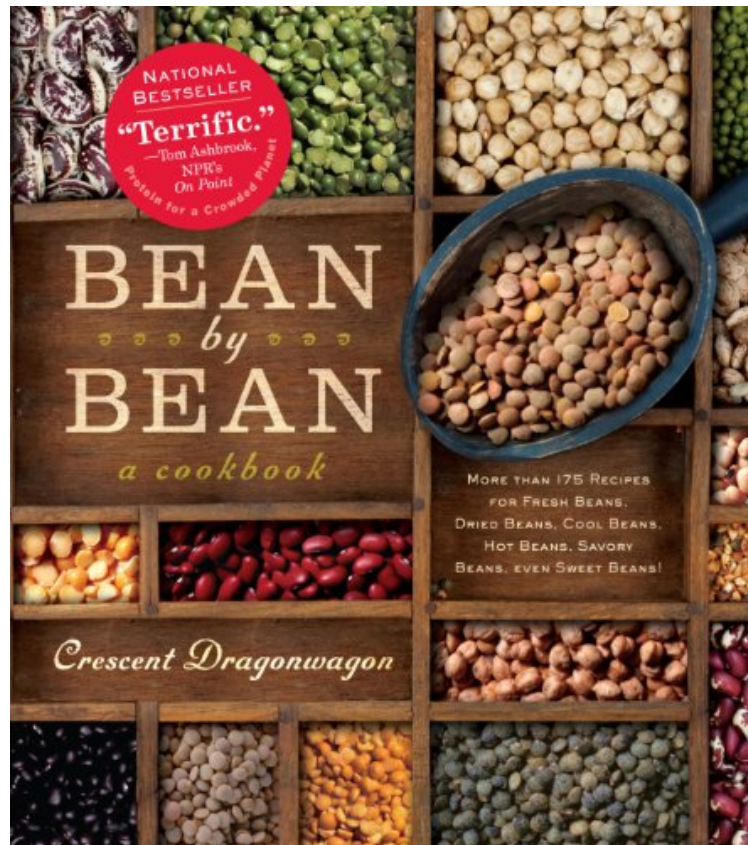


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## Bean By Bean: A Cookbook: More than 175 Recipes for Fresh Beans, Dried Beans, Cool Beans, Hot Beans, Savory Beans, Even Sweet Beans!

*Crescent Dragonwagon*

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**Crescent Dragonwagon : Bean By Bean: A Cookbook: More than 175 Recipes for Fresh Beans, Dried Beans, Cool Beans, Hot Beans, Savory Beans, Even Sweet Beans!** before purchasing it in order to gage whether or not it would be worth my time, and all praised Bean By Bean: A Cookbook: More than 175 Recipes for Fresh Beans, Dried Beans, Cool Beans, Hot Beans, Savory Beans, Even Sweet Beans!:

0 of 0 people found the following review helpful. Good.By MaximilianGave thPurchased for relative. Has lots of info.1 of 1 people found the following review helpful. Another great resourceBy Linda SusieWhen I decided to change my eating method to a plant-based diet, I knew I needed more information on beans--their advantages, the level of protein, etc.. After reviewing several volumes dealing with beans, I chose this one. I'm glad I did. Ms. Dragonwagon covers many types of beans, with plentiful pictures indentifying the different ones, both the familiar and the less known. Her text is clear and informative. Her recipes are simple and wonderful. She is a great teacher.If you are

interested in learning about the benefits of adding or increasing the frequency of beans in your diet, this is a great resource. I highly recommend it. 0 of 0 people found the following review helpful. Five Stars  
By damazinah  
Great book, lots of original, tasty recipes

Has there ever been a more generous ingredient than the bean? Down-home, yet haute, soul-satisfyingly hearty, valued, versatile deeply delectable, healthful, and inexpensive to boot, theres nothing a bean cant do and nothing that Crescent Dragonwagon cant do with beans. From old friends like chickpeas and pintos to rediscovered heirloom beans like rattlesnake beans and teparies, from green beans and fresh shell beans to peanuts, lentils, and peas, *Bean by Bean* is the definitive cookbook on beans. Its a 175-plus recipe cornucopia overflowing with information, kitchen wisdom, lore, anecdotes, and a zest for good food and good times. Consider the lentil, to take one example. Discover it first in a delicious slather, *Lentil Tapenade*. Then in half a dozen soups, including *Sahadis Lebanese Lentil Soup with Spinach*, *Kerala-Style Dahl*, and *Crescents Very, Very Best Lentil*, *Mushroom Barley Soup*. It then turns up in *Marinated Lentils De Puy with Greens*, *Baked Beets*, *Oranges Walnuts*. Plus theres *Jamaica Jerk-Style Lentil-Vegetable Patties*, *Ethiopian Lentil Stew*, and *Lentil-Celeriac Skillet Sauce*. Do the same for black beans from *Tex-Mex Frijoles Dip* to *Feijoada Vegetariana* to *Mayas Magic Black Beans with Eggplant Royal Rice*. Or shell beans *Newly Minted Puree of Fresh Favas*, *Baked Limas with Rosy Sour Cream*, *Edamame in a Pod*. And on and on from starters and soups to dozens of entrees. Even desserts: *Peanut Butter Cup Brownies* and *Red Bean Ice Cream*.

About the Author  
Crescent Dragonwagon is the James Beard Awardwinning author of seven cookbooks, including *Dairy Hollow House Soup Bread Cookbook*, *Passionate Vegetarian*, and, most recently, *The Cornbread Gospels*. She is also a contributing editor to *Relish* magazine and has appeared on *Good Morning America*, *Today* and NPRs *The Splendid Table*. She lives, grows, and cooks her beans on a farm in Putney, Vermont.