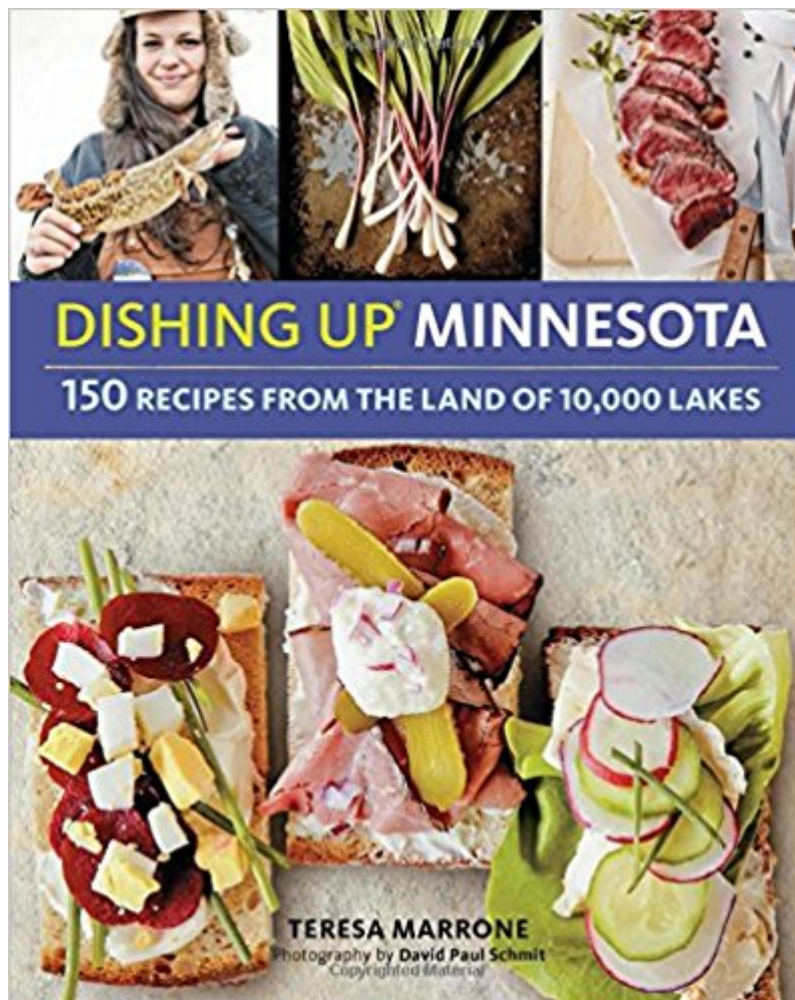


The book was found

Dishing Up® Minnesota: 150 Recipes From The Land Of 10,000 Lakes



Synopsis

These 150 mouthwatering recipes, contributed by some of Minnesota's best chefs, farmers, and foragers and accompanied by gorgeous photography, celebrate the state's outstanding and unique cuisine. You'll find dishes featuring fish from the lakes as well as morels and chanterelles, wild blueberries, wild game, beef and bison, orchard fruits, berries, dairy products, and much more. There are recipes inspired by German, Scandinavian, East Asian, and African traditions, as well as dishes from fairs and food trucks. There's something here for everyone, from Carrot Risotto and Dry-Fried Sugar Snap Peas to North Shore Fish Cakes; Wild Cherry Jelly; Northland Venison Burger with Wild Rice; Bison, Bacon & Cheddar Meatballs; Busy-Day Pho; Egg Coffee; Gravlox; Varmland Potato Sausage; Hmong Chicken Larb; Tater Tot Nachos; Thai Peanut Caramel Popcorn; Honey Pecan Pie; Classic Pound Cake with Cardamom; and Apple Dessert Hotdish.

Book Information

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Customer Reviews

"This is a cookbook, but also an atlas, a textbook, an operating manual, and a love letter to Minnesota. Inspired by traditions such as camping and Sunday dinners, but also the state's growing diversity and gourmet status, Teresa Marrone has given us a cook-the-book resource that the other 49 states can only envy." • Kim Ode, taste writer for Minneapolis Star Tribune and author of Rhubarb Renaissance "Teresa Marrone shines a light on the best from Minnesota's deep cold lakes, streams, and rivers, its small organic farms,

forests, and prairies. Her recipes are classic and casual and offer a true taste of our new Nordic fare." —Beth Dooley, author of *In Winter's Kitchen: Growing Roots and Breaking Bread in the Northern Heartland*

A Taste of the North Celebrate the dynamic cuisine of the North Star State! These 150 recipes reflect Minnesota's lakes, pastures, woodlands, and festivals, featuring contributions from local farmers, foragers, and fishermen. You'll find the best of the state's classic dishes, including Scandinavian, German, Native American, Mexican, and Hmong favorites drawn from this diverse culinary landscape. Showcasing beef and bison, morels, blueberries, wild game, fish, fruit, dairy, and much more, author and Minnesotan Teresa Marrone offers a rich bounty of possibilities from the Land of 10,000 Lakes.

I have mixed feelings about this cookbook - beautiful pictures and great writing. But, for me, not a very practical cookbook and not sure whether or not I will ever actually use it to cook! Its not setup in a way where I could quickly find, say, a maindish that uses chicken or something like that. Also, it is full of ingredients that I am not sure I'd ever have access to being that I don't live off the land/have no way to shoot a pheasant or a deer.

Beyond recipes, this book takes a dive into the rich and, at times, whimsical culture of Minnesota. We love food, and we love a great story to go along with it. The recipes are also accompanied with beautiful images. Caution: food porn ahead!

Really a great book. I ended up buying 5 to send to wayward family in other states.

Always love Teresa Marrones books. This one has the style, wit, information and good looks that have come expect. And it delivers!

Great reading and great recipes. You'll want to read it cover to cover!

Dishing Up Minnesota: 150 Recipes from the Land of 10,000 lakes by Teresa Marrone is a beautifully written and illustrated cookbook. You can tell how much Marrone loves Minnesota as her writing shows the beauty and diversity of Minnesota food and culture. Marrone tells about the different regions, farming operations, and cultural traditions through the use of written vignettes,

photos and recipes. Some of the recipes you'll find in her cookbook include: Plank Grilled Trout, Fish Fillets on Garlic Toast with Vegetables and Saffron Broth, Smoked Fish Spread, Maple Cinnamon Apples, Crab-Stuffed Morel Mushrooms, Free-Form Chicken Pie with Chanterelles and Wild Rice, Small-Batch Wild Cherry Jelly (Chokecherry Jelly), Blue Ox Pancakes (The Babe the Blue Ox fable may have started in Minnesota), Minnesota Wild Rice Soup, Pheasant Baked in Cream, Duck Carnitas Tacos, Tater Tot Hotdish Goes Wild, Icebox Pickles, Marinated Cucumbers with Dill, Beer-Cheese Soup, Apple Dessert Hotdish, Slow-Cooker Pulled Turkey (Marrone says Minnesota is the top state in turkey production), Egg Coffee, Lutefisk, Norwegian Lefsel, Ron Range Pasties, Pretzel Dogs, Blue Ribbon Honey Pecan Pie. As you can see, Minnesota does have its famous hotdish recipes, but Minnesotans enjoy eating a wide variety of foodstuffs based on the recipes Marrone has included in her book. Finally, towards the end of her book there is a list of resources and featured companies. Recommend. Review written after downloading a galley from NetGalley.

The good outweighed the not-so-good in this book. I really liked the amount of information that was smooshed into it. There's all sorts of historical notes and facts about Minnesota. There's also some inviting information about places to visit, as well as a guide to all the festivals that are hosted throughout the state. The recipes themselves sounded delicious, and came off as approachable to a home cook. The instructions have numbered steps, making it easier to follow along. There's also notes about substitutions when you don't have certain ingredients, or can't consume them. This is something that I wish more cookbooks had, and I appreciated it here. There's also quite a few vegetarian dishes, and even some gluten-free ones. This was a pleasant surprise, because I know we aren't known for our health-consciousness here in the middle of the country. There's also some drink recipes, and there's a list of sources included. The pictures were okay, but I wish there were more photos of the finished dishes. There's pictures of ingredients, or some of the steps, but not so much of the "ta da! Here's what it should look like!" type. That's mainly what I look for when I look for a new cookbook. I like that there was an homage to the many cultures that call Minnesota home. Some recipes of Native American, German, and Scandinavian origins are in this book, and it was these types of recipes that I found the most interesting and that I most want to enjoy. The one thing that really annoyed me about this book is the way that the recipes are organized. They're organized by type of dish. Now when I say that, I don't mean divided by ingredient, or by course, or by occasion. More like general labels of "how would this be categorized?" Some of the chapters include The Land of 10,000 Lakes, Multi-Cultural Specialties, and Fairs. This leads to the recipes being in a really, really weird order. For example, blueberry pie and mushroom soup are next to

each other. It's awkward, and incredibly hard to navigate. That aside, the dishes in this book sound delicious. Some of the ones that I thought sounded great include Grilled Venison Loin with Honey, Juniper, and Black Pepper Glaze, Pickle-Brined Chicken Nuggets with Dill Horsey Sauce, and Honey and Sunflower Ice Cream. I think this book does Minnesota justice, said as someone who isn't from there. It's full of yummy sounding things with easy to follow instructions, and I'd recommend it to those looking for more Americana type recipes. I received a copy of this book in exchange for my honest review.

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