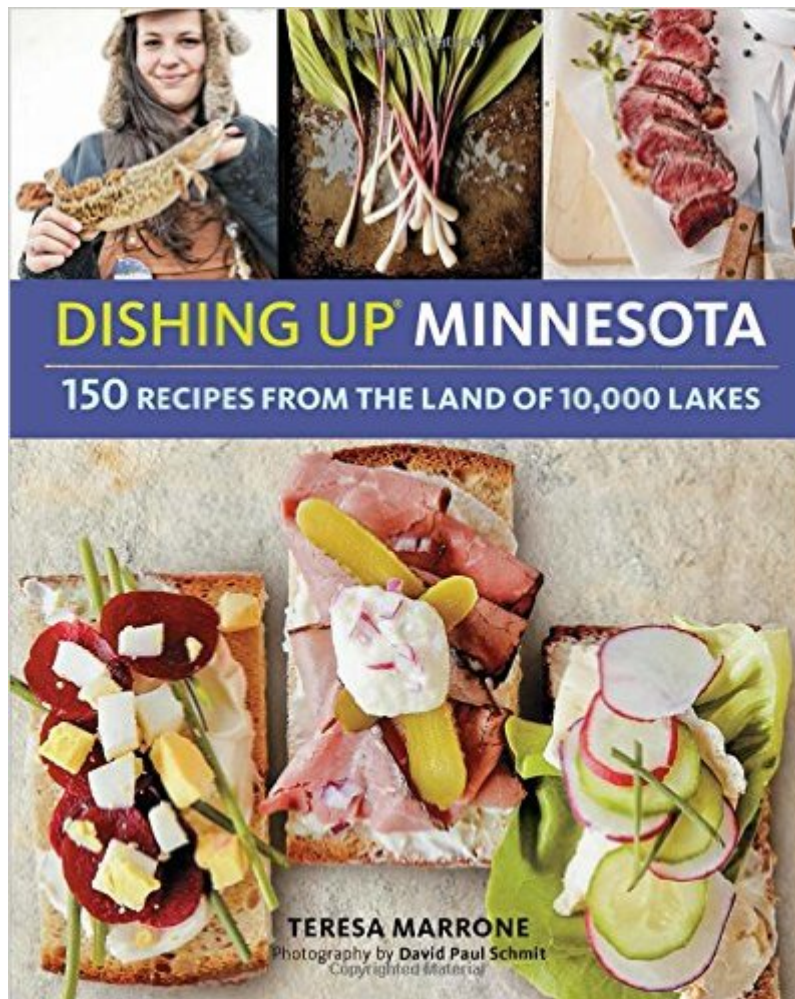


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Dishing Up® Minnesota: 150 Recipes From The Land Of 10,000 Lakes



Synopsis

These 150 mouthwatering recipes, contributed by some of Minnesota's best chefs, farmers, and foragers and accompanied by gorgeous photography, celebrate the state's outstanding and unique cuisine. You'll find dishes featuring fish from the lakes as well as morels and chanterelles, wild blueberries, wild game, beef and bison, orchard fruits, berries, dairy products, and much more. There are recipes inspired by German, Scandinavian, East Asian, and African traditions, as well as dishes from fairs and food trucks. There's something here for everyone, from Carrot Risotto and Dry-Fried Sugar Snap Peas to North Shore Fish Cakes; Wild Cherry Jelly; Northland Venison Burger with Wild Rice; Bison, Bacon & Cheddar Meatballs; Busy-Day Pho; Egg Coffee; Gravlax; Varmland Potato Sausage; Hmong Chicken Larb; Tater Tot Nachos; Thai Peanut Caramel Popcorn; Honey Pecan Pie; Classic Pound Cake with Cardamom; and Apple Dessert Hotdish.

Book Information

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Customer Reviews

If you are a fan of Minnesota, this will be a collection of recipes and interesting essays that you will want to read through. If you are fond of walleye, there are plenty of recipes to whittle down the Ziplock bags of walleye stashed in your freezer--or any other white-fleshed fresh-water fish. And, even if you are not living in Minnesota, but have access to a farmers' market or your own garden's abundance, you will get some great ideas for side dishes. This book, like other "Dishing Up" cookbooks contains more than recipes: You will find interesting one- and two-page articles about

local foods, specialty products, artisans, places, food festivals and fairs and things to do. If you are looking for innovative and startlingly new ideas, you won't find them here. Good, wholesome, standard: Foods, ingredient combinations, and cooking techniques are what you will see here. There is quite a potpourri of dishes to make: From backyard fish fries, to refrigerator pickles, to interesting and unique bundt cakes (Porter and Spice Cake). (Bundt was developed by Nordic Ware, which is a Minnesota company.) You will find Scandinavian, Swedish and American Indian dishes right alongside Vietnamese Beef Pho and Somali Goat Stew. You will see recipes for Lutefisk, Varmland Potato Sausage, Egg Coffee, Tater Tot Hotdish, and Minnesota Wild Rice Soup. I especially like the several quick-pickle recipes. The Quick-Pickle Apples recipe is a keeper. Not a quick pickle, but vinegar-related, is the Red-Red Strawberry Vinegar. Not planning a trip up to Minnesota in the next six months, I will definitely make the bean and winter squash dish when I start seeing the live Christmas trees in November: The bean broth calls for balsam fir boughs. Sounds really intriguing to me! There is also a helpful page of Resources and "Featured Companies". Pictures are plentiful and well-done. Page layout makes recipes easy to read--both ingredient lists and instructions. Can't comment on the index, as it was not available in the temporary, advance copy of the book that I worked with. *I received a temporary download of this book from the publisher for evaluation/review several months prior to its publication date. My review was posted on the day the book became available here on .

I've only been to Minnesota once, and didn't get to spend a lot of time there, but I did enjoy it. With Dishing Up Minnesota, I can make another visit in the comfort of my own home. Chapters are divided by area and/or interest instead of course: The Land of 10,000 Lakes On the Wild Side Co-ops, CSAs, and Farmers' Market Finds Orchards and Vines Pastures and Prairies Multicultural Specialties Fairs, Festivals, and Special Events Resources: Featured Organizations I was surprised at the array of dishes listed here. Not having lived in Minnesota, I didn't understand the vast diversity of culture and food Minnesota offers. From seafood (10,000 lakes, remember!) to foraging to farms, fairs, and a variety of multicultural influences, there is truly something for everyone here! Not only is this a great cookbook with recipes from Traditional North Shore Fish Cakes, Maple-Cinnamon Apples, Morel Cream Sauce, Grilled Venison Loin, Tomato and Mozzarella Salad with Frico (delicious!), Rhubarb and Apple Cobbler, Home-Cured Maple Bacon, Sugar Beet Tea Bread, Gravlax and even Norwegian Lefse just to name a few, but is filled with information, history, story and tidbits along with delightful photos to showcase this beautiful state. Dishing Up Minnesota is a lovely, fun cookbook that I have thoroughly enjoyed. I highly recommend it to others. Try it for

yourself and enjoy the flavors of Minnesota! I received a copy of this book from Storey Publishing for my honest review. All thoughts and opinions are my own.

Dishing Up Minnesota: 150 Recipes from the Land of 10,000 lakes by Teresa Marrone is a beautifully written and illustrated cookbook. You can tell how much Marrone loves Minnesota as her writing shows the beauty and diversity of Minnesota food and culture. Marrone tells about the different regions, farming operations, and cultural traditions through the use of written vignettes, photos and recipes. Some of the recipes you'll find in her cookbook include: Plank Grilled Trout, Fish Fillets on Garlic Toast with Vegetables and Saffron Broth, Smoked Fish Spread, Maple Cinnamon Apples, Crab-Stuffed Morel Mushrooms, Free-Form Chicken Pie with Chanterelles and Wild Rice, Small-Batch Wild Cherry Jelly (Chokecherry Jelly), Blue Ox Pancakes (The Babe the Blue Ox fable may have started in Minnesota), Minnesota Wild Rice Soup, Pheasant Baked in Cream, Duck Carnitas Tacos, Tater Tot Hotdish Goes Wild, Icebox Pickles, Marinated Cucumbers with Dill, Beer-Cheese Soup, Apple Dessert Hotdish, Slow-Cooker Pulled Turkey (Marrone says Minnesota is the top state in turkey production), Egg Coffee, Lutefisk, Norwegian Lefsel, Iron Range Pasties, Pretzel Dogs, Blue Ribbon Honey Pecan Pie. As you can see Minnesota does have its famous hotdish recipes, but Minnesotans enjoy eating a wide variety of foodstuffs based on the recipes Marrone has included in her book. Finally, towards the end of her book there is a list of resources and featured companies. Recommend. Review written after downloading a galley from NetGalley.

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