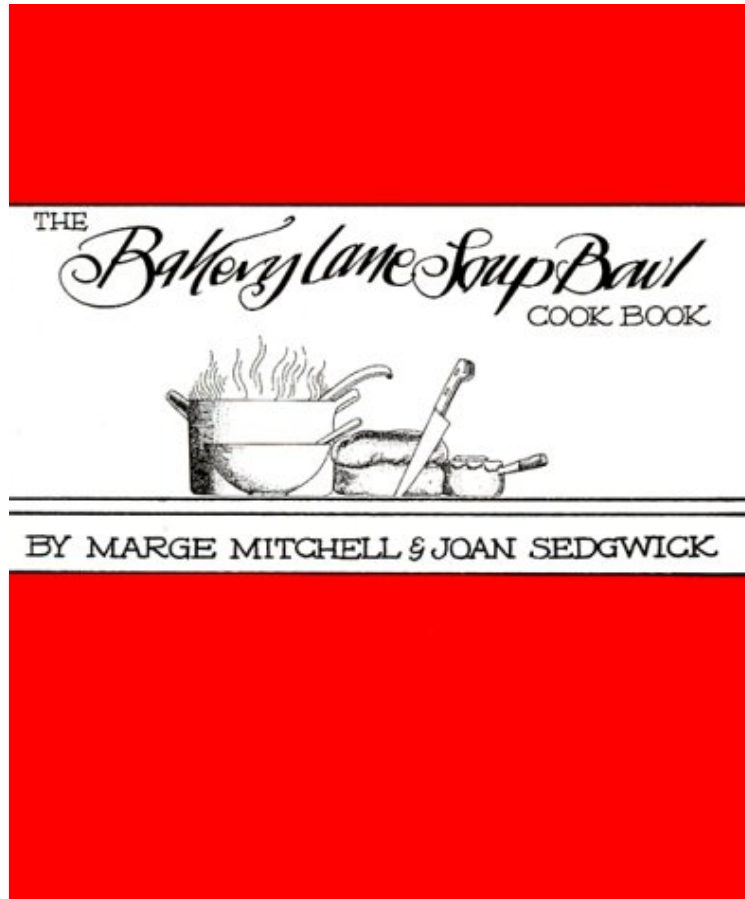


(Free pdf) The Bakery Lane Soup Bowl Cook Book

The Bakery Lane Soup Bowl Cook Book

Marge Mitchell, Joan Sedgwick
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#1802220 in Books Paul S. Eriksson 1993-09-01 Ingredients: Example Ingredients Original language: English PDF # 1 10.50 x 8.75 x .50l, #File Name: 0839710054128 pages | File size: 24.Mb

Marge Mitchell, Joan Sedgwick : The Bakery Lane Soup Bowl Cook Book before purchasing it in order to gage whether or not it would be worth my time, and all praised The Bakery Lane Soup Bowl Cook Book:

1 of 1 people found the following review helpful. Perfectly Simple Food By Andrea Published in 1976. i found a copy of this book in a thrift shop when I was first learning how to cook. It finally fell apart after almost thirty years of use. I was faced with having to copy almost 100 recipes for my files or just buy a replacement copy. It was easier just to replace the book. The look of the book is a bit dated but every recipe is something worth trying, simple down home food without fuss or crazy ingredients. Even the most inexperienced cook will have great success with this book and the most experienced cook will find solid recipes that appeal to almost everyone. About 100 recipes divided into seven chapter: Soups, Salads, Breads, Desserts, Cookies, Drinks and Things and Quiche. All of the recipes were served at the restaurant. There is nothing too fancy here, just simple foods well prepared. The recipes were real confidence builders for me as a teenager, when I first started cooking and have become family favorites, many of these recipes are the most requested for family gathering and the first to disappear from a buffet table. The Pate and Sangria recipes are constantly on my table as are all of the cookie recipes. One really handy item has been the pie pastry mix. A simple to

prepare pastry mix that you store in the fridge and make the pie dough as needed. I have made this for years and now make up the mix and store it in the freezer in portion size zip top bags. it has been a lifesaver around the holidays when I prepare multiple pies. I can make the mix a week or two ahead of the holiday, pop it in the freezer and when I am ready to make the pies, the dough comes together in no time and I have enough to make 5 to 6 single crust pies or 3 two-crust pies. There are only four quiche and frittata recipes but each of them make regular appearances on my table. The breads and desserts all come together easily with simple and easy to find ingredients. The soup recipes are all really simple and I have yet to be let down by any recipe. You will need a 10 inch pie plate for the pie recipes and many of the quiche recipes. I tried using a deep dish 9 inch pie plate which was OK for the pie recipes but never seemed to work for the quiche recipes. I ended up buying several inexpensive 10 inch pie plates at a restaurant supply company soon after buying the book and have not regretted it. There are no photos. I know that is important to many cookbook buyers but this is one book I would ask you to take a leap of faith and try a book without photos. The recipes are simple, easy to follow and well written. 0 of 0 people found the following review helpful. Vermont Earthy Classics! By ZhanetteLove this classic cookbook! My first wedding gift given to me 38 years ago. I had lost it somehow thru the years. It is where I learned to make the best quiches and soups. Rave-worthy!!! Passing this down to the next generation. Superb! 0 of 0 people found the following review helpful. Five Stars By Lucy K. A Vermont classic!

Easy and delicious soup, salad, bread, dessert, and drink recipes from the popular restaurant in Vermont.

Fresh ingredients are the first consideration in this collection of recipes from the Bakery Lane Soup Bowl restaurant. Invitingly written, and illustrated with drawings from 15th through 18th-century herbals and late 19th- and early 20th-century seed catalogs. Bakery Lane Soup Bowl Cookbook describes preparation of the delicious soups, salads, breads, desserts, and drinks that helped make this restaurant so successful. There are useful hints, including, for example, the key to making the best soup stocks, and how to sidestep the messy job of scalding milk when baking bread. This is an easily mastered, informative, and handsome addition to the cookbook shelf. -- Midwest Book