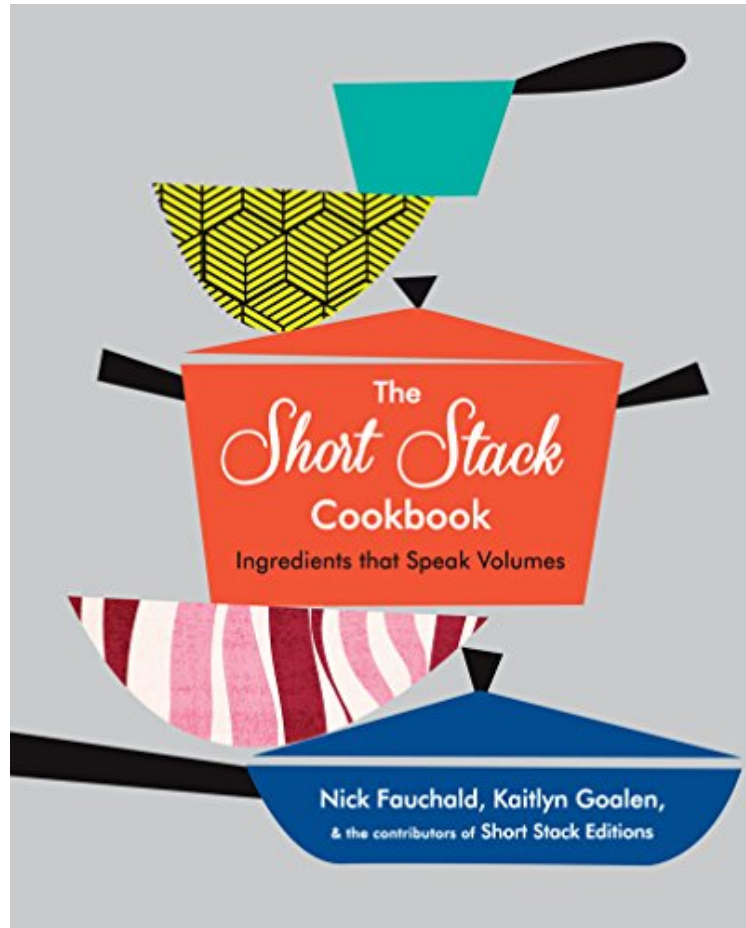


[Free pdf] The Short Stack Cookbook: Ingredients That Speak Volumes

The Short Stack Cookbook: Ingredients That Speak Volumes

Nick Fauchald, Kaitlyn Goalen

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#72055 in Books Fauchald Nick 2016-10-18 2016-10-18Original language:EnglishPDF # 1 10.38 x 1.25 x 8.38l, 3.42 #File Name: 1419722417320 pagesThe Short Stack Cookbook Ingredients That Speak Volumes | File size: 32.Mb

Nick Fauchald, Kaitlyn Goalen : The Short Stack Cookbook: Ingredients That Speak Volumes before purchasing it in order to gage whether or not it would be worth my time, and all praised The Short Stack Cookbook: Ingredients That Speak Volumes:

1 of 2 people found the following review helpful. Wonderful recipes with inspired Graphic Design!By Turbo the CatThis is an adorable book! Beautifully laid out with a great concept built around main ingredients.A great cookbook with fun recipes for all types of meals and events.7 of 7 people found the following review helpful. Fun ModernBy OutlawPoetNormally, I want a photo of every recipe in a cookbook. Its a personal preference, but as a home cook, it helps me to know what a meal should look like. Those visual cues both help me to know if Im doing things right, and can inspire me to want to cook something I see in a cookbook. While there are quite a few photos in this book (and gorgeous ones at that), not every recipe has an accompanying photo.Despite the lack of photos (again, there are many - just not enough for me), the book is visually stunning. The colors are bold. Each section is edged in a different color,

allowing you to quickly move on when a section isn't for you. (For me, that was the section on hot chili peppers. I'm just not a chili person.) It was also interesting that the recipes were separated by ingredient. Now, I've got no prior familiarity with Short Stack Editions and it's an interesting concept. I liked the way that certain ingredients were highlighted and allowed to shine. I also liked the fact that most of these ingredients are staples. In fact, I didn't find any ingredient used that I can't find at my grocery store. One of my favorite recipes was for the pull-apart sourdough bread. I was a bit dismayed at first that it called for already-made bread, but what you do to that bread transforms it. It was the resident 8-year-old's favorite as well. The recipes are presented in a way that is very easy to understand. The main tools you'll need for the recipes are explained in the front of the book, but the recipes will also use bold lettering (highlighting certain words - not completely bold) in the recipes so you can quickly scan and know if you have everything you need prior to starting. There are family-friendly recipes as well as more elegant fare. Again, my main wish would be for more photos. I know this is expensive and adds to the price of a book, but for me photos are absolutely essential. But other than that, this is a fun, modern, and lovely book. 0 of 0 people found the following review helpful. Four Stars By Casey Enjoyed this book immensely and the recipes make you want to cook!

The first cookbook from Short Stack Editions, an artful collection of 150 new and original recipes organized by ingredient from IACP and James Beard Award-winning cookbook authors, chefs, food writers, recipe testers, and editors. The ethos behind Short Stack Editions is simple: Pair honest, common ingredients with trusted voices in the culinary world for inspired recipes home cooks can actually use. And for their first cookbook, Short Stack founders Nick Fauchald and Kaitlyn Goalen call upon their acclaimed contributors to extend their love letters to favorite ingredients. Exclusively created for this cookbook, these recipes from all-star chefs, food writers, editors, and stylists are destined to become favorites. Organized by 18 ingredients, including Apples, Bacon, Brussels Sprouts, Butter, Cheddar, Eggs, Tomatoes, Greek Yogurt, Honey, Hot Chile Peppers, Kale, Lemons, Sourdough, Whole Chicken, and Winter Squash, The Short Stack Cookbook takes readers through staples found in the kitchen and presents new ways to cook with everyday items. Contributors include: Virginia Willis (author of *Bon Appetit*, *Y'all*) Sara Jenkins (chef, restaurateur, and cookbook author) Ian Knauer (IACP nominee and former food editor at *Gourmet*) Soa Davies (producer of Eric Ripert's cookbook *On the Line* and executive chef of Maple Food Co.) Susan Spungen (founding food editor for *Martha Stewart Living*) Angie Mosier (food stylist, photographer, and writer for *Food Wine* and the *New York Times*) Rebekah Pepler (writer and food stylist) Alison Roman (former editor at *Bon Appetit* and *BuzzFeed*) Sarah Baird (writer and culinary anthropologist) Julia Sherman (artist, photographer, writer, cookbook author, and founder of *Salad for President*) Michael Harlan Turkell (award-winning photographer and cookbook author) Julia Turshen (cookbook author) Megan Scott (recipe developer and project manager at *The Joy of Cooking*) Tyler Kord (chef-owner of the No. 7 group) Paul Grimes (food stylist) Beth Lipton (food director for *Health* magazine) The Short Stack Cookbook is the perfect gift for the nostalgic, design-centric home cook looking for recipe inspiration for their weekly farmers market haul or CSA farm box.

Just riffling through the pages of this book is enough to make you race into the kitchen and start cooking. Short Stack is long on smart writing, terrific recipes and inspiring ideas. It's a book that's bound to energize a cook's creative spirit.