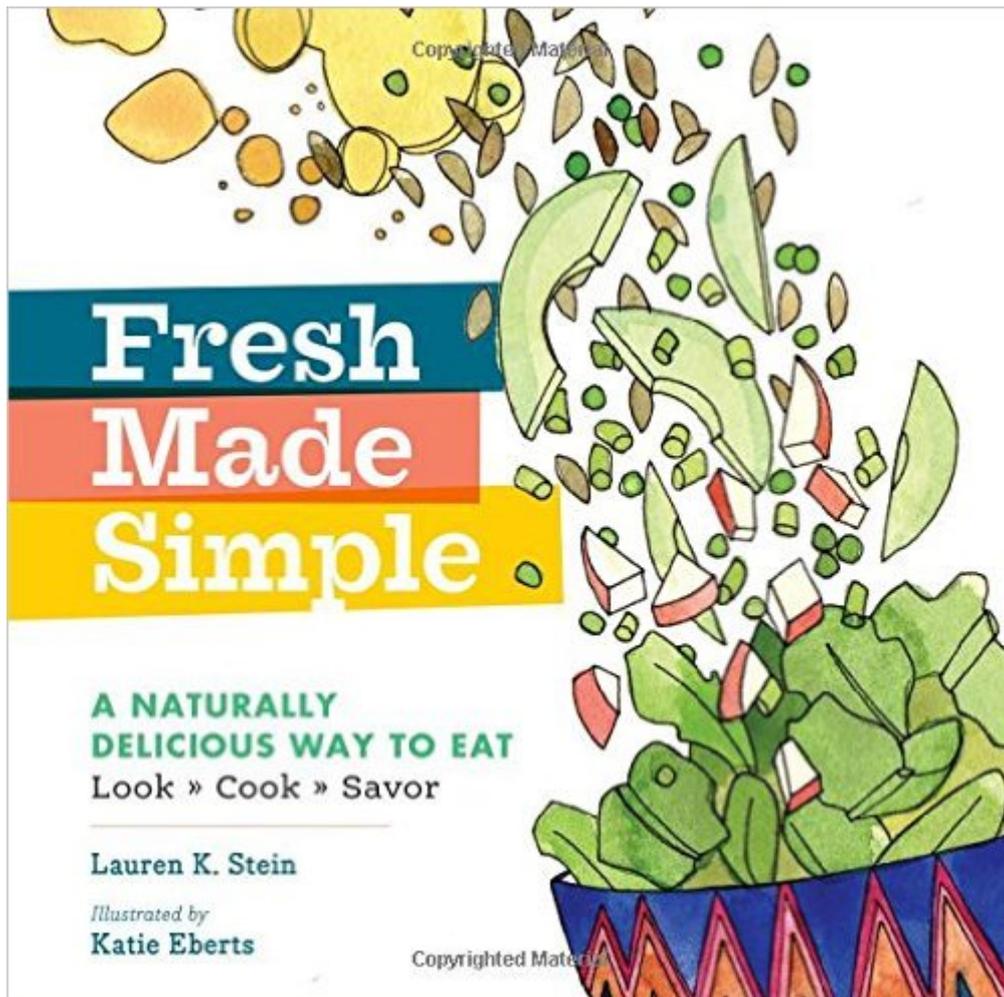


The book was found

# Fresh Made Simple: A Naturally Delicious Way To Eat: Look, Cook, And Savor



## Synopsis

Each of the 75 recipes in *Fresh Made Simple* is a charming full-page illustration showing, rather than telling, how to make the dish described. Each meal or snack begins with one delicious ingredient, and the cook builds around that to make a simple yet elegant creation. An avocado, seasoned with lime and salt, elevates a fried egg on toast; fresh-picked blueberries and an ear of corn add sweetness and texture to standard pancakes. From pineapple cilantro salsa and asparagus apple salad to a kale egg scramble, tortilla soup, and crostini, these simple recipes celebrate the unbeatable flavors of fresh ingredients. Â

## Book Information

Hardcover: 200 pages

Publisher: Storey Publishing, LLC (October 20, 2015)

Language: English

ISBN-10: 1612126081

ISBN-13: 978-1612126081

Product Dimensions: 8.1 x 0.8 x 8.1 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 starsÂ Â See all reviewsÂ (33 customer reviews)

Best Sellers Rank: #200,474 in Books (See Top 100 in Books) #77 inÂ Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Burgers & Sandwiches #233 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Vegetables #312 inÂ Books > Cookbooks, Food & Wine > Special Diet > Vegetarian & Vegan > Non-Vegan Vegetarian

## Customer Reviews

Every once in a while, I come across a cookbook that is unique. That's the case of this new cookbook Storey is publishing by Lauren K Stein, illustrated by Katie Eberts. *Fresh Made Simple* is actually full of simple recipes. Most "simple" recipe cookbooks aren't actually simple. But, this one is. Lauren and Katie worked together to create a fun and artistic cookbook. Each recipe uses five ingredients or less. Directions are as simple as can be. The only direction I actually disagreed with was the one for caramelized onions. The authors wrote that you should cook them low and slow--they didn't happen to mention that you have to cook them low and slow for a very long time. But, other than that, I agreed with the recipes and thought they were all well written and drawn. The recipes cover breakfast, lunch, salads, spreads, simple dress-ups for desserts, and drinks. I loved the two cheese plate pairings! I never know what fruits and accompaniments to put with cheeses. What I

loved most, though, about this cookbook is that it straddles a tricky line. Most gourmet cookbooks that are appealing use expensive ingredients. This cookbook, on the other hand, used a lot of normal ingredients and just a few unusual cheeses for some of the recipes. Most of these ingredients regularly inhabit space in my kitchen. Make sure you check out the preview for this book--it's such fun to look at it! Katie Eberts' artwork is creative, energetic, and visually appealing. If you're looking for a cookbook with truly simple recipes, then this one fits the bill perfectly! Please note that I received a complimentary copy of this cookbook for review from Storey Publishing.

I ordered this book a few months ago after meeting the Author's husband on the plane and was pleasantly surprised to get in the mail the other day. I LOVE the format and recipes in this book. Within each section there is an ingredient that the recipe is focused around. There are drawings for each recipe of the ingredients and of the final product. The best part is no measurements are needed. I am excited that a lot of these recipes make perfect bring-to-work lunches - they are so easy there is no excuse not to make them. And did I mention delicious? I just made the strawberries with ricotta and balsamic drizzle and next in line is the goat cheese and caramelized onion quesadillas. A lot of the recipes look like they would make great appetizers (e.g stuffed dates, crostinis, multiple cheese & fruit plate variations). The back of the book has creative ideas for how to use the condiments (e.g. chive butter, pineapple cilantro salsa). Thank you for a great book!

This little book caught me by surprise. I'm not sure what I was expecting, but it wasn't this! Cute graphics take the place of true recipes with general (if any) amounts and instructions. Amounts are often spoken of as "lots", "a bunch", "a squeeze", "a sprinkling", "a handful" and so forth. The title does say "Made Simple", but sometimes it seems to take it a bit to the extreme, such as the Pistachio Nut Mix. Raisins, Dried Cherries, Honey Roasted Sesame Sticks and Roasted, Unsalted & Shelled Pistachios. No amounts, just "Give a shake to mix." The Tomato Slices on pg 111 are very similar to what we do often around here, only we usually add oregano. Very easy and very delicious and the Black and White Bark is something my kids would love (minus the cranberries--none of them like cranberries!). I would say that most people who are seasoned cooks might not be enthralled with this book, but I do think it has its place. It's perfect for children or very new cooks. It won't overwhelm them with long lists of ingredients (usually 5 or less per recipe) or long, involved instructions. Quick, simple, and pretty healthy recipes with colorful graphics will interest most kids. That alone makes it worth it. I received a copy of this book from Storey Publishing for my honest review. All thoughts and opinions are my own.

I love this book- my 4.5 year old is able to help me "read" the recipes and really feel like he's the chef. The recipes are simple to follow, delicious and nutritious. The illustrations are incredible- I would love to frame a few in my kitchen because they're so colorful, bright and eye catching!! I have many cookbooks- but none like this!

I love the colors and illustrations. Started following this artist and author on Instagram, following my first purchase of Forest Feast. I love the water color paintings. I used post it notes to close off the title pages tho. I prefer to look only at the recipes. Not the title page that say, wet, dry, tossed, spreadable, etc

I purchased two copies for gifts and now I'm bummed that I didn't pick one up for myself! The recipes look absolutely gorgeous. They make me want to run right down to the farmer's market. I love the book because it's written the way I cook... handful of this, dollop of that. I found myself nodding in agreement as I flipped through -- especially the dressing with honey, balsamic, and dijon. Plus, how fun is the organizational system! Boo to the standard old "B, L, D plus snacks and desserts." Well done, Stein and Eberts. I can't wait to hear what the recipients think.

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