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The Farm: Rustic Recipes For A Year Of Incredible Food



Synopsis

When Ian Knauer was a cook in the Gourmet test kitchen, he quickly became known for recipes so stupendously good that they turned the heads of the country's top food editors — effortless combinations that made the best of seasonal produce or treats from the Pennsylvania farm that has been in his family since the eighteenth century. In *The Farm*, Knauer brings his creations to your kitchen. From Cold-Spring-Night Asparagus Soup to Brick Chicken with Corn and Basil Salad, the 150 recipes in this book will help you make the most of your market, garden, or CSA. They are fresh, modern spins on American classics, with ingredients anyone can obtain. Each one is simple, distinctive, and satisfying, getting the best food to the table in the least amount of time. They are both homey and sophisticated. You'll find recipes that incorporate all parts of the vegetable, like Pasta with Radishes and Blue Cheese, which incorporates the radish leaves as well as the root, and spritely Swiss Chard Salad. You'll learn how to make great food from simple ingredients you have on hand, like Potato Nachos. You'll discover recipes for less-familiar produce from your market or your backyard, such as Chicken with Garlic Scape Pesto and Dandelion Green Salad with Hot Bacon Dressing. Many of these recipes have been in Knauer's family for generations, like Pennsylvania Dutch-Style Green Beans or Cloud Biscuits. You won't want to miss his expertly tweaked renditions of his mother and grandmother's desserts: Strawberry Cream Cheese Pie, Blueberry Belle Crunch, and Mary's Lemon Sponge Pie. Whether you want to learn how to roast a pig, make your own hot sauce, or brew hard cider, *The Farm* brings artisanal cooking home, even as Knauer's vivid stories trace a year in the seasons of the farm.

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Customer Reviews

Sample Recipe from The Farm: Spicy Cilantro Chicken Wings Serves 4 to 6 Everyone loves chicken wings, that fiery and buttery all-American snack that pairs perfectly with lots and lots of beer. I love adding unexpected flavors to familiar foods, and these wings are a perfect example of why it's fun to think outside the bottle of Frank's hot sauce. The chile, lime, garlic, cilantro, and Worcestershire provide a savory-acidic base for the sauce and add many new and wonderful layers of flavor, while the butter coats the wings with a luscious richness.

1/3 cup chopped cilantro stems 1-1/2 teaspoons finely grated lime zest 3 tablespoons lime juice 2 tablespoons Worcestershire sauce 1 hot green chile, such as habanero, serrano, or Thai, chopped 1 large garlic clove, chopped 1-3/4 teaspoons kosher salt 1/2 teaspoon black pepper 1/2 stick unsalted butter, melted 3 pounds chicken wings About 4 cups vegetable oil for frying Cilantro leaves

Puree the cilantro stems, lime zest, juice, Worcestershire, chile, garlic, 3/4 teaspoon of the salt, and the pepper in a blender until smooth. With the motor running, add the butter, blending until it is incorporated. Transfer the sauce to a large bowl. Pat the wings dry, then halve them at the joint and season them with the remaining 1 teaspoon salt. Heat 1 inch of oil in a pot or deep heavy skillet to 400° F. Fry the wings in 2 or 3 batches, turning occasionally, until they are golden and cooked through, about 8 minutes per batch (return the oil to 400° F between batches). As they are cooked, transfer the wings to the bowl with the sauce, tossing them to coat, or serve the sauce on the side for dipping. With tongs or a slotted spoon, transfer the wings to a serving plate and sprinkle with the cilantro leaves. Serve the wings with the remaining sauce on the side.

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leaves as well as the root, and spritely Swiss Chard Salad. You'll learn how to make great food from simple ingredients you have on hand, like Potato Nachos. You'll discover recipes for less-familiar produce from your market or your backyard, such as Chicken with Garlic Scape Pesto and Dandelion Green Salad with Hot Bacon Dressing. Many of these recipes have been in Knauer's family for generations, like Pennsylvania Dutch-Style Green Beans or Cloud Biscuits. You won't want to miss his expertly tweaked renditions of his mother and grandmother's desserts: Strawberry Cream Cheese Pie, Blueberry Belle Crunch, and Mary's Lemon Sponge Pie. Whether you want to learn how to roast a pig, make your own hot sauce, or brew hard cider, The Farm brings artisanal cooking home, even as Knauer's vivid stories trace a year in the seasons of the farm.

I originally bought this for my daughter in law. But I'm keeping it and I've ordered another for her! Great stories and great recipe's. I really like his PBS show so that's why I bought his cookbook. If you're wondering what to do with your garden produce or farmer's market finds, this is a great reference.

Really like the format of this cookbook and the simple, rustic, hearty recipes included. The author has a deep commitment to local, organic, non-GMO foods and knows what he's talking about. This is a beautiful book filled with fairly easy, wholesome, healthy recipes for the home cook who is looking for some new ideas for seasonal ingredients/recipes.

Simple but excellent recipes! Only a few ingredients in each recipe and basic techniques, which should encourage everyone to get back into their kitchen! Ian Knauer follows the farm-to-table concept 100%.

I saw Ian Knauer on TV and was very interested in his style of cooking. I do not have a home garden but I do have a market nearby with organic vegetables. I have been able to follow his recipes easily with the store bought items. Don't feel you need a huge garden to benefit from this book. The history of Ian's family owned farm is a wonderful side story.

This is a perfect example of a heritage-based farm-to-table cookbook written in a style to let you into the author's experience. Unlike many similar cookbooks, this is not a starry-eyed urbanite "finding" rural life. It is an urbanite who spent summers on his grandparents' farm finding value in continuing

the tradition if only on a weekend basis. This results in recipes from his grandparents and great-grandparents being included in the book. Having grown up on a farm, I can vouch that the recipes based on "this is what is ready in the garden, how do I use it" is the core of farm cooking. He also has provided a realistic blend of quick dishes and elegant entertaining farm style. In ingredients, he includes the hunter-gatherer sensibility - ramps, venison, groundhog ... The final element that gives this book authenticity is the need to use ingredients that were planted by previous generations - black walnuts, apples, asparagus. (For me it was gooseberries, red currants and rhubarb.) To some extent, the recipe sensibility is rooted in the Pennsylvania Dutch tradition but it shows the spreading of other flavors throughout American cuisine e.g. chiles. Examples of recipes: "Radishes with Bacon Butter", "Chilled Corn Soup with Red Pepper Relish", "Purslane Salad", "Potato-Cheddar Pancakes with Perfect Fried Eggs", "Swiss Chard and Fresh Ricotta Pizza", "Grandmom's Bread", "Pasta with Garlic-Scape Pesto", "Wheat Beer Chicken", "Roast Pork Chili", "Creamed Watercress", "Homemade Ketchup", "Magic Peach Cobbler", "Hard Cider" . . . As you can see, the recipes are wide-ranging, presented in seasonal sequence and frequently in reference to a full menu. Each recipe is introduced by a bit of personal memories, details of the origins of the dish, etc. The result is a cookbook worth reading as well as using its recipes.

I love the "back-to-basics" approach in this cookbook. The narrative that runs through out the book also gives a nice setting for the contents. The recipes are easy and delicious and very appealing. If you want good food with simple ingredients try this book and be delighted.

Wonderful book. Basic cooking at its best. Nothing is wasted from the garden or farm. You can't get any better than this. I have made a lot of his dishes and loved everyone of them. Simple ingredients that most people all ready have on hand. Love this book and the show on PBS

Aside from the hot photo of Ian, I would still give this book 5 stars. I have made several recipes from this book, and I appreciate their simplicity and originality. If I had a cookbook, I'd want my flavors to be similar to Ian's.

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