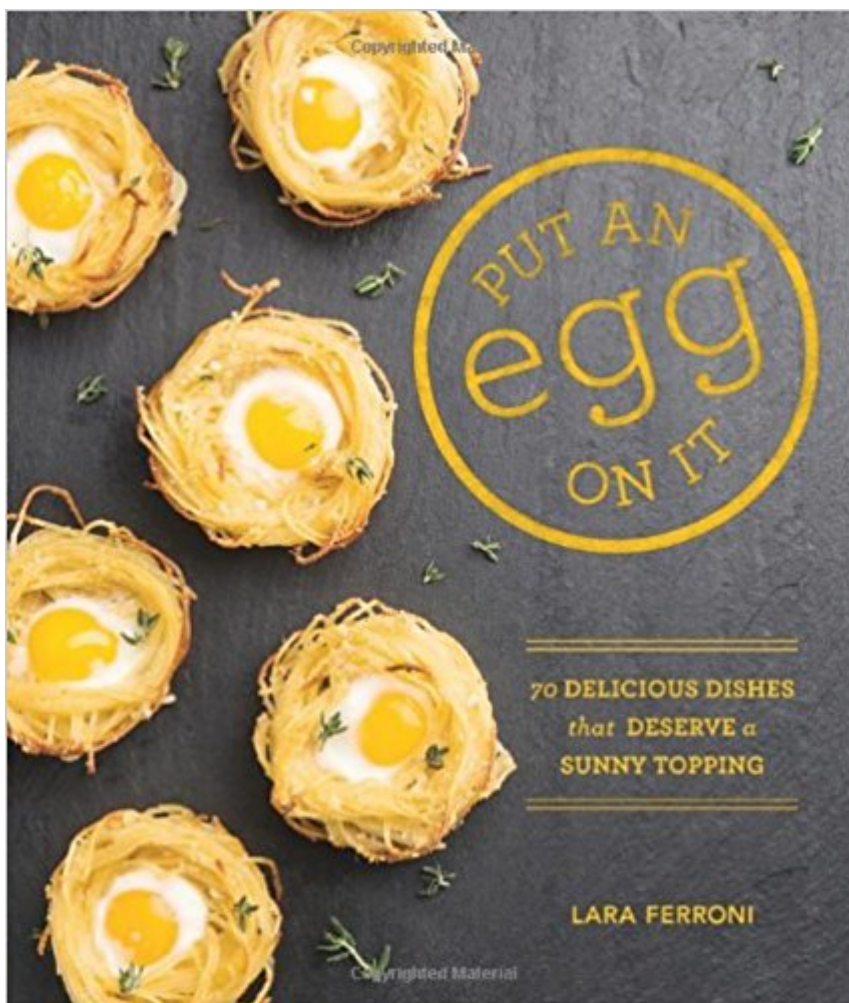


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Put An Egg On It: 70 Delicious Dishes That Deserve A Sunny Topping



Synopsis

Eggs are among the staples in most households around the world because they're nutritious, a great source of protein, readily available, and affordable. They also happen to be delicious! Put an Egg on It is a collection of 70 simple breakfast, lunch, dinner, and dessert recipes that feature eggs. Featuring the basics on how to cook eggs, and including plenty of simple "comfort food" recipes, the book also features recipes from a variety of international cuisines including Mexican, Israeli, Greek, Spanish, Korean, Thai, Japanese and Italian.

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Customer Reviews

"Lara Ferroni's cookbooks confirm my belief that great things come in small packages. This is a tight collection of well-thought out, clear, concise and easy to follow recipes for exactly the egg dish you were cravingâ "no fluff, no fillerâ "and a number of ways to use eggs (savory and sweet) you'd never thought about, but will be enticed to try through the photos. As with her previous books, I know I will share this with friends, gift it, and most importantly thoroughly use it." â "Kristina Gill,

Design*Sponge" That Lara has chosen one of nature's miracle foods to focus on doesn't surprise me: Her egg-cellent paean to the incredible edible egg is a comprehensive yet concise curating of decadent recipes starring the golden orb, coupled with her signature gorgeous photography, each one of which is worthy of plastering on posters and screen savers. Starting with doughnuts and now with eggs, Lara is pointing her talented lens on the most delicious foods life has to offer." â "Tanya Wenman Steel, Epicurious & Gourmet.com" "The beauty of the egg is that it's an endlessly versatile ingredient, something that Lara Ferroni underscores again and again in this book...â Her

recipes are diverse and endlessly creative, from basic comfort foods (egg sandwiches and kimchi fried rice) to the slightly bizarre (scrambled egg-topped hot dog?!)... Through it all, there's Ferroni's signature voice, that combination of good humor and straight talk that has bolstered her readers through both of her previous books, *Doughnuts* and *Real Snacks*.

"The Kitchn" How could I not love *Put an Egg on It: 70 Delicious Dishes That Deserve a Sunny Topping*, especially when it's written by our friend Lara Ferroni, who photographed our first cookbook? Sure, there are plenty of breakfast ideas here, but there are wonderful savory dishes too, like pan-fried catfish with creamed mushrooms and poached eggs.

"Gluten-Free Girl and the Chef" *Put an Egg on It*...proves that everything from salad to buttered toast to leftover pizza is more delicious with an egg cracked on top.

"A Cup of Jo" *Put an Egg on It: 70 Delicious Dishes that Deserve a Sunny Topping* takes eggs in surprising and enticing directions. The book spans food cultures, with recipes like Kimchi Fried Rice, Fried Egg Tacos, and Japanese Abura Soba, and dabbles with sweet and cocktail preparations as well. For backyard chicken raisers and egg-lovers of all types, this one is for you.

"Edible Seattle" The book starts out with some basic introductory stuff - how to fry, scramble and pickle eggs for example - but quickly dives into some of the most mouth-watering, unique egg recipes I have ever seen. The photography is just beautiful, making this so much more than 'just' a cookbook... I can see this cookbook fast becoming my go-to reference when we have an abundance of eggs - which around here is pretty much all the time! I highly recommend this cookbook.

"Fresh Eggs Daily" [*Put an Egg on It*] goes beyond sunny-side-up maneuvers to include a frozen lemon meringue that would provide the perfect light end to a Passover or Easter meal. And her duck egg on brioche with spinach and chipotle cream reminds us that yolk-on-yolk action makes a standout sandwich.

"The Washington Post" In *Put an Egg on It*, local cookbook author Lara Ferroni takes the humble egg to the next level.

"Portland Monthly" [*Put an Egg on It* is] full of recipes; breakfasts, lunches, appies, dinners, desserts, and cocktails. And they all sound darned tempting but also? They LOOK darned tempting. I am a sucker for gorgeous photography, and I was in such heaven perusing this collection. Lara Ferroni is a food photographer and writer by trade (check out laraFerroni.com for her impressive resume), and her love of food just bursts from every happy page of this cookbook.

"Farmhouse 38" This cookbook is beautiful from cover to cover. The photos are stunning and made me want to go immediately to the kitchen to begin whipping up a few sweet and savory dishes starring our fresh eggs. Its pages include step by step instructions for boiling, frying, poaching, and separating eggs before making one of the 70 recipes.

"Community Chickens" [Lara Ferroni] puts out gorgeous books that show beautiful, unfussy foods that are easy to imagine on your own dinner table at home. You're not

spending days preparing a single recipe. These are books to inspire you to get back into the kitchen and convince reluctant cooks that meals at home can be as satisfying as the food being prepared. "Put an Egg On It" is a great book for people who don't have a lot of time to cook -- the recipes are simple and because they focus on the almighty egg, you can't have too many ingredients to worry about, otherwise the egg gets lost in the mix. "Wasabi Prime" Now this is an inspiring cookbook. Got eggs? Lara Ferroni has seventy suggestions for where to put your eggs, and she's covered those in her cookbook "Put An Egg On It. ...So, whether you have laying hens, a great CSA, a favorite farmers market, or just no idea what to do with your market eggs, you will want to see all the new and creative ideas Lara Ferroni is sharing in her "eggceptional" cookbook. "Chicken Blog" I absolutely LOVE this cookbook! The recipes are simple but creative and there are gorgeous pictures for almost every dish. It would be a great gift for any cook, but the PERFECT gift for new cooks setting up house for the first time. "Rose City Reader" A perfect resource for egg lovers of all types, "Put An Egg On It" (Sasquatch Books, 2013) features over 70 recipes for breakfast, lunch, dinner, snacks, and desserts -- all with eggs as a featured ingredient. Lara Ferroni creates tasty twists on classic comfort foods, and proves that eggs make almost every dish better! "Grit.com" Instantly, I fell in love with the photography and author, Lara Ferroni. She is after my heart! Finally, here's a gal who appreciates eggs and all their glory as much as I do. This cookbook is filled with a beautiful "how-to" section in the beginning. Everything that you wanted to know about cooking eggs is covered. Next, it's onto seventy delicious egg recipes! There are traditional eggs to even creative ones like eggs on hot dogs. I must also add that there are many recipes that call for less than ten ingredients. I love that! Lara makes cooking eggs appear easy, approachable, and for any level cook. "Tilly's Nest" Her recipes are exciting because she's taken a different approach on cooking eggs. Instead of creating a dish in which eggs are an afterthought, she has created dishes in which eggs are an integral ingredient. It's not just that you add an egg to a sauce, you create the "shakshuka" (Israeli eggs in peppers and tomatoes) sauce and then gently include the eggs which are as important as the tahini that is drizzled over the top... Each of the recipes are also introduced by a short story or bit of advice which makes this a book as lovely to look at as it is to read... "Put an Egg on It" is a sophisticated and unique approach to viewing eggs as more than just something that sits scrambled alongside bacon. "Put an Egg on It" is a good one which belongs in any egg lover's cookbook collection. "Lessons Learned from the Flock" We're strong supporters of the 'put an egg on it' theory that many dishes can be improved with the addition of a good old-fashioned sunny side-up. But Lara Ferroni's new book takes it a step further, as in, you'll never have to think what to put an egg on

again. Her recipes are tailored to feature this ingredient at its finest."âFood Republic"Portland-based writer-photographer Ferroni's latest title introduces readers to 70 creative and easy-to-follow recipes starring that culinary classic: the egg. The book provides new ways to incorporate eggs into comfort foods, with many delicious twists. With striking photos and tempting recipes for breakfasts, lunches, mains and other dishes, this book shows there's far more than one way to cook an egg."âAlaska Airlines Magazine"Topping off your dish with an egg has been trending for quite a while, but now thereâs a whole cookbook dedicated to this delicious habit. Whatâs notable about this particular collection of recipes is the breadth of international cuisines like Israeli, Thai and Spanish. We canât wait to try the maple syrup-poached eggs and waffles, and the kimchi fried rice."âThe Town Dish"...a satisfying collection of dishes that not only contain eggs, but profile their role as the major ingredient. Any egg fan will relish this!"âCalifornia Bookwatch"This 'egg-ceptional' cookbook is filled with easy, creative dishes that show how to use eggs in some very creative ways in your cooking. Ferroni debunks the misconception that eggs are only for breakfast. Far from it, as youâll discover as you see how to create salads, soups, main dishes and even sweets using the incredible egg!"âTimes Publishing Group, Inc."Ferroni has assembled a series of thoughtful recipes that are complimented by the addition of the egg, making it the star and not merely an afterthought." âCookbook of the Day

Lara Ferroni is a food writer and photographer who lives in Portland. She is also the author (and photographer) of Doughnuts and Real Snacks. She regularly contributes to Epicurious.com and Imbibe Magazine, among others. Visit her blog, larafeironi.com.

This book is small and easy to store and has a large variety of breakfast lunch and dinner ideas for using the much maligned egg. Covering the basics of how to cook perfect scrambled eggs and poached etc it also offers international recipes. You can diversify with Asian (Japanese Korean and Thai) as well as Mexican and Italian. If you haven't tried a hamburger with a fried egg on top you have missed a treat. Huevos Rancheros with green chili sauce is a great way to start your day. These basic recipes and any variation you want to try are at the core of this cookbook

Eggs, So-Smart, So AffordablePosted on October 13, 2016 by Marty MartindaleEggs are wonderful! Pearly white or light saddle tan in color, henÃs eggs are one of the most valuable foods we can eat, cost-wise and nutritionally. Each is its own unit and very transportable. TheyÃre also an excellent source of protein, vitamins D and B12. Eggs play many healthful roles in our bodies as

an excellent source for dealing with brain function, muscle strength and weight management. Eggs are also a healthy food for pregnant moms. Eggs even act like baking powder or yeast when it comes to raising cakes. Purchase eggs in various sizes from small to jumbo. Store in their original carton, in the refrigerator for up to three weeks. **PUT AN EGG ON IT: 70 DELICIOUS DISHES THAT DESERVE A SUNNY TOPPING** is a new cookbook by Lara Ferroni. It will keep the hens and you busy not only with new twists on familiar egg dishes, but new recipes, as well. The book also features recipes from a variety of international cuisines including Mexican, Israeli, Greek, Spanish, Korean, Thai, Japanese and Italian. Below are three egg recipes, from three separate countries we never heard of, and they sound delicious: One is SHAKSHUKA, (Israeli eggs in peppers and tomatoes) on page 28.

Whoever said this book is poor has poor taste. This book is amazing! It has amazing recipes, gorgeous photographs, and makes me salivate. I can't wait to try some of these out. Some of the recipes in here I already make; I just didn't know they were actual recipes! I am so excited to have bought this book and I plan on making most of these recipes for family and friends. As far as the "eggs" go- they are really interchangeable. Can't find a quail egg? Use extra small regular eggs, etc. For most grocery stores- most of these ingredients are attainable. Buy it.

Love this cookbook with all of its innovative ideas. I've made a number of the recipes and like them all so far. What this book really does is to bring home in spades the idea that a person can fix any number of foods, use leftovers or pick a recipe and plop an egg or two on top and viola` a great meal w/o meat anywhere to be seen! Causes my creative side to look at the plain old egg in a different light. Great book that lives on my island for now and beckons to me daily to try something new!

I like eggs and was looking for new ideas. Most of these were interesting but not something I would try. In some cases, the egg seemed like an unnecessary addition. In others, the number of ingredients that I didn't know made me skip over the recipe.

I was hoping for different recipes, more like nasi goreng variations, innovative egg sandwiches, or something a bit more exciting but I gave it to my granddaughter who is just beginning to cook and she was thrilled!

Nothing exciting

Great ideas for changing up what can get to be a boring breakfast or brunch. Many different approaches here from all over the world and for all tastes or preferences and none of these recipes are difficult or require weird ingredients. Great book

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