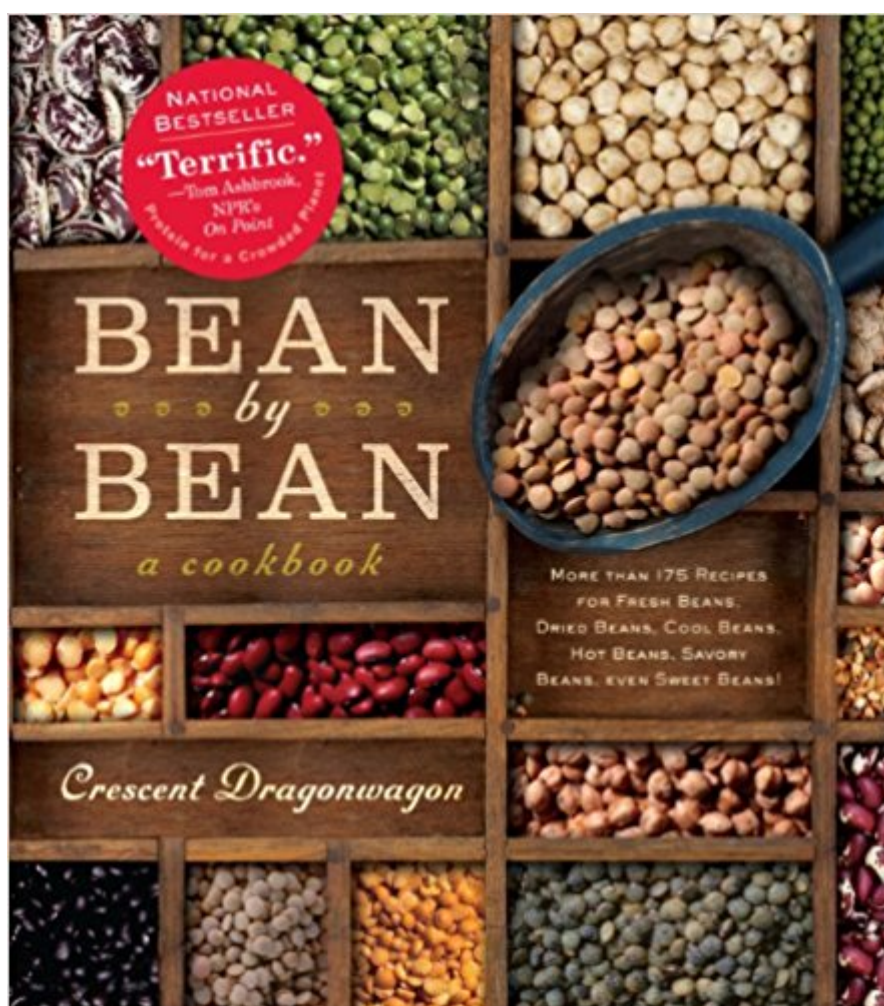


The book was found

Bean By Bean: A Cookbook: More Than 175 Recipes For Fresh Beans, Dried Beans, Cool Beans, Hot Beans, Savory Beans, Even Sweet Beans!



Synopsis

Has there ever been a more generous ingredient than the bean? Down-home, yet haute, soul-satisfyingly hearty, valued, versatile deeply delectable, healthful, and inexpensive to boot, thereâ€™s nothing a bean canâ€™t doâ”and nothing that Crescent Dragonwagon canâ€™t do with beans. From old friends like chickpeas and pintos to rediscovered heirloom beans like rattlesnake beans and teparies, from green beans and fresh shell beans to peanuts, lentils, and peas, Bean by Bean is the definitive cookbook on beans. Itâ€™s a 175-plus recipe cornucopia overflowing with information, kitchen wisdom, lore, anecdotes, and a zest for good food and good times. Consider the lentil, to take one example. Discover it first in a delicious slather, Lentil Tapenade. Then in half a dozen soups, including Sahadiâ€™s Lebanese Lentil Soup with Spinach, Kerala-Style Dahl, and Crescentâ€™s Very, Very Best Lentil, Mushroom & Barley Soup. It then turns up in Marinated Lentils De Puy with Greens, Baked Beets, Oranges & Walnuts. Plus thereâ€™s Jamaica Jerk-Style Lentil-Vegetable Patties, Ethiopian Lentil Stew, and Lentil-Celeriac Skillet Sauce. Do the same for black beansâ”from Tex-Mex Frijoles Dip to Feijoada Vegetariana to Mayaâ€™s Magic Black Beans with Eggplant & Royal Rice. Or shell beansâ”Newly Minted Puree of Fresh Favas, Baked Limas with Rosy Sour Cream, Edamame in a Pod. And on and onâ”from starters and soups to dozens of entrees. Even desserts: Peanut Butter Cup Brownies and Red Bean Ice Cream.

Book Information

Age Range: 8 and up

Paperback: 400 pages

Publisher: Workman Publishing Company; 16323rd edition (January 15, 2012)

Language: English

ISBN-10: 0761132414

ISBN-13: 978-0761132417

Product Dimensions: 8.1 x 0.9 x 9 inches

Shipping Weight: 1.8 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 starsÂ” See all reviewsÂ” (176 customer reviews)

Best Sellers Rank: #34,770 in Books (See Top 100 in Books) #50 inÂ” Books > Cookbooks, Food & Wine > Cooking by Ingredient > Vegetables #61 inÂ” Books > Reference > Encyclopedias & Subject Guides > Cooking #74 inÂ” Books > Cookbooks, Food & Wine > Cooking Education & Reference > Reference

Customer Reviews

I've been going through a beans-and-grains phase for the past few months. Soaking, cooking, and freezing are pretty much part of my routine - but I tend to get into a rut in terms of recipes, once I find something I like, is easy to make in a pretty big quantity, and my family will eat. So we eat a lot of mjadarah (with rice or bulgur) and bean/vegetable soups, or cold salads with beans and greens. I tend to flavor cooked beans with cumin/coriander, chilis, and stuff like that, and cold beans with coarse salt, a lot of lemon, and olive oil, as well as either fresh parsley, coriander, or mint. It's just the way I roll. I ordered this book hoping to learn something about beans and to get some inspiration for new ways of cooking beans, and I find it to be a really successful book. So far I've tried quite a few of the recipes, and all of them have been just excellent. As a pretty experienced home cook, I know how to read a recipe and to adjust the quantities and seasonings in order to suit our tastes, but the first time around, I usually make the recipe as it's given. The recipes in this book are easy to follow, they mostly contain ingredients that one can get easily enough, and they turn out great. Also, the author gives a lot of variations without overwhelming the reader. In most cases, it's easy to vegetarianize or veganize the few meatist recipes according to one's habits, and I guess that omnivores can also figure out how to add bacon if they're in the mood. Incidentally, I am so happy this book focuses on simple real foods and not on highly processed faux-meat - that's one of the things that tend to be a big turn off in some popular vegan cookbooks. I plan to make my way through more recipes in the near future.

[Download to continue reading...](#)

Bean By Bean: A Cookbook: More than 175 Recipes for Fresh Beans, Dried Beans, Cool Beans, Hot Beans, Savory Beans, Even Sweet Beans! Aquafaba: Sweet and Savory Vegan Recipes Made Egg-Free with the Magic of Bean Water Theo Chocolate: Recipes & Sweet Secrets from Seattle's Favorite Chocolate Maker Featuring 75 Recipes Both Sweet & Savory The Savory Pie & Quiche Cookbook: The 50 Most Delicious Savory Pie & Quiche Recipes The Ultimate Muffin Book: More Than 600 Recipes for Sweet and Savory Muffins (Ultimate Cookbooks) The Eat Fat, Get Thin Cookbook: More Than 175 Delicious Recipes for Sustained Weight Loss and Vibrant Health Sweet Mornings: 125 Sweet and Savory Breakfast and Brunch Recipes Totally Cool Creations: Three Books in One; Cool Cars and Trucks, Cool Robots, Cool City Gluten-Free and Vegan Pie: More than 50 Sweet & Savory Pies to Make at Home Hot Sauce!: Techniques for Making Signature Hot Sauces, with 32 Recipes to Get You Started; Includes 60 Recipes for Using Your Hot Sauces The Lemon Cookbook: 50 Sweet & Savory Recipes to Brighten Every Meal The SoNo Baking Company Cookbook: The Best Sweet and Savory Recipes for Every Occasion The Cookies & Cups Cookbook: 125+ sweet & savory recipes reminding you to Always Eat Dessert First The Beginner's

Guide to Making and Using Dried Foods: Preserve Fresh Fruits, Vegetables, Herbs, and Meat with a Dehydrator, a Kitchen Oven, or the Sun Feed A Starving Crowd: More than 200 Hot and Fresh Marketing Strategies to Help You Find Hungry Customers The Everything Vegetarian Slow Cooker Cookbook: Includes Tofu Noodle Soup, Fajita Chili, Chipotle Black Bean Salad, Mediterranean Chickpeas, Hot Fudge Fondue ...and hundreds more! (Everything (Cooking)) The Everything Vegetarian Slow Cooker Cookbook: Includes Tofu Noodle Soup, Fajita Chili, Chipotle Black Bean Salad, Mediterranean Chickpeas, Hot Fudge Fondue and hundreds more! (Everything Series) No More Hot Flashes... And Even More Good News 175 Best Babycakes Cupcake Maker Recipes: Easy Recipes for Bite-Size Cupcakes, Cheesecakes, Mini Pies and More! Low salt. Low salt cooking. Low salt recipes.: Saltless: Fresh, Fast, Easy. (Saltless: NEW fresh, fast, easy low salt, low sodium cookbook) (Volume 2)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)