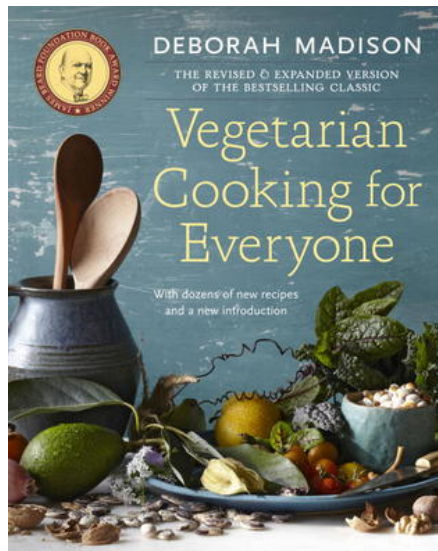




Vegetarian Cooking for Everyone, Revised

Deborah Madison

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Vegetarian Cooking for Everyone, Revised Deborah Madison

The elegant simplicity and exquisite flavor of Deborah Madison's food make her one of America's leading cooks. In *Vegetarian Cooking for Everyone*, she offers more than great food: her book includes comprehensive information about ingredients and techniques, plus more than 800 recipes. The recipes range from dishes as familiar as Guacamole to those as distinctive as Green Lentils with Roasted Beets and Preserved Lemons, and Cashew Curry. The 124-page chapter titled "Vegetables: The Heart of the Matter" is a virtual book of culinary revelations; you could use it as a manual on buying and preparing vegetables. Madison provides equally inspired recipes and guidance for everything from grains and soy to dairy foods and desserts.

Vegetarian Cooking for Everyone, Revised Details

Date : Published March 4th 2014 by Ten Speed Press (first published 1997)

ISBN : 9781607745532

Author : Deborah Madison

Format : Hardcover 672 pages

Genre : Food and Drink, Cookbooks, Cooking, Food, Nonfiction, Reference, Vegetarian, Health, Foodie, Vegan, Culinary

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From Reader Review Vegetarian Cooking for Everyone, Revised for online ebook

Rachel says

if you like to eat food you will like this book. if you like to cook or wish you knew how you will like this book. if you love to cook and love vegetables and are a nerd this will be your bible.

this is my bible. and i am not the only one.

sometimes when i have a few extra unplanned minutes i will sit at my table and randomly open the book. how better to pass 4 minutes then reading about kambocha squash.

she has some elaborate recipes in here but what i really love the most is the basic information she provides. like how to cook each type of dried bean and present stews for company (puff pastry on top makes a basic stew "company-ready" per lady madison.)

in all fairness sometimes the recipes are a bit too indulgent with oil and dairy and require modification. but modification is easy and she usually provides tips for easy substitutes. like god, deborah can read your mind.

special thanks to jenny williams for giving von a copy of this book which is how i was converted.

7jane says

(from the 10th anniversary introduction:) "...people come with their old books, pages tattered and stained with soup, inked with comments, and stuck with sticky notes. One, recently returned to me, was signed by all the monks who had used it in their monastery kitchen. The remains of the torn jacket were glued to the cover and the pages were so swollen with spills that the books was nearly twice its normal thickness. Clearly this old copy had had quite a workout, but nothing makes me happier than to see my books so much the worse for wear."

I read this 10th anniversary edition partly because of the appeal of the cover picture, and though the reading was a slow process, it was worth it. The author has done restaurant and teaching work plus written for magazines, and is a great fan of local food and farmers' markets. The book has won at least one award, and it's clear why. It's packed with info, even the inside covers has some (both ends have the same infos). The photographs are in three gatherings, plus there's some drawings included. It's packed with 700+ pages of recipes, everyday and special, simple and complex. It's clearly American book in that the nearness of Mexico shows, and there's the biscuits (not the flat ones), the grits and hominy... but I think that's just fine, since the recipes work well even for the non-Americans :)

The book starts first with instructions for beginner cooks, then goes to recipes, listed by type, and startign with seasonings. Many recipes fit vegans immediately, and others require just some changes (some of which are given suggestions in the text). After seasonings come sauces, the appetizers (incl. various mayonnaise recipes, and preserved lemons) and first course recipes (including crudites, little-bite sandwiches and spring rolls). I'll start listing from here: (view spoiler)

Even with being a picky eater, you still will find plenty of great stuff to cook; I certainly did. This book made me hungry and eager to cook something, which I think is a very good sign of a well-worth-it cookbook. Not exactly a starter's book, but certainly the-very-next, in my opinions. A food-adventure read :)

Jen says

After a student borrowed and lost a page of my favorite spinach tortellini recipe, that I knew had originated from this book, I finally checked it out of the library and loved it. In addition to being one of those ultimate resources where you can go to when you need to remember if asparagus is okay to put in stock or how to make any conceivable sauce, everything I make from it has an unexpected depth of flavor - and there is variety on the same old lentil soups and other standard veggie recipes. So, I searched all the used bookstores I came across (fruitlessly), then saved up all my teacher discounts and splurged on my very own new copy.

Crystal says

Eh. Don't get me wrong. there's a lot of good recipes in here. But so many that involve animal products, especially cheese, which is much harder to replace than milk or yogurt. There's also gluten, which I need to avoid as well. So basically while the recipes cover a wide spectrum of basic vegetarian cooking, it's too much effort for me to sift through for the vegan gluten free ones. If you are just looking to expand an omnivore's diet, however, or eat purely vegetarian, with dairy and eggs OK, this would be a great book for you. Just not for me.

Elizabeth says

This is the best cookbook I have ever used. The most useful part of it is the vegetable section, where each fruit or vegetable is listed in alphabetical order, and each section discusses choosing, storage, and preparation of the fruit or vegetable, and then follows with at least one very simple recipe (green beans with butter and basil), and then more complicated ones. The way I use the book is by buying whatever looks good, and then coming home and figuring out what to do with it. That's been working for me for six years. It is also good for learning how to make simple things better than you probably learned how, such as boiling or poaching an egg.

There hasn't been a single meal I've made from this book that has been disappointing (though the Asian dishes tend to be sweet, if you're not into that kind of thing), and most of the best things I make (Barley and Kale Gratin, page 520--I didn't even have to look that one up!) are in here.

Unless you're a committed carnivore, this will be worthwhile to have in your kitchen. Even omnivores will agree with me.

My final comment is that the book is very democratic in that it doesn't use a lot of obscure ingredients. You'll be able to get everything you need at a good supermarket or farmer's market. She does have some more exotic or specialized ingredients, but these can almost always be worked around if you can't find what you need.

Kay says

Bought the original in a used bookstore, then upgraded as a first wedding anniversary present. Madison knows whereof she speaks, and has crammed a wide variety of recipes into this book. Great for folks who are learning to cook, great for vegetarians and meat eaters alike.

Jonathan Kauffman says

The first vegetarian cookbook you should buy and the one on my shelf with the most stains.

Dianne says

I am not a vegetarian; in fact, most of the time I'm carefully watching my carbs. This means that there is a high percentage of this book that I can't even use - all the pasta, rice, grain, bread, bean, and dessert recipes!

Why do I rate it so highly, then? It's simple - the vegetable recipes! Far, far, far too many vegetarian cookbooks assume that the objective of a vegetarian cookbook is to show people how to create a high protein entree. Often these vegetarian entrees are just as devoid of good fresh green, red, orange, and yellow vegetables as the standard American meat entree. (Red beans and rice, anyone?) Madison, however, is clearly truthful when she says these recipes are those she likes to cook - and Deborah Madison clearly adores vegetables! The section on vegetable side dishes is quite extensive, and many of the appetizer, soup and entree recipes also incorporate generous and loving treatment of veggies.

Furthermore, I have never made a recipe from this book that was not absolutely perfect. It's worth the price of this book just to have her outstanding recipe for pesto.

Carnivore though I am, if I could only have one cookbook, it would be this one. I'd grill up a simple steak or roast a chicken, serve up a couple of Madison's delightful vegetable dishes, and call it dinner. I hope this book never goes out of print, because I want to give copies to my children and grandchildren and great-grandchildren ...

Penny says

This is a really solid and densely-packed cookbook that's easy to read, get ideas from, and modify. Madison organizes recipes in a very sensible way, where you go to the section on soup, subsection on winter squash, and find a bunch of different variations all together. She'll tell you how to make a bunch of different types of stock if you want to get fancy, but most of the recipes are fairly straightforward.

While some of the recipes do use eggs or dairy, most of them are very easily veganizable. Same for allergen avoidance - she's not avoiding anything, but it's easy to work around whatever you have to avoid.

Rebecca Van Wagner says

Madison's lentil recipes changed my life. I want to cook my way through this entire book.

Jessica says

My mom has characterized this as "the vegetarian Joy of Cooking," which is pretty accurate. However, it's not just for vegetarians, but for anyone who might ever feel the need to cook some vegetables (or grains, beans, and other non-meat foods). That is to say, EVERYONE SHOULD OWN THIS BOOK.

One of Deborah Madison's basic ideas is that covering a vegetable in garlic, olive oil, and parsley will make it more delicious, and I have found this to be true. She has some other equally good basic ideas, and her approach has really shaped the way that I cook over the years. My copy is totally falling apart; it is one of those cookbooks, and in fact for me, it is the only one of those cookbooks.... Her recipes vary in terms of feasibility -- some involve obscure ingredients and a lot of steps, but she's pretty good about warning you ("this is for special occasions") -- but a lot of them are easy. Without Debbie's Hearty Lentil Soup, for example, I would probably be dead right now. And the cooked carrot salad with feta, paprika, and olives was a big hit last night, where there was some pretty stiff competition..... Anyway, I love Deborah Madison. I love this book. If you don't have it, you should get it.

What to make, what to make.....?!!!!

I am leaning toward carrot salad and chickpea/roasted bell pepper salad, both of which I've made before, Neither is especially Thanksgivingy, but you can serve them room temperature and thus don't need to fight for the stove. Hm. I don't know.... Brussels sprouts seem more appropriate, but then I'd have to reheat upon arrival, and do people not like those?

Decisions, decisions. At least I have the wonderful Debbie Madison on hand, guiding the way.....

Happy Thankscontinent-taking Day, everyone!

Jensownzoo says

Recently read this cover to cover, making a list of recipes to try in the next few months. Full of winners. I've had this book for a few years and have made several recipes from it and have never been disappointed. I consider this book one of the basic cookbooks that everyone should have in their repertoire, vegetarian or not. A few sample recipes:

Apple and Celery Salad with Gruyere
Carrot Red Pepper Soup
Butternut Squash Gratin with Onions and Sage
Eggplant Rollatini with Corn Bread Stuffing
Summer Spaghetti with Corn and Tomatoes
Noodles in Thai Curry Sauce

Onion Galette with Mustard Cream
Polenta Dumplings with Warm Sage and Garlic Butter
Curried Quinoa with Peas and Cashews
Risotto with Scallions, Lemon, and Basil
Caramelized Golden Tofu
Pear Smoothie
Lacy Buttermilk Corn Cakes with Pepper Relish
Ginger Cream Scones
Peppered Cheese Bread
Sandwich Focaccia with Rosemary
Apricot Galette
Chocolate Terrine
Mango Sherbet

Miriam says

My aunt, not a fan of cooking, had this on her shelf along with a few other vegetarian cookbooks and a couple for health. I don't know how much she used it -- only one page has notes indicating she tried the recipes. That page is 337, and she made "Basic Green Beans (and Yellow and Purple)" (her review: "good 2/13") and "Green Beans Simmered with Tomato" ("okay, a little time consuming").

The instructions for that second recipe, to sum up, say to saute in oil thinly sliced onions until translucent, about 4 minutes, and then add garlic, beans, tomato, and enough water to cover and simmer until tender. Add the chopped parsley and dill (or lovage or summer savory) and simmer a couple more minutes. Add salt and pepper. I'm not how that qualifies as "time consuming" but like I said, my aunt was not into cooking. Once when I spent the night she served me spaghetti with absolutely nothing on it. Hopefully I managed to conceal my expression of shock and dismay. (I was 9 at the time and had not yet learned that many people don't know how to cook.)

Another page is bookmarked: "Spicy Potato, Tomato, and Pepper Tagine," "New Potato Gratin with tomatoes and olives," or "Spanish Potatoes with saffron, almonds, and bread crumbs." Maybe they all seemed too ambitious. I'm at her apartment now, clearing away her possessions. She doesn't own any spices except an extremely ancient container of cinnamon, perhaps inherited from her mother. I won't keep this book: it is too heavy to carry on the plane, and frankly seems rather dull, although full of useful instruction for those who don't already know how to cook vegetables. But I'll take one of her hardly-used pots, and when I get home I'll make some potatoes with saffron and feel sad about how I never had my aunt over for dinner.

Penny Perriguet says

This cookbook is great for basic, French-style cooking. There are a lot of good recipes for sauces and condiments. I find that this is not my go-to cookbook, however. I like my food a little more exotic than this book offers.

Jesse Kelly-Landes says

This book is an intensive guide to vegetables. However, the reason I love it are the cakes. These might be the best cakes I've ever baked.
