Ebook Directory
the best source of ebook

The book was found

The Homemade Pantry: 101 Foods You Can Stop Buying And Start Making



PDF
Adobe
DOWNLOAD EBOOK

Synopsis

Ã¢â ¬Å“This is my kitchen. Come on in, but be preparedÃ¢â ¬â •it might not be quite what you expect. There is flour on the counter, oats that overflowed onto the floor, chocolate-encrusted spoons in the sink. There is Joey, the husband, exhausted by the thirty-five preschoolers who were hanging on him all day, and he is stuffing granola into his mouth to ease his five oÃ¢â ¬â„¢clock starvation. There are two little girls trying to show me cartwheels in that miniscule space between the refrigerator and the counter where I really need to be.Ã¢â ¬Â•Ã Â In her debut cookbook, Alana Chernila inspires you to step inside your kitchen, take a look around, and change the way you relate to food.Ã Â The Homemade PantryÃ Â was born of a tight budget, AlanaÃ¢â ¬â„¢s love for sharing recipes with her farmersÃ¢â ¬â„¢ marketÃ Â customers, and a desire to enjoy a happy cooking and eating life with her young family.Ã Â On a mission to kick their packaged-food habit, she learned that with a little determination, anything she could buy at the store could be made in her kitchen, and her homemade versions were more satisfying, easier to make than she expected, and tastier.Ã Â Ã Â Ã Â Ã Â Ã Â Ã Â Ã Â Ã Â Ã Â Ã Â Ã Â Ã Â Ã Â Ã Â Ã Â Ã Â Here are her very approachable recipes for 101 everyday staples, organized by supermarket aisleÃ¢â ¬â •from crackers to cheese, pesto to sauerkraut, and mayonnaise to toaster pastries. The Homemade PantryÃ Â is a celebration of food made by handÃ¢â ¬â •warm mozzarella that is stretched, thick lasagna noodles rolled from flour and egg, fresh tomato sauce that bubbles on the stove. Whether you are trying a recipe for butter, potato chips, spice mixes, or ketchup, you will discover the magic and thrill that comes with the homemade pantry.Ã Â Ã Â Ã Â Ã Â Ã Â Ã Â Ã Â Ã Â Ã Â Ã Â Ã Â Ã Â Ã Â Ã Â Ã Â Ã Â Alana capturesÃ Â the humor and messiness of everyday family life, too. A true friend to the home cook, she shares her Ã¢â ¬Å“tense momentsÃ¢â ¬Â• to help you get through your own. With stories offering patient, humble advice, tips for storing the homemade foods, and rich four-color photography throughout,Ã Â The Homemade PantryÃ Â will quickly become the go-to source for how to make delicious staples in your home kitchen. Ã Â Ã Â Ã Â From the Trade Paperback edition.

Book Information

File Size: 26330 KB

Print Length: 288 pages

Publisher: Clarkson Potter; 1 edition (April 3, 2012)

Publication Date: April 3, 2012

Sold by:Ã Â Digital Services LLC

Language: English

ASIN: B007EEJCX6

Text-to-Speech: Enabled

X-Ray: Enabled

Word Wise: Enabled

Lending: Not Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #257,177 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #22 inÃ Â Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > U.S. Regional > New England #60 inÃ Â Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > New England #219 inÃ Â Books > Cookbooks, Food & Wine > Cooking Methods > Organic

Customer Reviews

UPDATED 12 JUNE 2012When I first bought this book, I was absolutely giddy about trying everything.Now that I've worked my way through, I'm slightly concerned.On the one hand, the book covers many, many things. Major plus.On the other hand, some of the recipes are either badly written, untested or just plain bombs. After the salt issue in the bread recipe*, I found another: when using instant yeast aka rapid rise as called for, a one hour first rise will completely deflate your dough. The whole purpose of rapid raise is to eliminate a lengthy first rise; it only needs 10 minutes, not an hour. After random failings of the recipe, I went to King Arthur Flour (from whom the White Bread recipe was adapted) and ended up using the Oatmeal Bread as my standard.The yogurt recipe calls for a comparatively large amount of starter (1/2C per quart). I've switched back to my old Mireille Guiliano 1-2Tbsp/quart recipe.Following the Yellow Cake recipe to the letter still results in a dry end product. But it smells really good.The Buttermilk recipe is not really a recipe, more like instructions on how to use pre-purchased buttermilk culture, although that can be said for most of the Dairy chapter.Since I bought the book, I haven't turned to it nearly as much as I anticipated. The hit-and-miss nature of the recipes doesn't make me eager to try most of them.At least the information on canning is solid.*The author has acknowledged an error in the White Bread recipe (p214): 2.5 teaspoons of salt, NOT tablespoons.

My wife and I are always looking for ways to reduce our dependence on packaged and processed foods - we find them to typically be expensive and of little nutritional value for their calories. But we

still need convenience - we’re a busy family, so we need simple solutions that don’t have us spending hours in the kitchen. This cookbook delivers!A review in our local paper led me to this cookbook, and I am so glad that it did! The recipes are great - simple and delicious. The book is really well organized, with excellent cross-references between recipes and a complete index. I especially like the notes that the author included with the recipes about things that may go wrong - they help to keep me from getting discouraged if something isn’t going right. She also includes some nice anecdotes about the recipes and her own journey to reduce her dependence on packaged goods (and reduce her grocery bill) - it is reassuring to see the parallels between her family and ours.I recommned this book to anyone who enjoys cooking, is looking for simple, wholesome, and easy recipes, and who is looking to save money and improve their health.

For someone looking to eat closer to home with fewer preservatives and less GMOs, this is a great base recipe book (and delicious, too). I love this cookbook more than my own children. Okay, maybe not quite, but I do love it a lot. I’ve made almost all the recipes, and they’re ALL wonderful. I tend to skip over the author’s personal notes about her family, but I do enjoy reading about "tense moments" within a recipe when she reassures the reader at the moment one might think "is this going to work?" For instance, yogurt or mayonnaise. I admit I thought something horrible was happening, but it worked! So many of the recipes incorporated into other meals I create make it so incredible. Her pie crust recipe is to die for: I used it in addition to my grandmother’s rhubarb strawberry pie filling. The chai is outstanding (and so easy and fresh). No partially hydrogenated oils for me!

I checked this book out from the library because the pastries on the cover caught my attention as something my teenage daughter might like to make. We are trying to make much more from scratch to cut back on our junk food intake. If we have to make it and it takes some work we won’t make it as often. Plus from scratch we better know what we are putting in our bodies. When I mentioned reading this book I had people commenting on it on FB on how much they liked it and some of them even owned it. After reading more recipes from it and talking with the people who owned it I decided to buy a copy for our house and I am glad we did! I never knew you could make your own brown sugar, and there are lots of great from scratch recipes in here! If you are looking to start cooking more from scratch then check this book out!

I LOVE IT!!!! I ordered this, hoping for something good, it came, and I love it! There are little stories

to each recipe. I mad the pancakes and- WHOA! Totally "Rad"! The recipes include any thing from homemade bread crumbs from home made bread to molasses! I reccomend this to and chef that wants a healthier and happier kitchen.

Download to continue reading...

The Homemade Pantry: 101 Foods You Can Stop Buying and Start Making Homemade Beauty Products: For Beginners - The Complete Bundle Guide to Making Luxurious Homemade Body Butter, Homemade Soap, Homemade Shampoo & Homemade Bath Bombs (Homemade Beauty Recipes) SURVIVAL: Survival Pantry: A PrepperÃ¢â ¬â„¢s Guide to Storing Food and Water (Survival Pantry, Canning and Preserving, Prepper's Pantry, Canning, Prepping for Survival) Homemade Cheese: Step-by-Step Techniques for Making Best Organic Cheese: (Homemade Cheese, Cheese Making Techniques, Cheese Recipes) (Cheese Making, Homemade Cheese) Soap Making: 365 Days of Soap Making: 365 Soap Making Recipes for 365 Days (Soap Making, Soap Making Books, Soap Making for Beginners, Soap Making Guide, ... Making, Soap Making Supplies, Crafting) Soap Making: 365 Days of Soap Making (Soap Making, Soap Making Books, Soap Making for Beginners, Soap Making Guide, Soap Making Recipes, Soap Making Supplies): Soap Making Recipes for 365 Days Preppers Pantry: The Top 10 Things You Must Have In Your Survival Pantry (Survival - Mason Jars - Prepping - Canning and Preserving) PREPPER: Preppers Guide to Safe Survival and Self Sufficient Living (survival books, survivalism, prepping, off grid, saving life, preppers pantry, help ... preppers guide, preppers pantry Book 1) Pantry Stuffers Rehydration Calculations Made Easy: U.S. Measurements / Pantry Stuffers Rehydration Calculations Made Easy: Metric Measurements Homemade Natural Perfume Recipes - The Ultimate Guide to Homemade Perfume Making: Make Your Own Homemade Organic perfume From Scratch! Stop Smoking: Now!! Stop Smoking the Easy Way!: Bonus Chapter on the electronic cigarette! (Quit Smoking, Stop Smoking, Blood Pressure, Heart Disease, Lung Cancer, Smoking, Stop) The Homemade Vegan Pantry: The Art of Making Your Own Staples CHEAT SHEET SIMPLY for USA FOODS: CARBOHYDRATE, GLYCEMIC INDEX, GLYCEMIC LOAD FOODS Listed from LOW to HIGH + High FIBER FOODS Listed from HIGH TO LOW with OVER 375 foods BORN IN THE USA Whole Food: The 30 Day Whole Food Challenge Ã¢â ¬â œ Whole Foods Diet Ã¢â ¬â œ Whole Foods Cookbook Ã¢â ¬â œ Whole Foods Recipes (Whole Foods - Clean Eating) Whole: The 30 Day Whole Foods Challenge: Complete Cookbook of 90-AWARD WINNING Recipes Guaranteed to Lose Weight (Whole, Whole foods, 30 Day Whole ... Whole Foods Cookbook, Whole Foods Diet) Get Your Sh*t Together: How to Stop Worrying About What You Should Do So You Can Finish What You Need to Do and Start Doing What You Want to Do Get Your Sh*t Together:

How to Stop Worrying About What You Should Do So You Can Finish What You Need to Do and Start Doing What You Want to Do (No F*cks Given Guide) Get Your Sh*t Together: How to Stop Worrying About What You Should Do So You Can Finish What You Need to Do and Start Doing What You Want to Do (A No F*cks Given Guide) The Ultimate Soap Making Guide: Unique Soap Making Recipes & Complete Soap Making Guide for Beginners (Soap Making at Home, Soapmaking Guide, Soap Making Recipes, Soap Making Book) The DIY Pantry: 30 Minutes to Healthy, Homemade Food

Contact Us

DMCA

Privacy

FAQ & Help