

The Edible Flower Garden From Garden To Kitchen Choosing Growing And Cooking Edible Flowers

Here are more than 100 recipes that will bring beautiful flower-filled dishes to your kitchen table! This easy-to-use cookbook is brimming with scrumptious botanical treats, from sweet violet cupcakes, pansy petal pancakes, daylily cheesecake, and rosemary flower margaritas to savory sunflower chickpea salad, chive blossom vinaigrette, herb flower pesto, and mango orchid sticky rice. Alongside every recipe are tips and tricks for finding, cleaning, and preparing edible blossoms. You'll also learn how to infuse vinegars, vodkas, sugars, frostings, jellies and jams, ice creams, and more with the color and flavor of your favorite flowers. Fresh from the farmers' market or plucked from your very own garden, a world of delectable flowers awaits!

An inspiring collection of recipes and herbal cures, beautifully and colorfully presented

This comprehensive, feature-packed book shows how you can create more beauty around your home, grow delicious healthful produce, and save money and natural resources all at the same time - by landscaping with edible plants. It includes a 160-page "Encyclopedia of Edibles" with detailed horticultural information, landscaping and culinary uses, seed sources, and recipes, as well as an abundance of how-to illustrations and landscape diagrams. Of special interest to all gardeners, this unique guide incorporates energy-, water-, and soil-saving techniques with specific designs for all geographic/climatic regions of the country.

Now in paperback, this nationally acclaimed gardening guide and cookbook showcases 280 recipes--including some from chefs at top restaurants in the U.S. and Canada--that use edible flowers. Edible Flowers also provides growing information for 67 flowering plants, with one chapter devoted to the 10 most popular edible flowers.

A cookbook and backyard gardening and homesteading guide for women who want to grow food efficiently, cook seasonal recipes, or even try foraging, camping, and living off the land. Self-sufficiency is the ultimate girl power Georgia Pellegrini, outdoor adventurer and chef, helps you roll up your sleeves and tap into your pioneer spirit. Grow a small-space garden and preserve a little deliciousness for the cold months; assemble the makings of a self-sufficient pantry; learn to navigate without a compass for your next camping trip; or even forage for plants that give you energy. Whether you're a full-time homesteader, a weekend farmer's market devotee, or anyone looking to do more by hand, this overflowing resource will help you hone new skills in the kitchen, garden, and great outdoors. It includes: · More than 100 recipes for garden-to-table dishes, preserves, and cured foods · Small-space gardening advice on building a raised bed, choosing what to grow, and saving seeds · DIY projects, such as Mason jar lanterns and homemade notecards · Superwoman skills like assembling a 48-hour survival toolkit in an Altoids tin Packed with beautiful photographs and illustrations, Modern Pioneering proves that becoming more self-sufficient not only means being empowered, but also having a lot more fun.

A unique gardening guide and recipe collection offering over 25 planting schemes with accompanying recipes showing how to use the flowers in the kitchen, and including an illustrated directory of 45 edible flowers.

Learn how to grow hardy and fragrant herbs then use them create delicious meals with this beautifully illustrated herb gardening and cooking book. Now from the master of edible landscaping comes a comprehensive and accessible guide to cultivating and cooking with herbs. If you have only one book on growing, harvesting, and cooking with herbs, this should be it. Author Rosalind Creasy takes you from seeds to stove

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top, from preparing soil to elegant dining, with easy-to-follow instructions and inspirational, imaginative ideas for every step of the way, with a complete "Resources" section. There's information on how to design and grow an herb garden just about anywhere—from a spacious country plot to a small city balcony, from California to Maine and anywhere in between. With vivid photographs you'll tour various gardens Creasy has created, plus the garden of herb luminary Carole Saville, among others. The comprehensive, fully illustrated "Encyclopedia of Culinary Herbs" section illustrates how to grow and use more than two dozen herb varieties. It includes both old favorites—basil, rosemary, sage, and the like—as well as more exotic herbs from around the world, including salad burnet, lemon verbena, and Mexican tarragon. In the "Favorite Herb Recipes" section you'll find delicious recipes as well as instructions for accompaniments—herb blends and butters, vinegars and teas; main dishes from cuisines around the world; and even cocktails and desserts. Favorite Herb Recipes Include: Fresh Herb Blends Dry Herb Blends Herb Vinegars Herb Oils Salmon, Cream Cheese, and Chive Torta Watermelon Salad with Black Grapes and Tarragon Goat Cheese Cheesecake with Herbs Roast Lamb with Rosemary Savory Mashed Potatoes with Garden Herbs And many more...

A Delicious Bunch is a unique book in that it includes flowers suited to growing in ALL our Australian climatic zones, including cool temperate and sub-tropical to tropical. A selection such as this is just not seen in any of the other books on edible flowers that typically cover English roses, primulas etc. It is written with gardeners and cooks of all abilities in mind. It is a lavish feast for the eyes and an inspiration for greenthumbs to grow organically and harvest for impressive results. It has a handy reference chart for flowering seasons for each flower. The recipes are easy enough that a modestly experienced cook could give them a go. All recipes are vegetarian and many are dairy and gluten free. A Delicious Bunch is a delight for the eyes and stomach. The photography is 'stunning' says the designer. 'The book is magnificent', says the manager of the Sydney Botanic Gardens Bookshop.

Garden Alchemy is a hands-on guide for do-it-yourself gardeners who want to turn their garden into gold using natural recipes and herbal concoctions (while saving both time and money!). This gardening recipe and project book is packed with over 80 ideas to naturally beautify your garden, using organic methods that regenerate your soil and revitalize your plants. By following the processes that are closest to nature, it brings the gardener in sync with the garden, allowing plants to thrive with less effort and less cost. Recipes for mixing your own potting soils and homemade organic fertilizers give you the freedom to choose what ingredients make their way into your garden. Step-by-step instructions for building a compost pile, concocting soil tests, and constructing inexpensive DIY seed-starting equipment are accompanied by gorgeous, full-color, step-by-step photography. You'll also find recipes for natural pest deterrents and traps, garden teas, and growth-boosting foliar sprays to help your garden grow strong all season long. Garden Alchemy starts with home experiments to help you get to know your soil and customize recipes for your individual needs. The rest of the chapters share how to decipher and combine natural ingredients to make the best quality amendments and elixirs. Detailed descriptions of earth-based materials demystify common ingredients, such as mycorrhizae, biochar, and greensand, and help you learn how to fix common garden problems with minimal effort. The simple method of making use of what you have available supports plants better than brand-name products. Dozens of recipes and projects include: Homemade seed bombs, disks, and tapes Granular and liquid natural fertilizer recipes DIY rooting hormone Herbal anti-fungal spray Plant propagation instructions Soil care recipes to adjust the pH and manage fertility 13 specialty potting mixes 7 clever traps for common garden pests Written by Stephanie Rose, the creative gardener, permaculturist, and herbalist behind the popular website Garden Therapy, this fun and beautifully illustrated book is packed with great ideas and inspiration for DIY gardeners who want to embrace their creativity and have more control of the garden's care.

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Learn how to grow lovely and fragrant flowers then use them create delicious meals with this beautifully illustrated flower gardening and cooking book. Anyone who picks up The Edible Flower Garden will be tempted to grow, harvest, and sample at least a few of the more than forty varieties of edible flowers. Among them you'll find more familiar food plants—dill and mustard, for example—in addition to common flowers, such as tulips or roses. Author Rosalind Creasy's stunning photography and detailed plans for an edible flower garden make this a must-gave book for any flower gardener or home chef. Come along with Creasy on a tour in colorful pictures and careful diagrams and descriptions of her own flower gardens. Included is a tour of the edible flower gardens of Alice Waters famed Chez Panisse restaurant. Creasy catalogues each variety of flower and how to grow it, plus gives a myriad of delectable ideas on how to use the flower from candied violets and roses to decorate appetizers and cakes, to nasturtiums for a colorful shrimp salad, to day lily buds, pink clover and wild mustard flowers that are tossed together in a spectacular stir-fry. Favorite Recipes Include: Flower Butters Candied Flowers Tulip and Endive Appetizer Pineapple Sage Salsa Rose Petal Syrup Lavender Ice Cream And many more...

Edible Gardens LA founder Lauri Kranz shares her secrets for planning, planting, growing, and maintaining luscious edible gardens, no matter the setting or size of the plot. Through gorgeous gardens created for her well-known clientele, including James Beard award-winning chefs, celebrities, rock stars, and more, Lauri shares her essential methods for growing abundant organic food. This practical guide is built around Lauri's philosophy that nourishment and beauty are not separate goals. It's also at the forefront of a gardening revolution, where more and more people are craving a patch of land for growing and the trend is toward edible gardens over ornamental gardens. A Garden Can Be Anywhere reveals Lauri's knack for providing both beauty and bounty in her clients' outdoor spaces.

This vegetable cookbook and gardening guide has everything you need to know about cultivating, harvesting, and serving green leafy vegetables from around the world. You'll learn about preparing soil, when to plant, and when and how to harvest. Creasy shares her own extensive knowledge, as well as drawing on the expertise of other culinary and gardening experts. You'll find photographs and instructions on how to grow and use more than two dozen varieties of lettuce, as well as arugula, cabbages of many kinds, chicories and cresses, endives, and kales. In addition to vegetable gardening techniques, the many salad recipes include: Caesar Salad Tangy Salad with Roasted Garlic Dressing Spicy Valentine Salad Wild, Wild Party Salad Spinach and Watercress Salad with Savory Mayonnaise Endive Salad with Oranges and Pistachios And many more!

Seventy-two favorite dishes from teas to bridal cake, a collection of dessert and drink recipes including techniques for growing and harvesting your own edible flowers.

For over a decade, artist Jimmy Fike traveled across the continental United States in an epic effort to photograph wild edible flora. *Edible Plants* is the culmination of that journey, featuring over 100 photographs that Fike has selectively colorized to highlight the comestible part of the plant. While the images initially appear to be scientific illustrations or photograms from the dawn of photography when plants were placed directly on sensitized paper and exposed under the sun, a closer look reveals, according to Liesl Bradner of the Los Angeles Times, "haunting [and] eerily beautiful" photographs. Beyond instilling wonder, Fike's contemporary, place-based approach to landscape photography emphasizes our relationship to the natural world, reveals food sources, and encourages environmental stewardship. His clever and beautiful method makes it easy to identify both the specimen and its edible parts and includes detailed descriptions about the plant's wider purposes as food and medicine. Sumptuously illustrated and delightfully informative, *Edible Plants* is the perfect gift for anyone curious about unlocking the secrets of native North American plants. Thirty full-page, realistic images of flowers, birds, butterflies, and other wonders of nature that lie just beyond the doorstep: seasonal gardens, cactus plants, edible flowers, and other lovely samples.

This is not your grandmother's gardening book. *You Grow Girl* is a hip, humorous how-to for crafty gals everywhere who are discovering a passion for gardening but lack the know-how to turn their dreams of homegrown tomatoes and fresh-cut flowers into a reality. Gayla Trail, creator of YouGrowGirl.com, provides guidance for both beginning and intermediate gardeners with engaging tips, projects, and recipes -- whether you have access to a small backyard or merely to a fire escape. *You Grow Girl* eliminates the intimidation factor and reveals how easy and enjoyable it can be to cultivate plants and flowers even when resources and space are limited. Divided into accessible sections like Plan, Plant, and Grow, *You Grow Girl* takes readers through the entire gardening experience: Preparing soil Nurturing seedlings Fending off critters Reaping the bounty Readyng plants for winter Preparing for the seasons ahead Gayla also includes a wealth of ingenious and creative projects, such as: Transforming your garden's harvest into lush bath and beauty products Converting household junk into canny containers Growing and bagging herbal tea Concocting homemade pest repellents ...and much, much more. Witty, wise, and as practical as it is stylish, *You Grow Girl* is guaranteed to show you how to get your garden on. All you need is a windowsill and a dream!

With few exceptions-such as corn and pumpkins-everything edible that's grown in a traditional garden can be raised in a container. And with only one exception-watering-container gardening is a whole lot easier. Beginning with the down-to-earth basics of soil, sun and water, fertilizer, seeds and propagation, *The Bountiful Container* is an extraordinarily complete, plant-by-plant guide. Written by two seasoned container gardeners and writers, *The Bountiful Container* covers Vegetables-not just tomatoes (17 varieties) and peppers (19 varieties), buttharicots verts, fava beans, Thumbelina carrots,

Chioggia beets, and sugarsnap peas. Herbs, from basil to thyme, and including bay leaves, fennel, and saffron crocus. Edible Flowers, such as begonias, calendula, pansies, violets, and roses. And perhaps most surprising, Fruits, including apples, peaches, Meyer lemons, blueberries, currants, and figs—yes, even in the colder parts of the country. (Another benefit of container gardening: You can bring the less hardy perennials in over the winter.) There are theme gardens (an Italian cook's garden, a Four Seasons garden), lists of sources, and dozens of sidebars on everything from how to be a human honeybee to seeds that are All America Selections.

Most of us like to look at them, but why on earth would anyone want to eat them? As Constance L. Kirker and Mary Newman show in this book, however, flowers have a long history as a tasty ingredient in a variety of cuisines. The Greeks, Romans, Persians, Ottomans, Mayans, Chinese, and Indians all knew how to cook with them for centuries, and today contemporary chefs use them to add something special to their dishes. *Edible Flowers* is the fascinating history of how flowers have been used in cooking, from ancient Greek dishes to the today's molecular gastronomy and farm-to-table restaurants. Looking at flowers' natural qualities: their unique and beautiful appearance, their pungent fragrance, and their surprisingly good taste, Kirker and Newman proffer a bouquet of dishes—from soups to stews to desserts to beverages—that use them in interesting ways. Tying this culinary history into a larger cultural one, they show how flowers' cultural, symbolic, and religious connotations have added value and meaning to dishes in daily life and special occasions. From fried squash blossoms to marigold dressings, this book rediscovers the flower not just as something beautiful but as something absolutely delicious.

“Empowers readers with a toolkit of traditional and sustainable practices for an emerging artisanal crafts movement, and a brighter future.” —Alice Waters, chef and owner, Chez Panisse; founder, The Edible Schoolyard Project Modern life is a cornucopia of technological wonders. But is something precious being lost? A tangible bond with our natural world—the deep satisfaction of connecting to the earth that was enjoyed by previous generations? In *The Heirloom Gardener*, John Forti celebrates gardening as a craft and shares the lore and traditional practices that link us with our environment and with each other. Charmingly illustrated and brimming with wisdom, this guide will inspire you to slow down, recharge, and reconnect.

Learn how to perfect the prettiest trend in cake decorating – using edible flowers and herbs to decorate your cakes and bakes – with this impossibly beautiful guide from celebrity baker Juliet Sear. Learn what flowers are edible and great for flavour, how to use, preserve, store and apply them including pressing, drying and crystallising flowers and petals. Then follow Juliet step-by-step as she creates around 20 beautiful botanical cakes that showcase edible flowers and herbs, including more top trends such as a confetti cake, a wreath cake, a gin and tonic cake, floral chocolate bark, a naked cake, a jelly cake, a letter cake and more.

You can make your garden more productive by discovering the often overlooked usefulness of petals, leaves, roots, seeds and fruits as teas, dyes, floral arrangements, and so much more. Bittner has arranged the book according to the growing seasons, so that you have ideas the whole year round.

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Foraging & Feasting: A Field Guide and Wild Food Cookbook celebrates and reclaims the lost art of turning locally gathered wild plants into nutritious, delicious meals ? a traditional foodway long practiced by our ancestors but neglected in modern times. The book's beautiful, instructive botanical illustrations and enlightening recipes offer an adventurous and satisfying way to eat locally and seasonally. Readers will be able to identify, harvest, prepare, eat, and savor the wild bounty all around them. We share this project with you out of our long commitment to connecting with nature through food and art. The effort weaves together Dina's 30 years of passionate investigations into wild-plant identification, foraging, and cooking with Wendy's deft artistic skills honed over 15 years as a botanical illustrator. The result is an abundance of recipes and illustrations that explore creative ways to bring wild edibles into our lives. Part One of Foraging & Feasting serves as a visual guide, tracking 50 plants through their growing cycle. The images illustrate the culinary uses of wild plants at various seasons. Part Two contains easy-to-use references including Plant Chart Centerfolds and Seasonal Flow Charts. Part Three brings you into the kitchen; here you'll find more than 100 master recipes and countless variations formulated to help you easily turn wild plants into delectable salads, soups, beverages, meat dishes, desserts, and a host of other culinary delights. These recipes are not limited to wild ingredients; they can be used with cultivated ingredients as well, purchased or homegrown. Many of the recipes can be made to accommodate various dietary restrictions: gluten-free, casein-free, dairy-free, grain-free, and sugar-free. Among those who will find the book valuable are the health-conscious members of the Weston A Price Foundation, ever in search of nutrient-dense, traditional whole foods. Slow Food enthusiasts will appreciate how focusing on ancient, seas--unusual edibles.

Learn how to grow lovely and fragrant flowers then use them create delicious meals with this beautifully illustrated flower gardening and cooking book. Anyone who picks up The Edible Flower Garden will be tempted to grow, harvest, and sample at least a few of the more than forty varieties of edible flowers. Among them, you'll find more familiar food plants—dill and mustard, for example—in addition to common flowers, such as tulips or roses. Author Rosalind Creasy's stunning photography and detailed plans for an edible flower garden make this a must-have book for any flower gardener or home chef. Come along with Creasy on a tour in colorful pictures and careful diagrams and descriptions of her own flower gardens. Included is a tour of the edible flower gardens of Alice Waters famed Chez Panisse restaurant. Creasy catalogues each variety of flower and how to grow it, plus gives a myriad of delectable ideas on how to use the flower from candied violets and roses to decorate appetizers and cakes, to nasturtiums for a colorful shrimp salad, to day lily buds, pink clover and wild mustard flowers that are tossed together in a spectacular stir-fry. Favorite Recipes Include: Flower Butters Candied Flowers Tulip and Endive Appetizer Pineapple Sage Salsa Rose Petal Syrup Lavender Ice Cream And many more...

Discover the easiest method to grow your own food on a balcony, on a patio and in a small yard! This essential guide shows you all you need to know to successfully create and care for an edible container garden, from picking suitable containers and selecting the right plants, to controlling pests without pesticides and chemicals, and harvesting fresh produce. The Container Gardening is the most practical and foolproof way to grow a home garden in the smallest of growing spaces grow broccoli on a balcony, tomatoes on a patio, pumpkin in a planter and so on. In this guide, you will not only discover the basics of growing a bounty of edibles in available small spaces, you will also learn how to plan and build a garden as well as how to sow, transplant, grow and harvest edible plant. Take advantage of the space you have and create a food garden of your dreams TODAY! BUY NOW!

"A guide to designing and planting gardens comprising vegetables, fruits, edible flowers, and ornamentals. Illustrated with color photography"--Provided by publisher.

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#1 Amazon Best Seller — Welcome to the farm! The Cut Flower Garden: Erin Benzakein is a florist-farmer, leader in the locaflo farm-to-centerpiece movement, and owner of internationally renowned Floret Flower Farm in Washington's lush Skagit Valley. A stunning flower book: This beautiful guide to growing, harvesting, and arranging gorgeous blooms year-round provides readers with vital tools to nurture a stunning flower garden and use their blossoms to create show-stopping arrangements. Floret Farm's Cut Flower Garden: Cut Flower Garden is equal parts instruction and inspiration—a book overflowing with lush photography of magnificent flowers and breathtaking arrangements organized by season. Find inspiration in this lush flower book: Irresistible photos of Erin's flower farm that showcase exquisite blooms Tips for growing in a variety of spaces and climates Step-by-step instructions for lavish garlands, airy centerpieces, and romantic floral décor for every season If you liked Paris in Bloom, you'll love Floret Farm's Cut Flower Garden.

This light-hearted, full-color illustrated gift book balances edible flower history and lore with proper handling and preparation techniques, and 50+ recipes (from appetizers and drinks to main dishes and desserts). Eat Your Roses shows us how to look beyond the veggie patch for great food ideas, and check out our flowerbeds. Hardcover with concealed wire binding. Full-color photos throughout.

“A delightful and approachable guide to Chinese kitchen gardening.”—Fuchsia Dunlop, author of Land of Plenty and Land of Fish and Rice The Chinese Kitchen Garden artfully blends the story of Wendy Kiang Spray's cultural heritage with growing information for 38 Chinese vegetables and 25 traditional recipes. Organized by season, you'll learn what to grow in spring, what to cook in winter, and everything in between. You'll find complete growing information for vegetables you may not have considered growing, including lotus root, bamboo shoots, tatsoi, and luffa gourd. The 25 simple, yet delicious recipes—for congee, dumplings, stir fry, and more—beautifully highlight the flavors of the vegetables.

Edible plants provide spring blossoms, colorful fruit and flowers, lush greenery, fall foliage, and beautiful structure, but they also offer fruits, nuts, and seeds that you can eat, cook with, and preserve. Eat Your Yard! includes ideas for creating the landscape as well as an overview and tips on canning, pickling, dehydrating, freezing, juicing, and fermenting.

In this timely new book, BBC star and Gardening World's thrifty and resourceful Alys Fowler shows that there is a way to take the good life and re-fashion it to fit in with life in the city. Abandoning the limitations of traditional gardening methods, she has created a beautifully productive garden where tomatoes sit happily next to roses, carrots are woven between the lavenders and potatoes grow in pots on the patio. And all of this is produced in a way that mimics natural systems, producing delicious homegrown food for her table. And she shares her favorite recipes for the hearty dishes, pickles and jams she makes to use up her bountiful harvest, proving that no-one need go hungry on her grow-your-own regime.

Good for the pocket, good for the environment and hugely rewarding for the soul, The Edible Garden urges urbanites everywhere to chuck out the old gardening rules and create their own haven that's as good to look at as it is to eat. Friendly and inviting--bound to be a classic--"What's Cooking America" offers more than 800 tried-and-tasted recipes,

accompanied by a wealth of well-organized information. When Andra Cook and Linda Stradley discovered that they each had been working on compiling favorite recipes requested by their children, they decided to throw their efforts into one pot and let it simmer for a while until the contents were thick and rich to emerge fully seasoned as "What's Cooking America." Andra Cook lives in North Carolina and Linda Stradley lives in Oregon.

Offers a guide to designing a garden of mixed edible and ornamental plants intended to be aesthetically attractive year-round.

A quick-reference guide to roses, herbs, and edible flowers for gardeners with little experience and time. Roses represent love and beauty. Their colors and fragrance create the standard by which many other flowers are measured. Cultivated around the world for perfume, roses have a sweet and unforgettable scent. However, many would-be rose gardeners believe that roses require constant care and lavish doses of sprays and chemicals. Roses do require attention, but their glorious flowers make all your efforts worthwhile, and the roses in this book were chosen because they are tried-and-true, proven performers. Of the many types of plants that grow in our gardens, herbs and edible flowers hold a very special place. People use herbs and edible flowers to heal their bodies, calm their minds, add fragrance to their homes, and flavor and preserve their foods--herbs improve the quality of our lives. This colorful, photo-filled book takes the guesswork out of gardening with the easiest-to-grow and best-performing roses, herbs, and edible flowers. No trial and error--get it right the first time!

Growing a handful of herbs and edible flowers adds sparkle to dozens of meals year-round. Fortunately for us, these plants are not fussy. They're simple to grow and will fit into any space you can provide, including a crack in a broken patio stone, the step next to your front door, or a windowsill. In *Easy Growing*, Gayla Trail—author of *Grow Great Grub* and creator of the top online gardening community, *YouGrowGirl.com*—shares the tips, ideas, and know-how you need to raise delicious organic edibles wherever you can squeeze in a planter. Herbs give big rewards with a small amount of work—even the most inexperienced, space-strapped gardener will have success. This handbook includes:

- Guidance on choosing the right plants, designing dazzling in-ground gardens and striking edible containers, and growing herbs indoors year-round
- Ins and outs of growing fifty different plants and hundreds of varieties, from warm and aromatic Mojito mint to peppery nasturtium flowers, from fruity lemon verbena to exotic cinnamon basil, and more
- Handy tricks for winterizing plants and extending the outdoor growing period
- Simple recipes for cooking with and preserving your harvest: Herb-Encrusted Goat Cheese; Homegrown Bloody Mary Mix; Lavender Shortbread; Orange, Rosemary, and Honey Ice Cream
- Upcycling projects based on reusable materials

Perfect for novice gardeners and longtime enthusiasts looking for inspiration, *Easy Growing* is a fun, power-packed resource for creating a delicious herb garden

anywhere. From the Trade Paperback edition.

Elevate your backyard veggie patch into a work of sophisticated and stylish art. Kitchen Garden Revival guides you through every aspect of kitchen gardening, from design to harvesting—with expert advice from author Nicole Johnsey Burke, founder of Rooted Garden, one of the leading US culinary landscape companies, and Gardenary, an online kitchen gardening education and resource company. Participating in the grow-your-own movement is important to both reduce your food miles and control what makes it onto your family's table. If you've hesitated to take part because installing and caring for a traditional vegetable garden doesn't seem to suit your life or your sense of style, Kitchen Garden Revival is here to show you there's a better, more beautiful way to grow food. Instead of row after row of cabbage and pepper plants plunked into a patch of dirt in the middle of the yard, kitchen gardens are attractive, highly tailored food gardens consisting of easy-to-maintain raised planting beds laid out in an organized geometric pattern. Offering both four seasons of ornamental interest and plenty of fresh, homegrown fruits, vegetables, and herbs, kitchen gardens are the way to grow your own food in a fashionable, modern, and practical way. Kitchen gardens were once popular features of the European and early American landscape, but they fell out of favor when our agrarian roots were displaced by industrialization. With this accessible and inspirational guide, Nicole aims to return the kitchen garden to its rightful place just outside of every backdoor. Learn the art of kitchen gardening as you discover: What characteristics all kitchen gardens have in common How to design and install gorgeous kitchen garden beds using metal, wood, or stone Why raised beds mean reduced maintenance What crops are best for your kitchen garden A planting, tending, and harvesting plan developed by a pro Season-by-season growing guides It's time to join the Kitchen Garden Revival and start growing your own delicious, organic food.

Lois Hole collaborates with culinary experts to produce a comprehensive work on the best ways to grow and use dozens of herbs and edible flowers. Easy-to-use tips, unique recipes and information about the best ways to grow an edible flower and herb garden

Offers advice on how to plan and maintain landscaping in any climate using attractive edible plants such as fruit trees, grape vines, and herbs, with a special section on designing for small spaces.

Learn how to create a lovely French garden and then create delicious dishes with your produce using this easy-to-use French cookbook. In this sumptuous volume, the American master of edible landscaping looks at French vegetables and variations on the traditional French parterre garden, in which edibles are grown right along with flowers in formal settings. This book is a must-have for any gardener interested in the flavors of France. The "Resources" section gives you sources for all you'll need to put in your own French garden. Along with a fascinating history and tour of French gardens, Creasy introduces "cut-and-come-again and

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other harvesting methods used in France. Along with French gardening techniques the many featured recipes include: Roasted Garlic Spread Cream of Carrot Top Soup Leek and Potato Soup with Sorrel Leeks in Vinaigrette Asparagus with Hollandaise Sauce Braised Lettuce with Lemon Thyme And many more!

This gorgeous little book is a joyful exploration of the many ways in which flowers can be used in a range of delicious recipes. From Rose and Lavender Cocktail Syrup to Jasmine and Green Tea Ice Cream, the ideas and flavors are subtly, deliciously floral. Savory options include Pumpkin Carpaccio with Mustard Flower Sauce and Artichoke Flower with Borage Butter, while the drinks range from Fermented Elderflower Fizz to soothing Poppy Milk. Rebecca's creative ideas and thoughtful approach make the entire process of cooking a mindful experience, from picking the flowers through to the very last bite. Bursting with beautiful creations and infused with natural flavors, this volume offers recipes suitable for all abilities.

Unique Recipes for the Adventurous Cook Ugly Little Greens is the must-have foraging guide and cookbook for anyone looking to up their game in the kitchen. Mia Wasilevich shares the notes and dishes she's cultivated over the years while working as a professional chef and educational forager. Her detailed profiles and up close pictures (plus possible look-alikes) allow you to safely find special ingredients to bring new and exciting flavors and textures to everyday dishes. And more importantly, the ingredients are unexpectedly some of the most common and forgotten weeds growing right under your nose and waiting to be harvested from your own backyard and surrounding environment. Her recipes include: - Spicy Cattail and Chorizo Salsa - Elderberry Braised Pot Roast - Acorn Sliders - Pine Beignets with Pine Cream - Lambsquarters Marbled Bread - Succulents and Scallops - Mallow Pappardelle - Nettles Benedict With information on how to forage for and cook with nettles, cattail, watercress and more— including helpful color photos, location maps, key identifying tips (and no dangerous mushrooms)—this book is perfect for foodies.

The Edible Flower Garden From Garden to Kitchen: Choosing, Growing and Cooking Edible Flowers Southwater Pub

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