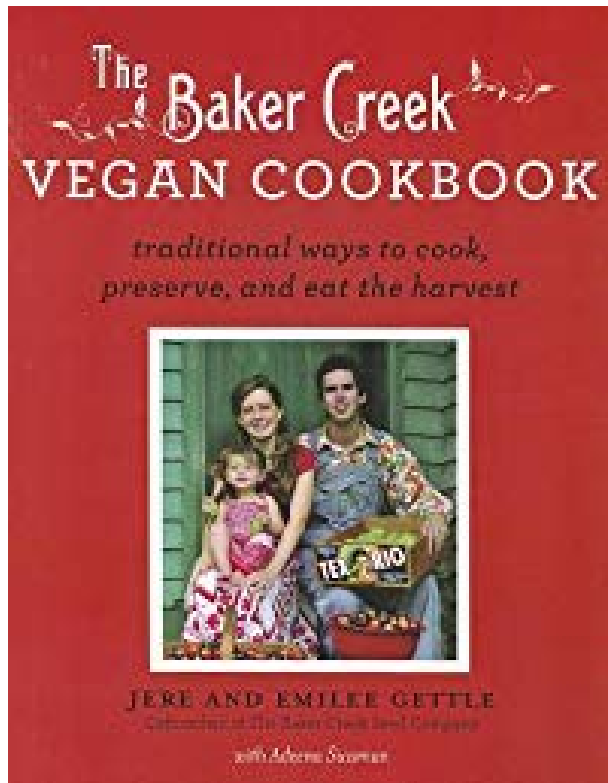


The Baker Creek Vegan Cookbook: Traditional Ways to Cook, Preserve, and Eat the Harvest



Goodreads Rating:	4.05
ISBN13:	9781401310615
Genre:	Food and Drink
Language	English
Author:	Jere Gettle
Published:	September 4th 2012 by Hachette Books
Pages:	208
ISBN10:	1401310613

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"[Gettle is] the Indiana Jones of seeds." --"The New York Times Magazine" Tired of genetically modified food, but unsure of what to make and how to cook it? Jere and Emilee Gettle, cofounders of the Baker Creek Seed Company and coauthors of "The Heirloom Life Gardener," bring you all the delicious answers in "The Baker Creek Vegan Cookbook." With a friendly voice, the Gettles take you through 125-plus vegan recipes that are healthy, easy to make, and appealing to vegetarians, meat-eaters, seasoned heirloom gardeners, and novice heirloom-eaters alike. The dishes are diverse in origin--with several plucked from the family's own fabulous restaurant--and will leave you satisfied at breakfast, lunch, dinner, and dessert. They also share their tips and tricks on canning and preserving, as well as the staples that you need in your kitchen. Replete with beautiful line drawings, this cookbook is a must-have for anyone interested in growing or eating heirloom vegetables and fruits. Some of the recipes you'll love . . . Pink Pearl Applesauce, Blueberry Pancakes, Cambodian Yellow Cucumber Salad with Crispy Shallots, Vegetable Tempura with Thai Basil, Heirloom Spaghetti Squash with Heirloom Tomato Spaghetti Sauce, Edamame Hummus, Melon Sorbet, and Heirloom Apple Pie