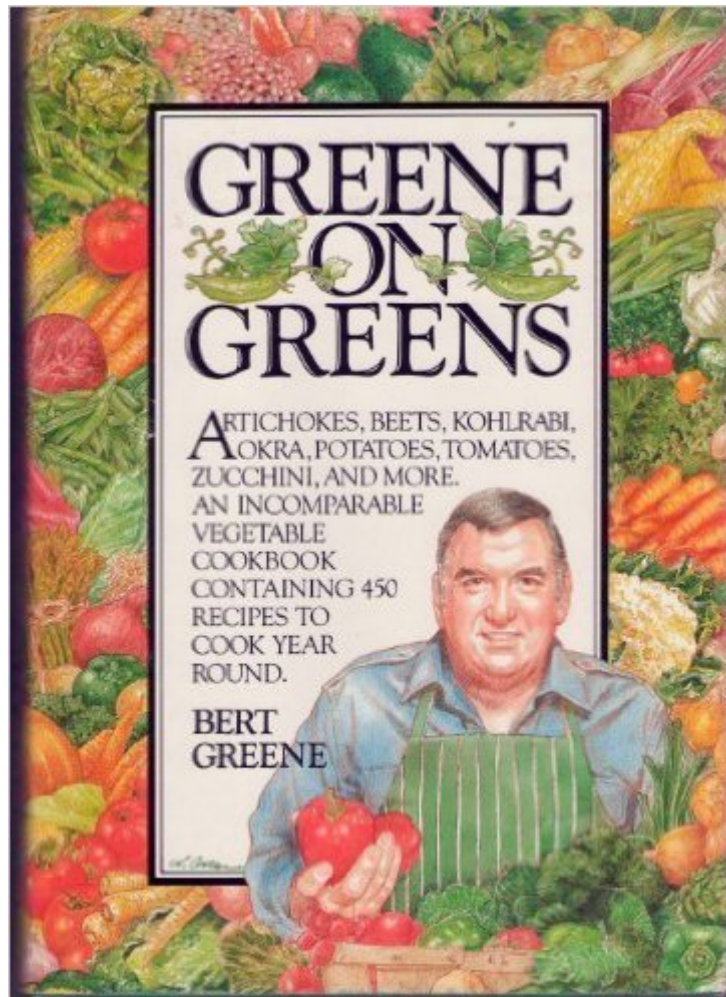


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# Greene On Greens: Artichokes, Beets, Kohlrabi, Okra, Potatoes, Tomatoes, Zucchini, And More.



## Synopsis

Hot Red Kiev Borscht. Plum Crazy Carrots. Brazilian Avocado Cream. A Classic Cold Vinaigrette. French Chou Chou and Germantown Slaw. From artichokes to zucchini, Bert Greene's not-strictly-vegetarian vegetable cookbook is loaded with close to 500 recipes for vegetable soups, casseroles, crepes, flans, quiches, souffles, tarts, breads, cakes, pies, and even sorbets. Alphabetically arranged according to vegetable, the recipes celebrate 30 not-strictly-green wonders of the garden. Temptations all, the dishes Greene creates are luscious beginnings, sturdy main attractions, and triumphant finales. Broccoli and Pasta Timbales are perfect appetizers, Asparagus and Shrimp Salad an inspiring lunch, Cloaked Chicken and Peas in Cream a hearty supper. In addition to the recipes, Green offers tips on shopping for vegetables, preparing vegetables, and enjoying vegetables, as well as fascinating tidbits of history, lore, and personal anecdotes that give the book an engaging, conversational tone. Winner of a 1985 Tastemaker Award. Main selection of the Book-of-the-Month Cooking & Crafts Club. Selection of the Better Homes & Gardens Family Book Service. 197,000 copies in print. --This text refers to an out of print or unavailable edition of this title.

## Book Information

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## Customer Reviews

I have probably cooked 50 recipes from this book, and everything turns out great! What a broad variety of dishes. This is the book I go to when I find some fresh or interesting vegetables at the store, and need some wonderful way to cook them..This book makes me want to go cook some wonderful vegetables, and read some of Bert Green's introductory comments!!!

Want to enhance your vegetable dishes with some new variety and spice? This is great resource to help. Having sought out at times just these goals, this book has always delivered. For instance, winter squash blaws? Try Winter Squash Creme Brulee or or Spaghetti Squash Tetrizzini. Amazingly is the richness of flavor in a parsnip based dish called Pike's Peak Souffle. Just examples to wet your interest to find and try this. Over 450 recipes, each clearly detailed to follow. Not exceptional ingredients of the hard to find category. From Artichokes to Zucchini, this is handy reference to follow. If chance, pick up his volume, one of my favorite cookbooks, Bert Greene's Kitchen Bouquets. He's a great cook and writer!

Bert Greene's books are all terrific, but this one is my favorite. It never disappoints me; Greene himself had a warm, wise personality and a love of good food. The directions on vegetable preparation are exceptionally good. The recipes themselves are fantastic. Buy this one!

A passionate home cook that has been honing her cooking skills for the last 25 years writes this review. My favorite cookbooks are "The Professional Chef" by the Culinary Institute and "Culinary Artistry". With more than 500 cookbooks in my collection I am usually disappointed in my recent cookbook acquisitions. This book is a wonderful addition to any cookbook library. This book is NOT vegetarian. There are many vegetarian recipes and some vegan recipes, but there are also recipes that include meat. The book is subdivided the vegetable those included are as follows: Artichokes Asparagus Avocados Beets Broccoli Brussels Sprouts Cabbage Carrots Cauliflower Celery and Celery Root Corn Cucumbers Eggplants Fennel Greens Kale Kohlrabi Okra Onions and Leeks Parsnips Peas Peppers Potatoes Spinach Squash String Beans Sweet Potatoes Tomatoes Turnips and Rutabagas Zucchini At the beginning of each new vegetable section the author covers a little history, nutritional facts, what to look for, and how to prepare the vegetable. This book contains a variety of ethnic recipes. There are many French, and Italian recipes. But the author has also included recipes from the Netherlands, Basque region and the Southern USA. There are many delicious recipes in this book. I think that my favorite is the sautéed peas with walnuts or maybe the baked potato-stuffed cucumbers. It is hard to choose a favorite recipe from this book since so many of them are winners. I would recommend this book to anyone that is interested in adding new vegetable preparations to their culinary repertoire.

I received this cookbook 20 years ago for a wedding present. I love it! Each vegetable is talked

about as to what to look for in buying, what its historical uses have been (either worldwide or in his family), and what the author's favorite way of cooking it is. The recipes that follow are gleaned from many different sources. Not low fat, but high taste. I was given some fennel last year and had no clue what to do with it. Got out Greene on Greens and made some fabulous fennel bread.

This is my second purchase of this wonderfully useful cookbook. I bought it when it first came out and bought this second copy because my first copy was falling apart. I love cookbooks, and cooking. This is one of the books I use most often and most successfully. (Two nights ago, I made the pale fried parsnips recipe for perhaps the twentieth time.) First off, it's organized in a particularly useful way: there vegetables, in alpha list, from A to Z. For each vegetable, you get a delightful reminiscence from Greene, followed by instructions on how best to select and prepare the vegetable, followed by a catholic selection of recipes that use the vegetable. If you think about how you shop for food, you'll realize how helpful this way of presenting recipes is: a vegetable is in season, you can buy it and Greene will provide you with ten to twenty different ways to prepare it. If there is a down side to Greene's recommendations, it is his love of rich sauces --butter, cream, etc.-- but, hey, that's true of Julia Child too, and countless other gourmet chefs. This is a very, very good cookbook and Greene is (was) a lovely man whose enthusiasm for cooking and eating is infectious. I rate this book among the best --co-equal in my cooking with James Beard, Julia Child, Marcella Hazan, Andrew Schloss's *Cooking Slow*, and David Waltuck's *Staff Meals from Chanterelle*. It's just .... GOOD.

Ever wander through the farmers' market and see a vegetable that you may have heard of but never quite knew what to do with it? A rutabaga, for example? Bert Greene has the answers. He doesn't just serve up an assortment of tantalizing recipes for more vegetables than even a die hard vegetarian could readily name. But his essays at the beginning of each chapter weave food and cultural history, nutrition, personal narrative, and shopping advice into what can only be called a vegetarian devotional. We probably have a half dozen vegetarian cook books, but we keep coming back to this one.

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My Mueller Spiral-Ultra Vegetable Spiralizer Cookbook: 101 Recipes to Turn Zucchini into Pasta, Cauliflower into Rice, Potatoes into Lasagna, Beets ... (Vegetable Spiralizer

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