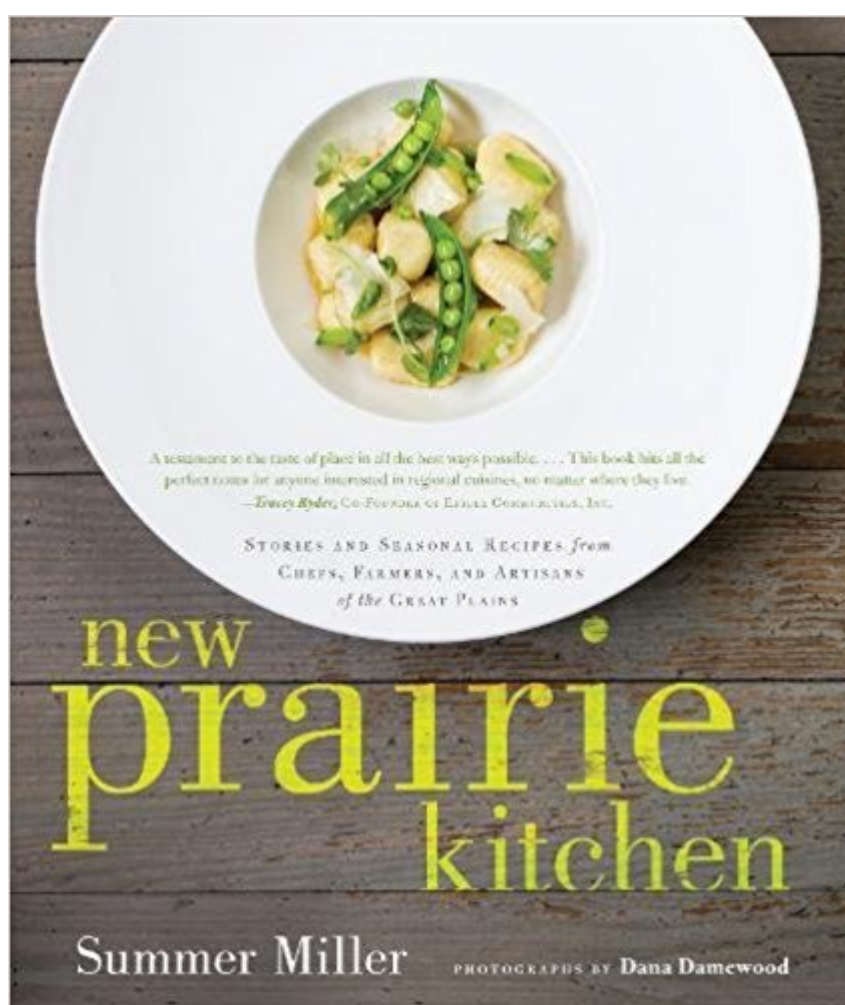




The book was found

New Prairie Kitchen: Stories And Seasonal Recipes From Chefs, Farmers, And Artisans Of The Great Plains



Synopsis

New Prairie Kitchen profiles 25 of the most exciting and groundbreaking chefs, farmers, and producers of artisanal goods from Nebraska, Iowa, and South Dakota. Their personal stories are interspersed with more than 50 chef-contributed recipes that range from refreshingly simple to exquisitely gourmet. Organized by season, New Prairie Kitchen will transport readers to a revitalized Midwestern heartland where traditional favorites interweave with inspiring new flavors and techniques. Author Summer Miller introduces readers to the phenomenal talent emerging from America's breadbasket: farms that grow asparagus thick as your thumb and tender as a strawberry; dairies that produce fresh, natural milks and cheeses; and nationally recognized restaurants that make these mouthwatering ingredients into edible art. Pioneering chefs across the prairie have taken an old-meets-new approach to their cuisine, sourcing traditional staples from local sustainable farms, and incorporating them into recipes in new and thrilling ways. Beautiful full-color photography and terrific storytelling will lead readers through a wonderful diversity of cooking styles and recipes sure to appeal to any palate. New Prairie Kitchen will reveal a fresh take on farm-to-table cooking and inspire Americans from coast to coast to try everything the prairie has to offer.

Book Information

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Customer Reviews

Praise for Summer Miller's New Prairie Kitchen: "A passionate . . . plea for the Plains states' inclusion in the American culinary lexicon, with great recipes to boot." [Epicurious](#) "A testament to the taste of place in all the best ways possible; these recipes, stories, and

profiles of chefs, farmers, and artisans are all abundantly steeped in the particular character of our country's prairie region. This beautifully written and photographed book hits all the perfect notes for anyone interested in regional cuisines, no matter where they live." #151;Tracey Ryder, Co-Founder of Edible Communities, Inc."This is just a delightful book with so many delicious recipes. As I was looking through them, my mouth was just watering." #151;Meghna Chakrabarti, Here and Now, NPR"Sophisticated images of farmers, chefs, bakers, artisans and cheesemakers fill the pages . . . New Prairie Kitchen is much more than a book with recipes, pictures and resources reflecting its local and sustainable food focus. It was, Miller says, 'a community effort.'" #151;Chicago Tribune"The recipes and producers here are indeed treasures, and the book is the treasure map." #151;Omaha Magazine"New Prairie Kitchen is a gift. Its beautiful prose, touching stories of the Great Plains, and incredible photography are reward enough. Then come the recipes. Mouthwatering, interesting, soul quenching dishes that are sure to become favorites in every kitchen. This is more than a cookbook#151;it's a love letter to the heartland." #151;Taryn Huebner, private chef for Oprah Winfrey"The book itself is gorgeous, and the features heartfelt." #151;Argus Leader"While New Prairie Kitchen is absolutely a cookbook, it's also a story#151;about how the 'flyover' states are bringing an essence of their land and culture and communities to life in the kitchen." #151;The Des Moines Register"What a revelation! Delicious recipes, amazing photographs, and a downright wonderful celebration of all things food. If you read this and don't immediately fire up the grill and dash out to hug a farmer, you should turn in your knives." #151;Jonathan Segura, executive editor, Publishers Weekly"Beautiful full-color photography and terrific storytelling will lead readers through a wonderful diversity of cooking styles and recipes sure to appeal to any palate." #151;Midwest Independent Booksellers Association"Be prepared for spectacular photos that leap off the page, interesting profiles of people who grow, cook, and prepare local foods, and four seasons of wondrous recipes created to entice your taste buds." #151;Jean Teller, GRIT magazine"A visual, literary, and culinary adventure!" #151;The Omaha Reader"Shining a spotlight on Nebraska, Iowa, and South Dakota, Miller includes profiles of hardworking producers who are dedicated to their crafts, be it cheesemaking, baking, or butchering, and that's the biggest draw of this book; it reads like an extended Edible Communities issue in all of the best ways." #151;Paste Magazine"This isn't a book focused on casseroles or hot dishes of Nebraska's past. Rather, it's focused on the 'now' of Midwestern food. It's the story of chefs working in modern Midwestern cities and farmers producing handmade cheese and heirloom crops in the Plains countryside." #151;Omaha World-Herald"This book will take you on a captivating journey across the oft-overlooked Great Plains and leave you inspired. By pairing

intimate glimpses into the lives of small local farmers, chefs and artisans with their treasured recipes, Summer Miller has captured the spirit of local food and the essence of good food."

•Amy S. Brown, copublisher and editor of Edible Omaha"In this beautiful book, Summer Miller introduces readers to the food artisans, chefs, and farmers who make the Great Plains great. Full of seasonal, modern recipes, this is the book to tuck under your arm on every visit to the farmer's market." •Ivy Manning, author of The Farm To Table Cookbook, and Williams Sonoma Weeknight"New Prairie Kitchen shows just how inspiring farm-to-table cooking in the Midwest can be." •Omaha Family Magazine"New Prairie Kitchen will transport readers to a revitalized Midwestern heartland where traditional favorites interweave with inspiring new flavors and techniques." •The Midwest Book Review

Summer Miller is a freelance writer based just outside the urban fringes of Omaha, Nebraska. Her writing has appeared in Saveur, Every Day with Rachael Ray, Edible Omaha, Edible Feast, Nebraska Life, Omaha Magazine, and the Reader. She blogs at scaldedmilk.com. Dana Damewood received her Bachelor of Fine Art in Photography from the Savannah College of Art and Design in 2003. Her nationally recognized work in fine art portraiture has been displayed in many gallery exhibitions. She also owns a portrait and wedding business. She lives in Omaha, NE.

This book stole my breath from the first time I opened it. It's a beautiful, comprehensive, thoughtful piece of work that shares with its readers many of the facets of the food from our region of the United States. The photography is stunning, and it compliments the writing in a cohesive and effective way. Summer's writing is nothing short of magnificent - she writes in a way that allows you to hear her voice in the pages, and more importantly, in a way that lets you hear the voices of those about whom she has written. Her writing is inviting, and draws you in from the introduction, making you feel welcome, comfortable inside the text, and curious all at once. The recipes in the book come from remarkably talented people, all fantastic professionals in their fields, and you'll want to make them all - and this book makes you feel like you can. She offers some great tips for navigating through the recipes, and brings stories, recipes and information together in a very well-delivered package. This book is relevant for anyone who loves food, or cooking, or the Midwest, or farmers, or chefs, or people, or cookbooks, or pigs, or cheese, or bison, or mushrooms, or, or, or... You should just buy it. You'll enjoy every page turn. :)

Saw an article about the author in the Des Moines Register. Bought it for my sister for her birthday,

who loved it. If you're in the Des Moines, Omaha, or Sioux Falls area, you have a chance to eat at the places mentioned, or buy what the local growers have to offer. There are also recipes, along with stories of the local growers and restaurant operators.

This book is a gorgeous visual road trip of the senses. Miller & Damewood form a dynamic partnership - like two ingredients that are meant for each other - these ladies will wow you with words and photography. The interviews feel intimate, and the recipes are delicious and accessible. The layout, content, and feel of this book make it perfect for your own kitchen, as well as for gifts for both the cooks and foodies in your life. Enjoy!

I bought this cookbook for a friend of mine who gardens large amounts of vegetables each year. She loved this book, the seasonal division of recipes, the beautiful pictures and stories. Might have to buy this one for myself!

This is an absolutely beautiful book with unique recipes. It also has wonderful stories throughout the book. When it arrived, I sat down and actually read the book, instead of flipping through. There is a good mix between your everyday, more simple, recipes and some that are really deluxe and unusual. The photography is stunning -- this could be a coffee table book. Wonderful gift for anyone, from the midwest or not!

I don't buy many cookbooks anymore. Who needs to when one has Google?! I reserve my cookbook buying for cookbooks that are "more than just cookbooks". I want works of art. I want personal stories. And, I want meaningful recipes! Summer Miller's cookbook is all of that and more. With her gift of writing she shares many personal stories of the farmers and chefs who were willing to share their lives and recipes with her! This cookbook reads more like a novel and has already caused me to tear up a few times, and I've only just begun reading it. It has inspired me to get back into the kitchen and once again, cook food my family will love! I have to admit, I've been neglecting in this area lately. I'm anxious to make the Spring Salad with Egg, Bacon and Fingerling Potatoes, the Dried Fruit and Pumpkin Seed Granola, and the Squash Swirl Soup! A huge shout out to Dana Damewood for the beautiful photography! Her photos of the food, locals and people brought back feelings of why I love the Midwest - my roots - and help me feel a little more love for the land I left a few years ago.

Summer Miller intertwines the stories and lives of the people who grow, make, and cook the food used in these wonderful recipes. I love this book for so many more reasons than the recipes! I downloaded mine.

Beautiful written! Very detailed and fun read!

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Where Chefs Eat: A Guide to Chefs' Favorite Restaurants (2015)
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