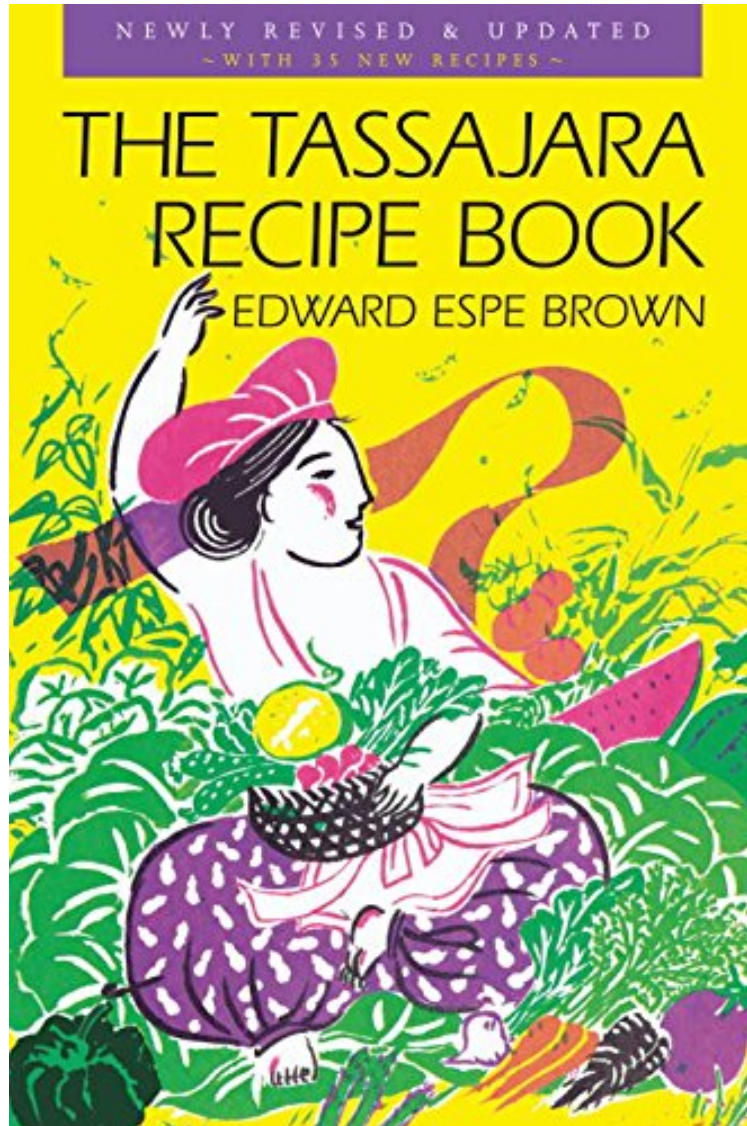


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## The Tassajara Recipe Book

*Edward Espe Brown*

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**Edward Espe Brown : The Tassajara Recipe Book** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Tassajara Recipe Book:

0 of 0 people found the following review helpful. Simple Recipes Done Well (Just Like Tassajara Bread) By N. Meltzer Excellent companion to the Tassajara Bread Book! Having owned the (bible) of bread books for years, I was excited to try out this recipe book. As with his other books, Brown has a low key, approachable attitude to his cooking. It's not as specific as some may like (there's often suggestions to add a little of this and directions can be a little vague) but as long as you're comfortable in the kitchen you should be fine. Two stand outs so far are the pizza

dough and tomato sauce--both exceptionally easy and make it simple enough to do homemade pizza and sauce at home in under 2 hours! Also worth noting is it's the perfect size for using on the counter top. Easy to read but small enough to not get in the way and keep next to the mixing bowl. 1 of 1 people found the following review helpful. Tassajara, cooking for the Soul By Miko No Nyte I lost my original Tassajara book ages ago. I was delighted to find them available through the marketplace. Whole foods, organic, prepared with mindfulness and care. You don't have to be a foodie or a Vegan to enjoy these meal suggestions. And the dialogue of the writer with us is personable and meaningful. I remembered what I had forgotten and learned more besides. 41 of 42 people found the following review helpful. Every Single Recipe in this Book is Terrific! By A Customer Every single recipe in this book is amazing-- they are all wonderfully balanced and do not call for hard-to-find ingredients. The collection features a good blend of exotic, gourmet, health, and American-traditional dishes (with a touch of flair, of course!) Check the index under sample pages for listings. Instructions are straight-forward and easy to follow, however there are no pictures or diagrams to help (but for most people, the written instructions will be sufficient.) The book helps you develop a sense of intuition with cooking, sometimes the techniques are open-ended. This is among the best and unique recipe books I have.

In a friendly and informal style, Ed Brown presents the recipes that have made the kitchen at the Tassajara Zen Center famous for more than thirty years. "Ordinary food for ordinary people" is the way Brown once described his approach, but there's nothing ordinary about these culinary offerings. From appetizers to desserts, the over two hundred recipes use the freshest ingredients in ways that will tantalize the palates of everyone from down-home vegetarians to the most discriminating gourmet cooks. The recipes are interspersed throughout with line drawings, photographs of the center and its environs, and Brown's own poetry. This revised edition includes twenty-nine new and four revised recipes, new photographs, and a new introduction.

"A vegetarian delight, filled with unusual recipes combining the flair of California nouvelle cuisine with the down-home charm of meals improvised from fresh garden fare."— Yoga Journal From the Inside Flap The author introduces a 100 or so vegetarian recipes with charming stories and poems about where they came from, suggestions for how and when to serve them, and precise instructions for making them perfectly. About the Author Edward Espe Brown began cooking and practicing Zen in 1965. He was the first head resident cook at Tassajara Zen Mountain Center from 1967 to 1970. He later worked at the celebrated Greens Restaurant in San Francisco, serving as busboy, waiter, floor manager, wine buyer, cashier, host, and manager. Ordained a priest by Shunryu Suzuki Roshi, he has taught meditation retreats and vegetarian cooking classes throughout North America and Europe. He is the author of several cookbooks and the editor of *Not Always So*, a book of lectures by Shunryu Suzuki Roshi. He is the subject of the critically acclaimed 2007 film *How to Cook Your Life*.