the United States National Arboretum and of its various themed areas including the Knot Garden the Antique and Heritage Rose Garden the Dye Garden the Colonial Garden the Native American Garden the Beverage Garden the Medicinal Garden and many others Complete plant lists accompany the description of each garden Green thumbs and gourmets alike will find inspiration in these pages to look at herbs in new ways perhaps to see beyond their cupboards and into their own yards for ways to liven up their meals and will gain the knowledge and confidence to grow and use herbs effectively More than a gardening book more than a cookbook The Herb Society of America's Essential Guide to Growing and Cooking with Herbs will prove to be an indispensable companion for all herb lovers

Salt-Free Herb Cookery Edith Stovel, 1986-01-01 Since 1973 Storey's Country Wisdom Bulletins have offered practical hands on instructions designed to help readers master dozens of country living skills quickly and easily There are now more than 170 titles in this series and their remarkable popularity reflects the common desire of country and city dwellers alike to cultivate personal independence in everyday life *The Herb Book* Arabella Boxer, 1996 The complete guide to herbs for health and cookery with Everything from planning an herb garden to making potpourri More than 200 color illustrations *The Book of Herb Cookery* Irene Botsford Hoffman, 1950

Spices and Herbs, Lore & Cookery Elizabeth S. Hayes, 1980-01-01 More than 85 familiar and exotic plants are illustrated and examined for legendary lore and current use The book also includes 73 recipes a spice chart and tips for gardening drying freezing and more **Cooking with Herbs** Lynn Alley, 2013-04-02 This beautifully illustrated guide to growing and cooking with fresh herbs offers 50 recipes that showcase the flavor of basil sage mint and more Cooking teacher and best selling cookbook author Lynn Alley shows you how to make the most of fresh herbs from your own garden to your own table With profiles on mint dill rosemary thyme parsley tarragon sage basil cilantro and oregano Lynn proves that fresh herbs are an easy way to add flavor without a

lot of fuss or a lot of fat Cooking with Herbs features recipes for seasonings spreads and dressings as well as mouthwatering dishes like Apple Sage and Hazelnut Rounds Cheddar Mustard Garlic and Chive Mac n Cheese Polenta with Two Cheeses Basil and Oregano Potatoes Rosti with Indian Flavors Savory Tomato Sorbet with Tarragon Chervil and Parsley and Deep Chocolate and Peppermint Cheesecakes Lynn also offers easy tips and techniques for starting your own container herb garden from picking your plants to choosing the perfect spot even if you don't have a yard Spices and Herbs Elizabeth S. Hayes, 2013-02-06 More than 85 familiar and exotic plants are illustrated examined for legendary lore and current use The book also includes 73 recipes a spice chart and tips for gardening drying freezing and more The Herbfarm Cookbook Jerry Traunfeld, 2013-10-16 Not so long ago parsley was the only fresh herb available to most American cooks Today bunches of fresh oregano and rosemary can be found in nearly every supermarket basil and mint grow abundantly in backyards from coast to coast and garden centers offer pots of edible geraniums and lemon thyme But once these herbs reach the kitchen the inevitable question arises Now what do I do with them Here at last is the first truly comprehensive cookbook to cover all aspects of growing handling and cooking with fresh herbs Jerry Traunfeld grew up cooking and gardening in Maryland but it wasn't until the 1980s after he had graduated from the California Culinary Academy and was working at Jeremiah Tower's Stars restaurant in San Francisco that he began testing the amazing potential of herb cuisine For the past decade Jerry Traunfeld has been chef at The Herbfarm an enchanted restaurant surrounded by kitchen gardens and tucked into the rainy foothills of the Cascade Mountains east of Seattle His brilliant nine course herb inspired menus have made reservations at the Herbfarm among the most coveted in the country Eager to reveal his magic to home cooks Jerry Traunfeld shares 200 of his best recipes in The Herbfarm Cookbook Written with passion humor and a caring for detail that makes this book quite special The Herbfarm Cookbook explains everything from how to recognize the herbs in your supermarket to how to infuse a jar of honey with the flavor of fresh lavender Recipes include a full range of dishes from soups salads eggs pasta and risotto vegetables poultry fish meats breads and desserts to sauces ice creams sorbets chutneys vinegars and candied flowers On the familiar side are recipes for Bay Laurel Roasted Chicken and Roasted Asparagus Salad with Fried Sage explained with the type of detail that insures the chicken will be moist and suffused with the flavor of bay and the asparagus complemented with the delicate crunch of sage On the novel side you will find such unusual dishes as Oysters on the Half Shell with Lemon Verbena Ice and Rhubarb and Angelica Pie A treasure trove of information The Herbfarm Cookbook contains a glossary of 27 of the most common culinary herbs and edible flowers a definitive guide to growing herbs in a garden a city lot or on a windowsill a listing of the USDA's hardiness zones how to harvest clean and store fresh herbs a Growing Requirements Chart including each herb's life cycle height pruning and growing needs and number of plants to grow for an average kitchen and a Cooking with Fresh Herbs Chart with parts of the herb used flavor characteristics amount of chopped herb for six servings and best herbal partners The Herbfarm Cookbook is the most complete inspired and useful book about cooking with

herbs ever written 8 pages of finished dishes in full color 16 full page botanical watercolors in full color Flavors & Savors
Herb Society of America. New England Unit, 19?? *The ABC's of Herb Cookery* Patricia Winter (Herb grower), 1951

Culinary Herbs & Spices of the World Ben-Erik van Wyk, 2014-09-26 For centuries herbs and spices have been an integral part of many of the world's great cuisines. But spices have a history of doing much more than adding life to bland foods. They have been the inspiration for among other things trade exploration and poetry. Priests employed them in worship incantations and rituals and shamans used them as charms to ward off evil spirits. Nations fought over access to and monopoly of certain spices like cinnamon and nutmeg when they were rare commodities. Not only were many men's fortunes made in the pursuit of spices, spices at many periods throughout history literally served as currency. In *Culinary Herbs and Spices of the World* Ben Erik van Wyk offers the first fully illustrated scientific guide to nearly all commercial herbs and spices in existence. Van Wyk covers more than 150 species from black pepper and blackcurrant to white mustard and white ginger detailing the propagation, cultivation and culinary uses of each. Introductory chapters capture the essence of culinary traditions, traditional herb and spice mixtures, preservation, presentation and the chemistry of flavors and individual entries include the chemical compounds and structures responsible for each spice or herb's characteristic flavor. Many of the herbs and spices van Wyk covers are familiar fixtures in our own spice racks but a few, especially those from Africa and China, will be introduced for the first time to American audiences. Van Wyk also offers a global view of the most famous use or signature dish for each herb or spice satisfying the gourmand's curiosity for more information about new dishes from little known culinary traditions. People all over the world are becoming more sophisticated and demanding about what they eat and how it is prepared. *Culinary Herbs and Spices of the World* will appeal to those inquisitive foodies in addition to gardeners and botanists. *Herbs* Herb Society of Greater Cincinnati, 1979

The Herbal Kitchen Jerry Traunfeld, 2005-11-01 The secret to transforming easy dishes into extraordinary meals. Fresh herbs. In *The Herbal Kitchen* IACP award winning cookbook author and acclaimed Herbfarm Restaurant chef Jerry Traunfeld presents simple dishes using herbs straight from the market windowsill or garden. Until recently the fresh herbs available in supermarkets were limited to parsley and maybe dill. Today thyme, rosemary, basil, cilantro, mint and sage are among the many fresh herbs as close as the produce section or the farmer's market. Not to mention marjoram, lovage, tarragon, lavender, shiso and so many others. Jerry shows you how to incorporate these fresh herbs into your everyday home meals. So whether preparing a workday supper for the family, a special dinner for two or four or a feast for a table of guests using fresh herbs in your cooking will result in fresh and vibrant food. *The Herbal Kitchen* includes some recipes that are home variations of the innovative dishes Jerry prepares at the Herbfarm while others are fresh takes on familiar classics such as Herb Garden Lasagna or Shrimp in Garlic Sage Butter. All are uncomplicated and prep time is minimal with the emphasis on spontaneity and the unmistakable flavors of fresh herbs. Start off with Asparagus and Lemon Thyme Soup, Spicy Verbena Meatballs or Rye Thyme Cheese Straws before moving on to Cinnamon Basil Chicken.

Side of Salmon Slow Roasted in Dill and Root Ribbons with Sage Delectable desserts include Warm Lavender Almond Cakes Rhubarb Mint Cobbler and a sinful Chocolate Peppermint Tart Once you're hooked on cooking with fresh herbs you'll want to grow them yourself The Herbal Kitchen is filled with important tips for growing harvesting and handling each of the herbs used in the recipes Valuable information on the varieties of each herb is also highlighted such as how to tell the difference between Greek oregano and Italian oregano why you always want to choose bay laurel over California bay and what type of lavender is best for cooking Filled with stunning photos of the herbs the techniques for handling them and the finished dishes Jerry's definitive guide is sure to be a classic reached for again and again *Herb* Mark Diacono, 2021-04-15 Guild of Food Writer's Awards Highly Commended in Specialist Subject Cookbook category 2022 Andr Simon Awards shortlisted 2022 A beautiful book and one which makes me want to cultivate my garden just as much as scurry to the kitchen Nigella Lawson At its core this book is about cooking but it's an essential and valuable resource for folk who love to grow their own herbs and cook Sorted by individual herbs with detailed notes on how to grow and use them it's going to be a book I will turn to a lot over the years Nik Sharma *Herb* is a plot to plate exploration of herbs that majors on the kitchen with just enough of the simple art of growing to allow the reader to welcome a wealth of home grown flavours into their kitchen Author Mark Diacono is a gardener as well as a cook Packed with ideas for enjoying and using herbs *Herb* is much more than your average recipe book Mark shares the techniques at the heart of sourcing preparing and using herbs well enabling you to make delicious food that is as rewarding in the process as it is in the end result The book explores how to use herbs when to deploy them and how to capture those flavours to use when they might not be seasonally available The reader will become familiar with the differences in flavour intensity provenance nutritional benefits and more Focusing on the familiars including thyme rosemary basil chives and bay *Herb* also opens the door to a few lesser known flavours The recipes build on bringing your herbs alive whether that's a quickly swizzed parsley pesto when short of time on a weekday evening or in wrapping a crumbly Lancashire cheese in lovage for a few weeks to infuse it with bitter earthiness With a guide to sowing planting feeding and propagating herbs there are also full plant descriptions and their main culinary affinities Mark then looks at various ways to preserve herbs including making oils drying vinegars syrups and freezing before offering over 100 innovative recipes that make the most of your new herb knowledge

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