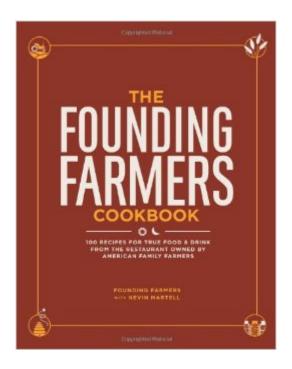
The book was found

The Founding Farmers Cookbook: 100 Recipes For True Food & Drink From The Restaurant Owned By American Family Farmers





Synopsis

Take a fresh look at what you put on the table with The Founding Farmers Cookbook:Â 100 Recipes for True Food &Â Drink, from one of Americaâ ™s most popular restaurants. Take a fresh look at what you put on the table with The Founding Farmers Cookbook: 100 Recipes for True Food & Drink, from one of Americaâ ™s most popular and sustainable restaurants. Nestled in the nationâ ™s capital, Founding Farmers offers traditional homegrown fare made with fresh ingredients from family farms, ranches, and fisheries across the country. Now you can indulge in traditional American dishes such as Yankee Pot Roast, Southern Pan-Fried Chicken and Waffles, and 7-Cheese Mac & Cheese at home. Best of all, theyâ ™re easy to make using fresh ingredients that are grown right here in the United States and can be found at your local farmersâ ™ market. In addition to 100 accessible farm-to-fork recipes, The Founding Farmers Cookbook takes you straight to the source of the foods you enjoy every day, with profiles of hardworking American purveyors from Virginia and Maryland, to North Dakota and Texas, and beyond. Keeping in line with the Founding Farmers mission to support local producers, proceeds go to a collective of family farmers, ranchers, and fishermen. With its focus on people, fresh food, and local communities, this cookbook with a mission is a must-have for anyone who wants to bring true American food and drink to their home table.

Book Information

Hardcover: 256 pages

Publisher: Andrews McMeel Publishing (October 29, 2013)

Language: English

ISBN-10: 1449437168

ISBN-13: 978-1449437169

Product Dimensions: 8.2 x 1 x 10.2 inches

Shipping Weight: 2.4 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars Â See all reviews (60 customer reviews)

Best Sellers Rank: #145,040 in Books (See Top 100 in Books) #22 in Books > Cookbooks, Food

& Wine > Regional & International > U.S. Regional > Middle Atlantic #164 in Books > Cookbooks,

Food & Wine > Entertaining & Holidays > Seasonal

Customer Reviews

The book itself is great - the food is fabulous, and instructions are easy and simple to follow. I got the hardcover as a Christmas gift, and got myself the Kindle version, as I use most of my recipes from the iPad these days. The Kindle version is a match to the hardcover, with one huge exception: there is no table of contents in the digital version. Having to manually swipe through each of 230+ pages is MADDENING. Would be infinitely more useful Kindle book with a table of contents so that I didn't have to hunt for ten minutes to find the right recipe!

Since moving to DC Founding Farmers has been one of my favorite restaurants. I have always loved every meal I have tried there so very excited for this cookbook when I heard it was coming out. There is a great variety of different recipes including for some of my favorites Benoits and Yankee Pot Roast! This is not your 30minute meals type cookbook as for every recipe we have made has taken at least an hour of prepwork and cooking and usually much more than that. The time commitment however is well worth it in then end. It is important to realize however that what makes Founding Farmers so great is the high quality ingredients they use in every recipe (which may not be as easily found for us average chefs). If you are looking for a high quality cookbook of great, but time consuming recipes, or a big fan of Founding Farmers (like anyone who has ever ate there) this is the PERFECT COOKBOOK for you!

Love this restaurant in DC and the book is a lot cheaper here than buying from the place directly!!! (Even the servers will tell you how yup save a little moola by buying here!) Trust me, they are NOT hurting for it!

Great cookbook! I made the butternut squash ravioli and highly recommend it for the vegetarians coming over for thanksgiving dinner. The ravioli could also be used as a side dish instead of sweet potatoes. The chicken wings are not fried, they get roasted in the oven after marinating for several hours. The wings are the best I've ever had! I also made the veggie burgers and I didn't have a golden beet so I used a red beet and it made it look like real hamburger. I'm not sure if vegetarians want a burger that looks like meat but it tasted so much better than meat.

I couldn't wait to purchase this cookbook, having eaten at the Founding Farmers restaurant in DC and finding their food outstanding. This cookbook did not disappoint me. Just flipping through the pages my mouth was watering. And the recipes themselves are great. These are not simple recipes, and the dishes are fabulous.

I gave this book as a Christmas gift and was an instant hero upon presentation. It helps if you have

visited a Founding Farmers restaurant (which we did) and enjoyed the food. The unique menu intrigued us and the flavorful dishes delighted our palates. We forgot to ask about the cook book on the way out, but I was pleased to find it online for less. Now the task of recreating the dishes begins.

Beautiful book (inside and out) lot's of delicious looking recipes (haven't tried any of them yet but if they're half as delicious as the food at the restaurant, I'm sure they'll be great). Cool Christmas gift for my chica.

I bought this cookbook after visiting the restaurant in DC. My sister-in-law and I love cooking and we recently made the beignets for our families. They were delish!! Great recipes and the book was cheaper than if bought in the restaurant.

Download to continue reading...

The Founding Farmers Cookbook: 100 Recipes for True Food & Drink from the Restaurant Owned by American Family Farmers The Food Service Professional Guide to Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To) RESTAURANT MANAGEMENT: Restaurant Management Secret For Running Restaurant Business The Food Service Professional Guide to Controlling Restaurant & Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food Service Professionals Guide To) Canning And Preserving Cookbook: 100+ Mouth-Watering Recipes of Canned Food: (Canning and Preserving Cookbook, Best Canning Recipes) (Home Canning Recipes, Pressure Canning Recipes) Portland Farmers Market Cookbook: 100 Seasonal Recipes and Stories that Celebrate Local Food and People The Man Who Thought He Owned Water: On the Brink with American Farms, Cities, and Food Food Processor Greats: Delicious Food Processor Recipes, The Top 100 Food Processor Recipes The Complete Food Dehydrator Cookbook: How to Dehydrate Your Favorite Foods Using Nesco, Excalibur or Presto Food Dehydrators, Including 101 Recipes. (Food Dehydrator Recipes) (Volume 1) the girl & the fig cookbook: More than 100 Recipes from the Acclaimed California Wine Country Restaurant Restaurant China: Identification & Value Guide for Restaurant, Airline, Ship & Railroad Dinnerware (Volume 2) Restaurant China: Identification & Value Guide for Restaurant, Airline, Ship & Railroad Dinnerware (Volume 1) Restaurant Business Plan: How to Open a Restaurant Startup and Be Profitable Within the First Year 100 Days of Real Food: How We Did It, What We Learned, and 100 Easy, Wholesome Recipes Your Family Will Love Real Maine Food: 100 Plates from Fishermen, Farmers, Pie Champs, and Clam Shacks Gaining Ground: A Story of Farmers' Markets, Local Food, and Saving

the Family Farm The Best Slow Cooker Recipes & Meals Cookbook: Over 100 Healthy Slow Cooker Recipes, Vegetarian Slow Cooker Recipes, Slow Cooker Chicken, Pot Roast ... Recipes, Slow Cooker Desserts and more! Dirk Quigby's Guide to the Afterlife: All You Need to Know to Choose the Right Heaven, Plus a Five-Star Rating System for Music, Food, Drink, & Accommodations Gourmet Wall Calendar 2017 - Food and Drink Calendar - Photo Calendar By Helma What to Drink with What You Eat: The Definitive Guide to Pairing Food with Wine, Beer, Spirits, Coffee, Tea - Even Water - Based on Expert Advice from America's Best Sommeliers