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The River Cottage Bread Handbook

Hugh's River Cottage Veg Every Day! became the UK's best-selling vegetable cookbook, persuading us through sheer temptation to make vegetables the mainstay of our daily cooking. In this much-anticipated follow-up, Hugh delivers more irresistible recipes, and this time, takes things one step further. Fuelled by his passionate belief that plant foods

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should be the dominant force in our kitchens, Hugh has put cheese, butter, cream, eggs, and refined flour and sugar firmly to one side. Instead, he uses veg, fruit, wholegrains, nuts, seeds, spices and cold-pressed oils to explore the length and breadth of what can be achieved with natural, unprocessed plant foods. River Cottage Much More Veg! makes it clear that unadulterated ingredients are the very best building blocks for delicious and healthy meals. In typical Hugh style, the recipes are easy, utterly foolproof and delicious. All but a handful are gluten-free, and at least half the dishes require 20 minutes (or less) hands-on work time. With recipes such as Roast squash and chickpeas with spicy apricot sauce, Blackened cauliflower with pecans and tahini, Spiced beetroot, radicchio and orange traybake, Celeriac and seaweed miso broth, Seared summer cabbage with rosemary, chilli and capers, and Baked celery agrodolce, River Cottage Much More Veg! demonstrates how easy it is to make versatile, plentiful and delicious vegetables the bedrock of your diet.

The River Cottage Family Cookbook

We all occasionally suffer a guilty conscience about those languishing ingredients that stay untouched in the fridge or cupboard for days: the bendy carrots, the wilting salad, the foil-wrapped roast chicken, the rock-like bread and that little nugget of Cheddar . . . In this new pocket bible, Hugh Fearnley-Whittingstall offers nifty and creative ideas to transform leftovers into irresistible meals. Hugh starts by giving practical

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advice for cooking on a weekly basis with leftovers in mind--helping to save money and avoid waste--and provides tips on how best to store your ingredients to make them last for as long as possible. Hugh then gives handy recipe templates that can be applied to all kinds of leftover ingredients, and provides simple and flexible recipes for all types of meat, veggies, fruit, cheese, greens and carbs. He shows how to assemble a delicious meal in under ten minutes, and how to make budget-friendly dinners. With more than 100 recipes, gorgeous photographs and illustrations, this is the ultimate companion for everyone's kitchen--and you'll never be bored of leftovers again.

Cakes

This huge and beautiful book is a River Cottage encyclopedia of ingredients. With entries on vegetables, fruits, herbs, spices, meat, fish, foraged foods, dairy, oils, vinegar, and much more, it celebrates more than three hundred ingredients that the modern cook might come across. Each ingredient is described by Hugh Fearnley-Whittingstall or an expert contributor from his River Cottage team. They explain how best to prepare a given ingredient, which varieties to look for, and optimum seasonality. For every entry there is a delicious recipe. With stunning food photography and gorgeous illustrations, River Cottage A to Z is an ambitious work that will become a guide for every kitchen, as indispensable as The Fannie Farmer Cookbook.

Hugh's Three Good Things

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A thoroughly practical guide to curing and smoking meat, fish, cheese, and vegetables at home. River Cottage, a long-standing pioneer for high-quality sustainable food, is all about knowing the whole story behind what's put on the table. In true River Cottage form, this accessible, compact guide is bursting with essential information for sourcing, butchering, smoking, and curing the whole hog, cow, chicken, fish, and vegetable. Steven Lamb, a respected charcuterie authority, breaks down the traditional methods of curing and smoking to their most simple procedures, with abundant visual resources and 50 recipes. With some salt, pepper, and sugar from the pantry, it's easy to turn good-quality produce into fantastic, exciting food. This thorough, timely handbook begins with a detailed breakdown of tools (from sharp knives to sausage stuffers, for the gadget-loving cook) and an explanation of the preservation process, including a section on which cuts are best for various methods of curing and smoking. Lamb then dives into each method--from dry-curing to fermentation, brining to smoking--in a straightforward, comprehensive manner. And for each technique, there are many delicious recipes, including chorizo Scotch eggs, hot smoked mackerel, prosciutto, and dry-cured bacon.

River Cottage A to Z

A comprehensive collection of 200+ recipes that embrace vegetarian cuisine as the centerpiece of a meal, from the leading food authority behind the critically acclaimed River Cottage series. Pioneering

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champion of sustainable foods Hugh Fearnley-Whittingstall embraces all manner of vegetables in his latest cookbook, an inventive offering of more than two hundred vegetable-based recipes, including more than sixty vegan recipes. Having undergone a revolution in his personal eating habits, Fearnley-Whittingstall changed his culinary focus from meat to vegetables, and now passionately shares the joys of vegetable-centric food with recipes such as Kale and Mushroom Lasagna; Herby, Peanuttty, Noodly Salad; and Winter Stir-Fry with Chinese Five-Spice. In this lavishly illustrated cookbook, you'll find handy weeknight one-pot meals, pure and simple raw dishes, and hearty salads as well as a chapter of meze and tapas dishes to mix and match. A genuine love of vegetables—from delicate springtime asparagus to wintry root vegetables—permeates River Cottage Veg, making this book an inspiring new source for committed vegetarians and any conscientious cook looking to expand their vegetable repertoire. From the Hardcover edition.

River Cottage Gluten Free

In this new addition to the award-winning collection, River Cottage master preserver Pam Corbin helps you transform the abundance of your garden (and your friends' and neighbors' gardens) into everything from jams and jellies to vinegars and sauces. The River Cottage farm, established by British food personality Hugh Fearnley-Whittingstall to promote high-quality, seasonal, and sustainable food, has inspired a television series, restaurants and classes, and a hit

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series of books. Now, with *The River Cottage Preserves Handbook*, learn to make everything from simple Strawberry Jam to scrumptious new combinations like Honeyed Hazelnuts, Nasturtium "Capers," Onion Marmalade, Spiced Brandy Plums, and Elixir of Sage, plus a pantryful of butters, curds, pickles, chutneys, cordials, and liqueurs. From the Hardcover edition.

Booze

More than just a collection of Hugh's recipes, this book is a witty, practical guide to the River Cottage lifestyle from Channel 4's iconoclastic back-to-basics chef. Includes tips on how best to buy organic produce and, for the more adventurous, advice on rearing your own meat, growing your own vegetables, and tapping into the free wild harvest. 'How much of this book you incorporate into your life is up to you. But if all you do is grow a few herbs in a window box, make nettle soup once a year, and try a free-range goose for Christmas instead of a frozen turkey, you will already, I hope, be enjoying your life more.' Hugh Fearnley-Whittingstall With over one hundred recipes and Simon Wheeler's acclaimed photography, *The River Cottage Cookbook* has been a hugely influential and original book, appealing to all downshifters and those who prefer their food to be full-blooded and wholesome. *The River Cottage Cookbook* has won the Andre Simon Food Book of the Year Award, the Guild of Food Writers' Michael Smith Award and the Glenfiddich Trophy and Food Book of the Year. This new edition's preface looks back at River Cottage

from the perspective of 2011. The book also includes new recipes, new pictures and an updated directory that reflects the changes over the past ten years.

River Cottage Love Your Leftovers

In the fourteenth River Cottage Handbook, Gill Meller shows how to keep pigs and cook with pork. Keeping a herd of pigs brings a lot of enjoyment – they are curious, intelligent and (often) lovable animals, with plenty of character. When the time comes, they can provide you with a fine carcass that can be turned into all manner of tasty things. The River Cottage ethos is all about knowing the story behind what's on the plate, and as Gill Meller explains in this accessible and comprehensive guide, by rearing and butchering your own pigs you'll be able to create a full range of delicious pork products in the most sustainable, economical and hands-on way possible. Pigs & Pork gives expert advice on choosing whether to keep your own pigs, on sourcing them and setting up their home, and on feeding and caring for them. Gill also explains how you can arrange for the pigs' eventual slaughter, and how to find a good butcher or carry out your own butchery at home and identify the different cuts of meat. And even if you are buying your pork from the butcher, there is plenty to inspire. In the mouth-watering recipe section you will find the ultimate roast pork, farmhouse pâtés, pork scratchings, brawn, sausages, rillettes, pork pies, Scotch eggs and black pudding, as well as instructions for how to home-cure your own bacon, ham and salami. And of course, there are guidelines for setting

up a proper hog roast to cater for large numbers, River Cottage-style - simply the perfect fare for an outside gathering. Whether you are just after the secret to sensational crackling, or you want to go the whole hog and set up your own sty, this book will guide you on the road to pork heaven.

River Cottage Baby and Toddler Cookbook

Recipes for the whole family.

River Cottage Veg Every Day!

Game offers some of the most intense, delicate, rich, and varied meat around. And not only is it delicious, it can also be a healthy and more nutritious alternative to traditional red meats. Here, Tim Maddams gives an accessible guide to obtaining, assessing, preparing, and cooking game, including pheasant, grouse, venison, partridge, hare, rabbit, boar, and duck. Tim begins by describing the characteristics of game species, followed by a discussion of ethical and sustainable hunting, preservation, and seasonality. Next, he gives a step-by-step guide to skinning, feathering, and butchering techniques (and how to buy game meat if you don't have a fresh supply). Lastly, he shares his seriously tasty recipes from the River Cottage kitchen, such as Slow-Roast Spiced Soy Duck, Quick-Smoked Mallard, Pheasant and Wild Mushroom Lasagna, Partridge with Pumpkin and Cider, Goose Sausages, Gamekeeper's Pie, and Roasted Hen Pheasant with All the Trimmings. With

an introduction by Hugh Fearnley-Whittingstall and color photography throughout, Game is the indispensable guide to enjoying wild meat.

Apricots on the Nile

Gill Meller, chef at River Cottage, showcases 120 recipes inspired by the landscapes in which he lives and works. Featuring chapters on foods from the Farm (pork, dairy, honey), Seashore (crab, seaweed, oysters), Garden (tomatoes, salads, soft fruits), Orchard (apples, pears, quince), Field (rye, barley, wheat, oats), Woodland (mushrooms, damsons, blackberries), Moor (venison and trout), and Harbour (fish and seafood), Gather is a true celebration of British seasonal cooking at its best.

The River Cottage Curing and Smoking Handbook

Preserving is a centuries-old way to make the most out of every season, stretching the more bountiful months into the sparser ones - and what's more, it is fun, rewarding and easy to learn. Explaining the history, science and basic processes of preserving, Pam Corbin guides us through a world of jams, jellies, butters, curds, pickles, chutneys, cordials, liqueurs, vinegars and sauces that can be made from local produce throughout the year. She includes 75 recipes, covering everything from traditional favourites such as raspberry jam, lemon curd, quince cheese and sloe gin, to fresh new combinations such as apple butter, cucumber pickle and nettle pesto. The handbook

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includes seasonable tables, regional maps, flow charts of all the preserving processes and full-colour photographs throughout, and is completed by a directory of equipment and useful addresses. With a textured hard cover and an introduction by Hugh Fearnley-Whittingstall, Preserves is a concise and inspiring guide to an age-old art for kitchen beginners and keen preservers alike.

River Cottage Every Day

In 1937, the first SPAM® product came off the production line. Since then, it has won the hearts of soldiers, celebrities, chefs, presidents, kids, and parents – and is now sold in 44 countries around the world. Finally, The Ultimate SPAM® Cookbook is here, filled with more than 100 unique and elevated recipes for breakfast, appetizers, main courses, and snacks, all starring this key ingredient. From gyros and Hawaiian pizza to BBQ sliders, enchilada breakfast casseroles, pho, and so much more, each recipe is easy, quick, and delicious. Including official Hormel recipes and those contributed by Chopped champion Georgeann Leaming, Food Network guests Beth Esposito and Christian Gill, award-winning TV show host Martin Yan of Yan Can Cook, founder of The Candid Appetite Jonathan Melendez, Junzi Kitchen chef Lucas Sin, publisher of Food & Beverage Magazine Michael Politz, head chefs, restaurant owners, and other renowned industry leaders, this cookbook presents the little blue can in a whole new light! Also included is a foreword written by executive managing editor at Rachael Ray Every Day magazine

and founding editor-in-chief of the award-winning magazine RVLiving, Tara Cox.

Pigs & Pork

In *Eat Better Forever*, Hugh Fearnley-Whittingstall gives you all the tools to improve your eating habits, and therefore your life - permanently. And to help it all happen, he's added his 100 healthiest recipes yet. In this ground-breaking book, instead of promising a gimmicky single-fix solution to the challenge of healthy eating, Hugh extracts the knowledge, advice and healthy habits, from cutting edge research into the obesity crisis, to produce 7 simple strategies that will transform your diet and your health. Starting with the blissfully simple message that we all need to Go Whole, he leads us away from the industrial junk and processed foods that are doing so many of us so much harm and returns us to the real foods that nurture us and keep us well. Everything that follows is clear, believable and achievable. From sorting the good carbs from the bad, learning not to fear fat, and looking after our gut, to renegotiating the foods we call 'drinks' and being mindful of when to eat and when to take a pause Hugh guides us to a better way of eating that will last us our whole lives. It's all offered up with reassuring tips and switches that help us act on the vital knowledge he imparts. And the 100 recipes that come with it, and their endless variations, make for a lifetime of healthy eating.

The River Cottage Fish Book

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A practical guide to baking seasonal, local, organic bread at home.

The River Cottage Australia Cookbook

A comprehensive collection of 200+ recipes that embrace vegetarian cuisine as the centerpiece of a meal, from the leading food authority behind the critically acclaimed River Cottage series. Pioneering champion of sustainable foods Hugh Fearnley-Whittingstall embraces all manner of vegetables in his latest cookbook, an inventive offering of more than two hundred vegetable-based recipes, including more than sixty vegan recipes. Having undergone a revolution in his personal eating habits, Fearnley-Whittingstall changed his culinary focus from meat to vegetables, and now passionately shares the joys of vegetable-centric food with recipes such as Kale and Mushroom Lasagna; Herby, Peanuttty, Noodly Salad; and Winter Stir-Fry with Chinese Five-Spice. In this lavishly illustrated cookbook, you'll find handy weeknight one-pot meals, pure and simple raw dishes, and hearty salads as well as a chapter of meze and tapas dishes to mix and match. A genuine love of vegetables—from delicate springtime asparagus to wintry root vegetables—permeates River Cottage Veg, making this book an inspiring new source for committed vegetarians and any conscientious cook looking to expand their vegetable repertoire. From the Hardcover edition.

River Cottage Light and Easy

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In the eighth of the River Cottage Handbook series, Pam Corbin offers an appealing guide to baking perfect cakes. Baking is the most comforting and entirely satisfying of the culinary arts - making a cake is not only a sumptuous process in its own right but the end result is entirely delicious. Pam Corbin offers the voice of experience, setting out basic techniques and recipes that will guarantee success. This is traditional baking at its very best, with over 75 adaptable recipes including Macaroons, Meringues, Fairy Cakes (and their counterpart - Gnome Cakes), the classic Victoria Sandwich, Rhubarb Pudding Cake, Walnut Cake, Banana Breakfast Muffins, Orange Cake with Earl Grey Icing, and the glorious Battenberg Cake with its distinctive pink and yellow checks. As a finishing touch, there is a section devoted to sweet embellishments like feather icing, crystallised violets and chocolate leaves. Say goodbye to sinking sponges and brittle brownies with this comprehensive guide to the heavenly world of cake making, introduced by Hugh Fearnley-Whittingstall.

Fermentation

In the thirteenth River Cottage Handbook, Steven Lamb shows how to cure and smoke your own meat, fish and cheese. Curing and smoking your own food is a bit of a lost art in Britain these days. While our European neighbours have continued to use these methods on their meat, fish and cheese for centuries, we seem to have lost the habit. But with the right guidance, anyone can preserve fresh produce, whether living on a country farm or in an urban flat -

it doesn't have to take up a huge amount of space. The River Cottage ethos is all about knowing the whole story behind what you put on the table; and as Steven Lamb explains in this thorough, accessible guide, it's easy to take good-quality ingredients and turn them into something sensational. Curing & Smoking begins with a detailed breakdown of any kit you might need (from sharp knives to sausage stuffers, for the gadget-loving cook) and an explanation of the preservation process – this includes a section showing which products and cuts are most suitable for different methods of curing and smoking. The second part of the book is organised by preservation method, with an introduction to each one, and comprehensive guidance on how to do it. And for each method, there are, of course, many delicious recipes! These include chorizo Scotch eggs, salt beef, hot smoked mackerel, home-made gravadlax and your own dry-cured streaky bacon sizzling in the breakfast frying-pan. With an introduction by Hugh Fearnley-Whittingstall and full-colour photographs as well as illustrations, this book is the go-to guide for anyone who wants to smoke, brine or air-dry their way to a happier kitchen.

Curing & Smoking

A thoroughly practical guide to curing and smoking meat, fish, cheese, and vegetables at home. River Cottage, a long-standing pioneer for high-quality sustainable food, is all about knowing the whole story behind what's put on the table. In true River Cottage form, this accessible, compact guide is bursting with

Where To Download The River Cottage Cookbook

essential information for sourcing, butchering, smoking, and curing the whole hog, cow, chicken, fish, and vegetable. Steven Lamb, a respected charcuterie authority, breaks down the traditional methods of curing and smoking to their most simple procedures, with abundant visual resources and 50 recipes. With some salt, pepper, and sugar from the pantry, it's easy to turn good-quality produce into fantastic, exciting food. This thorough, timely handbook begins with a detailed breakdown of tools (from sharp knives to sausage stuffers, for the gadget-loving cook) and an explanation of the preservation process, including a section on which cuts are best for various methods of curing and smoking. Lamb then dives into each method--from dry-curing to fermentation, brining to smoking--in a straightforward, comprehensive manner. And for each technique, there are many delicious recipes, including chorizo Scotch eggs, hot smoked mackerel, prosciutto, and dry-cured bacon.

River Cottage A to Z

A richly illustrated cookbook covers the practical basics of cooking with meat, encompassing everything you need to know about choosing and storing the best raw materials and understanding the different cuts, offering recipes for 150 classic dishes, and including the basics of roasting, barbecuing, preserving, and processing meat.

The River Cottage Family Cookbook (special Sales)

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'Eating more healthily isn't about denial. For example, reducing one's dependence on wheat flour and dairy ingredients, which don't appear at all in this book, turns out to be a delicious voyage of discovery. New grains, new oils, new tastes, new combinations: it all adds up to a new zest for life.' Hugh Fearnley-Whittingstall

Ever lack the time or inspiration to cook a nourishing meal after a hectic day? Delicious, health-giving food doesn't have to be time-consuming and complicated. In *River Cottage Light & Easy* Hugh Fearnley-Whittingstall delivers wholesome delights with zero compromise on taste for all occasions - from brilliant breakfasts to goodness on the go, from crunchy salads to simple roasts and hotpots, from nutrient-packed fish dishes to lighter breads, baking and treats (we all need those!). Each recipe is dairy-free and wheat-free, and all are guaranteed to bring a fresh energy and vitality to your everyday cooking and eating. The 170 flavour-hitting recipes include: easy almond milk, pumpkin seed drop scones, savoury buckwheat galettes, wheat-free spinachy wraps, rye grissini, swede and smoky bacon soup, fragrant Asian broth, raw courgette and fennel salad with peanut dressing, Nordic slaw with rye crumbs, fish-rizo with broad beans, speedy fish and tomato curry, easiest ever storecupboard fishcakes, spiced beef with bashed beans, aromatic nutty chicken, lamb and cashew curry, smashed roast Jerusalem artichokes, beetroot burgers, perky pestos, feisty salsas, rhubarb, apple and ginger pie, peach and orange sorbet, chocolate and avocado mousse, chestnut marmalade muffins and life-loving brownies. With striking photography from Simon

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Wheeler, this beautiful book provides solutions to creating the most nourishing and healthy of meals as quickly and easily as possible.

The River Cottage Curing and Smoking Handbook

This text is more than just a collection of Hugh's recipes. It's also a friendly, practical guide to the River Cottage lifestyle, with advice on rearing your own meat, growing your own vegetables, and tapping into the free wild harvest.

River Cottage Veg

The formidable River Cottage team turns their attention to all matters aquatic in this definitive guide to freshwater fish, saltwater fish, and shellfish. Hugh Fearnley-Whittingstall and Nick Fisher examine the ecological and moral issues of fishing, teach individual skills such as catching and descaling, and offer a comprehensive (and fascinating) species reference section. They also demystify the cooking of fish with 135 recipes for preparing fish and shellfish in diverse ways, from pickling to frying to smoking. This ambitious reference-cookbook appeals to both intellect and appetite by focusing on the pleasures of catching, cooking, and eating fish while grounding those actions in a philosophy and practice of sustainability. The authors help us understand the human impact on the seafood population, while their infectious enthusiasm for all manner of fish and shellfish—from the mighty salmon to the humble

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mackerel to the unsung cockle—inspires us to explore different and unfamiliar species. Fish is superlative food, but it's also a precious resource. The River Cottage Fish Book delivers a complete education alongside a wealth of recipes, and is the most opinionated and passionate fish book around.

The River Cottage Preserves Handbook

Gluten is found in an extraordinary number of foods, yet it can be problematic for so many of us. Whether you need to cut gluten out of your diet or you're cooking for friends and family with gluten intolerance, River Cottage Gluten Free will provide the tools you need to gain inspiration and navigate mealtimes. Nutrition expert Naomi Devlin gives clear advice for gluten-free eating - including detailed guidance on alternative flours, methods of fermentation and delicious baking ideas. She offers 120 ingenious recipes for breakfasts, bread, pastry, soups, salads, snacks, main meals and puddings, including Prosciutto and egg muffins, Blinis with crème fraîche and smoked salmon, Leek and bacon quiche, Courgette hummus, Blackberry bakewell tart, Luscious lemon cake and Chocolate fondants. With an introduction by Hugh Fearnley-Whittingstall and helpful tips from Naomi throughout, this definitive gluten-free cookbook will add fresh vitality to your cooking and eating, and a host of recipes to make you feel great.

Bread

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In *Fermentation*, Rachel de Thamples shines a light on one of the oldest methods of preserving food, which is just as relevant today, and shows you how to produce delicious and health-boosting ferments in your own kitchen. There are more than 80 simple recipes to make everything from sauerkraut and sourdough, kimchee and kombucha, to pickles and preserves, accompanied by thorough explanations of how the fermenting process works. With little more than yeast and bacteria, salt and time, a whole realm of culinary possibilities opens up. With an introduction by Hugh Fearnley-Whittingstall and plenty of helpful step-by-step photographs, this book will bring the art of fermentation to your kitchen.

River Cottage Much More Veg

'This is a book about feeding children, but these recipes are for adults too. I don't think there should be any sharp distinctions between 'baby food', 'children's food' and 'grown-up food'. It's a spectrum the whole family can be on, the food each person eats becoming a little more sophisticated and seasoned as they mature.' Nikki Duffy brings the River Cottage ethos to feeding children, and shows that it's never too early to involve the youngest family members in mealtimes. Her delicious seasonal purées and simple, wholesome recipes put the needs and wants of babies and toddlers first, whilst offering up dishes that will delight adults too. With clear advice on nutrition and weaning, *The River Cottage Baby & Toddler Cookbook* is the perfect starting point for your child's great food adventure. Start the day with breakfasts like

blueberry pancakes, apple muesli or eggy bread, followed by simple and delicious meals like fishcakes, meatballs, shepherd's pie, home-made pizza, falafel, mackerel pâté, pea risotto or roasted fish with tomato sauce. Nice little puddings include baby baked apples with chocolate, rhubarb crumble and a classic rice pudding. With an introduction by Hugh Fearnley-Whittingstall, this book will put real food on the table for the whole family to share.

Gather

Putting food on the table for the family quickly and economically doesn't mean you have to compromise on quality. This book shows how Hugh's approach to food can be adapted to suit any growing, working family, or busy young singles and couples for that matter. Breakfast, baking, lunchboxes, quick suppers, healthy snacks, eating on the move and weekend cooking for the week ahead – all these, and more, will be covered in *River Cottage Every Day*. As Hugh says: 'I make no prior assumptions about where you shop, what you may or may not know about growing vegetables or keeping livestock, whether you can tell the difference between a swede and turnip, or know what to do with a belly of pork and a breast of lamb. Instead, I'll show you easy and confidence-inspiring ways with cuts of meat, types of fish and other ingredients you may not have tried before. And I'll offer you new approaches that I hope will breath new life to familiar staples, like rice, spuds, beans, and your daily bread. Above all, I intend to tempt you irresistibly towards a better life with food, with a

whole raft of recipes that I think you will love. I hope some of them will become your absolute favourites, and the favourites of your dear friends and beloved family. I hope that the dishes you like best will infiltrate and influence your cooking, giving you increased confidence and fresh ideas. In short, I hope that before long, cooking simple and delicious food from the best seasonal ingredients becomes second nature and first priority for you, not just once in a while, but every day.'

The River Cottage Cookbook

In the twelfth River Cottage Handbook, John Wright explains how to home-brew and make your own tipples. What could possibly beat a cool pint of beer down the pub or a lazy glass of wine at your favourite bar? The answer is: home-brewed beer or your very own brand of wine. With this, the twelfth in the River Cottage Handbook series, the inimitable John Wright shows exactly how easy it is to get started. You don't need masses of space to make alcohol at home, and if you follow the simple instructions, you won't be faced with exploding bottles in the cellar. But don't forget, it's all about experimentation and finding out what works for you. Booze is divided up by alcohol type, from beer, cider and wine to herbal spirits and fruit liqueurs. Each section starts with an introduction to the basic techniques, methods and other useful information, before giving recipes for delicious tipples like rhubarb wine, sparkling elderflower wine, mead, cherry plum wine, orange beer, lager, real ginger beer, sweet cider, zubrovka vodka, amber spirits, rose

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infusions, blackberry whiskey, pomegranate rum, chestnut liqueur, mulled cider and there's even a hangover cure thrown in for good measure. With an introduction from Hugh Fearnley-Whittingstall and full-colour photographs as well as illustrations, Booze is a home-brewer's book with a kick.

The River Cottage Meat Book

Winner of Best Cookbook at the Observer Food Monthly Awards Why don't we eat more veg? They're healthy, cost-effective and, above all, delicious. Hugh Fearnley-Whittingstall believes that it is time to put this to rights, as he explains in this brilliant new book. He's come up with an abundance of veg-tastic recipes, including a warm salad of grilled courgettes, lemon, garlic, mint and mozzarella, a winter giant couscous salad with herbs and walnuts, radishes with butter and salt, lemony guacamole, linguine with mint and almond pesto and cherry tomatoes, baby carrot risotto, new potato gnocchi, a summer stir-fry with green veg, ginger, garlic and sesame, a winter stir-fry with Brussels sprouts, shiitake mushrooms and five-spice, a cheesy tomato tart, a spring onion galette, roast jacket chips with merguez spices and spiced yoghurt, curried bubble and squeak, scrambled eggs and asparagus with lemon, tomato gazpacho, pea and parsley soup, roast squash wedges, baba ganoush, beetroot houmous, spinach pasties and barbecued corn on the cob. With over 200 recipes and vibrant photography from Simon Wheeler, River Cottage Veg Every Day is a timely eulogy to the glorious green stuff.

Mushrooms

Eat Better Forever

A magic formula to simplify cooking and amplify taste - Hugh Fearnley-Whittingstall puts three good things together on a plate.

Game

Hugh Fearnley-Whittingstall has sowed the seed for a brand new River Cottage - in Australia! Somewhere between Melbourne and Sydney, and nestled between the pristine Sapphire Coast and the imposing Mount Gulaga, lies the beautiful old dairy farm which is now the home of River Cottage Australia, and 'new Hugh' Paul West. Paul is a fresh, exciting face on the global food scene, as well as a brilliant presenter.

Predictably, there is a healthy dose of competition between Hugh and Paul. They have fought over who can catch the first octopus and have raced to find the first mushroom of the year. But they have similar passions - sustainability and environmental issues being at the forefront - and on the farm they discover fantastic bounty as they forage for food and share the products of their culinary skills with the locals.

Featuring recipes from the first three series of River Cottage Australia, this is the cookbook that will reveal the delicious dishes which Paul has been creating on the farm. The book is divided into seven chapters and includes more than 120 recipes such as pumpkin scones, roasted octopus salad, baked salmon, spiced

aubergine salad, pig on a spit, borlotti bean broth, raw courgette salad and warm curd cake with honey rhubarb. With a preface by Hugh (and a sprinkling of his recipes throughout), plus atmospheric, beautiful photography by Mark Chew, this is one of the best cookery books of the year.

River Cottage Veg

'Ingredients are at the heart of everything we do at River Cottage. By gathering our all-time favourites together, I hope to inspire you to look at them with fresh eyes and discover new ways of cooking them'

Hugh Fearnley-Whittingstall

The definitive River Cottage kitchen companion. Hugh Fearnley-Whittingstall and his team of experts have between them an unprecedented breadth of culinary expertise on subjects that range from fishing and foraging to bread-making, preserving, cheese-making and much more. In this volume they profile their best-loved and most-used ingredients. With more than three hundred entries covering vegetables, fruits, herbs, spices, meat, fish, fungi, foraged foods, pulses, grains, dairy, oils and vinegars, the River Cottage A to Z is a compendium of all the ingredients the resourceful modern cook might want to use in their kitchen. Each ingredient is accompanied by a delicious, simple recipe or two: there are new twists on old favourites, such as cockle and chard rarebit, North African shepherd's pie, pigeon breasts with sloe gin gravy, or damson ripple parfait, as well as inspiring ideas for less familiar ingredients, like dahl with crispy seaweed or rowan toffee. And there are recipes for all seasons:

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wild garlic fritters in spring; cherry, thyme and marzipan muffins for summer; an autumnal salad of venison, apple, celeriac and hazelnuts; a hearty winter warmer of ale-braised ox cheeks with parsnips. With more than 350 recipes, and brimming with advice on processes such as curing bacon and making yoghurt, the secret of perfect crackling and which apple varieties to choose for a stand-out crumble, as well as sourcing the most sustainable ingredients, this is an essential guide to cooking, eating and living well. More than anything, the River Cottage A to Z is a celebration of the amazing spectrum of produce that surrounds us - all brought to life by Simon Wheeler's atmospheric photography, and Michael Frith's evocative watercolour illustrations.

River Cottage Baby and Toddler Cookbook

Hugh Fearnley-Whittingstall covers the practical basics of cooking with meat - everything you'll need to know about choosing the best raw materials and understanding the different cuts - before offering recipes for 150 classic dishes.

Preserves

The River Cottage farm, established by British food personality Hugh Fearnley-Whittingstall to promote high-quality, local, and sustainable food, has inspired a television series, restaurants and classes, and a hit series of books. In this new addition to the award-winning collection, River Cottage baking instructor

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Daniel Stevens shares his irrepressible enthusiasm and knowledge to help you bake better bread. From familiar classics such as ciabatta and pizza dough, to new challenges like potato bread, rye loaves, tortillas, naan, croissants, doughnuts, and bagels, each easy-to-follow recipe is accompanied by full-color, step-by-step photos. There's even an in-depth chapter on building your own backyard wood-fired oven.

The Ultimate SPAM Cookbook

In the first of the River Cottage Handbook series, mycologist John Wright uncovers the secret habits and habitats of Britain's thriving mushrooms - and the team at River Cottage explain how to cook them to perfection. In the first of the River Cottage Handbook series, mycologist John Wright explains the ins and outs of collecting, including relevant UK laws, conservation notes, practical tips and identification techniques. He takes us through the 72 species we are most likely to come across during forays in Britain's forests and clearings: old friends the Chanterelle and Cep, as well as a whole colourful host of more unfamiliar names - edible species including the Velvet Shank, the Horn of Plenty, the Amethyst Deceiver, the Giant Puffball and the Chicken in the Woods, and poisonous types such as the Sickener, the Death Cap and the Destroying Angel. The handbook is completed by more than 30 simple and delicious mushroom recipes from the River Cottage team. With colour photographs throughout, line drawings, a user-friendly Key and an introduction by Hugh Fearnley-Whittingstall, the River Cottage Mushroom Handbook

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is a comprehensive and collectable guide, destined to be an indispensable household reference.

The River Cottage Year

British iconoclast and sustainable food champion Hugh Fearnley-Whittingstall goes back to basics in this guide to simple, everyday home cooking. In *River Cottage Every Day*, Hugh shares the dishes that nourish his own family of three hungry school-age kids and two busy working parents—from staples like homemade yogurt and nut butters to simple recipes like Mixed Mushroom Tart; Foil-Baked Fish Fillets with Fennel, Ginger, and Chile; and Foolproof Crème Brûlée. Hugh brings his trademark wit and infectious exuberance for locally grown and raised foods to a wide-ranging selection of appealing, everyday dishes from healthy breakfasts, hearty breads, and quick lunches to all manner of weeknight dinners and enticing desserts. Always refreshingly honest, but without sermonizing, Hugh encourages us to build a close relationship to the sources of our food and become more involved with the way we acquire and prepare it. But he doesn't shrink from acknowledging the challenges of shopping and cooking while juggling the demands of work and family. So while Hugh offers an easy recipe for homemade mayonnaise, he admits to having a jar of store-bought mayo lurking in the fridge, just like the rest of us! Including helpful and encouraging advice on how to choose the finest meat, freshest fish, and most mouthwatering fruits and vegetables, *River Cottage Every Day* shows us that deliciously prepared and thoughtfully sourced meals

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can be enjoyed every day of the year.

River Cottage Every Day

Introduced by Hugh Fearnley-Whittingstall, River Cottage Baby and Toddler Cookbook has wholesome, seasonal food the whole family can enjoy.

The River Cottage Meat Book

Cairo, 1937: French-born Colette Rossant is waiting out World War II among her father's Egyptian-Jewish relatives. From the moment she arrives at her grandparents' belle époque mansion by the Nile, the five-year-old Colette finds companionship and comfort among the other "outsiders" in her home away from home -- the cooks and servants in the kitchen. The chef, Ahmet, lets Colette taste the ful; she learns how to make sambusaks for her new friends; and she shops for semits and other treats in the Khan-al-Khalili market. Colette is beginning to understand how her family's culture is linked to the kitchen and soon she will claim Egypt's food, landscape, and people as her own. *Apricots on the Nile* is a loving testament to Colette's adopted homeland. With dozens of original recipes and family photographs, Colette's coming-of-age memoir is a splendid exploration of old Cairo in all its flavor, variety, and wide-eyed wonder.

The River Cottage Cookbook

In this bestselling book, Hugh writes about the year on his Dorset smallholding. He recalls, month by

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month, the highs and lows of past years, and anticipates the 12 months ahead - what'll be in season when, and when'll be the best months to crack on with such tasks as chick rearing and sheep shearing, haymaking and hedge laying. But, for all its outdoorsy information, the real focus of THE RIVER COTTAGE YEAR is indoors - at Hugh's kitchen table. With over 100 brand new recipes, this is above all a cookery book and for once a genuinely seasonal one, celebrating local seasonal produce at its very best - chestnuts in January, artichokes in March, rhubarb in April, asparagus in May, strawberries in June, blackcurrants in July, tomatoes in August, plums in September, apples in October, pumpkins in November and parsnips in December Full of his hard-earned smallholder's wisdom, seasoned with his infectious good humour, THE RIVER COTTAGE YEAR is Hugh's rallying cry for us to reclaim the seasons.

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