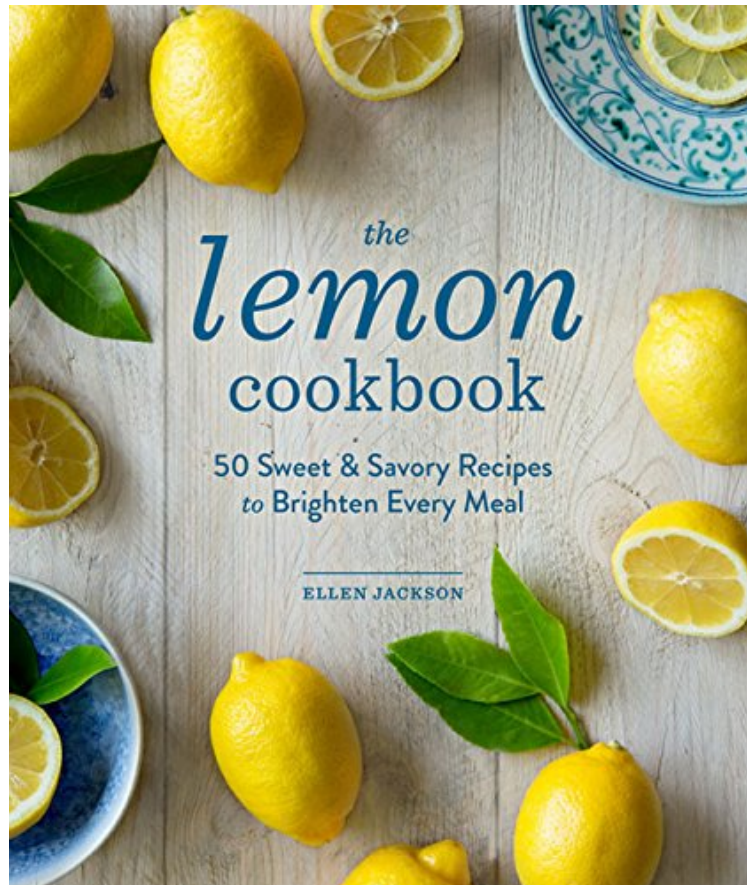


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The Lemon Cookbook: 50 Sweet Savory Recipes to Brighten Every Meal

Ellen Jackson

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#543334 in Books Ellen Jackson 2015-04-28 2015-04-28 Original language: English PDF # 1 8.26 x .63 x 6.981, 1.25 #File Name: 1570619824144 pages The Lemon Cookbook 50 Sweet Savory Recipes to Brighten Every Meal | File size: 79.Mb

Ellen Jackson : The Lemon Cookbook: 50 Sweet Savory Recipes to Brighten Every Meal before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Lemon Cookbook: 50 Sweet Savory Recipes to Brighten Every Meal:

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Lemons add a fresh, tangy burst of flavor to both sweet and savory dishes and have a way of making all the other

ingredients in a dish shine. From savory meals like Meyer Lemon Risotto with Dungeness Crab Tarragon, and Creamy Fraiche, to sweet treats like Lemon Buttermilk Panna Cotta with Lemon Verbena and Blackberries, here are delicious recipes featuring the bright flavor of lemons. Inexpensive, easy to find, and simple to cook with, they're also good for you, containing a hit of vitamin C. What's not to love?

Whether you're looking to fire up the grill, infuse your own mouth-puckering limoncello, or cool down with a lemon buttermilk panna cotta with lemon verbena and blackberries, this cookbook will carry you through all of summer's parties, potlucks, and picnics. . . this book offers up a wide array of breakfast foods, salads, sides, and seafood dishes incorporating lemons in addition to a whole chapter on desserts. The compact size makes it perfect to display on the kitchen counter, and the photography is beautiful and inspiring. Fresh Eggs Daily Bright and summery, this tome pays homage to the humble lemon—the flavor of which can even elevate the most simple dish. A worthwhile addition to your cookbook collection. . . About the Author Ellen Jackson trained at the New England Culinary Institute and worked as an award-winning pastry chef for twelve years in some of Portland's best restaurants. She is presently a cookbook author, food writer and stylist, and recipe developer. She is the co-author of The Grand Central Baking Book, The Chefs Collaborative Cookbook, and contributed to The Paley's Place Cookbook. She lives in Portland, OR.