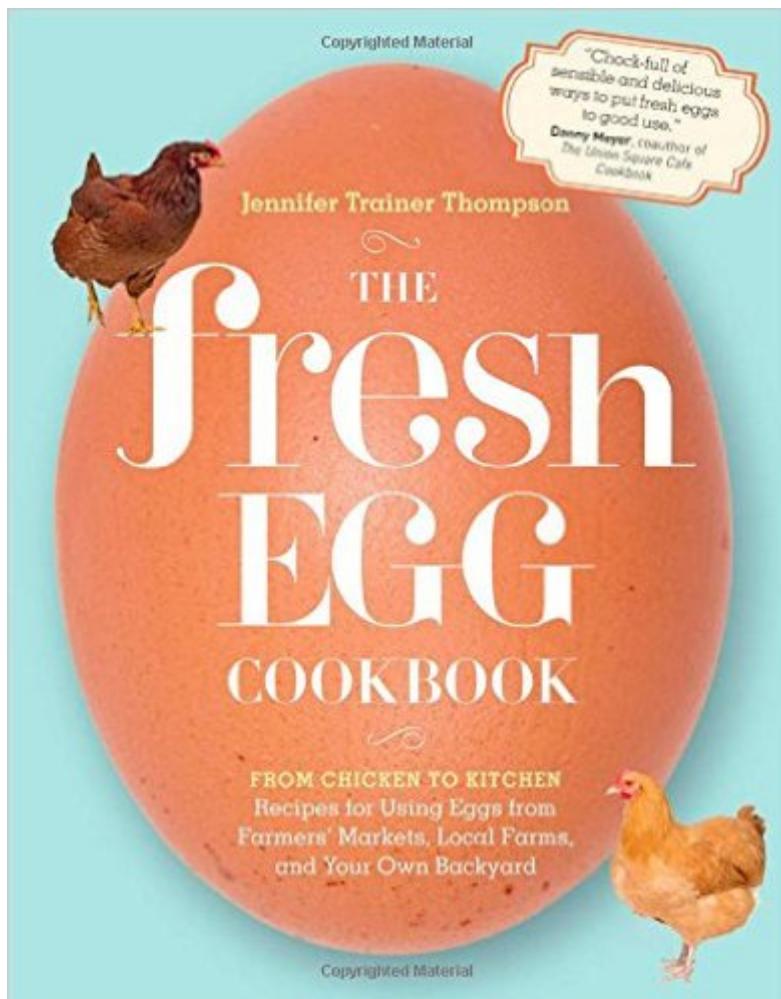


The book was found

The Fresh Egg Cookbook: From Chicken To Kitchen, Recipes For Using Eggs From Farmers' Markets, Local Farms, And Your Own Backyard



Synopsis

Fresh eggs offer great nutrition and unbeatable flavor. Whether you're collecting eggs from a backyard coop or buying them from local farms, Jennifer Trainer Thompson has 101 delicious recipes to help you make the most of them. With unique twists on breakfast classics like French toast, eggs Florentine, and huevos rancheros, as well as tips for using your eggs in smoothies, mayonnaise, and carbonara sauce, you'll be enjoying the healthy and delicious joys of fresh eggs in an amazingly versatile range of dishes.Â

Book Information

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Customer Reviews

A fairly good cookbook for the basics, but not a keeper for me. I already know how to scramble, poach, soft-boil, and hard-boil an egg. I know how to make omelets and egg salad sandwiches. I was hoping for more variety. More ideas beyond the basics. Plus, I bought this in Kindle and would have preferred a linked index or something to permit me to find recipes faster. As it is, I have to scroll through each chapter to locate the actual recipes, and that means working past a lot of information and photos that don't interest me because they pertain to raising chickens or the author's family anecdotes. It's just irrelevant. (Unless you are interested in raising your own chickens.) Some of the recipes call for raw eggs, which the author explains that you can safely eat if you're raising your own chickens, but that puts those recipes off-limits to those of us still buying grocery-store eggs. So, if you are looking for lots of creative, beyond-the-basics recipes for grocery-store eggs, and you don't want any extraneous content to get in your way, this book might not match up with your needs. On the other hand, it's well-written. If you buy this book in paperback

so you can flip through it fast to the recipes, or if you are considering raising chickens for the first time, and you don't have any experience with that or with cooking eggs, you'll probably love this book. It gives lots of chicken raising facts, and gives you a feel for the homesteading culture. The recipes, though basic, are sound and will give you a good running start.

This cookbook offers over 100 delicious recipes for eggs that go beyond scrambled eggs for breakfast, although there are recipes for those, too. Traditional recipes are included for soft-boiled and poached eggs, French toast, eggs Florentine, huevos rancheros, deviled eggs, eggnog, and homemade mayonnaise. Beyond the breakfast fare, there are also recipes for appetizers, main dishes, casseroles, soups and stews, and desserts. This book is also a brief tutorial on chicken breeds and tips for raising chickens based on the author's own experiences. Chapters include Classics, Breakfast, Lunch & Dinner, Egg-Cess, Vegetarian Dishes, and Desserts. The Baked Eggs in Tomatoes were great and made a nice change for lunch. Other recipes I hope to try soon are Gruyere & Broccoli Quiche, MJ's Egg Casserole, and Friday Night Frittata. The many color photographs are a plus although I would have liked to see more photos of the actual recipes rather than baskets of eggs, chickens, chicken figurines, and the author's family. It isn't that those photos aren't charming, but it is a cookbook so seeing more of the recipes would be preferable. The other downside with this book is that it doesn't lay open when trying to use a recipe. It would be perfect if it was spiral-bound. Those two issues aside, I do like this cookbook and plan on trying many of the recipes. I received a copy of this book for review from the publisher but the opinion of it is my own and was not solicited, nor was a positive review required.

The Fresh Egg Cookbook comes at a time when more and more people are becoming chicken owners and finding themselves with a surplus of eggs. In her introduction, Jennifer Trainer Thompson details her journey to becoming a chicken owner in Western Massachusetts. Before launching into recipes, Thompson discusses good breeds for eggs and other questions about eggs that others may have. The chapters outline the "Classics" of egg use in condiments like mayonnaise and Béarnaise sauce, then onto the meals. The ranges of soft- to hard-boiled eggs to the Tex-Mex migas, fried egg sandwiches to a wild mushroom ragout with poached eggs will please many. Thompson also gives ideas for what to do with those big excesses, with recipes for deviled eggs and pickled eggs. Chapters on vegetarian dishes and desserts round out the recipes. Interspersed in the chapters are vignettes about her own experiences with raising chickens. Colorful photographs of both family and food provide a great backdrop to the text. The Fresh Egg Cookbook is a welcome

addition to specialized cooking manuals. By no means exhaustive, a nice range of recipes is included. While most of the text is devoted to the meals that can be made, the personal stories are fun and make a great addition to an already lovely cookbook.

I was given a review copy of the book and asked to review it by Storey Publishing in conjunction with a giveaway on my blog and facebook page. I loved the book so much, I requested a second copy to giveaway to fans so I could keep a copy myself !There are beautiful photographs throughout not only of the recipes but also the author's chickens, home and family. The recipes are interspersed with a bit of a backstory and also information about raising your own chickens.I have tried three recipes already: Huevos Rancheros, Shirred Eggs and Mayonnaise. All three were very easy to prepare, used basic everyday ingredients, were clearly and consisely written and turned out just beautifully. I am excited to try even more of the recipes in this great little cookbook.Well worth the money, even if I hadn't gotten a complimentary copy from the publisher. I highly recommend this book.LisaFresh Eggs Daily...

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