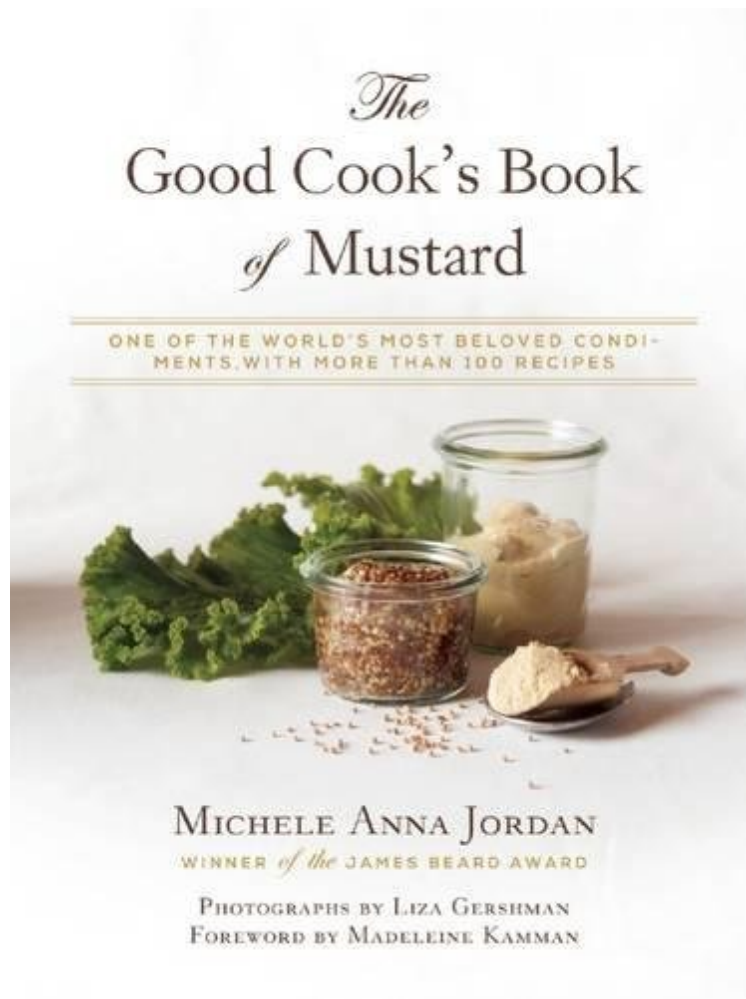


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The Good Cook's Book of Mustard: One of the Worlds Most Beloved Condiments, with more than 100 recipes

Michele Anna Jordan

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Michele Anna Jordan : The Good Cook's Book of Mustard: One of the Worlds Most Beloved Condiments, with more than 100 recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised The Good Cook's Book of Mustard: One of the Worlds Most Beloved Condiments, with more than 100 recipes:

2 of 2 people found the following review helpful. Great coffee table book, fascinating information, gorgeous photography.By SeriousAboutFunctionThis book would look wonderful on a coffee table -- I can't stop staring at the image on the front cover that seems so real that it wants to pop off of the page!But it's more than that.It begins with a brief but intriguing history of mustard's use as one of the "world's most beloved condiments." Then come recipes

showing the many different uses and tastes that can be achieved with mustard, so the reader gets a full perspective of all that mustard has to offer (which is much more than I would have guessed!) The result is an enjoyable (and delicious!) course that will leave you really knowing how to use mustard. But the best part is the photography. These pictures have so much depth and character. From fields of yellow mustard plants to the detail of mustard seeds to fresh vegetables to be used in a recipe with mustard, I'd be seriously tempted to buy this book just for the pictures even if I didn't want the recipes and history!

0 of 0 people found the following review helpful. Great reference and idea work

By UrbanMonique I bought this for my food blog reference library, and I'm glad I did. Some standards and classics, and a lot of pretty cool derivatives. If you love mustard, and want to expand your DIY repertoire, this ones for you.

0 of 0 people found the following review helpful. Tasty!!!

By Janet Poor I have scores of cookbooks...I find this one really interesting have used some of their suggestions have been suprised enjoyed the differences it makes in taste! It's a keeper!

Some single, simple things, like mustard, have a wealth of history and a path of stories, usually known only to a few. . . . Even if you dont think youre interested in mustard, after reading this delightful book, you will be!

Deborah Madison, *The Savory Way* The sharp, bright taste of mustard has been used to enhance food for centuries, and all the varieties from the classic yellow Frenchs and the traditional Dijon to the more exotic flavored mustards are widely available to home cooks everywhere. The *Good Cooks Book of Mustard*, an installment in the expertly researched and newly updated culinary series of the *Good Cooks Books*, not only explains the history of this versatile condiment, but also shows how to use it to add flavor to your meals. Here, you will find a comprehensive collection of imaginative sauces, appetizers, salads, soups, main courses, condiments, and even desserts, as well as a section devoted to the process of making mustards at home. Recipes include: Rock Shrimp with Rmoulade Sauce Cream of Mustard Soup Grilled Tuna with Black Bean, Pineapple, and Serrano-Cilantro Mustard Pork Loin with Apricot-Mustard Glaze Chickpea Salad with Mustard-Anchovy Vinaigrette Spicy Toasted Pecans And more

Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. Weve been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

From Library Journal Close to a dozen books on salsas have appeared in recent months, so a second cookbook devoted to another of our other favorite condiments should come as no surprise. Actually, there is little overlap between Jan Roberts-Dominguez's *The Mustard Book* (LJ 9/15/93) and this new title. Roberts-Dominguez concentrates on making homemade mustards and then uses them in a variety of international dishes. Jordan, a former chef and author of several cookbooks, including *The Good Cook's Book of Oil and Vinegar* (LJ 8/92), begins with a lengthy history of mustard and then offers a nice collection of imaginative and unusual recipes that feature it. For larger collections.

Copyright 1994 Reed Business Information, Inc. I cannot imagine a serious mustard-o-phile living without this book. The text is informative and the recipes (for making mustard or for cooking with mustard) are both imaginative and easy to follow. What else can I say except that it definitely cuts the you-know-what! Barry Levenson, curator, National Mustard Museum