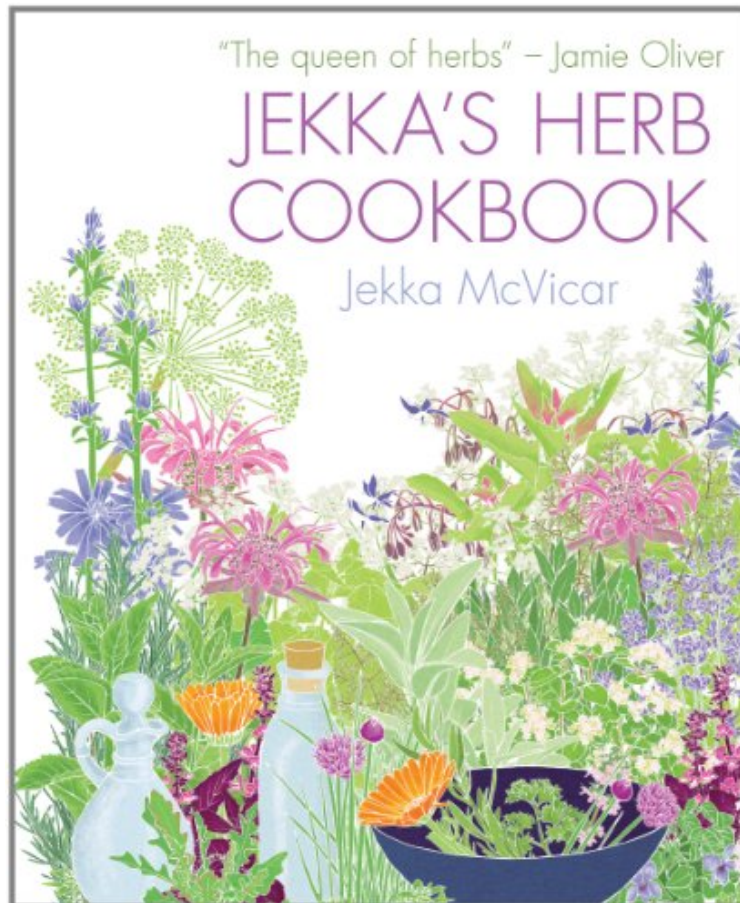


Jekka's Herb Cookbook

Jekka McVicar

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Jekka McVicar : Jekka's Herb Cookbook before purchasing it in order to gauge whether or not it would be worth my time, and all praised Jekka's Herb Cookbook:

0 of 0 people found the following review helpful. Great book By JennaI love that this book goes through all of the herbs and their flavors and what they pair well with. If you are really a fan of using home grown foods and how to mix herbs to get the best flavor combinations you will love this book. 0 of 0 people found the following review helpful. Five Stars By SC Good information clearly presented 0 of 0 people found the following review helpful. Five Stars By danaLove Jekka!

"What's exciting and clever about what Jekka has done with this book is that she's focused on a 'hit-list,' her top-50 cooking herbs of all time, and gives you delicious and exciting ways of using them." -- From the foreword. Jekka McVicar -- whom Jamie Oliver dubbed the "queen of herbs" -- has assembled a special collection of her top-50 favorite herbs. Each herb is described in detail, including its Latin and common names as well as: Its botanical features and varieties A history of the herb in cooking How to harvest and use the herb Non-culinary uses The most important

and useful varieties of that herb Suggestions for using excess harvest Jekka's Herb Cookbook also features 250 original recipes that use her top-50 garden herbs. The recipes include: Salads Sandwiches Stews Beverages Desserts Meat Poultry Seafood dishes Condiments and sauces There are international recipes, such as salsa verde, and familiar favorites, such as caraway seed cake. Extraordinary color illustrations highlight McVicar's knowledgeable and enthusiastic descriptions. For cooks and herb gardeners, Jekka's Herb Cookbook is a fascinating guide to using herbs in practical and inspiring recipes.

Alluring ... Evokes spring from cover to cover, with illustrations by Ms. McVicar's daughter, Hannah, that suggest William Morris patterns. (New York Times Holiday Gift Guide 2011-12-17)Washington Post Top 10 Cookbooks for 2011. (Washington Post 2011-12-17)Jekka McVicar, an English herb grower and expert, has prepared this alluring volume. The book evokes spring from cover to cover, with illustrations by Ms. McVicar's daughter, Hannah, that suggest William Morris patterns. The chapters give the history of each herb. Of particular utility are the ideas of what to do with an excess of each herb. (Florence Fabricant New York Times Holiday Gift Guide 2011 2011-12-17)Washington Post Top 10 Cookbooks for 2011 Called England's Queen of Herbs by superstar chef Jamie Oliver, the author lays out the history and utility of her 50 top garden herbs. (Bonnie Berwick Washington Post Top 10 Cookbooks for 2011 2011-12-11)Jekka's Herb Cookbook is full of recipes definitely not seen in all the usual places. (BackHome Magazine 2011-06-01)One of the great things about an herb garden is its sheer abundance. In no time at all, your garden bed and flower pots can be overflowing with flowering herbs. The biggest problem: What to do with it all. Enter Jekka's Herb Cookbook. Organized alphabetically by herb, this tome is perfect for those wanting to cook from their garden. From angelica to wild strawberry, 50 herbs are profiled, each with a description that includes its properties and varieties, its history in cooking, how to harvest and use it, and suggestions for using the excess. Did we mention the recipes? Simply turn to what you're growing, and you'll be rewarded with an incredible selection.... Jekka's Herb Cookbook will help ensure you enjoy your harvest and don't waste a leaf. (Sarah Dorroh Sweeney Hobby Farm Home)(starred review) What a wonderful book to add to your collection as we begin the gardening season! Truly an "all you would ever want to know" guide, it includes descriptions of 50 herbs (with cultivation tips), "History in Cooking," "Harvesting and Uses," and an annotated list of herb varieties. Most useful is the "Excess" section, which features advice on what to do when the plant is at its peak and producing more than you can use. McVicar, whose UK herb farm has won 59 Royal Horticultural Society gold medals, stretches the definition of herbs to include mustard greens, stevia, violets, and wild (alpine) strawberries. Pasta with Spring Herb Sauce and Basil Cookies are among the standout recipes. A serious cook as well as a gardener, McVicar also includes worthwhile suggestions on home canning and preservation. Verdict: An important addition to cooking and gardening collections that will serve readers well all year long. (Grace Shanahan, formerly with Brooklyn Public Libr Library Journal 2011-06-17)Known as the "queen of herbs" in her country for both her knowledge and strong advocacy of these useful plants, British author and herb grower Jekka McVicar has compiled a list of fifty-one cooking herbs and plants. Fascinated by their versatility, she has collected and originated recipes in which each is a major ingredient because of its unique flavor. Described in a separate, delightfully illustrated chapter, each herb is reviewed in detail: general characteristics, culture, history in cooking, harvesting and uses (leaves, flowers, seeds, and roots), particular properties such as bitterness, and popular varieties. There are several recipes for each herb, each a gustatory treat, and their instructions are noted for their clarity. A useful glossary of botanical and medicinal information concludes the text. This book is highly recommended for its culinary and horticultural information. (National Gardener)The Brits are still making beautiful books, thank goodness. Heavy, quality paper, lovely design, and detailed color drawings make Jekka McVicar's first cookbook a pleasure to handle even if you never cooked from it. But you will, for who can resist recipes like Lemon Verbena Creme Brulee, or Mum's Mint Sauce? From ideas on how to use up excess arugula (pesto) to a clever and aromatic way of baking fennel bulbs, the cookbook is practical as well as pretty.... From angelica to wild strawberries you'll enjoy Jekka's wisdom and creativity, as well as all her ideas on how best to put what you grow to good use. Okay, I'm off to whip up a batch of Zucchini, Dill and Parsley Pancakes... like most of the recipes in the book, the food is simple, tasty and reasonably healthful. (Valerie Easton Plant Talk www.valeaston.com 2011-03-25)About the AuthorJekka McVicar has been growing organic culinary, aromatic, decorative and medicinal herbs for more than 20 years. She owns Jekka's Herb Farm, which has won 59 Royal Horticultural Society gold medals, including 12 Chelsea golds. Jamie Oliver is a celebrated chef and a best-selling cookbook author. He is the host of TV's The Naked Chef.