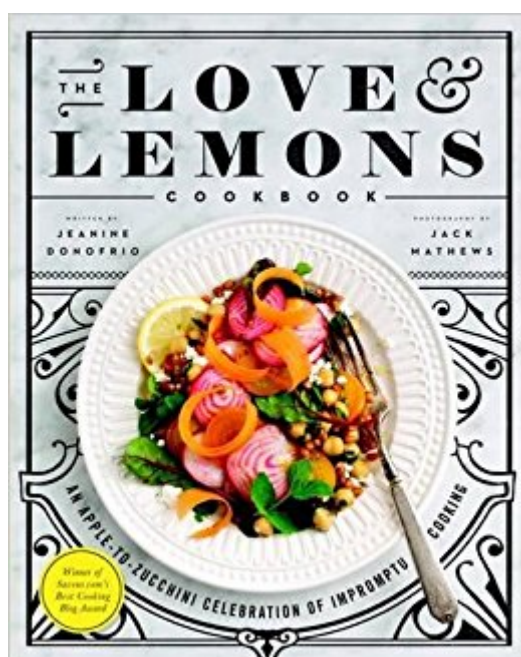


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The Love And Lemons Cookbook: An Apple-to-Zucchini Celebration Of Impromptu Cooking



Synopsis

Sometimes all you need is a little spark of inspiration to change up your regular cooking routine. The *Love & Lemons Cookbook* features more than one hundred simple recipes that help you turn your farmers market finds into delicious meals. The beloved *Love & Lemons* blog has attracted buzz from everyone from bestselling author Heidi Swanson to *Saveur Magazine*, who awarded the blog Best Cooking Blog of 2014. Organized by ingredient, *The Love & Lemons Cookbook* teaches readers how to make beautiful food with what's on hand, whether it's a bunch of rainbow-colored heirloom carrots from the farmers market or a four-pound cauliflower that just shows up in a CSA box. The book also features resources to show readers how to stock their pantry, gluten-free and vegan options for many of the recipes, as well as ideas on mixing and matching ingredients, so that readers always have something new to try. Stunningly designed and efficiently organized, *The Love & Lemons Cookbook* is a resource that you will use again and again.

Book Information

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Customer Reviews

A Publishers Weekly bestseller "Happiness itself is tossed into every bowl." *The New York Times Book Review* "The most beautiful cookbook we've ever seen." *Bon Appetit* "As much a recipe book as it is kitchen strategy | sunny and appealing, and the design of the book is great." *Epicurious* "Blogger, cook and author Jeanine Donofrio's blog, *Love and Lemons*, is a

wealth of delicious, veggie-forward recipes and her cookbook is truly a love song to clean, healthy eating. "This cookbook is organized by vegetable and fruit, and the photos of the dishes are works of art. This book would be a great gift." —Design Sponge

"Jeanine Donofrio's plant-centric recipes are as beautiful as they are tasty." —Dayton Daily News

"We love this book featuring a spring fruit that we can't stop squeezing year-round. The sunny citrus brightens our lives and food, especially with the help of this beautiful book, *Love and Lemons*." —Chowhound

"The *Love & Lemons Cookbook* features more than one hundred simple recipes that help you turn your farmers market finds into delicious meals." —The Atlanta Journal Constitution

"Bursting with clean, colourful photography and tantalizing flavour combinations." —The Toronto Star

"Jeanine has mastered the art of quick and easy, yet elegant, vegetarian cooking. You'll find yourself coming back to these lightning-fast recipes again and again to make fresh, healthy meals bursting with flavor." —Angela Liddon, author of *The Oh She Glows Cookbook*

"With inspired, accessible recipes and clean, graphic photography, *The Love & Lemons Cookbook* is a real standout. Jeanine Donofrio and Jack Mathews are a vegetarian dream team, and this book will have you cooking up delicious, creative, produce-driven weeknight recipes in no time!" —Heidi Swanson, author of *Near & Far* and *Super Natural Every Day*

"Jeanine makes fresh, vegetable-centric cooking easy and practical. Even if you're short on time, money, or skill, Jeanine has got you covered with a plethora of inspiring tips and recipes." —Sara Forte, author of *The Sprouted Kitchen* and *The Sprouted Kitchen: Bowl + Spoon*

Jeanine Donofrio is the voice behind *Love and Lemons* — a cooking and lifestyle blog inspired by vibrant seasonal food. She creates the recipes; her husband, Jack Mathews, helps taste-test; and together they photograph in their sunny Austin, Texas, kitchen. Donofrio's goal is to inspire her readers to get creative with vegetables, whether they're vegan, gluten-free, or just love good food. In addition to winning 2016 Most Inspired Weeknights Dinner blog and 2014 Best Cooking Blog by *Saveur* magazine, Donofrio has been featured in *Redbook*, *Foodandwine.com*, *Food52*, *Refinery29*, *Self*, and many more publications.

The *Love & Lemons* cookbook is well-designed and easy to use, with easy to prepare recipes for vegans, vegetarians, gluten-free, and anyone generally interested in eating delicious produce. It is

organized by fruits & vegetables, with tips on general ways to prepare the produce at the beginning of each section. Since I didn't include a visible index to this cookbook, here are the included recipes (in order):

Apple, Brie & Thyme Crostini
Cardamom Apple Crisp
Apple Fennel Salad
Chipotle Apple Guacamole
Apple Radish Slaw
Lemon Roasted Artichokes
Artichoke Crostini with Mint Pesto
Flatbread with White Bean Puree & Asparagus Ribbons
Millet Pilaf with Herbs & Grilled Asparagus
Asparagus Edamame Salad with Tarragon
Avocado Breakfast Tacos
Avocado Strawberry Caprese
Avocado & Fava Bean Salad
Dark Chocolate Avocado Mousse
Strawberry Salad with Toasted Hazelnuts
Blackberry Basil Bruschetta
PB&J with Hazelnut Butter & Strawberry Chia Jam
Blueberry Mango & Mint Ice Cream
Raspberry Lemon Dutch Baby
Lemon Broccoli & Caper Couscous
Creamy Broccoli Soup
Sweet Chili Charred Broccolini
Broccoli Rabe & Sunchoke Orecchiette
Coconut Rice with Brussels Sprouts
Creamy Miso Brussels Sprout Fettucine
Brussels Sprout Breakfast Tostadas
Shredded Brussels Sprout & Cranberry Salad
Brussels Sprout Wraps with Almond Sauce
Quinoa Salad Radicchio Cups
Asian Chopped Cabbage Salad
Endive with Sweet Pea Avocado Hummus
Balsamic Grilled Radicchio Salad
Chickpea Salad Sandwich with Crunchy Red Cabbage
Vegan Carrot Waffles
Carrot Gazpacho with Lemongrass
Carrot Ribbon Tacos
Carrot-Ginger Grain Bowl
Carrot & Tomato Tagliatelle
Roasted Cauliflower Tacos with Chipotle Cream
Roasted Cauliflower & Red Pepper Soup
Curried Cauliflower Fried Rice
Roasted Cauliflower & Pear Pizza
Grapefruit, Quinoa, & Fennel Salad with Mint
Minty French 75 (the only cocktail)
Veggie Ceviche
Beet & Carrot Salad with Sweet Citrus Vinaigrette
Corn, Tomato, & Mozzarella Salad
Grilled Mexican Corn Salad
Elotes & Roasted Chickpea Tacos
Spicy Cornbread
Green Gazpacho
Cucumber Basil & Watermelon Salad
Cold Sesame Cucumber Noodles
Crispy Baked Eggplant
Grilled Eggplant & Summer Veggie Pasta
Eggplant & Mushroom "Meatballs"
Swiss Chard & White Bean Tacos
Peanut Noodle Kale Bowls
Kale & Fennel Vegetable Soup
Mango Avocado Collard Wraps
Miso-braised Mustard Greens
Watercress, Feta & Farro Salad
How to Make a Kale Salad (& matrix of ideas)
Cashew & Caper Dill Spread
Spring Leek Soup with Purple Sage
Avocado Pesto Mozzarella Tartines
Portobello Sliders with Pepita Pesto
Crispy Shiitake BLTs
Soba with Mushrooms & Crumbled Hazelnuts
Shiitake & Spinach Miso Soup
Grilled Leeks with Mint Pesto
Spring Onion Pizzas
Quinoa Tacos with Quick Pickled Onions
Spring Leek & Lemon Pasta
Quick Pickled Onions
Spring Pea & Mint Crostini
Feta & Pea Tendril Omelette
Pea & Sweet Potato Samosas
Poblano Quesadillas
Roasted Red Pepper & Carrot Soup
Red Pepper Feta Frittata
Blistered Padron Peppers
Grilled Pepper & Quinoa Taco Salad
Sweet Potato Tacos with Apple Radish Slaw
Baked Eggs with Kale, Sage, & Sweet Potatoes
Lemon Rosemary Roasted Potatoes
Loaded Sweet Potato Nachos
Curried Parsnip & White Bean Soup
Kale Salad with Roasted Root Veggies
Parsnip Fries

with Red Pepper Hummus Kohlrabi Spring Rolls Spring Polenta with Radishes & Garlic Scapes Vegan Tart Cherry French Toast Mango & Daikon Glass Noodle Salad Farm Stand Peach Pizzas Grilled Peach Salad with Toasted Pistachios Tomato Chickpea Tortilla Soup Green Tomato Basil Grilled Cheese Heirloom Tomato Panzanella with Fresh Oregano Simple Fresh Tomato Sauce Wheat Berry Delicata Squash Salad Butternut Squash Red Curry Butternut Squash & Black Bean Enchiladas Creamy Pumpkin Brown Rice Penne Butternut Squash Risotto & Arancini Zucchini Lasagna with Zucchini "Ricotta" Double Chocolate Zucchini Muffins Summer Squash & Cherry Tomato Pasta Summer Squash Succotash

The styling of the book is very similar to the authors' blog, with dreamy photos, lots of white space, and clear directions in a simple font. Every recipe is accompanied by a corresponding photo on the facing page, and most recipes are only one page long, which is something that I love in my cookbooks. The front section gives a brief overview of how their blog came to exist, their style of cooking, what to make when faced with an abundance of produce, as well as what to stock in your pantry. At the end, there's a section that looks a bit like some of the mix & match boxes I loved in Mark Bittman's Kitchen Matrix, with a basic formula and then 4 variations to make it your own for pesto, hummus, salsa, guacamole, and smoothies. That is followed by a short section on basic recipes for cooking grains, pizza dough, sauces, spreads, and dressings. Virtually all of the recipes in this cookbook would be easy to cook on a weeknight within 20-30 minutes, maximally an hour. The ingredients are mostly cheap & easy to find at any of my local supermarkets (in suburban NJ). Many of the recipes are quite simple, but they're combinations that work, the directions are well-written, and the end result is tasty. Jeanine has written recipes that are accessible to anyone, regardless of their skill level. The butternut squash red curry is a perfect rendition of one of my favorite take-out orders, and using this cookbook I can make it for myself in less time than it takes for delivery, and I think it tastes better. There are some new ideas (to me) in here as well, like the zucchini "ricotta", which I am quite excited to find since I've always struggled with making a delicious dairy-free lasagna.

I am not a vegetarian, but this book looks like it will add some exciting new recipes with fruits and veggies to our dinners. The book is divided into the following chapters: Apples Artichokes Asparagus Avocados Berries Broccoli Brussels Sprouts Cabbage & Chicories Carrots Cauliflower Citrus Corn Cucumber Eggplant Greens Herbs Mushrooms Onions Peas Peppers Potatoes Root Veggies Stone Fruits Tomatoes Winter Squash Zucchini & Summer Squash Recipe Variations for Pesto, Hummus, Guac, Salsa & Smoothies Each chapter has somewhere between 3 and 5 recipes. Almost every recipe specifies at the bottom if it is gluten free or vegan, and if it isn't

most of the recipes provided some way to adapt it to be vegan and/or gluten free. The book itself is gorgeous! So many photos (I'm a sucker for pictures with my recipes), it is a solid hardcover book.

This cookbook is a beautiful gem filled with wonderful vegetable and fruit recipes that make you healthier as you eat them. The crowning achievement of Love & Lemons is the addition of beautifully clear and precise pictures that show exactly how to prepare a recipe and how it should look in its finished form. Failure is not an option with this cookbook!

Always looking for health conscious, simple recipes based mostly on vegetables and grains and anything with lemons.

This book is not only beautiful, but every single recipe is FANTASTIC. I've been cooking almost exclusively out of this book for the past few months and I'm never going to get over it. The meals are so simple and quick and healthy. Even my husband, who hardly eats vegetables, will eat vegetarian because of this book. I buy it as a gift for literally everyone.

I love that you can search for recipes by food item rather than by course! I have Brussel Sprouts I can make a yummy side dish featuring that vegetable - I have asparagus I can make a full-blown entree showcasing that item.

Great recipes and so pretty. I love the smoothie page to inspire different ways to create delicious smoothies.

I like this one a lot. Having recipes arranged by type of fruit or vegetable makes it easy to find a recipe for my impulse buys from the farmer's market. The pictures are appetizing, too.

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