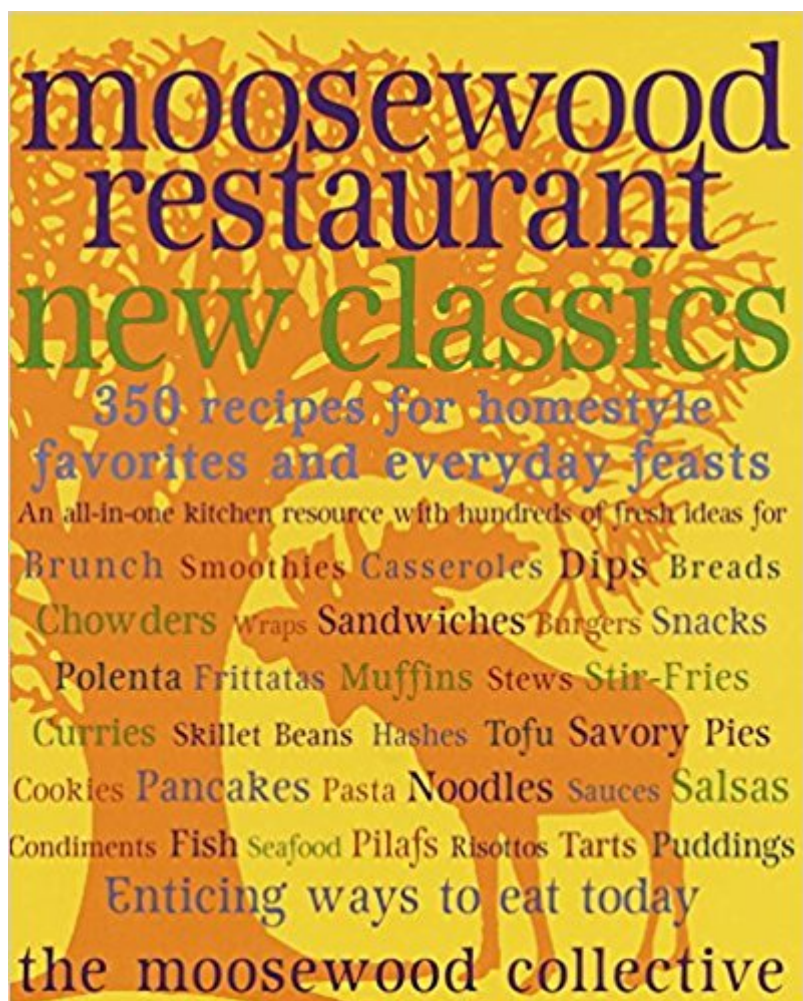




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Moosewood Restaurant New Classics



Synopsis

Not since their phenomenally successful Moosewood Restaurant Low-Fat Favorites has Ithaca, New York's famed Moosewood Collective assembled such a comprehensive and appealing group of recipes -- all brand-new. Crowd-pleasing fare like Moosewood Muffins, savory risottos, satisfying main-dish salads, and two dozen one-dish meals are just some of the standout recipes in this indispensable collection of easy-to-make dishes. From breakfast to snacks, quick dinners and showstopping entrees to homey desserts, these are recipes cooks will reach for time and again. As always, Moosewood Collective's enticing, flavorful fare draws on a diversity of culinary traditions. The flavors of Asia, Africa, Europe, and the Americas make for food that is up-to-date and exciting. Complete with fascinating bits of multicultural food lore, time-saving tips, and interesting side notes gleaned from The Collective's many years as culinary pioneers, Moosewood Restaurant New Classics is an essential resource for every contemporary cook.

Book Information

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Customer Reviews

Famous for turning frequently bland vegetarian fare into a menu of comfort foods with ethnic panache, the Moosewood Collective knows better than to toy with a successful formula. It has evolved, however, and its most encompassing volume so far offers mainly new hits. The original Moosewood Cookbook seems dated compared to spunky new recipes such as zesty Tabouli with Shrimp and Oranges, and Middle Eastern Lentils and Pasta, which gets bite from onions and chilies.

Recipes are consistently easy to make; Black Bean and Sweet Potato Hash, and Tuscan Panzanella, are a cinch on any family's weekly menu. Many dishes, such as Instant Tamale Pie, will appeal to the pickiest of taste buds. A chapter on seafood, with Pecan Crusted Fish and Cioppino, is offset by vegan recipes such as Baked Tofu Sticks, Curried Quinoa and Vegan Lasagna. Macaroni and Cheese with Tofu is a welcome low-fat alternative to a classic, and Lovely Low-Fat Latkes contain only 2.5 grams of fat each. Complete nutritional information and tips on substitutions and recipe histories, as well as sections on organic standards and a guide to ingredients, make this book beginner friendly. With a section on sandwiches and wraps and a generous dessert section (including Big Chocolate Chip Cookies, Pistachio Cardamom Cake and even a Vegan Oil Pie Crust), this may be for vegetarians what the Silver Palate's New Basics was for aspiring gourmets. Photos not seen by PW. (Nov. 5) Forecast: This cookbook will join the ranks of the topselling original. Copyright 2001 Reed Business Information, Inc.

The ninth book from the Moosewood Collective, the well-known vegetarian restaurant in Ithaca, NY, offers hundreds of mostly homey recipes. Some of the recipes are vegan or can be made so; there are also a handful of fish dishes. As in the other books, the influences of a variety of cuisines are evident in dishes such as Israeli Za'atar Salad, Pan American Grits, and Vegetable Pho with Shrimp. Jeanne Lemlin's Vegetarian Classics (LJ 4/15/01) offers more sophisticated recipes, but Moosewood's books are always popular. For most collections. Copyright 2001 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

One of the Moosewood books I got earlier (the soups and salads book) has numerous unappealing recipes, and I probably won't use it. This one is a pleasant surprise. Although I haven't tried any recipes yet, I know what appeals to me, and this has some great recipes, including many easy ones that don't require lengthy preparation or difficult to obtain, or expensive, ingredients. I started jotting down some page #s and recipe titles that I want to make, and I had to stop because I like so many. :-) I'm very glad I got this book.

Over the years I've bought several Moosewood cookbooks and have never been disappointed. I bought "New Classics" as a birthday gift for a friend who celebrated her birthday at the Moosewood restaurant for lunch where she had this book autographed by some of the authors. The recipes are so enticing that I ordered the paperback version for myself. While some of the recipes require ingredients that only a professional chef--or wealthy homemaker--would stock, others are very

economical and while having only a few ingredients, very flavorful and quickly made.

I checked this book out at library. Apparently its very popular. I had to go on a wait list to get it. Well worth the wait. I have made several things and so good. The items are very "normal." Lots of useful resource info and notes as well. I had to order my own copy. I have so many recipes tabbed to make. I can see making almost anything in there, which is unusual for a cookbook. Just so much to like. This is my 3rd Moosewood book to my collection, obviously my favorite vegetarian cookbook series. My teenage daughter with limited cooking knowledge was able to follow the detailed instructions. Being a new vegetarian, the additional notes was very useful for me as well.

This is one of my new go-to cookbooks! The recipes are straightforward and use easy to find ingredients. Some take a bit of time, but many don't - so it's easy to find things that work for a busy schedule. Also, although I tend to eat mostly vegetarian, my husband does not and he commented that he doesn't even miss having meat with the recipes we've made so far.

I am a huge Moosewood fan, but after using this book for several months I like some of their other, earlier books better. For instance, their "Moosewood Restaurant Low-Fat Favorites" is somehow more compelling and useful.

I bought this cookbook after spending a week at a retreat where the food was exclusively vegetarian. I wanted to expand my own vegetarian cooking I looked at a lot of cookbooks and, while I would have preferred the original Moosewood Cookbook, I find this one to be very useful and I use it a lot. I like it so much I sent a copy to my daughter. Jane Newhagen author of *Sand Dollar: a tale of old Key West*

I love all of the Moosewood books and have been cooking from them since the Enchanted Broccoli Forest , which I still use. The recipes are well written and tasty. They are excellent pot luck take alongs and I have never had any complaints. Most of them are easily made vegan also.

I bought this as a requested gift for my daughter whose copy was totally worn out. Judging by her response, I recommend this to anyone interested in delicious, healthy, not difficult to prepare recipes.

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