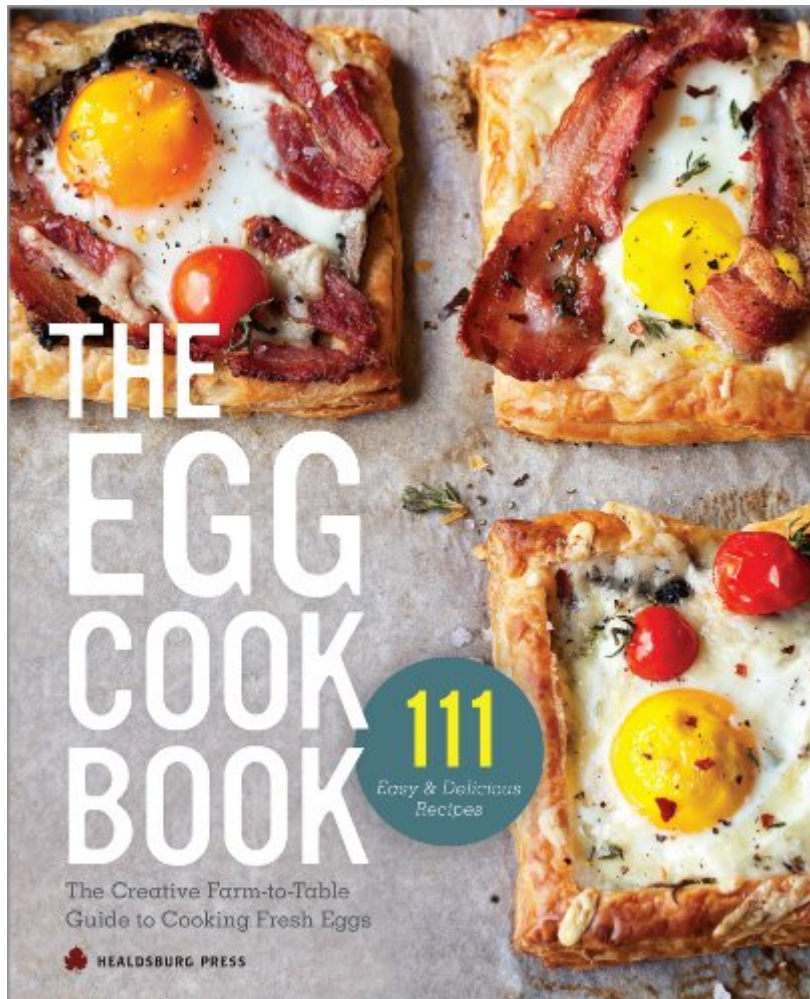


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# The Egg Cookbook: The Creative Farm-to-Table Guide To Cooking Fresh Eggs



## Synopsis

#1 BESTSELLER The real chicken-and-egg problem: What to do with eggs once they're in your kitchen? If you are looking for a fresh, nutritious, and creative approach to the almighty egg, The Egg Cookbook is for you. With The Egg Cookbook you'll get more than 110 unique recipes that let the egg shine—from savory to sweet, and from breakfast to dinner. The Egg Cookbook is also your guide to the amazing culture surrounding the world's most versatile ingredient, with a useful primer on raising chickens and understanding egg types, so you can take your egg appreciation (and savings) to the next level. The Egg Cookbook offers a fresh approach to preparing eggs, with:

- More than 110 elegant recipes, including Baked French Toast, Ratatouille with Poached Eggs, and Vanilla Bean Pudding
- A basic guide to 10 classic egg recipes, from fried eggs to the perfect scramble
- Egg dishes from around the world, from frittatas and quiche to tortilla patatas and meringues
- Q&A to find out whether raising chickens is right for you, from the editors of The Egg Cookbook
- The Egg Cookbook guide to more than 50 chicken breeds
- Detailed information on the different types of eggs, from free range to organic

The Egg Cookbook makes it easy for egg lovers to enjoy fresh and creative recipes from their home kitchen.

## Book Information

File Size: 3601 KB

Print Length: 216 pages

Simultaneous Device Usage: Unlimited

Publisher: Healdsburg Press (March 13, 2014)

Publication Date: March 13, 2014

Sold by: Digital Services LLC

Language: English

ASIN: B00J0JGW5Y

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #343,411 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #32

in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Cooking by Ingredient > Meat,

Poultry & Seafood > Poultry #93 in Books > Cookbooks, Food & Wine > Cooking by Ingredient >

## Customer Reviews

If you don't know the difference between conventional, free-range, pasture-raised, pastured, Omega-3-enriched, organic, vegetarian-fed or fertilized eggs: if you're considering raising your own chickens: if you're concerned about cholesterol or salmonella and storing eggs: if you're curious about egg dishes from around the world: if you want 111 delicious, easy recipes using eggs in sauces, dressings, soups, snacks, salads, omelets, quiches, entrees and desserts: if you want to know how to make a killer egg nog.

I decided to read my Egg Cookbook before bed this fine evening. Not the smartest thing I've ever done, because needless to say, I just finished a large plate of scrambled eggs! Now what should I do? I can't go to sleep, I'm stuffed! :) I enjoyed reading about the various types of eggs and chickens. I enjoyed learning how to raise chickens at home if I wanted to! I learned a whole bunch of tips and tricks related to eggs that I never knew and am glad to know! It's nice to know that you're buying more than just a cookbook with this purchase! The recipes seem great to me! Several I am familiar with and the directions make sense to me. While others are new, and I can't wait to try them out! If nothing else, I think everyone would enjoy reading all of the Chef's Tips that are embedded within most of the recipes! These are the sorts of things that Food Network chefs get paid the big bucks to mention in their programs! For example, add another egg to a curdled mayonnaise to fix it. Another one: Rather than crank up the heat on your fried eggs to make them cook faster, cover them with a lid for 30 seconds to steam them! This prevents them from turning rubbery with hard brown edges! I'm so full! Goodnight! Full Disclosure: I was given a free, Kindle version of the book to review thanks to LibraryThing. I subtracted one star because I had no pictures to look at! :(

I have never read so much about eggs (and the chickens they come from) in one place. For my needs, it was a bit of overkill. I liked some of the recipes, especially the very basic ones, but I was disappointed that there were no pictures. Creating egg dishes often involves ensuring a certain visual appeal is obtained. A few pictures of the recipes here and there would have really added something.

This book had terrible directions to follow. I love to cook, I collect cookbooks & never have I had this much trouble figuring out the directions. Needless to say my recipe didn't turn out and I thought how

hard could it be - it's Eggs! WRONG!

I loved this book! Before reading it, my ability to cook eggs was something like "scrambled." Now, I feel confident trying a variety of cooking methods when using eggs. Another thing that I liked about this book is that it discusses different types of eggs, different materials for cooking eggs, and how to raise chickens who produce healthy eggs. One thing that was interesting was how it talks about the "red spots" in farm fresh eggs. I grew up on a farm and many times, fresh eggs do have little specks of blood in them. This is harmless, but it was nice to see it again in a book as a reminder. I'd recommend this for anyone who wants to learn how to cook fresh eggs but who doesn't have a lot of kitchen confidence like me. You'll get tons of tips, information, and walk away feeling much more sure of yourself in the kitchen.

By Janet P. March 18, 2014 What a lot of useful information packed into one book. Just received my free copy today, and I was pleasantly surprised to see that it is much more than a mere cookbook. Yes, there are more than 100 neatly organized egg recipes that include sauces, snacks, desserts, and beverages, but there are also separate chapters for those on vegetarian or paleo diets. Helpful time saving tips are scattered liberally throughout the book too. I wish calorie content had been included, but at least prep and cooking times are noted for each recipe. For me, the best part of this book is Part One. The authors take the time to explain the different labels applied to purchased eggs, dispelling some popularly held myths and even describing the chickens that produce such variety. After 12 chapters of recipes, the book concludes with practical information for those considering raising their own birds. There is a generous list of websites, blogs, and books for further study. This book is a great bargain, especially if in the back of your mind you are thinking about small-scale chicken farming. Really, you're getting two books for one price. Learn how to raise your own birds and then cook up their eggs in delicious new ways. Yes, that's a great deal.

Great book I love how much you can make with eggs this book is amazing. I first got this book I wasn't sure how far it would get with me because I'm not a big egg eater. This book has many recipes that calls for eggs. I never thought I'd eat something that called for egg whites only, but with yummy seasoning and other ingredients it's pretty good. What I like about this book and why I bought it is because I love protein and normally I get that from meat. Eating meat all the time wasn't really good for me so my doctor asked me to sometime substitute meat for something else that has protein. This book saved me, and there is recipes in that call for meat to, just not as much as I

normally eat which is good thing. The egg recipes really full me up which is another plus that I love. It normally takes meat, literally to make me full. I love eggs!

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