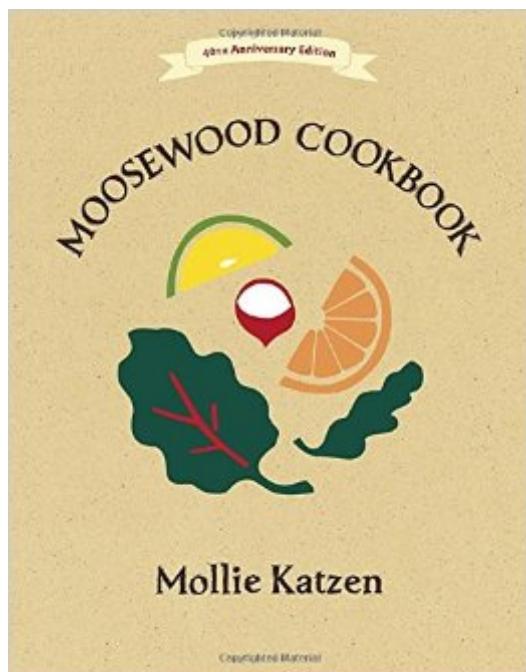


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The Moosewood Cookbook: 40th Anniversary Edition



Synopsis

The Moosewood CookbookÂ has inspired generations to cook simple, healthy, and seasonal food. A classic listed as one of the top ten best-selling cookbooks of all time by theÂ NewÂ York Times, this 40th anniversary edition of Mollie Katzen's seminal book will be a treasured addition to the cookbook libraries of fans young and old. In 1974, Mollie Katzen hand-wrote, illustrated, and locally published a spiral-bound notebook of recipes for vegetarian dishes inspired by those she and fellow cooks served at their small restaurant co-op in Ithaca, NY. Several iterations and millions of copies later, the Moosewood Cookbook has become one of the most influential and beloved cookbooks of all timeâ "listed by the New York Times as one of the best-selling cookbooks in history, inducted into the James Beard Award Cookbook Hall of Fame, and coined a Cookbook Classic by the International Association of Culinary Professionals. Mollieâ ™s Moosewood CookbookÂ has inspired generations to fall in love with plant-based home cooking, and, on the fortieth anniversary of that initial booklet, continues to be a seminal, timely, and wholly personal work. With a new introduction by Mollie, this commemorative edition will be a cornerstone for any cookbook collection that long-time fans and those just discoveringÂ Moosewood will treasure.

Book Information

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Customer Reviews

I love the Moosewood Cookbook. My copy of the 1977 edition is tattered, taped up and multi-stained. When the 15th anniversary edition came out, I bought it so I could have a nice, not-falling-apart copy. Even though the cover stated "New Revised Edition". Unfortunately, the

recipes had been edited, mostly to remove fat. Some recipes were gone altogether (e.g. Pakora and Tempura Vegetables). Others had eggs and cheese completely or partially replaced by other extra flavors; "Cheese Beans" became "Tart and Tangy Baked Beans", with cheese optional, an extra apple, plus molasses and cider vinegar. I tried both and liked the first much, much better, as with other recipe edits. I bought this 40th anniversary edition for the same reason I bought the 15th. Unfortunately, there was no warning on the cover that I was getting the revised recipes. This isn't the 40th anniversary edition of the original Moosewood Cookbook, it's the 25th anniversary edition of the 15th anniversary edition. I wish I could get a new copy of the original book.

I purchased the Moosewood Cookbook last summer, during one of my many attempts to revive the "health" level of my diet. I'm so glad that I added this book to my collection. The recipes use a wide variety of ingredients. So, you'll never get bored if you cook from it on a regular basis. The variety in the collection also allows you to make use of fruits and vegetables that are in season throughout the year. The time required to prepare most dishes is under an hour. This makes the book ideal for weekday cooking, a time when most of us should be eating better, but don't due to busy schedules. I made the vegetable chowder for dinner last night. I needed about an hour total. The result was a delicious, healthy, lowfat meal in a bowl. Perfect for a hectic Wednesday. Finally, I'd like to say that everything I've cooked from this book has tasted FABULOUS! I haven't missed the fat. I love the fresh ingredients, particularly the use of herbs. And I love the fact that I'm eating healthy food that also tastes wonderful. Hats off to Mollie Katzen and the Moosewood crew. This book is a godsend.

Look, all I wanted to do was start eating more vegetables, and this book is getting me to do just that. All the recipes are easy; very few call for ingredients I can't find in rural Nebraska; and, most importantly, everything tastes *wonderful*. Do NOT assume that only vegetarians will find this book useful.

I've had this cook book for about 9 years now and have cooked nearly every recipe in it. It's easy to follow and the recipes are delicious. Each recipe has an estimated preparation and cooking time which is a great way to gauge the intensity of what you're in for before you start. I'd highly recommend this book for beginners as well as more advanced cooks. Katzen explains each step in clear and easy language and also adds hints for where to obtain some of the more exotic ingredients. I've gotten so used to cooking some of the dishes that I've begun experimenting by substituting ingredients and seasonings. This cookbook includes dairy and eggs so it's not for

vegans, but if you are ok with dairy and eggs then it's a good source.

The original version of the Moosewood Cookbook is a charming, low-budget production. Lacking the color pictures of the updated version, with each recipe handwritten, it has an air of genuineness about it. However, this alone does not make it preferable to the "New Moosewood Cookbook," since these are cosmetic issues. What makes it better is that many of the recipes in the original Moosewood Cookbook have been changed, and not necessarily for the better. (In some cases, the amount of sugar has been upped in the new version, apparently in an attempt to appeal to the taste buds of sugar-saturated Americans.) The recipes in the original cookbook are those that made the Moosewood Restaurant justly famous. Regarding the cookbook itself, it contains hundreds of vegetarian recipes for soups, salads, sauces, sandwiches, spreads, entrees and desserts. This is a most helpful cookbook for anyone who is a vegetarian (or would like to become a vegetarian) and wants to eat consistently tasty, appetizing meals.

I'm so glad I read some reviews before buying my copy of this classic. Someone warned to stick to the original before recipes were slightly altered and photos added. I love my hand written and illustrated version. It's really a great addition for any foodie.

I have been a vegetarian for 4 years now and have successfully introduced my family and friends to vegetarian cuisine. My meat-loving parents rave over the eggplant-almond enchiladas. My friend who eats meat and venison regularly is about ready to give it up! She adores the Sri Wasano's Infamous Indonesian Rice Salad (which is DELICIOUS!!). We call it "rice salad" for short!

A friend gave me this cookbook six years ago and I have tried nearly every recipe. This began my collection of vegetarian cookbooks, namely those from this author (Mollie Katzen) and the Moosewood Collective. I highly recommend it--it is easy to follow, has a lot of great information about ingredients, and the recipes all are delicious! The only drawback is that some of the recipes are time-consuming, but each recipe has an estimated time for its preparation and cooking. This is very helpful, especially if you are cooking for company. If you are vegetarian, this is a MUST for your collection. If you are not, it's a great cookbook to have anyway. Treating non-vegetarian friends to these recipes has often resulted in their reconsidering their eating habits!

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