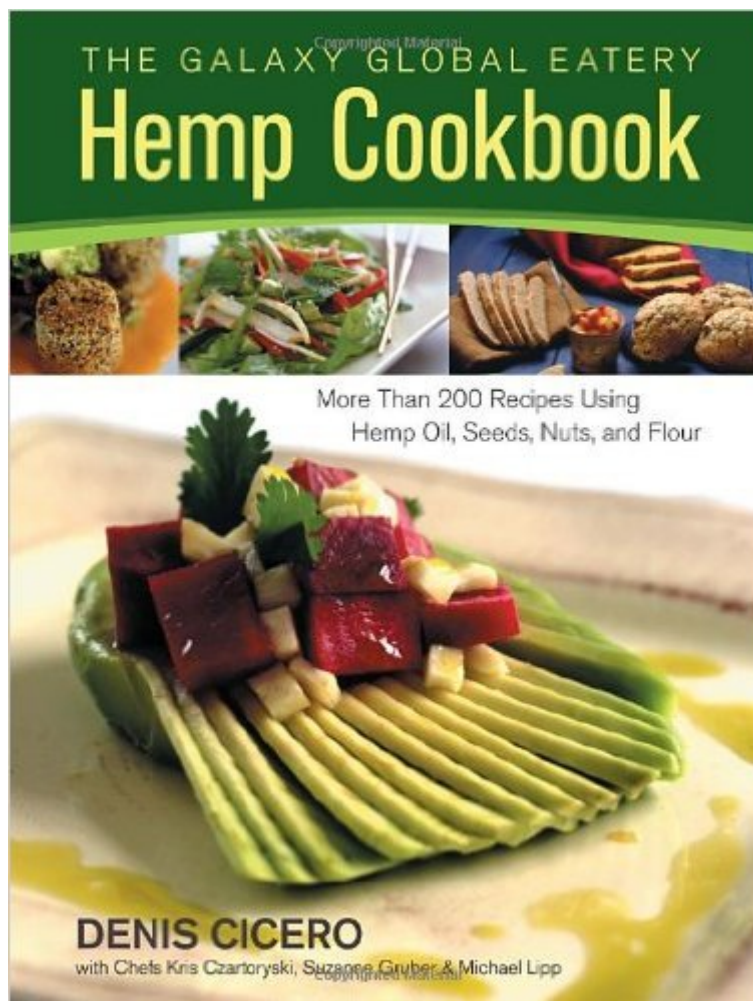


The book was found

The Galaxy Global Eatery Hemp Cookbook: More Than 200 Recipes Using Hemp Oil, Seeds, Nuts, And Flour



Synopsis

Today's science and culinary arts are finally catching on to what the ancients of China, India, Babylonia, Persia, Egypt, and the Americas knew for centuries: Hemp is one of the tastiest, most powerful superfoods on the planet. Deliciously nutty in flavor, hemp is gluten free and naturally reduces inflammation throughout the body. It contains all nine essential amino acids--making it one of the few plant-based complete sources of protein--and is a great source of gamma linoleic acid (GLA), critical for detoxification and hormone balance. Plus, hemp quickly and noticeably improves the condition of skin, hair, and nails. Each of the nearly 200 recipes in this innovative cookbook uses hempseeds, hemp nuts, hemp flour, or hempseed oil. Vegans, vegetarians, and omnivores alike are honored, and there are many gluten-free recipes as well. The diversity of dish runs the gamut from comfort food such as Hempnut Burgers and Hempnut Fried Chicken to foreign-inspired exotica such as Pumpkin Hempanadas, Hemp Spätzel, and Green Papaya Spring Rolls with Spicy Hemp Dipping Sauce. Also provided are substitutions for hemp ingredients, as well as a list of resources to help readers find top-quality hemp ingredients. The Galaxy Global Eatery Hemp Cookbook is the result of restaurateur Denis Cicero's lifelong dream of making hempseed a household ingredient. In the book, he dispels hemp myths (it is not psychoactive, and eating it won't cause you to fail a drug test), provides "fast facts" (did you know the Declaration of Independence was written on hemp paper?), and offers all kinds of fascinating insight into the amazing virtues of hemp. Best of all, with the simple, step-by-step instructions provided for each recipe, any home cook can impress friends and family by re-creating some of the most innovative and scrumptious hemp dishes ever invented.--Globetrotting recipes feature African, Californian, Caribbean, French, German, Indian, Italian, Japanese, Korean, Laotian, Mediterranean, Mexican, North American, South American, and Thai cuisines.--Simple instructions on making hemp milk, butter, and cheese help vegan and vegan-curious readers try these delicious dairy alternatives at home.--Beautiful four-color photographs throughout will inspire home cooks to re-create these unique dishes for their friends and family.

Book Information

Paperback: 344 pages

Publisher: North Atlantic Books; Reprint edition (March 12, 2013)

Language: English

ISBN-10: 1583945458

ISBN-13: 978-1583945452

Product Dimensions: 7 x 0.7 x 9.2 inches

Shipping Weight: 1.7 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars See all reviews (6 customer reviews)

Best Sellers Rank: #805,941 in Books (See Top 100 in Books) #178 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Rice & Grains #1098 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Natural Foods #4434 in Books > Health, Fitness & Dieting > Nutrition

Customer Reviews

My only gripe first: recipes should come with their preparation time, and perhaps even with the kilojoule value for those who need to pay attention to it. Other than that it's a beautifully designed book with truly unique recipes that just beg to be prepared in your own home. Throughout the book are two types of references: one about the nutritional value of certain foodstuffs, the other one about hemp itself, and where/how it has been used throughout the millennia, even by at least two US Presidents. The book focuses on the versatility of (non-THC) hemp in the kitchen, although I would have liked to see a few more references to the use of hemp in general. However, it does a brilliant job in introducing those with little knowledge about this miracle plant to its culinary (and health) benefits, and thus makes an important contribution to the 'de-demonization' of hemp in general. Even if you're not a hempnut (pardon the pun), you should buy this book. It'll then only be a matter of time before hemp finds its way from the kitchen into your daily life, and that - at least according to some people - is exactly what's needed to save this planet. The benefits of hemp are legendary, but it wasn't until Dennis Cicero's book that the beauty of hemp found its most important application: an incredibly healthy staple food.

Here's the deal, I have always known of the health and other benefits of hemp (being a Naturalist myself) but I found the Hemp Cookbook to be informative, well done and it has some really delicious recipes as well. I really like the cookbook and I highly recommend it to others.

I'm sorry to have to give this book only 3 stars. The recipes look like elegant gourmet fare, yet with just a few exceptions, the hemp seeds are just an add-on, not the primary ingredient, and certainly not an essential or even helpful ingredient. For example, homemade bread rolls that sprinkles hemp seeds rather than the traditional sesame or poppy seeds over the top. Perhaps I should have looked more closely at the product description, I don't know. No doubt this is an excellent book for someone

looking for more gourmet recipes, but not someone looking to incorporate a good quantity of hemp into their diets.

[Download to continue reading...](#)

The Galaxy Global Eatery Hemp Cookbook: More Than 200 Recipes Using Hemp Oil, Seeds, Nuts, and Flour
Oil Painting: Learn Oil Painting FAST! Learn the Basics of Oil Painting In No Time (Oil Painting Tutorial, Oil Painting Books, Oil Painting For Beginners, Oil Painting Course, Oil Painting)
Minecraft: Seeds Handbook, Minecraft Seeds For Pocket Edition, The Ultimate Minecraft Seeds Handbook (Minecraft Handbook, Minecraft Seeds, Minecraft Seed Books)
King Arthur Flour Whole Grain Baking: Delicious Recipes Using Nutritious Whole Grains (King Arthur Flour Cookbooks)
The King Arthur Flour Baker's Companion: The All-Purpose Baking Cookbook A James Beard Award Winner (King Arthur Flour Cookbooks)
The King Arthur Flour Cookie Companion: The Essential Cookie Cookbook (King Arthur Flour Cookbooks)
Essential Oils for a Clean and Healthy Home: 200+ Amazing Household Uses for Tea Tree Oil, Peppermint Oil, Lavender Oil, and More
Galaxy S7: The Ultimate User Guide - Learn How To Master Galaxy S7 And Galaxy S7 Edge, Plus Advanced Tips And Secrets! (S7 Edge, Android, Smartphone)
The Produce Bible: Essential Ingredient Information and More Than 200 Recipes for Fruits, Vegetables, Herbs & Nuts
Nuts and Berries of New England: Tips And Recipes For Gatherers From Maine To The Adirondacks To Long Island Sound (Nuts and Berries Series)
The Vegetarian Flavor Bible: The Essential Guide to Culinary Creativity with Vegetables, Fruits, Grains, Legumes, Nuts, Seeds, and More, Based on the Wisdom of Leading American Chefs
Galaxy S7: Beginners Guide - How To Start Using Your Galaxy S7, Plus Helpful Tips & Tricks And Hidden Features! (S7 Edge, Android, Smartphone)
Kristen Suzanne's EASY Raw Vegan Dehydrating: Delicious & Easy Raw Food Recipes for Dehydrating Fruits, Vegetables, Nuts, Seeds, Pancakes, Crackers, Breads, Granola, Bars & Wraps
Delphi Nuts & Bolts: For Experienced Programmers (Nuts & bolts series)
Trump Is Nuts!: An Illustrated Guide to the Many Ways That Trump Has Gone Nuts [Audio companion to the print book]
The Triumph of Seeds: How Grains, Nuts, Kernels, Pulses, and Pips Conquered the Plant Kingdom and Shaped Human History
Pure Delicious: More Than 150 Delectable Allergen-Free Recipes Without Gluten, Dairy, Eggs, Soy, Peanuts, Tree Nuts, Shellfish, or Cane Sugar
Berries, Nuts, And Seeds (Take Along Guides)
Food Storage: Preserving Fruits, Nuts, and Seeds
The Triumph of Seeds: How Grains, Nuts, Kernels, Pulses & Pips Conquered the Plant Kingdom and Shaped Human History

[Dmca](#)