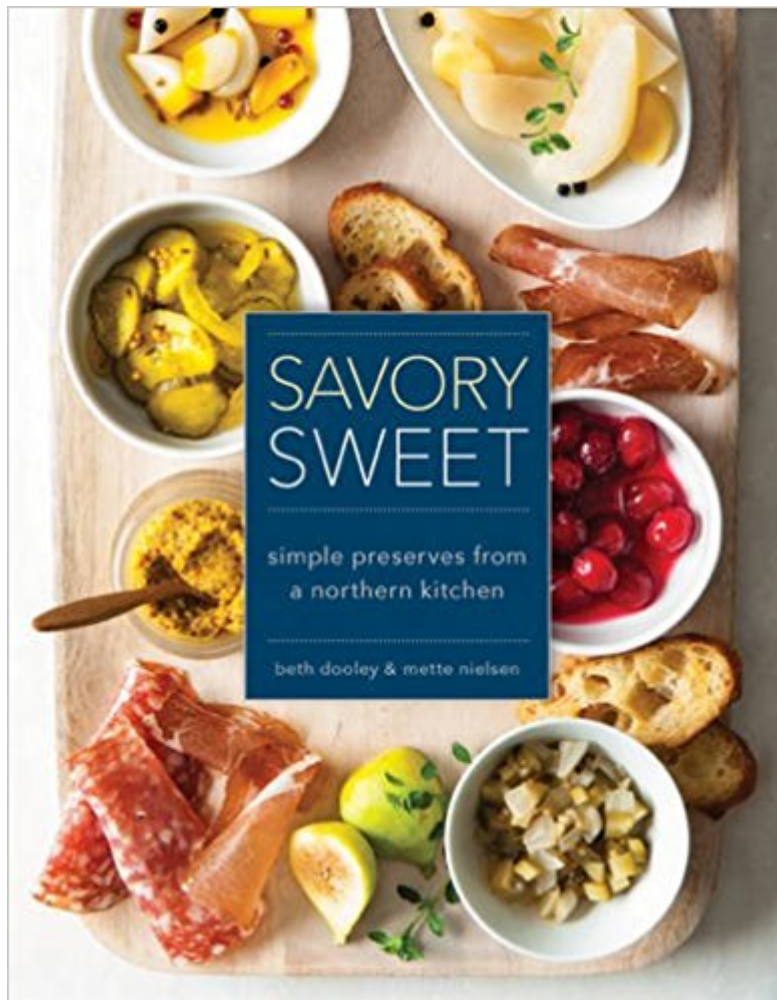




The book was found

Savory Sweet: Simple Preserves From A Northern Kitchen



Synopsis

Let's dispense with the usual old notions of preserving,âBeth Dooley suggests, leading us into Mette Nielsen's kitchen, where old-world Danish traditions meld with the freshest ideas and latest techniques to fill the pantry with the best of the season, all year long. Because those seasons can prove especially challenging in the northern heartland, Nielsen's Nordic heritage is handy as she and Dooley show cooks, first-time and experienced canners alike, how to make the most of a short growing season. Their approach combines the brightness and bold flavors of the Nordic cuisines with an emphasis on the local, the practical, and the freshest ingredients to turn each season's produce into a bounty of condiments.ÂFrom corn salsa to carrot lemon marmalade with ginger and cardamom, crispy pickled red onions to garlic scape pesto with lemon thyme, and caramel apple butter with lemongrass to puttanesca sauce to âFit for a Queen Jamâthese recipes bring the best of the sweet and the savory to every menu. Low tech, simple, and fast, they eschew hot-water-bath methods in favor of chilling and freezing, keeping flavors and colors bold and bright; and they ease up on sugar to make way for the true savory sweetness of nature's finest food. Savory Sweet is not your grandmother's canning cookbookâbut it is likely to be your grandchildren's.Â

Book Information

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Customer Reviews

"Beth Dooley and Mette Nielsen break through the mystery of the pickle in these masterfully created recipes on preserving the Northern way.Â They explore produce from the cucumber to the

gooseberry in imaginative but approachable and fun ways."â "Paul Berglund, 2016 James Beard Foundation Best Chef: Midwest"

Mette Nielsen and Beth Dooley have conjured one of those books you'll stain, stuff with Post-it notes, and save. Anyone can make a tomato taste good, but a parsnip, as in a very good sweet parsnip preserve? Now we're talking imagination. We may yearn for entire weekends of making old-time preserves, yet it's rarely possible. These two make this happen on work nights in time to slather your new condiment over that 'same-old' veggie burger with swell results. This one is a keeper."â "Lynne Rossetto Kasper, Host, The Splendid TableÂ® from American Public Media"

This delightful book is full of promiseâ "the promise of summer being everlasting, the promise of the beguiling sweet and savory flavors of herbs, fruit, vegetables and surprising spices and combinations gracing a winter table. I love its practical side, too, such as the use of dried fruit when itâ s better than freshâ a situation Iâ m too familiar with. This is a lovely work."â "Deborah Madison, author of Vegetable Literacy and The New Vegetarian Cooking for Everyone"

Absolutely a home cookâ s canning bible."â "St. Cloud Times

Beth Dooley is author and coauthor of several award-winning cookbooks, including Savoring the Seasons of the Northern Heartland (Minnesota, 2004), The Northern Heartland Kitchen (Minnesota, 2011), Minnesotaâ s Bounty (Minnesota, 2013), In Winterâ s Kitchen, and The Birchwood Cafe Cookbook (Minnesota, 2015). She writes for the Minneapolisâ  St. Paul Star Tribune and appears regularly on KARE 11 TV and Minnesota Public Radioâ s âœAppetites.â •Mette Nielsenâ s photographs have graced the pages of numerous books, newspapers, and magazines. A talented master gardener, she created the edible garden for the Birchwood Cafe in Minneapolis and collaborated on The Birchwood Cafe Cookbook and Minnesotaâ s Bounty.

Lots of excellent small batch recipes that are easy to prepare. Our corn salsa got rave reviews from guests.

Recipes are not ones I'm interested in trying. Too exotic. It was a mistake on my part. Was just looking for a way to extend the life of my upcoming CSA veggies.

This cookbook is outstanding. I have been searching for a cookbook that uses alternative methods for food preservation. Never wanted to learn the water bath method. I recently bought the book and have already tried: pickled sour cherries, mustard (not ready yet), pickled pears (cut them up and

put them in a salsa), eggplant spread, pickled rhubarb (not ready yet--might need more sweetener for my taste. When I buy most cookbooks I sometimes get 5 good recipes out of the book. In this book I think there will be 5 I don't try. Having so much fun. I have found many ways to use the items beyond what the cookbook suggests. For example, I put 3-4 cherries in a glass of chilled plum wine. The pepper with the cherries balanced the sweetness of the wine. Lots of room for creativity in how you use these items. YUM!

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