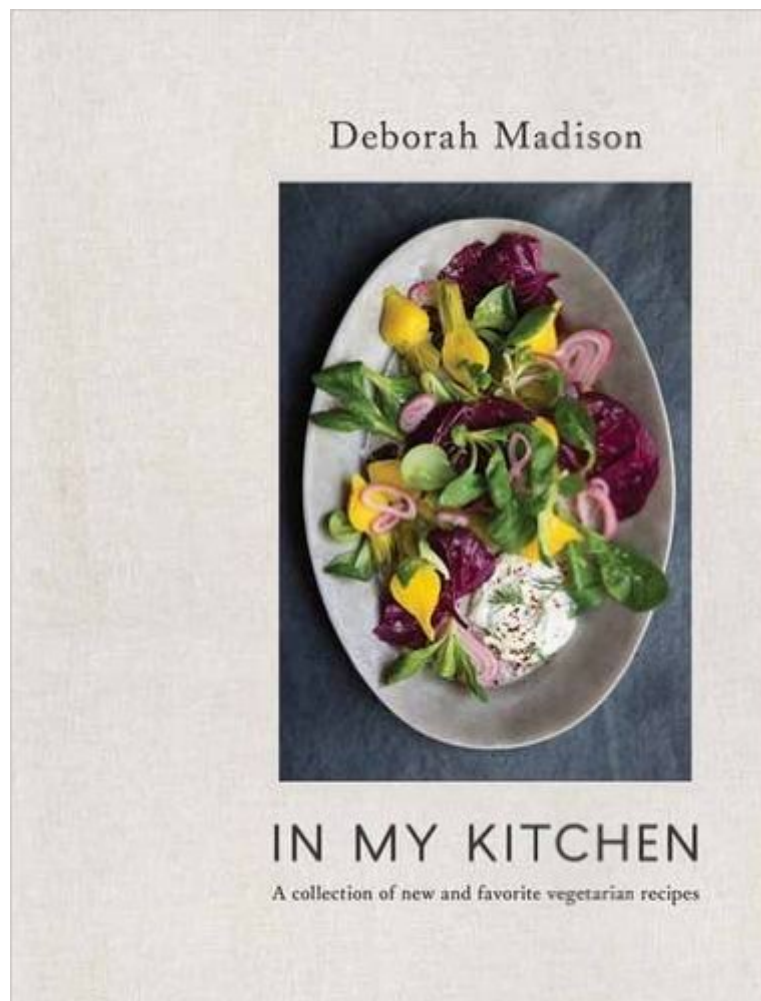




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In My Kitchen: A Collection Of New And Favorite Vegetarian Recipes



Synopsis

From the foremost authority on vegetarian cooking and one of the most trusted voices in food comes a carefully curated and updated collection of 100 favorite and most inspired recipes, reflecting how Deborah Madison loves to cook now. Deborah Madison's newest book shares 100 beloved and innovative recipes from her vast repertoire, all pared down to the key ingredients needed to achieve delicious, nuanced flavor, with simplified preparations. *In My Kitchen* is a vegetable-forward cookbook organized alphabetically and featuring recipes like Roasted Jerusalem Artichoke Soup with Sunflower Sprouts; Fennel Shaved with Tarragon and Walnuts; and Olive Oil, Almond, and Blood Orange Cake. With dozens of tips for building onto, scaling back, and creating menus around, Deborah's recipes have a modular quality that makes them particularly easy to use. Perfect for both weeknight dinners and special occasions, this book will delight longtime fans and newcomers to Madison--and anyone who loves fresh, flavorful cooking. Filled with Deborah's writerly, evocative prose, this book is not just the go-to kitchen reference for vegetable-focused cooking, but also a book with which to curl up and enjoy reading. Lavishly photographed, with an approachable, intimate package, this is the must-have collection of modern vegetarian recipes from a beloved authority.

Book Information

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Customer Reviews

[View larger](#) Tomato And Red Pepper Tart In A Yeasted Crust Makes one 10- or 11-inch tart A savory jam of sweet late-summer vegetables makes for a very succulent tart. A bit of time is involved since you're doing it all from scratch, so think of this as a special offering

at the table and, by all means, wait until produce is at its best. Late summer is the time to make this, when sweet plump peppers are in the market and roma tomatoes have a chance of actually being good. Winter? Don't bother. The time involved in making the filling will give a yeasted dough time to rise; so start the dough first, unless you wish to make the filling hours ahead of time. A yeast-risen dough allows you to use olive oil, and it's easy to make. Such doughs are angelic to handle plus they end up with golden, sculpted surfaces. However, you must roll it very thin if you don't want a big doughy crust at the end. An egg contributes to the strength and suppleness of the dough, but if you don't eat eggs, you can replace it with 3 tablespoons of water and 1 tablespoon of oil. As for flour, use whatever mixture of flour appeals to you •rye, toasted barley, quinoa, or spelt flour might go into a mix along with wheat flour or a gluten-free mixture. You will have dough left over. It's hard to make less, but you can refrigerate it and use it later for impromptu dinner rolls or a pizza crust.

The Yeasted Dough

- 1 package (2 1/2 teaspoons) active dry yeast
- 1/2 teaspoon sugar
- 1/2 cup warm water
- 3 tablespoons olive oil
- 1 egg, lightly beaten
- 3/4 teaspoon salt
- 1 1/2 cups all-purpose flour, white whole-wheat flour, or a mixture, including spelt, rye, or other flours

To Make The Yeasted Dough Dissolve the yeast and sugar in the water and let stand until it's bubbly, about 10 minutes. Whisk the oil, egg, and salt together with the proofed yeast, then stir in the flour. When the dough is too stiff to work with a spoon, turn it onto a lightly floured counter and knead until smooth and elastic, about 4 minutes. Add flour to keep it from sticking, but aim to keep the dough on the wet and tacky side. (If you live in a very dry climate, your flour will be extra dry and you may not be able to use entire amount called for.) Set the dough in an oiled bowl and turn it over to coat, cover with a towel or a shower cap and let rise until doubled in bulk, 45 minutes to an hour, depending on how warm your kitchen is. Turn the dough out. Roll it out into a thin circle (or other shape appropriate to the pan you're using) and line a tart shell with it. If you're not ready to fill the tart just then, put in the refrigerator so that it doesn't continue to rise.

To Make The Tart Filling Warm the oil over medium heat in a wide skillet, add the onions, and cook until soft, about 15 minutes, stirring occasionally. Add the garlic, tomatoes, and diced peppers along with the crumbled saffron threads and aniseed. Season with 1/2 teaspoon of salt and a little pepper. Cook for 30 minutes, stirring occasionally, especially toward the end. It should be quite thick. Taste for salt and stir in the basil. Heat the oven to 400°F. Set the tart shell on a baking sheet. Add the filling to the

shell and smooth it out. Use the pepper strips to make a crisscross design over the top. Place the olives in the spaces formed by the peppers. Bake for 35 minutes. Carefully unmold the tart onto a platter and serve warm or at room temperature.

The Tart Filling 2 tablespoons olive oil 2 large red onions, finely diced 2 plump garlic cloves, minced or pounded to a paste
1 1/2 pounds ripe roma or other paste tomatoes, peeled, seeded, and chopped 3 large red bell peppers, roasted and peeled; 2 diced, 1 cut into thin strips A good pinch of saffron threads, if possible 1/2 teaspoon aniseed Sea salt and freshly ground pepper 2 tablespoons chopped basil 16 NiÃƒfÆ'ÃƒÂ§oise olives, pitted

ÃƒÂ“Madison, a doyen of vegetarian cooking, shares her favorite recipes, some of which are revised and revamped to reflect how she cooks today. . . . Her savoy cabbage, leek, and mushroom braise on toast with horseradish cream is hearty and comforting; the roasted cauliflower with romesco sauce and a shower of parsley is almost too beautiful to eat. MadisonÃƒÂ“s salad of citrus and avocado with lime-cumin vinaigrette and shredded greens is a vibrant blend of acidity, bitterness, and tang. She provides flavors for every palate and every course, including appealing desserts such as olive oil, almond, and blood orange cake; rhubarb-raspberry compote; and walnut nugget cookies. Eye-catching full-color photos further enhance this stellar collection. One glance will quickly show why the dishes here are MadisonÃƒÂ“s go-to meals, and they will soon become readersÃƒÂ“ favorites as well.ÃƒÂ“ PUBLISHERS WEEKLY STARRED REVIEWÃƒÂ“ Deborah Madison refers to her cooking style as getting simpler and herÃƒÂ“ tastes getting lighter. But it takes the particular ÃƒÂ“simple and lightÃƒÂ“ wisdom ofÃƒÂ“ Deborah Madison and her deep understanding of the beauty of the vegetableÃƒÂ“ to know that this is a world that can sing for itself. With just a little bitÃƒÂ“ of Madison magic to set it on its way.ÃƒÂ“

ÃƒÂ“YOTAM OTTOLENGHI, author of *Plenty More* and *Jerusalem*ÃƒÂ“ "Madison is terrific at that rare thing: making food that is simultaneously both plain and creative;ÃƒÂ“ wholesome yet also inventive and on-trend."- LOS ANGELES TIMES COOKBOOK OF THE MONTHÃƒÂ“ "Calling all vegetarians: If you donÃƒÂ“t already know Deborah Madison, the time is now. For over 30 years, sheÃƒÂ“s been churning out cookbooks full of elegant, dependable and totally meat-free dishes. Her latest has plenty of classics, with updated twists to reflect the modern palateÃƒÂ“ kale, quinoa, chia seeds and nut butters abound."- PUREWOW.COMÃƒÂ“ "Beloved vegetarian icon Deborah Madison gathered her greatest hits along with new dishes to create this recipe compendium."- MODERN FARMER "In *My Kitchen* represents wonderful simplicity and refinement. Madison achieves a state of culinary bliss with an offhand expertise."- Christopher

Kimball, MILK STREET KITCHEN

DEBORAH MADISON is revered for bringing vegetarian cooking to a wide audience, including non-vegetarians, and is a bestselling author, with book sales of more than 1.2 million copies. She is the award-winning author of 13 cookbooks, including *New Vegetarian Cooking for Everyone* and *Vegetable Literacy*. Deborah is well known for her simple, seasonal, vegetable-based cooking. She got her start in the San Francisco Bay Area at Chez Panisse before opening Greens. In 1994, Madison received the M.F.K. Fisher Mid-Career Award from Les Dames d'Escoffier and in 2016 she was inducted into the James Beard Foundation Cookbook Hall of Fame.

Beautiful photos and great recipes. A great addition for any vegetarian.

Love it

Wonderful recipes with veges and grains. Very contemporary and healthy (from a carnivore).

Well-written, simple, fun recipes

This is the third Deborah Madison cookbook that I own, the others being the amazing "Vegetable Literacy" (2013) and the seminal "Vegetarian Cooking for Everyone" (1997). I've also read all of her other cookbooks over the years. "In My Kitchen" is a lovely addition to the trilogy in my library. Her writing comes across the way I believe she intended: one feels as though one is thumbing through the favorite recipes that she uses most frequently today. She is honest about when she uses prepared foods such as canned chickpeas and roasted red peppers. I love her flexibility about what ingredients to use and how to serve her dishes for vegetarians, flexitarians, and omnivores alike. Many of the recipes are revisions of ones previously published, and she tells us why she tweaked them. She lives and cooks in New Mexico, and I live and cook in a very cold part of the U.S. a couple of thousand miles away, yet almost all the ingredients in the recipes (except for the variety of fresh chiles) seem to be accessible to me. Unlike her "Farmers' Market" or "Vegetable Literacy," this book is not vegetable-centric, so one doesn't have the feeling of being somewhat left out if one has neither a Southwest farmers' market nor a garden. I'm retired, love to cook, and own many cookbooks, yet this one has about 20 Post-It's on the pages for recipes I'm anxious to try.

I've been a fan of Deborah Madison's way of cooking since I bought her large volume "Vegetarian Cooking For Everyone" back in the late 90's. Is this book the culmination of her cook books? Who knows, but it sure seems so. This small compilation of recipes (relatively speaking, compared to that huge book back in the 90's), is definitely a summing up--and exhibits the growth--of many, many years of experience. Can her cooking become any more precise in its simplicity? Each recipe she presents has evolved over the years. These recipes are finely-tuned in a way that brings out the very best of its ingredients, in their most basic ways. Decades of working with vegetarian ingredients--thinking and concocting--caused Madison to grow these recipes in a minimalistic way. Not only that, these recipes have evolved along with the American food revolution of the past several decades. If you've been following Madison through this evolution--as I have--you can hardly not buy this book. If you are new to following Deborah Madison, I wonder if you will be able to appreciate the value of this book. If you are not even aware that there's been a food revolution, you may be dumbfounded by some of the essay-like content that you read in this cook book. Do you follow recipes exactly, or do you pick and choose parts of a recipe that have appeal? If you only ever follow recipes exactly, you may miss what's so great about it. These recipes allow leeway and choices. You know your own favorite recipes that you make over and over again? Chances are that you have grown those recipes to whittle down extraneous ingredients and steps. You have fine-tuned those recipes to make it perfect for you and your family. That is what Madison has done in this book. It is a marvel. It is food for thought. The recipes spark creativity and inspiration. They show a path forward for your own growth.*I received a temporary download of this book from the publisher several months ago. I have been working diligently with it prior to its publication.

My 1st vegetarian learning/cookbook was Deborah's Vegetarian Cooking For Everyone. I wrote in it and taped other recipes in it - well-used in my kitchen. Then she updated it, and I got the updated version and transposed my notes and recipes carefully from my 1st book to the updated one. This cookbook sounded good, so knowing her stellar vegetabling works I jumped on board. This one is fantastic also! And this is coming from a non-vegetarian, just someone who wants to eat more veggies and convince my family that they are yummie. I just made the soufflé. I hadn't made hers before. It was yummie. The only drawback is that I would like to see more color photos of the actual completed recipes (some photos are of a garden or just the raw veg.-pretty but I would like to see more photos of the recipes) and I wish it had less white space. If properly designed it would be a smaller cookbook. Larger and clearer font would also be better. Stories are ok if they assist you with a recipe such as in substitutions, etc., but I can do without all the stories that today's cookbooks

feel they have to have. It has a nice hefty spine, which is nice, but a lot of wasted space and no color photos. Still, I remain a loyal fan and she really knows vegetables!

I enjoyed this book almost as much as I enjoyed discovering Vegetarian Cooking for Everyone years ago. The recipes look delicious, and I was delighted to discover her evolution of some former heavier favorites. What I enjoyed almost as much as the recipes was reading about how Ms. Madison's approach to cooking has developed through the years. Whether or not you are a long term fan of Deborah Madison, you will enjoy this book.

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