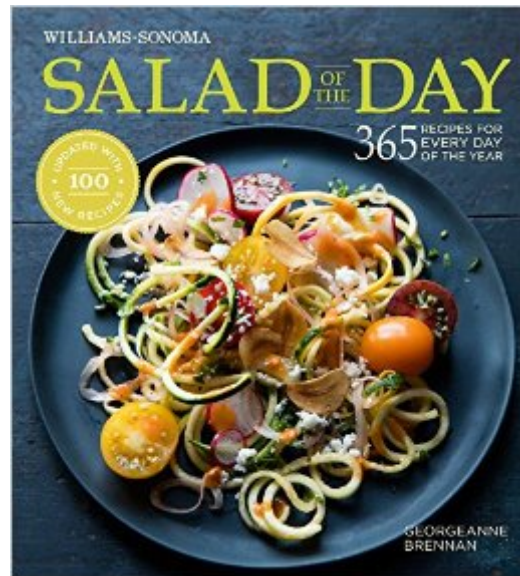


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Salad Of The Day (Revised): 365 Recipes For Every Day Of The Year



Synopsis

Chopped, tossed, shredded, composed—salads are versatile in both form and flavor. They're an appealing and healthy way to showcase favorite seasonal produce. From light starters to protein-rich main course salads to palate-cleansing accompaniments, these much-loved adaptable dishes can play a delicious role in virtually every lunch or dinner, every day of the year. This is a revised and revamped edition of *Williams-Sonoma Salad of the Day*—the bestselling 2012 title, including new images and over 90 new recipes. *Williams-Sonoma Salad of the Day* is a calendar-style cookbook that offers 365 enticing salads suited for any meal, occasion, or mood. Vibrant, fresh, and extremely versatile, salads are the ultimate expression of the changing seasons—and make a fantastic meal or side dish any day of the year. New recipes include Warm Gigante Bean Salad with Herb-Roasted Red Onions & Wilted Greens; Crispy Kale & Brussels Sprouts Salad with Anchovies, Parmesan Crisps & Fried Egg; Grilled Calamari Salad with Padron Peppers & Green Harissa; Herb-Grilled Lamb & Grilled Green Onion Salad; Crispy Eggplant, Miso Butter & Charred Sungold Tomato Salad; Carrot and Medjool Date Salad with Creamy Gorgonzola Dressing; Nopales and Hominy Salad with Skewered Pork and Pepper Kebobs; Black Olive and Calamari Salad with Parsley and Mint Vinaigrette; Fresh Horseradish Salmon Cakes on Wilted Greens, and more. Capture the essence of spring with a pasta salad featuring sugar snap peas and slender asparagus, or a seared salmon salad with pea shoots and watercress. Savor the flavors of summer with juicy ripe tomatoes and sweet corn kernels tossed with piquant blue cheese, or grilled summer squash on a bed of herbed rice. In autumn, enjoy a warm wild mushroom salad dressed in bacon vinaigrette, or tender chicken salad with crisp apples and toasted walnuts. During the winter, pair bright citrus fruits with skirt steak and peppery arugula, or earthy roasted beets and soft farmer cheese. Each recipe includes a complementary dressing recommendations or recipes, and helpful notes offer serving and substitution ideas. With this abundance of recipes as your guide, and the garden's yield as your inspiration, you're sure to find an appealing salad that fits the occasion, no matter what the day brings.

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Customer Reviews

It seems like most of the salad books I've seen are just basically iceberg lettuce with different dressings and/or veggies/fruits thrown on top, what I really appreciate about this one is all the salads really are different from one another. There are recipes using whole grains (I've made two of the wheat berry salads, great for bringing for lunch as they just get better after sitting in the fridge), fruits/veggies (made a wonderful spinach/strawberry salad w/ poppy seed dressing and toasted nuts), a variety of strictly fruit salads, and your picnic/potluck items like potato salad, pasta salads and egg salad. It also uses a variety of greens and here's where the index comes in handy, I was at WF the other week and they had dandelion greens, I've never had them but picked some up, looked in the index, and there was a recipe! Having this book has made me feel more adventurous while I'm at the grocery store in what items I'm going to buy, knowing that I'll be able to find a tasty and healthy way to prepare them.

Georgeanne Brennan has authored a new cookbook in 2012, *Salad of the Day, 365 Recipes for Every Day of the Year*. The chapters are laid out to follow the calendar year, with a large 2 page calendar spread at the beginning of each chapter giving a once glance view of the entire month's recipes. In the subsequent pages of each chapter, Georgeanne provides the detailed recipes, including thoughtful comments. There are also many full page pictures of salads throughout the book. I picked up this cookbook at Williams Sonoma in the beginning of April and have been cooking from it ever since. I love the organization of the recipes and I love that Georgeanne strives to highlight seasonal ingredients as we progress through the calendar year of recipes. I've made at least a dozen of her salads so far and I haven't found one dud in the bunch yet! There are warm salads such as her Grilled Salmon, Potato, and Asparagus salad sprinkled throughout the cookbook and the cold salads are by no means traditional - every salad has a creative twist either in ingredients or presentation. The past two weeks have found me shopping for wheat berries, quinoa, pea shoots, green mangos, and more. Definitely not pedestrian. I first heard of Georgeanne Brennan from my mother-in-law who has always wanted to take cooking lessons from Ms. Brennan out at her

cooking studio and home in California. Unfortunately the weekend classes seem to fill within a day of being posted to her website and I've not been quick enough to snag reservations for us. Given how fantastic this cookbook is, I'm really keen to soak up some of her creative wisdom face to face now so I'll be watching her website for openings in her classes a little more closely. I think this cookbook would prove useful for just about everyone, including vegetarians and vegans. Granted it's not strictly vegetarian but most of the salads are vegetarian or vegan and with simple adaptations they all can be. Brennan's cookbook would also be great for those who want to eat healthier and incorporate greens and whole grains but have trouble coming up with ideas on how to do so, and more importantly how to do so deliciously. 365 different and delicious salads all at the ready and organized around seasonal ingredients. You really can't do any better than that.

This book arrived today, and it's wonderful beyond words! There are pictures of many, but not all the recipes. With 365 recipes, a picture for each one would have been a lot to ask for! Today I made the Israeli Couscous salad and it was really good. Everyone, including my slightly picky 15 year old, loved it. I'm glad that I got this book, and I look forward to trying more of the recipes. And when they say 365 recipes, they really mean 365 recipes, not 365 variations!

Love this book! It's very helpful for beginner salad maker like me. I make at least 3 recipes from this book every week, and they taste great! The only thing I didn't notice at the beginning was the serving size for each was different. I thought it was set up for 2 people, but turns out most are for 4-6. I have never made salad at home before, and these are the salads I made by following the instructions on the book.

I cook almost 100% vegan and I'm always running out of salad and side ideas. This book isn't necessarily vegan or even vegetarian but it does offer a wide (read that WIDE) variety of salad and veggie combos and options. This book has revitalized my meals. The photography is beautiful and the sheer number of recipes is astounding. I make my own salad dressings to maintain low calorie/fat and high herb flavor and these recipes support those same values and I really appreciate that. Why burden a great healthy meal with fat and sugar? I think there is something in this cookbook for everyone. I prefer salads as the main dish, but even side-dish seekers will find a great selection of options in this book. If you've committed yourself to eating more greens or veggies, I think you'll find inspiration here and a fantastic selection of alternatives to eat more healthy and vibrant meals.

I absolutely LOVE this book! I am always looking for ways to creatively add fruits and vegetables to my family meals. I love how the index is divided into BOTH salad by-type and by-ingredient. When a fruit or vegetable comes into season at my local market all I have to do is go to the by-ingredient index and there are endless possibilities. My family has loved everything I have made and have requested many of the salads again and again. Getting my family to enthusiastically eat fruits and vegetables has not been a problem since purchasing this book!

This book is great for when you are in need of motivation/new ideas. Salads can be very boring when you make them the same way every time. I like how the book goes through the seasons and I can incorporate vegetables that are readily available. I ended up buying 2 more- one for my sister and one for mom!

A non cooker likes this. I do not cook, my husband was my chef :(Anyway I have successfully made a few salads from this great book. The salads are unexpected and different. Got it because a friend made a whole week of dinners from it while I was visiting!

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