

## Jane Grigsons Fruit Book

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Jane Grigson's Fruit Book (Penguin Cookery Library ...

A great companion to have in the kitchen, along with her Vegetable book. Having both means you can be cheered and optimistic when you find fruit or veg lurking in the fridge...your heart will no longer sink, because you just have a quick look in these great books and hey presto! Ideas, recipes and Jane Grigson ' s inimitable style.

Jane Grigson's Fruit Book: Amazon.co.uk: Grigson, Jane ...

Jane Grigson's Fruit Book First published in 1982 by Michael Joseph. From the Arbutus to the Sorb Apple plus ever-popular strawberries, dessert and cooking apples and apricots, Jane Grigson enchants us with tales from past and present and illustrating fifty fruits with a treasure trove of recipes and advice. A beautiful book dedicated to the enjoyment of fruit whether freshly picked and ...

Jane Grigson Trust Jane Grigson's Fruit Book - Jane ...

Jane Grigson's fruit book User Review - Not Available - Book Verdict. Released in 1982 and 1978, respectively, these volumes combined offer nearly 1000 recipes, from banana and bacon rolls to spinach and mushroom pancakes. Just about anything you'd ever want to do with a fruit or vegetable is covered. Read full review

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Jane Grigson's Fruit Book: Grigson, Jane: Amazon.com.au: Books

Grigson published Jane Grigson's Fruit Book in 1982, a companion book to her Vegetable Book. Prue Leith, the cookery editor for The Guardian, said the book was "a great read and a vital leg-up for the cook temporarily bereft of ideas beyond apple pie.... There are literary, historical, and travel anecdotes, interleaved with solid information".

Jane Grigson - Wikipedia

This really is an old-fashioned tart, the kind you get in a traditional patisserie. I made it with greengages (reine-claude), one of the suggested alternatives. Be warned: when Jane says "poach the fruit until tender", this only takes about three minutes. Longer than that, and the fruit is likely to disintegrate, so set a timer and don't go away.

Jane Grigson's Fruit Book | Eat Your Books

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Jane Grigson's Vegetable Book First published in 1978 by Michael Joseph With poetry and history, fable and anecdote, Jane Grigson takes us on a kitchen garden tour with her superb collection of recipes old and new for this essential and delicious food.

Jane Grigson Trust Jane Grigson's Vegetable Book - Jane ...

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From Jane Grigson's Fruit Book by Jane Grigson (Penguin, £12.99)

Jane Grigson's Fruit Book includes a wealth of recipes, plain and fancy, ranging from apple strudel to watermelon sherbet. Jane Grigson is at her literate and entertaining best in this fascinating compendium of recipes for forty-six different fruits. Some, like pears, will probably seem homely and familiar until you've tried them ¼ la chinoise. Others, such as the carambola, described by the author as looking "like a small banana gone mad," will no doubt be happy discoveries. You will find new ways to use all manner of fruits, alone or in combination with other foods, including meats, fish, and fowl, in all phases of cooking from appetizers to desserts. And, as always, in her brief introductions Grigson will both educate and amuse you with her pithy comments on the histories and varieties of all the included fruits. All ingredients are given in American as well as metric measures, and this edition includes an extensive glossary, compiled by Judith Hill, which not only translates unfamiliar terminology but also suggests American equivalents for British and Continental varieties where appropriate.

In Jane Grigson's Vegetable Book American readers, gardeners, and food lovers will find everything they've always wanted to know about the history and romance of seventy-five different vegetables, from artichokes to yams, and will learn how to use them in hundreds of different recipes, from the exquisitely simple "Broccoli Salad" to the engagingly esoteric "Game with Tomato and Chocolate Sauce." Jane Grigson gives basic preparation and cooking instructions for all the vegetables discussed and recipes for eating them in every style from least adulterated to most adorned. This is by no means a book intended for vegetarians alone, however. There are recipes for "Cassoulet," "Chicken Gumbo," and even Dr. William Kitchiner's 1817 version of "Bubble and Squeak" (fried beef and cabbage). Jane Grigson's Vegetable Book is a joy to read and a pleasure to use in the kitchen. It will introduce you to vegetables you've never met before, develop your friendship with those you know only in passing, and renew your romance with some you've come to take for granted. This edition has a special introduction for American readers, tables of equivalent weights and measures, and a glossary, which make the book as accessible to Americans as it is to those in Grigson's native England.

A celebration of the seasons and the foods they bring, with more than 250 recipes featuring ingredients indigenous to the British Isles. Originally published in 1971, Good Things is "a magnificent book" that was ahead of its time in celebrating recipes built around British locally-sourced food, all presented in Grigson's inimitably witty and stylish food writing (The Guardian). Divided into sections that cover Fish—kippers, lobster, mussels and scallops, trout; Meat and Game—meat pies, salted meat, snails, sweetbreads, rabbit and hare, pigeon, venison; Vegetables—aspargus, carrots, celery, chicory, haricot beans, leeks, mushrooms, parsley, parsnips, peas, spinach, tomatoes; and Fruit—apple and quince, gooseberries, lemons, prunes, strawberries, walnuts. Most importantly, Good Things includes the recipe for Grigson's famous curried parsnip soup.

A selection of traditional and modern recipes as well as an informative, evocative discussion of the origins of all kinds of English dishes.

Jane Grigson's book on fish cookery takes the reader through the alphabet from anchovies to zander giving recipes and historical, geographical and culinary information. The text also gives advice about the preparation and cooking of fish.

This timeless classic of French cuisine brings age-old mastery of everything pork into your kitchen, one easy-to-follow step at a time. Every town in France has at least one charcutier, whose windows are dressed with astonishing displays of delicious food: pâté, terrines, galantines, jambon, saucissons, and boudins. The charcutier will also sell olives, anchovies, and condiments, as well as various salads of his own creation, making it an essential stop when assembling picnics or impromptu meals. But the real skill of the charcutier lies in his transformation of the pig into an array of delicacies; a trade which goes back at least as far as classical Rome, when Gaul was famed for its hams. First published in 1969, Jane Grigson's classic Charcuterie and French Pork Cookery is a guide and a recipe book. She describes every type of charcuterie available for purchase and how to make them yourself. She describes how to braise, roast, pot-roast, and stew all cuts of pork, how to make terrines, and how to cure ham and make sausages at home.

A timeless literary cookbook with more than 250 recipes and gastronomic treats that celebrate the varieties and culinary pleasures of mushrooms. An indispensable classic for all those who love mushrooms. Truffles . . . ceps . . . morels, they all conjure visions of one of the most intriguing and subtle of all gastronomic treats. Amateur cooks can feel overwhelmed by the many varieties of mushrooms, and mystified by how best to prepare them, while epicures hunger for new ways to expand their repertoires. With more than 250 recipes, Jane Grigson describes simple yet sumptuous preparations for all kinds of delectable fresh and preserved mushrooms. Included are helpful tips for selecting and preserving the best edible mushrooms (both wild and cultivated), the folklore behind the recipes, a brief history of mushroom cultivation, guides to distinguishing edible from poisonous fungi for those who venture to pick their own, and line drawings of the twenty-one most common species.

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