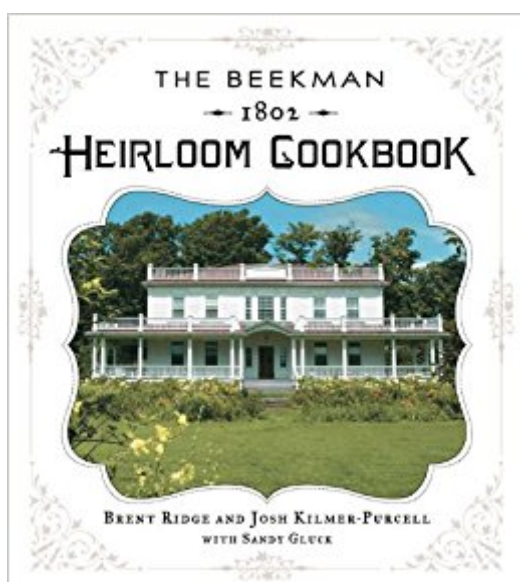


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The Beekman 1802 Heirloom Cookbook: Heirloom Fruits And Vegetables, And More Than 100 Heritage Recipes To Inspire Every Generation



Synopsis

Welcome to Beekman 1802, in Sharon Springs, NY--the historic home of The Fabulous Beekman Boys, Josh Kilmer-Purcell and Brent Ridge. Josh and Brent star in the popular show on Planet Green TV, and they have built a worldwide reputation for their goat's milk soaps and superb, artisanal Blaak cheese. Together, Josh and Brent have created a gorgeous cookbook that is *the* heirloom in every sense of the word: they showcase heirloom fruits and vegetables; offer delicious heirloom recipes from farm, family, and friends; and include a section in the back of each chapter so you can personalize the book with your own treasured recipes--and create a unique keepsake to hand down to your family. From springtime pea pod risotto and summery strawberry shortcake to quick braised collards in autumn and yummy chicken 'n' dumplings for a snowy winter's day, this is simple yet luscious farm-fresh fare that everyone will love.

Book Information

Hardcover: 192 pages

Publisher: Sterling Epicure (October 4, 2011)

Language: English

ISBN-10: 140278709X

ISBN-13: 978-1402787096

Product Dimensions: 1.2 x 8.8 x 9.8 inches

Shipping Weight: 2.2 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 95 customer reviews

Best Sellers Rank: #138,268 in Books (See Top 100 in Books) #21 in *Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Middle Atlantic* #50 in *Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fruits* #174 in *Books > Cookbooks, Food & Wine > Cooking by Ingredient > Vegetables*

Customer Reviews

"Manhattanites-turned-farmers Ridge and Kilmer-Purcell (beekman1802.com), of reality TV's The Fabulous Beekman Boys, present a brilliantly simple, flawlessly executed collection of seasonal starters, main dishes, sides, and desserts. Readers can expect familiar recipes with a twist, like Homemade Lemonade with Lavender and Vanilla, Mac and Cheese with Kale and Mushrooms, and Bourbon Roast Turkey. Several dishes feature hard-to-find ingredients or heirloom produce, but generally it can be substituted with conventional equivalents and the recipes include

variations. The beverages are especially good, and there are a number of fall and winter recipes suitable for the holiday table. *Library Journal* (STARRED REVIEW) *“Borrowing not so much the title as the spirit behind a now-classic cookbook, this enchanting food celebration is all about the joy of cooking. It is also about the joy of using local and seasonal produce and sharing recipes. The authors own a goat farm in upstate New York...and their cookbook is based on their experiences. Its 110 recipes are arranged in four chapters according to the seasons, and the guiding theme for inclusion is that the food is ‘simple and delicious.’ Stress is placed on fresh ingredients, and everyday recipes appear alongside special-event recipes. As every cookbook should, this one shows a deep layer of personalization; the authors’ personalities and tastes sweetly enrich the whole book. And foodies will appreciate the ample supply of illustrations of finished products. The first recipe in the collection is deviled eggs with smoked trout, and the reader will rightly guess that this rich treat kicks off an entire book of exciting recipes. A summer meal is topped off with a jumble berry pie, fall brings beef chili with pumpkin and beans, and the holiday season sees bourbon roast turkey served with cornbread stuffing. Oh my!* *Booklist* (STARRED REVIEW) *“The dynamic stars of Planet Green TV’s The Fabulous Beekman Boys offer up the ultimate volume of their most treasured, hand-me-down recipes. In order to ‘relinquish the overly indulgent and instantly gratified existence to which we had become accustomed,’ memoirist Kilmer-Purcell (The Bucolic Plague, 2010, etc.) and Ridge, a former vice president at Martha Stewart Living Omnimedia, relocated to the 60-acre Beekman farm in upstate New York. Inspired by the country life, their cookbook emphasizes the use of fresh, organic, homegrown ingredients--and not just because their farmhouse is located 20 miles from the nearest grocery store. The authors organize the sections seasonally, beginning with springtime offerings that include greens from the garden to make Dandelion or Spinach salads; asparagus, both roasted and baked into a ‘custardy’ torte; and homegrown peas in a white wine risotto with freshly picked strawberries and rhubarb for sweeter creations. While somewhat light on creativity, heirloom garden fruits and vegetables highlight cool, basic summery offerings such as Chanterais Melon Salad, Grandma’s Potato Salad, Meat Loaf Burgers using the authors’ signature ‘Blaak Cheese,’ and Buttery Peach Cake. The bountiful harvests from fall and winter inspire more rustic, hearty meals like Hungarian Pork Goulash, Baked Apple Dumplings and Spiced Carrot Cake. Vibrant photographs and personal memories and anecdotes round out this obvious labor of love. The authors shine best when tweaking commonplace recipes with alterations of their own, which, they write, add flavor, sophistication and spicy diversity. For instance, ‘Supermoist Corn Bread’ benefits*

from the addition of buttermilk and sour cream, while linguine is transformed with freshly chopped mint and lavender. Epicurean advice on toasting nuts and making buttermilk, poultry stocks and greens further enhances this uniquely homespun collection of throwback recipes. Classic, unfettered goodness with a sustainable mindset. —Kirkus Reviews— “The Beekman Boys, aka Kilmer-Purcell and Ridge, two former city dwellers who share tales of country life through posts on cooking, health, decorating, gardening, and more on their popular Web site, Beekman1802.com, and in their regularly e-mailed newsletter, are stars on the rise. Featured on Planet Green TV, the duo take their ‘heirloom’ lifestyle to the masses, creating goat’s milk soaps and artisanal cheese, and with their latest endeavor, a cookbook. Organized by season (and subdivided by course), this well-designed gift title presents Heirloom Recipes the authors hope will be passed down through generations, created by ‘using ingredients the minute they are plucked out of the garden.’ While new cooks may be intimidated by the lack of information on technique or instructional photos or illustrations, the appealing collection of seasonal recipes—spring’s dandelion salad with hot bacon dressing; summer’s lemonade with lavender and vanilla; fall’s roast pork loin with gingerbread stuffing; and winter’s macaroni and cheese with kale and mushroom—entice and inspire anyone with a nearby farmers’ market. A ‘Notes’ section gives the title an old-fashioned, personal feel, and top-notch photography by Paulette Tavormina, along with chapter-opening quotes by authors including Henry James, create a complete package that will make even the die-hard urbanite fantasize about country living or at the very least, eating at the farmhouse table. —Publishers Weekly

Josh Kilmer-Purcell is the New York Times bestselling author of *The Bucolic Plague* and *I Am Not Myself These Days: A Memoir*, and Dr. Brent Ridge is the former VP of healthy living at Martha Stewart Living Omnimedia.

I have made almost every single recipe in this cookbook (my goal is to make every recipe before the year’s up). It was one of the best purchases I’ve ever made. I think that there were only a couple side dishes that I didn’t care for, but almost everything else I’ve LOVED. The recipes are simple and not pretentious and only use fresh and wholesome ingredients, so I can cook from this almost every day and know that it’s healthy. I am creative in the kitchen and like to tweak most recipes (thankfully this book includes spaces for writing notes next to each dish.) For those who are not as experienced and like to measure out everything perfectly and to the letter, you might not enjoy this book as much as I did and some proportions may be off. Some recipes are absolutely perfect as written, and some

are good for base recipes. Some of my favorites are the spinach salad with nasturtiums, mixed greens tart, mini ham and cheese biscuits, pasta with bacon and chestnuts, orange gingerbread, corn fritters, blue cheese pizza, beer-braised beef with onion dumplings, and maple glazed sweet potatoes.

I would have to say this wasn't the cookbook I expected. There is nothing really new or outstanding. I would say stop by your local bookstore and flip through it before you buy.

Sometimes a cook book can just be for leisurely reading as much as for recipes. This does both. I have it on my coffee table.

Enjoyed reading the background on the recipes

Wonderful, informative book. I've already tried one recipe from the book and it was GREAT!

Love it!

I am going to see the 'boyz' soon at a cooking school near me, thus wait on a further review, but so far, I like the book and its recipes a lot.

Gave as a gift and person receiving it loves it.

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