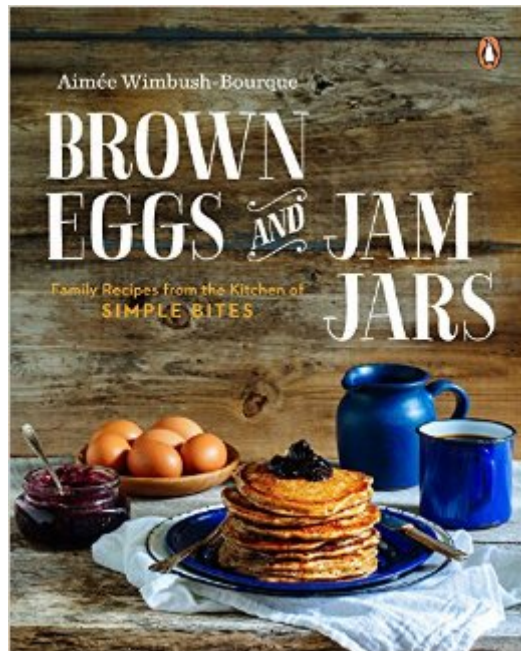


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Brown Eggs And Jam Jars: Family Recipes From The Kitchen Of Simple Bites



Synopsis

Aimée's rural homestead upbringing, 15 years working as a professional chef and everyday life as a busy mom led to the creation of the hugely popular blog Simple Bites . Raising three young children with husband Danny, Aimée traded her tongs and chef whites for a laptop and camera, married her two passions "mothering and cooking" and has since been creating recipes with an emphasis on whole foods for the family table, sharing stories and tips and inspiring readers to make the family food connection on the Simple Bites blog. Brown Eggs and Jam Jars is Aimée's long-awaited cookbook inspired by her urban homesteading through the seasons and the joyous events they bring. It embraces year-round simple food with fresh flavors celebrating spring with a stack of Buttermilk Buckwheat Pancakes and pure maple syrup, enjoying a simple late-summer harvest dinner of Corn on the Cob with Chili Basil Brown Butter and Lemon Oregano Roast Chicken. Autumn favorites include Apple Cinnamon Layer Cake and Make-Ahead Currant Scones that are delicious topped with homemade Strawberry-Honey Jam. Comfort meals include Chicken Leek Shepherd's Pie and Slow Cooker Cider Ham, and homemade treats abound: Whole Wheat Chocolate Chunk Cookies with Orange Zest, Cinnamon Shortbread Bars with Dark Chocolate Ganache, Ice Cider Caramel Corn and much more. Created for the family-minded home cook, Brown Eggs and Jam Jars shares over 100 recipes that have a touch of nostalgia, feature natural ingredients and boast plenty of love. Aimée's heart-warming stories capture everyday life in a busy family. She also shares tips and advice on how to get the whole family involved in cooking from the ground up and enjoying homemade food. Brown Eggs and Jam Jars will inspire you to connect your family and food right where you are in life "from growing your own tomatoes to making a batch of homemade cookies. Enjoy your urban homestead.

Book Information

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Customer Reviews

I don't read many cookbooks from cover to cover, but this one is beautifully written, beautifully photographed, and reads like a letter from a friend or a sister. Arranged seasonally, celebrating real unprocessed food, the recipes are simple, inspiring and delicious. From your family's everyday sandwich bread to meatballs to treats like apple cinnamon layer cake, this book is for the home cook wanting to serve family recipes with love.

I just got my cookbook a few days ago, and I have already littered it with post it notes marking all of the recipes I need to try. I'm in no way a chef, but the recipes that I've tried from this book, are simple to follow, use real foods, and produce amazing results. I can't wait to try more! On another note, the photos are breathtaking and the writings are inspiring. I'm thoroughly enjoying this book, it's a definite asset to life in the kitchen (and in the garden, and well, life in general.) I really love this book!

Let me preface this with I am a cookbook enthusiasts with some very specific likes. This cookbook is set up with a couple of things I like:1. A pantry section that helps you get a feel for what types of ingredients the book will holistically use2. Recipes sorted by seasons to make it easier to judge which ones you can actually obtain fresh ingredients for quickly3. An interesting narrative to go along with the recipes - I like to feel the a bit of connection with the author and understand their style as well as read their interesting notesI like to buy cookbooks (I have nearly 100) because I enjoy actually thumbing through the pages. However, so far I have made three recipes (Cucumber Honeydew Agua Fresca, Summer Squash and Parmesan Galette, and Caprese Salad with Fresh Thyme Drizzle). All of these were pretty simple, interesting, and pretty dang tasty.Now here are a few things I think people might be turned off by but I didn't really mind:1. There are a lot of stories (but still a lot of recipes)2. Some of the sections can be a bit preachy although her ideas are interesting (e.g., a section called "How to Talk to Your Kids Honestly About Meat")3. Within sections there is no obvious order (e.g., does not follow a pattern like drinks, appetizers, main dishes, side dishes, desert)4. She mentions some variations (e.g. for Maple Marshmallows) that sound interesting but doesn't give side notes on what to substitute for those variations (this one kind of bothered me but I'll survive)

I just received my cookbook. In looking through the stories, pictures and recipes I am thrilled. Aimee has touched on everything from canning to pantry to what apple is used for what. I feel like I got two books in one! Great job on this book!!! A must buy

This is a very nice cookbook book with narrative. I would have given it 5 stars had it not been for the measurements being metric and so many recipes calling for pure maple syrup. Aimee is a very good writer and the photos were wonderful.

I adore this book. As a longtime fan of Simple Bites, Aimee brings her best with this work. The recipes are clearly written and aren't overly fussy. She keeps her ingredients natural and stays true to her waste-less approach to growing food and cooking for her family. I love the little anecdotes about her children and childhood. I also think the lush photography is a real asset. You feel you are right at Aimee's table with her and she cooks her way through the seasons!

This book would make a lovely gift, though you'll want to buy two copies and keep a copy of it for yourself. The recipes are organized seasonally, beautifully photographed and include helpful details and practical tips. We loved the chicken and leek shepherd's pie and can't wait to try many more! I loved reading the chapter and recipe introductions in Aimee's voice. It is very inspiring!

This book is fantastic. The stories are beautifully written and interesting. Unlike other reviewers stated, there are not too many. The recipes are simple and family friendly. The only reason why I didn't rate 5 stars is the pizza sauce recipe (which I haven't tried yet but looks delicious) has canning instructions for a 20 minute process time. This seems way off, since all ball blue book (tested for safety in a lab) recipes for tomato sauce or anything like it have at least a 35 minute process time. The acidity level seemed a little low too but that's just opinion. Obviously, she hasn't become sick from it, but it does seem worth mentioning. I plan on making it, but increasing the process time and adding some extra lemon juice just to be safe :) Otherwise, I highly recommend it!

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