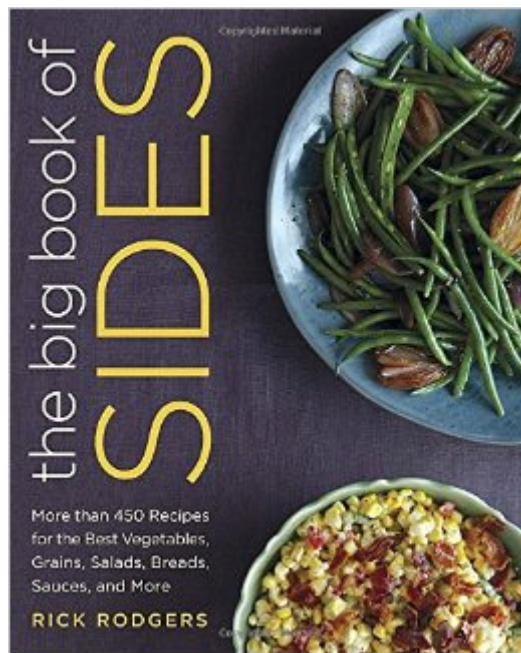


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# The Big Book Of Sides: More Than 450 Recipes For The Best Vegetables, Grains, Salads, Breads, Sauces, And More



## Synopsis

Whether planning a quick dinner after work or a holiday meal for a crowd, you will never be stumped for a side dish again. Side dishes make the meal. Think about it: What's a burger without fries, turkey without stuffing, or barbecue without coleslaw, baked beans, or macaroni and cheese—or all three? The Big Book of Sides contains more than 450 delicious recipes to complement any dish. Award-winning cooking teacher and author Rick Rodgers has carefully compiled a variety of wonderful options, from traditional to inspired, Americana to ethnic, Southern fare to California cuisine. Sections include "Eat Your Vegetables," "From the Root Cellar," "A Hill of Beans," "Righteous Rice and Great Grains," and "Pasta and Friends." The Big Book of Sides shares more than 100 information-packed entries on vegetables alone, from artichokes to zucchini, including root vegetables and grains & tutorials on the cooking techniques you need to know, such as grilling and deep-frying & at-a-glance charts for a variety of perfectly roasted vegetables and freshly cooked beans & carefree menu planning, with a complete list of special-occasion meals and suggested side dishes. Home cooks of all levels will delight in preparing Roasted Summer Squash with Pepitas and Cilantro; Chard Puttanesca; Parsnip, Apple, and Bacon Hash; Smoked Gouda Mashed Potatoes; Quinoa with Carrot and Mint; Farro, Cherry, and Feta Salad; and Butternut Squash and Potato Gratin. Rodgers also shares recipes for relishes, chutneys, pickles, baked goods (from biscuits to foccacia), and even sauces. With helpful tips on how to stock your pantry, easy-to-follow cooking techniques, gorgeous color photos, and main dish pairing suggestions, The Big Book of Sides is sure to become a trusted staple in your kitchen.

## Book Information

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## Customer Reviews

I honestly wasn't for sure (at first) if I would like this cookbook | I mean, a cookbook about ALL side dishes?! How many different side dishes could a person create!? (And I'm a dessert guy!) BUT I was seriously blown away by this book | I LOVE IT! The book doesn't have photographs for every single recipe | but with this book, I've really found it doesn't matter. The descriptions (as well as the recipes) more than make up for lack of photos. (And I'm a picture person too and I didn't seem to miss them with this book |) Don't get me wrong though there ARE photos | and the photos that are included are absolutely gorgeous! The book is sectioned off into several different chapters | Getting It to the Table: which gives tips and tricks on baking, cooking, deep frying, etc. This section also provides sample menus to give inspiration to your Holiday planning. Eat Your Vegetables: (I like how Rick goes into detail here about each vegetable and when it's in season, what you look for in choosing one at the market, and even how to store it - genius!) One of my favorite recipes from this section is the recipe for Warm Shaved Asparagus With Parmesan, Pine Nuts, and Basil • (page 25). I would have never thought about shaving the asparagus into ribbons - I love this idea! How perfect to add to salads, etc. I admit that I skipped the pine nut addition to this recipe and it still turned out wonderfully! I also enjoyed Retro Green Bean Casserole • (page 37) just for the simple fact that he included it here. I love retro recipes that remind me of my childhood, of my Grandma and of simpler times. Speaking of retro - I also really enjoyed Rick's Broccoli and Cheddar Casserole • (page 49).

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