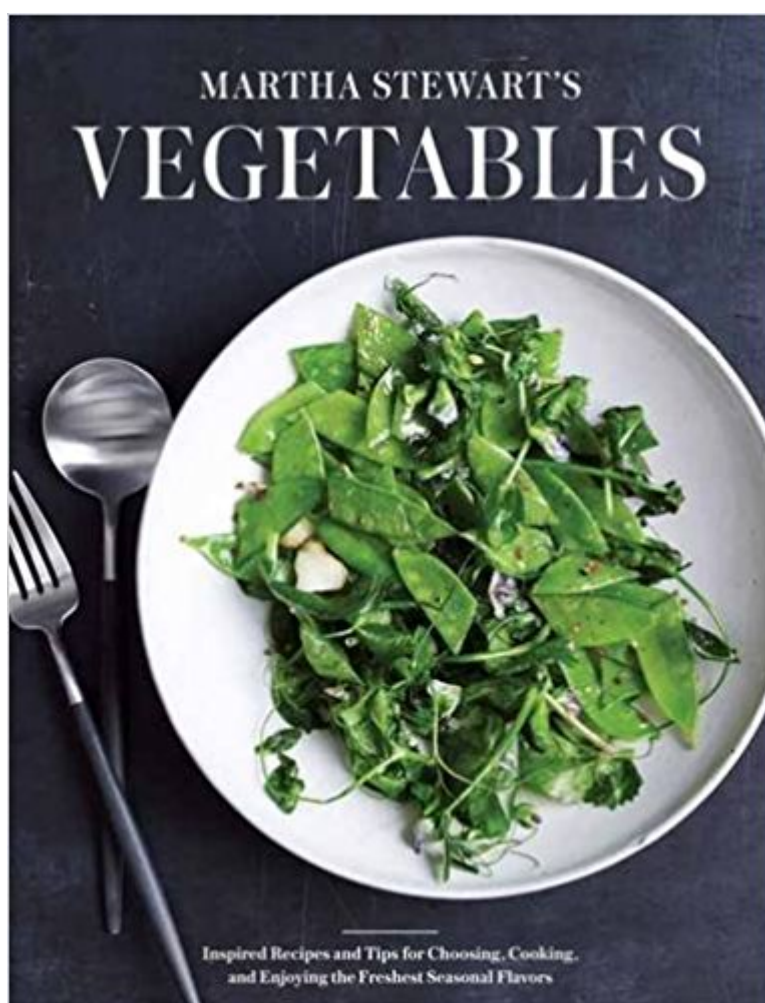


The book was found

# Martha Stewart's Vegetables: Inspired Recipes And Tips For Choosing, Cooking, And Enjoying The Freshest Seasonal Flavors



## Synopsis

An essential resource for every cook! In this beautiful book, Martha Stewart—“one of America’s™ best-known cooks, gardeners, and all-around vegetable lovers”—provides home cooks with an indispensable resource for selecting, storing, preparing, and cooking from the garden and the market. The 150 recipes, many of which are vegetarian, highlight the flavors and textures of everyday favorites and uncommon varieties alike. The recipes include: Roasted Carrots and Red Quinoa with Miso Dressing Swiss Chard Lasagna Endive and Fennel Salad with Pomegranate Seeds Asparagus and Watercress Pizza Smoky Brussels Sprouts Gratin Spiced Parsnip Cupcakes with Cream Cheese Frosting Martha Stewart’s™ Vegetables makes eating your greens (and reds and yellows and oranges) more delicious than ever.

## Book Information

Hardcover: 328 pages

Publisher: Clarkson Potter; unabridged edition (September 6, 2016)

Language: English

ISBN-10: 0307954447

ISBN-13: 978-0307954442

Product Dimensions: 7.7 x 1 x 10.3 inches

Shipping Weight: 2.8 pounds (View shipping rates and policies)

Average Customer Review: 4.1 out of 5 stars 61 customer reviews

Best Sellers Rank: #255,320 in Books (See Top 100 in Books) #295 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Seasonal #323 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Vegetables #424 in Books > Reference > Encyclopedias & Subject Guides > Cooking

## Customer Reviews

MARTHA STEWART is America’s™ most trusted lifestyle expert and teacher and the author of more than 80 books on cooking, entertaining, crafts, homekeeping, gardens, weddings, and decorating.

Rainbow Carrots and Chard Taste the rainbow: Carrots come in an array of beautiful colors. For this striking side dish, we blanched a variety of colors just until tender and bright, then tossed them with a lemon vinaigrette and the color-coordinated stems of rainbow chard. SERVES 4 1 pound

small carrots, trimmed and scrubbed  
Coarse salt and freshly ground pepper  
1 bunch rainbow Swiss chard, stems trimmed (leaves reserved for another use)  
2 tablespoons fresh lemon juice, and 1/2 cup extra-virgin olive oil  
Fresh mint leaves, for serving  
1. Prepare a large ice-water bath. Cook carrots in a pot of generously salted boiling water until crisp-tender, about 7 minutes. Transfer to ice bath until cool, then remove with a spider and pat dry.  
2. Cook chard stems in boiling water until crisp-tender, about 4 minutes. Transfer to ice bath, drain, and pat dry.  
3. Whisk together lemon juice, and sugar in a small bowl; season with salt and pepper. Add oil in a slow, steady stream, whisking until combined.  
4. Combine carrots, chard, and lemon rounds in a large bowl. Toss with some dressing, then transfer to a platter. Top with mint and serve.

Great recipes! Vegetables are difficult (at least for me) to come up with new and creative ways to prepare them. This book helps out a lot with that. Everything I've made so far has been delicious.

It's a pretty book that made me see vegetables in a whole new light.  
Lynne

The title is a little misleading. You might think this book is all about vegetables and comes with recipes for vegetable dishes. The recipes are for meat dishes where vegetables play a secondary role. There is a lot of information on vegetables however, more illustrative images would have been helpful. Instead, there are large pictures of the meat dishes, and those images add bulk to this book in an unhelpful way. I'm disappointed in what the book lacks and the unnecessary bulky size of the book in regards to keeping it for what it does offer.

So much good stuff in this little book. I don't cook, and most of this stuff takes longer than I normally like, but oh so good.

Was expecting more main vegetable dishes for my vegetarian daughter.

Arrived on time and is a fantastic book.

Awesome book

Nice cookbook

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

Martha Stewart's Vegetables: Inspired Recipes and Tips for Choosing, Cooking, and Enjoying the Freshest Seasonal Flavors  
Martha Stewart's Handmade Holiday Crafts: 225 Inspired Projects for Year-Round Celebrations by Editors of Martha Stewart Living (Sep 27 2011)  
Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes  
Martha Stewart's Cupcakes: 175 Inspired Ideas for Everyone's Favorite Treat  
Martha Stewart's Cooking School: Lessons and Recipes for the Home Cook  
Martha Stewart's Slow Cooker: 110 Recipes for Flavorful, Foolproof Dishes (Including Desserts!), Plus Test- Kitchen Tips and Strategies  
The Harvest Table: Welcome Autumn with Our Bountiful Collection of Scrumptious Seasonal Recipes, Helpful Tips and Heartwarming Memories (Seasonal Cookbook Collection)  
Martha Stewart's New Pies and Tarts: 150 Recipes for Old-Fashioned and Modern Favorites  
Martha Stewart's Appetizers: 200 Recipes for Dips, Spreads, Snacks, Small Plates, and Other Delicious Hors d'Oeuvres, Plus 30 Cocktails  
Student Solutions Manual for Stewart's Single Variable Calculus: Early Transcendentals, 8th (James Stewart Calculus)  
Student Solutions Manual, Chapters 1-11 for Stewart's Single Variable Calculus, 8th (James Stewart Calculus)  
Stewart's Clinical Removable Partial Prosthodontics (Phoenix, Stewart's Clinical Removable Partial Prosthodontics) By Rodney D. Phoenix, David R. Cagna, Charles F. Defreest: Stewart's Clinical Removable Partial Prosthodontics (Phoenix, Stewart's Clinical Removable Partial Prosthodontics) Fourth (4th) Edition  
Cast Iron Recipes Cookbook: 50 Most Delicious of Cast Iron Recipes (Cast Iron Recipes, Cast Iron Cookbook, Cast Iron Cooking, Cast Iron Cooking Recipes): ... Recipes (Easy Recipes Cookbook Book 2)  
Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, deserts)  
Cooking for Two: 365 Days of Fast, Easy, Delicious Recipes for Busy People (Cooking for Two Cookbook, Slow Cooking for Two, Cooking for 2 Recipes)  
The Boat Galley Cookbook: 800 Everyday Recipes and Essential Tips for Cooking Aboard: 800 Everyday Recipes and Essential Tips for Cooking Aboard (International Marine-RMP)  
Christmas at Grandma's: All the Flavors of the Holiday Season in Over 200 Delicious Easy-to-Make Recipes (Seasonal Cookbook Collection)  
Autumn in a Jiffy Cookbook: All Your Favorite Flavors of Fall in Over 200 Fast-Fix, Family-Friendly Recipes. (Seasonal Cookbook Collection)  
Decorating Details Projects and Ideas (Best of Martha Stewart Living)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)