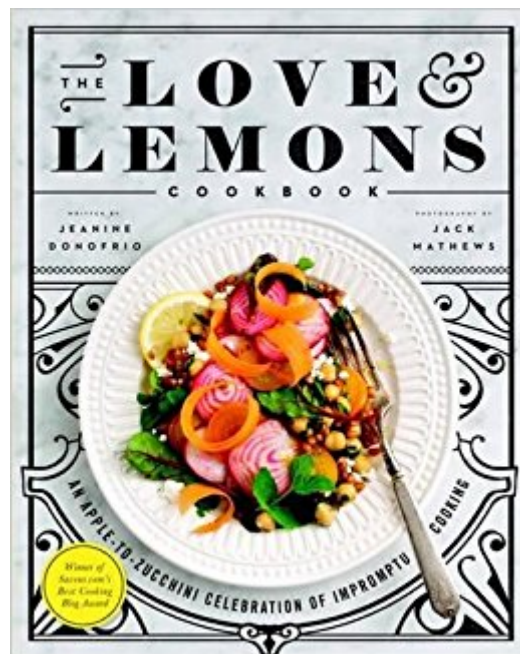




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The Love And Lemons Cookbook: An Apple-to-Zucchini Celebration Of Impromptu Cooking



Synopsis

Sometimes all you need is a little spark of inspiration to change up your regular cooking routine. The *Love & Lemons Cookbook* features more than one hundred simple recipes that help you turn your farmers market finds into delicious meals. The beloved *Love & Lemons* blog has attracted buzz from everyone from bestselling author Heidi Swanson to *Saveur Magazine*, who awarded the blog Best Cooking Blog of 2014. Organized by ingredient, *The Love & Lemons Cookbook* teaches readers how to make beautiful food with what's on hand, whether it's a bunch of rainbow-colored heirloom carrots from the farmers market or a four-pound cauliflower that just shows up in a CSA box. The book also features resources to show readers how to stock their pantry, gluten-free and vegan options for many of the recipes, as well as ideas on mixing and matching ingredients, so that readers always have something new to try. Stunningly designed and efficiently organized, *The Love & Lemons Cookbook* is a resource that you will use again and again.

Book Information

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Customer Reviews

A Publishers Weekly bestseller "Happiness itself is tossed into every bowl." *The New York Times Book Review* "The most beautiful cookbook we've ever seen." *Bon Appetit* "As much a recipe book as it is kitchen strategy | sunny and appealing, and the design of the book is great." *Epicurious* "Blogger, cook and author Jeanine Donofrio's blog, *Love and Lemons*, is a

wealth of delicious, veggie-forward recipes and her cookbook is truly a love song to clean, healthy eating. —Design Sponge —“This cookbook is organized by vegetable and fruit, and the photos of the dishes are works of art. This book would be a great gift —| —• —œDayton Daily News — — —“Jeanine Donofrio’s — plant-centric recipes — are as beautiful as they are tasty — — —œMind Body Green — — — —“We love this book featuring a spring fruit that we can’t stop squeezing year-round. The sunny citrus brightens our lives and food, especially with the help of this beautiful book, Love and Lemons. — — —œChowhound — — —“The Love & Lemons Cookbook features more than one hundred simple recipes that help you turn your farmers market finds into delicious meals. — — —œThe Atlanta Journal Constitution — — — —“Bursting with clean, colourful photography and tantalizing flavour combinations — — —œThe Toronto Star”Jeanine has mastered the art of quick and easy, yet elegant, vegetarian cooking. You — —, —ll find yourself coming back to these lightning-fast recipes again and again to make fresh, healthy meals bursting with flavor. — — — —•Angela Liddon, author of The Oh She Glows Cookbook — — — —“With inspired, accessible recipes and clean, graphic photography, The Love & Lemons Cookbook is a real standout. Jeanine Donofrio and Jack Mathews are a vegetarian dream team, and this book will have you cooking up delicious, creative, produce-driven weeknight recipes in no time! — — — —•Heidi Swanson, author of Near & Far and Super Natural Every Day — — — —“Jeanine makes fresh, vegetable-centric cooking easy and practical. Even if you — —, —re short on time, money, or skill, Jeanine has got you covered with a plethora of inspiring tips and recipes.” — — — —•Sara Forte, author of The Sprouted Kitchen and The Sprouted Kitchen: Bowl + Spoon — —

Jeanine Donofrio is the voice behind Love and Lemons — — — —•a cooking and lifestyle blog inspired by vibrant seasonal food. She creates the recipes; her husband, Jack Mathews, helps taste-test; and together they photograph in their sunny Austin, Texas, kitchen. Donofrio — — — —, —s goal is to inspire her readers to get creative with vegetables, whether they — — — —re vegan, gluten-free, or just love good food. In addition to winning 2016 Most Inspired Weeknights Dinner blog and 2014 Best Cooking Blog by Saveur magazine, Donofrio has been featured in Redbook, — — Foodandwine.com, Food52, Refinery29, Self, and many more publications.

The Love & Lemons cookbook is well-designed and easy to use, with easy to prepare recipes for vegans, vegetarians, gluten-free, and anyone generally interested in eating delicious produce. It is

organized by fruits & vegetables, with tips on general ways to prepare the produce at the beginning of each section. Since I didn't include a visible index to this cookbook, here are the included recipes (in order): Apple, Brie & Thyme Crostini Cardamom Apple Crisp Apple Fennel Salad Chipotle Apple Guacamole Apple Radish Slaw Lemon Roasted Artichokes Artichoke Crostini with Mint Pesto Flatbread with White Bean Puree & Asparagus Ribbons Millet Pilaf with Herbs & Grilled Asparagus Asparagus Edamame Salad with Tarragon Avocado Breakfast Tacos Avocado Strawberry Caprese Avocado & Fava Bean Salad Dark Chocolate Avocado Mousse Strawberry Salad with Toasted Hazelnuts Blackberry Basil Bruschetta PB&J with Hazelnut Butter & Strawberry Chia Jam Blueberry Mango & Mint Ice Cream Raspberry Lemon Dutch Baby Lemon Broccoli & Caper Couscous Creamy Broccoli Soup Sweet Chili Charred Broccolini Broccoli Rabe & Sunchoke Orecchiette Coconut Rice with Brussels Sprouts Creamy Miso Brussels Sprout Fettuccine Brussels Sprout Breakfast Tostadas Shredded Brussels Sprout & Cranberry Salad Brussels Sprout Wraps with Almond Sauce Quinoa Salad Radicchio Cups Asian Chopped Cabbage Salad Endive with Sweet Pea Avocado Hummus Balsamic Grilled Radicchio Salad Chickpea Salad Sandwich with Crunchy Red Cabbage Vegan Carrot Waffles Carrot Gazpacho with Lemongrass Carrot Ribbon Tacos Carrot-Ginger Grain Bowl Carrot & Tomato Tagliatelle Roasted Cauliflower Tacos with Chipotle Cream Roasted Cauliflower & Red Pepper Soup Curried Cauliflower Fried Rice Roasted Cauliflower & Pear Pizza Grapefruit, Quinoa, & Fennel Salad with Mint Minty French 75 (the only cocktail) Veggie Ceviche Beet & Carrot Salad with Sweet Citrus Vinaigrette Corn, Tomato, & Mozzarella Salad Grilled Mexican Corn Salad Elotes & Roasted Chickpea Tacos Spicy Cornbread Green Gazpacho Cucumber Basil & Watermelon Salad Cold Sesame Cucumber Noodles Crispy Baked Eggplant Grilled Eggplant & Summer Veggie Pasta Eggplant & Mushroom "Meatballs" Swiss Chard & White Bean Tacos Peanut Noodle Kale Bowls Kale & Fennel Vegetable Soup Mango Avocado Collard Wraps Miso-braised Mustard Greens Watercress, Feta & Farro Salad How to Make a Kale Salad (& matrix of ideas) Cashew & Caper Dill Spread Spring Leek Soup with Purple Sage Avocado Pesto Mozzarella Tartines Portobello Sliders with Pepita Pesto Crispy Shiitake BLT Soba with Mushrooms & Crumbled Hazelnuts Shiitake & Spinach Miso Soup Grilled Leeks with Mint Pesto Spring Onion Pizzas Quinoa Tacos with Quick Pickled Onions Spring Leek & Lemon Pasta Quick Pickled Onions Spring Pea & Mint Crostini Feta & Pea Tendril Omelette Pea & Sweet Potato Samosas Poblano Quesadillas Roasted Red Pepper & Carrot Soup Red Pepper Feta Frittata Blistered Padron Peppers Grilled Pepper & Quinoa Taco Salad Sweet Potato Tacos with Apple Radish Slaw Baked Eggs with Kale, Sage, & Sweet Potatoes Lemon Rosemary Roasted Potatoes Loaded Sweet Potato Nachos Curried Parsnip & White Bean Soup Kale Salad with Roasted Root Veggies Parsnip Fries

with Red Pepper HummusKohlrabi Spring RollsSpring Polenta with Radishes & Garlic
ScapesVegan Tart Cherry French ToastMango & Daikon Glass Noodle SaladFarm Stand Peach
PizzasGrilled Peach Salad with Toasted PistachiosTomato Chickpea Tortilla SoupGreen Tomato
Basil Grilled CheeseHeirloom Tomato Panzanella with Fresh OreganoSimple Fresh Tomato
SauceWheat Berry Delicata Squash SaladButternut Squash Red CurryButternut Squash & Black
Bean EnchiladasCreamy Pumpkin Brown Rice PenneButternut Squash Risotto & AranciniZucchini
Lasagna with Zucchini "Ricotta"Double Chocolate Zucchini MuffinsSummer Squash & Cherry
Tomato PastaSummer Squash SuccotashThe styling of the book is very similar to the authors' blog,
with dreamy photos, lots of white space, and clear directions in a simple font. Every recipe is
accompanied by a corresponding photo on the facing page, and most recipes are only one page
long, which is something that I love in my cookbooks. The front section gives a brief overview of
how their blog came to exist, their style of cooking, what to make when faced with an abundance of
produce, as well as what to stock in your pantry. At the end, there's a section that looks a bit like
some of the mix & match boxes I loved in Mark Bittman's Kitchen Matrix, with a basic formula and
then 4 variations to make it your own for pesto, hummus, salsa, guacamole, and smoothies. That is
followed by a short section on basic recipes for cooking grains, pizza dough, sauces, spreads, and
dressings.Virtually all of the recipes in this cookbook would be easy to cook on a weeknight within
20-30 minutes, maximally an hour. The ingredients are mostly cheap & easy to find at any of my
local supermarkets (in suburban NJ). Many of the recipes are quite simple, but they're combinations
that work, the directions are well-written, and the end result is tasty. Jeanine has written recipes that
are accessible to anyone, regardless of their skill level. The butternut squash red curry is a perfect
rendition of one of my favorite take-out orders, and using this cookbook I can make it for myself in
less time than it takes for delivery, and I think it tastes better. There are some new ideas (to me) in
here as well, like the zucchini "ricotta", which I am quite excited to find since I've always struggled
with making a delicious dairy-free lasagna.

I am not a vegetarian, but this book looks like it will add some exciting new recipes with fruits and
veggies to our dinners. The book is divided into the following
chapters:ApplesArtichokesAsparagusAvocadosBerriesBroccoliBrussels SproutsCabbage &
ChicoriesCarrotsCauliflowerCitrusCornCucumberEggplantGreensHerbsMushroomsOnionsPeasPep
persPotatoesRoot VeggiesStone FruitsTomatoesWinter SquashZucchini & Summer SquashRecipe
Variations for Pesto, Hummus, Guac, Salsa & SmoothiesEach chapter has somewhere between 3
and 5 recipes. Almost every recipes specifies at the bottom if it is gluten free or vegan, and if it isn't

most of the recipes provided some way to adapt it to be vegan and/or gluten free. The book itself is gorgeous! So many photos (I'm a sucker for pictures with my recipes), it is a solid hardcover book.

This cookbook is a beautiful gem filled with wonderful vegetable and fruit recipes that make you healthier as you eat them. The crowning achievement of Love & Lemons is the addition of beautifully clear and precise pictures that show exactly how to prepare a recipe and how it should look in its finished form. Failure is not an option with this cookbook!

Always looking for health conscious, simple recipes based mostly on vegetables and grains and anything with lemons.

This book is not only beautiful, but every single recipe is FANTASTIC. I've been cooking almost exclusively out of this book for the past few months and I'm never going to get over it. The meals are so simple and quick and healthy. Even my husband, who hardly eats vegetables, will eat vegetarian because of this book. I buy it as a gift for literally everyone.

I love that you can search for recipes by food item rather than by course! I have Brussel Sprouts I can make a yummy side dish featuring that vegetable - I have asparagus I can make a full-blown entree showcasing that item.

Great recipes and so pretty. I love the smoothie page to inspire different ways to create delicious smoothies.

I like this one a lot. Having recipes arranged by type of fruit or vegetable makes it easy to find a recipe for my impulse buys from the farmer's market. The pictures are appetizing, too.

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