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Pick a Pickle: 50 Recipes for Pickles, Relishes, and Fermented Snacks

Hugh Acheson

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#164262 in Books Acheson Hugh 2014-03-25 2014-03-25 Original language: English PDF # 1 7.99 x .79 x 3.571, .71 Binding: Stationery 104 pages Pick a Pickle 50 Recipes for Pickles Relishes and Fermented Snacks | File size: 77.Mb

Hugh Acheson : Pick a Pickle: 50 Recipes for Pickles, Relishes, and Fermented Snacks before purchasing it in order to gauge whether or not it would be worth my time, and all praised Pick a Pickle: 50 Recipes for Pickles, Relishes, and Fermented Snacks:

16 of 16 people found the following review helpful. Fabulous book, format miserably easily remedied By Barb The recipes are just great and approachable, you will definitely be inviting pickles to your dinner table more often. I love the homemade vinegars and we can't stop eating the turnip stem pickles. Don't be put off by the comments on the packaging. After about 2 minutes of trying to deal with the fanned pages, I just took a sharp knife and cut the white plug that holds the recipes together. The glossy recipe cards then fit nicely into the case with the elastic holding them all together and when you need a card, just remove it from the pack. Hope a future revision keeps the loose card format, much better than a book when making something wet like pickles. 13 of 13 people found the following review helpful. Some New Things to Try! By Banjolele Grotto I do a lot of canning and I'm drawn to making preserves and pickles that are a bit unusual. I figured that as a professional chef Hugh Acheson might have something a little different to offer here. He seems to know what he's about on Top Chef at least, and his resume is impressive! Also, he has a focus on Southern cuisine and I love Southern food. I think this little book reflects that. I was excited to find a recipe for a very unusual vinegar (Orange and Cream Soda Vinegar) that I started last night. I also love his idea of pickling green tomatoes in slices, so you can top a sandwich with one. The presentation of those in the picture is very nice too. There are a fair amount of quick pickles (refrigerator pickles which can't be canned), but enough here that makes it a worthwhile addition to my collection of preserving cookbooks. The photographs are great too. My only complaint is that the format and design, while attractive, is somewhat awkward to use. 10 of 10 people found the

following review helpful. format cute but awkwardBy MicheleI agree that the topic and variety of recipes is great, and I love Acheson's style. Future editions though might benefit from re-working of the format - it's cute, but awkward to peruse (which I love to just leaf through cookbooks). Attaching the cards from the top corner, and/ or allowing you to remove the one you want to use would be a lot easier to USE the book.

From Hugh Acheson's Southern kitchen, a swatchbook containing 50 tangy pickle, condiment, relish, and fermented recipes, to put up seasonal produce and fill the pantry. Simply fan out the pages for recipes including: Classic Bread 'n' Butter Pickles, Icebox Dill Pickles, Pickled Peaches, Classic Chow Chow, Green Tomoato Relish, Classic Cabbage Kimchi, and more!

About the AuthorHugh Acheson is a James Beard Award-winning chef and partner of the restaurants Five Ten, The National, and Empire South in Georgia. Acheson is also a guest judge on Bravo's Top Chef.