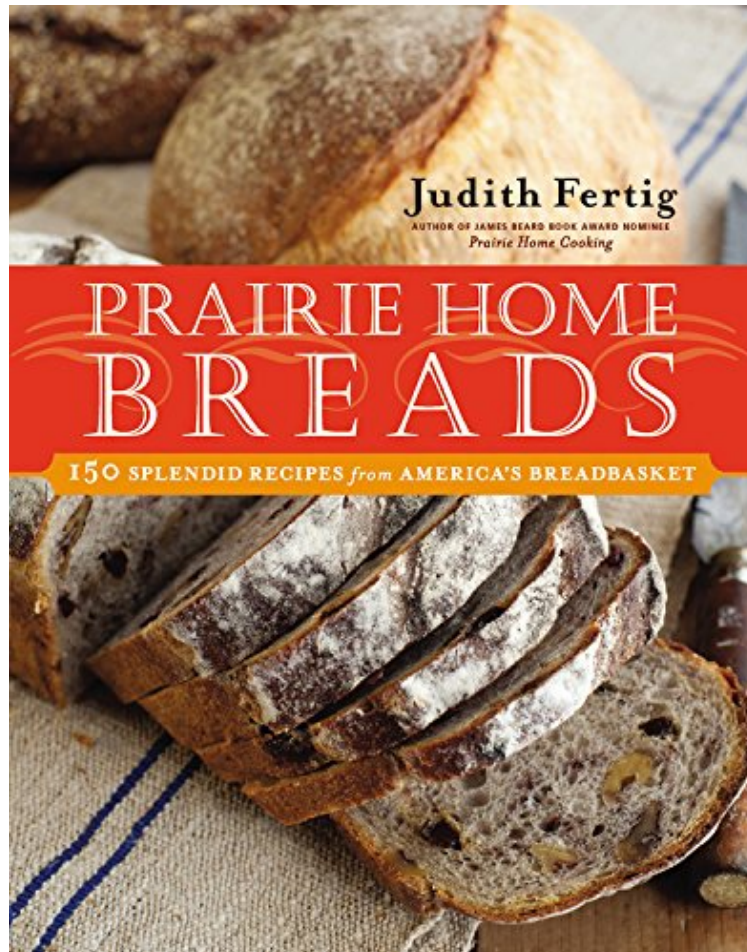


[E-BOOK] Prairie Home Breads: 150 Splendid Recipes from America's Breadbasket

## Prairie Home Breads: 150 Splendid Recipes from America's Breadbasket

Judith Fertig

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**Judith Fertig : Prairie Home Breads: 150 Splendid Recipes from America's Breadbasket** before purchasing it in order to gage whether or not it would be worth my time, and all praised Prairie Home Breads: 150 Splendid Recipes from America's Breadbasket:

15 of 15 people found the following review helpful. The family tradition I never had By The Brooks Stead This book was recommended to me by a friend. I am ever grateful to him for finding it. It takes me to this imaginary place of great grandmothers, grandmothers, farms, and recipes over a century old. Even before I tried my first recipe from this book, it brought about certain nostalgic emotions inside of me. With the descriptions that accompany each recipe, I see a little piece of history that could have been my own German grandmothers had she shared it with me. Unfortunately, while she did teach me a lot about cooking, baking and handing down recipes wasn't something she did a whole lot of. My mother was the baker and she was more of a "new world" baker than someone who used recipes given to her by

her mother or grandmother. This book makes up for part of that in its own special way. I received the book two days ago, thumbed through it once, then twice, and tonight I made my first two recipes. In fact, one just came out of the oven... "fly off the plate" rolls. One word: Heavenly. Among the best dinner rolls I've had or made. Slightly sweet, buttery, rich, yet light and full of flavor. Definitely something to accompany a dinner of flavorful comfort foods like pot roast or roast turkey and stuffing... even something like chicken stew. For those of you lacking the comfort that comes from having time-tested old-world recipes handed down to you, this book is for you... and even for those of you who aren't lacking it, this book will prove to be one of your favorites. 1 of 1 people found the following review helpful. Five Stars By NY Giants fan very good instructions 0 of 0 people found the following review helpful. Bakery bread brilliance in one book! By claiib I love this cookbook and talk about and share recipes from it often. My copy had one page cut from it (which I only new because I love a recipe from that page) they did refund my money for the damage. Makes a great cookbook or gift for anyone.

Prairie Home Breads proves that not only is the Midwest where America's grains are grown, but it's also where the art of bread baking is taken seriously. To create these 150 recipes, Judith M. Fertig visited artisanal bakeries, working farmhouse kitchens, rural church suppers, urban bakeries, farmer's markets, and typical home kitchens. She found yeast breads as varied as Amish Pinwheel Bread and Roasted Sweet Pepper Bread, as well as naturally leavened breads like Brewhouse Bread and whole grain breads like Northern Prairie Barley Bread. There are also buns and rolls, as well as quick biscuits, popovers, and crackers. Along with elegant tea breads and homey muffins there are scrumptious coffeecakes, kuchen, and strudels. Last but not least, there are recipes for accompaniments and for using up leftovers. Prairie Home Breads is also filled with rich stories of ethnic and regional culture, agriculture, Midwestern culinary traditions, and warm celebrations of Heartland food.

.com To create the 150 approachable recipes in Prairie Home Breads, Judith M. Fertig, a nationally recognized authority on regional Midwestern cuisine and author of the popular Prairie Home Cooking, visited artisanal bakeries, farmhouse kitchens, rural church suppers, urban bakeries, and farmers' markets. Her instructions are simple and concise--she includes a helpful rundown of tips and techniques--and the results are truly delectable. With recipes running the gamut from Flatbread with Caramelized Onions and Brie to Pecan Brioche Bread, Prairie Pioneer Corn and Wheat Bread, and Better-Than-Blessed Potato Rolls, this may very well be the only bread book you'll ever need. Fertig includes tantalizing accompaniments like Warm Goat Cheese with Fresh Basil, Balsamic Vinegar, and Wildflower Honey and Strawberry, Rhubarb and Rose Petal Jam. Decadent desserts--like Spiced Persimmon Bread Pudding with Caramel Sauce--are sprinkled devilishly throughout, as are Fertig's heartwarming stories of regional culture, culinary traditions, and the people who sustain the rich heritage of bread baking in America's heartland. -- Robin Donovan From Library Journal A cooking columnist and author of three cookbooks, including the James Beard Cookbook Award and IACP Cookbook Award nominee Prairie Home Cooking (LJ 8/99), Fertig returns to the Midwest to explore its diverse bounty of breads. Opening with an overview of bread-baking tips and techniques, she devotes separate chapters to various types of breads, including yeast, naturally leavened, whole-grain, and quick rising. Covering everything from Swedish Rye Bread to Raspberry-Almond Muffins, Fertig's collection of sweet and savory treats should please both those searching for a taste of the past and those who prefer something more modern. A few recipes for jams, preserves, and selected dishes that use bread as a main ingredient, such as bread puddings, are slipped in along with some wonderful short essays on topics such as quinces. Written with wit and a keen appreciation for her topic, Fertig's book is a culinary delight: a cookbook as much fun to read as it is to bake from. Highly recommended for all public libraries. John Charles, Scottsdale P.L., AZ Copyright 2001 Reed Business Information, Inc. "Prairie Home Breads is packed with interesting breads and fascinating stories from the Heartland. These unique, traditional breads should be lovingly made at home and shared with family and friends. You'll never find them in a bakery. Create your own baking traditions using Judith Fertig's inspiring recipes." --Amy Scherber, author of Amy's Breads and owner of Amy's Breads, New York City "Prairie Home Breads reminds me again of what it is that makes bread so special--its ability to connect us to something deep inside. Whether a taste memory or that warm place of comfort, bread, and certainly these breads from our own prairie Heartland, expand our awareness of the universal implications of that simple, but infinitely profound, staff of life." --Peter Reinhart, author of The Bread Baker's Apprentice and Bread Upon the Waters "Prairie Home Breads is a deceptively humble title for a fascinating book of modern homemade breads infused with the flavor of yesteryear. America's Heartland has been almost a secret cache of enviable breadbakers and Judith Fertig has given us a taste: family recipes, bakery specialties, a sense of place, a whos' who on the baking scene. Maybe we don't grow our own wheat or churn our own butter anymore, but we can most certainly bake our own bread with the heart-to-heart soul of American bakers in every loaf." --Beth Hensperger, author of The Bread Lover's Bread Machine Cookbook and The Best Quick Breads