

A Farmers Daughter Recipes From A Mennonite Kitchen

[#mennonite recipes](#) [#farmers daughter cooking](#) [#traditional country food](#) [#homemade comfort meals](#) [#amish kitchen recipes](#)

Discover an authentic collection of recipes born from a Farmers Daughter's Mennonite kitchen. These treasured dishes showcase simple, wholesome ingredients and time-honored techniques, offering the true taste of heritage country cooking and homemade comfort food perfect for any family gathering.

Each article has been reviewed for quality and relevance before publication.

We sincerely thank you for visiting our website.

The document Mennonite Kitchen Cooks is now available for you.

Downloading it is free, quick, and simple.

All of our documents are provided in their original form.

You don't need to worry about quality or authenticity.

We always maintain integrity in our information sources.

We hope this document brings you great benefit.

Stay updated with more resources from our website.

Thank you for your trust.

In digital libraries across the web, this document is searched intensively.

Your visit here means you found the right place.

We are offering the complete full version Mennonite Kitchen Cooks for free.

A Farmer's Daughter

Welcome to the warm and inviting kitchen of Dawn Stoltzfus, a young Mennonite wife and mother who was raised on a dairy farm where simple, wholesome food was a key ingredient of the good life. In *A Farmer's Daughter*, she opens up her recipe box, wipes away the crumbs and wrinkles from the well-loved recipes, and shares them with cooks and food-lovers everywhere. She offers us over two hundred delicious recipes that reflect the comfort foods she learned to cook from her mother, the same hearty and creative recipes she made and sold at The Farmer's Wife Market. Along with the simple, wholesome recipes for starters, main dishes, sides, and desserts, readers will find charming stories from Dawn's Mennonite upbringing, tips and tricks for easy meal planning and preparation, and ideas for serving with flair. Anyone who loves to feed their loved ones hearty, wholesome meals will treasure this cookbook.

From the Farmhouse Kitchen

Fresh, Simple, and Wholesome Recipes From Our Family to Yours From the farmhouse kitchens of mother and daughter Carol Falb and Dawn Stoltzfus comes a collection of over 150 delicious recipes plus charming stories of everyday life on an active, working dairy farm. Let Carol and Dawn show you how easy it is to share farm-to-table goodness with your loved ones, even if you don't have your own garden...or working farm. Cooking should be more than just prepping food. When you prepare healthy meals using high-quality whole foods, you extend the love of Christ to others and bless them with your servant's heart. From fresh salads to hearty entrees to tantalizing desserts, let these treasured recipes become part of your family's mealtime traditions and find joy in the simplicity of cooking fresh.

Hope's Table

From the kitchen of Mennonite cook, mother, and blogger Hope Helmuth comes a delectable mix of 150 recipes, stunning food photography, practical hints, and stories celebrating the simple beauty of home.

The Essential Amish Cookbook

Taste the goodness of Amish life. Bestselling cookbook author and food columnist Lovina Eicher brings together the best of Amish cooking in *The Essential Amish Cookbook: Everyday Recipes from Farm and Pantry*. Join Eicher as she shares traditional Amish recipes along with her own kitchen tips and secrets. Growing up, Eicher learned to cook and bake at an early age alongside her mother, longtime columnist and Amish cookbook author Elizabeth Coblentz, and has put those skills to use in her own Amish kitchen as she cooks for her eight children. The easy-to-follow, authentic recipes you'll find in *The Essential Amish Cookbook* are prepared every day in countless homes in Old Order Amish communities across North America. Many of the more than 100 recipes are richly illustrated with step-by-step photographs to help you learn Amish cooking just as if you were in Lovina's kitchen. From hearty main dishes to substantial sides—plus a generous sampling of scrumptious cakes, pies, cookies, and other delectable desserts—learn how to make the hearty, simple dishes that the Amish cook together and serve at home, church services, and weddings. In a fast-food, digital world, the book's colorful photos and conversational tone provide a real taste of Amish life and invite you to slow down. Your family will come to love her Zucchini Chocolate Chip Bread, Rhubarb Juice, Roast Beef with Veggies, Oven Crusted Chicken, pickles, jams, and so much more. Experience the simple joys of Amish life—food, faith and family!

The Best of The Farmer's Wife Cookbook

Long before the Internet and high-speed travel connected us all, *The Farmer's Wife* magazine gave hard-working rural women a place to find—and share—advice about everything from raising chickens to running a farm kitchen. One of the magazine's most popular offerings was advice on cooking and baking, providing farm family recipes for making everything from basic bread to nourishing stews and delicious desserts. *The Best of The Farmer's Wife Cookbook* brings together 400 easy-to-follow recipes and variations along with dozens of menus that originated in farm kitchens nationwide and appeared on the pages of the magazine between 1893 and 1939. Readers will be able to prepare these foods easily and quickly, because the recipes have been updated to match the conveniences and ingredients of the modern kitchen. *The Best of The Farmer's Wife Cookbook* is sure to satisfy readers in search of the flavors of farm country or those simply on the lookout for a piece of homegrown nostalgia. Here's a sampling of the recipes you'll find inside: Macaroni and Cheese, Pie, Southern Fried Chicken, Fried Green Tomatoes, Rhubarb Brown Betty, Scotch Shortbread, Gingerbread, Banana Shortcake, Spiced Oatmeal Cookies, Michigan Cherry Pie, Apple Plum Jam, English Orange Marmalade, Pear Honey, Corn Chowder, Swedish Meatballs, Sour Milk Griddle Cakes, Stuffed Sweet Potatoes, Cherry Batter Pudding.

Mennonite Girls Can Cook

Mennonite Girls Can Cook is a blog about recipes, hospitality, relationships, encouragement and helping the hungry—and now it's a book, too! Like the blog, *Mennonite Girls Can Cook*—the book—is about more than just recipes. It's about hospitality, versus entertaining; about blessing, versus impressing. It's about taking God's Bounty and co-creating the goodness from God's creation into something that can bless family and friends, and help sustain health and energy. "No matter which way you look at it, wonderful things happen when people are given the opportunity to gather around the table—a chance to nurture and build relationships, fellowship and encourage one another and create a place of refuge for those who have had a stressful day."—Charlotte Penner, *Mennonite Girls Can Cook*

Mennonite Country-style Recipes & Kitchen Secrets

Esther H. Shank collected and perfected good recipes and useful food preparation tips for over 25 years. This is her prized collection of over 1,100 recipes and a legacy of kitchen know-how for inexperienced young adults caught up in the whirl of fast foods and busy schedules. Even experienced cooks will find helpful the hundreds of tips for success while baking bread, making pie crusts, etc., as well as the microwave and quick-fix sections, identification of low calorie dishes, and many useful charts, tables, and diagrams. Copyright © Libri GmbH. All rights reserved.

Cooking from Quilt Country

Includes nearly 200 family recipes from America's heartland, a culinary folk history of the Indiana Amish and Mennonites. This celebration of farm life is a companion volume to the PBS series hosted by Adams. 64 full-color photographs.

Mennonite Girls Can Cook: Celebrations

Life is a gift from God, so why not celebrate? The bestselling authors of *Mennonite Girls Can Cook* return with a second course in their new *Celebrations* cookbook. From mouthwatering mini-muffins and succulent soufflé to campers' stew and lattice-topped grilled apples, the Mennonite Girls share recipes to honor all of life. Join the girls for brunch celebrating a child's birth, campfire cooking with family, and even the more somber celebrations of a life well-lived. Filled from cover to cover with devotional reflections, personal stories, and beautiful photos, this book contains much more than recipes—it will soon become your kitchen companion for life's celebrations. Like their first book, *Mennonite Girls Can Cook: Celebrations* includes many gluten free adaptations! *Mennonite Girls Can Cook* is a blog about recipes, hospitality, relationships, encouragement and helping the hungry. The first cookbook, *Mennonite Girls Can Cook* has been a smashing success and has sold over 30,000 copies so far, with all author royalties going to feed hungry children. "No matter which way you look at it, wonderful things happen when people are given the opportunity to gather around the table—a chance to nurture and build relationships, fellowship and encourage one another and create a place of refuge for those who have had a stressful day."—Charlotte Penner, *Mennonite Girls Can Cook*

The Homestyle Amish Kitchen Cookbook

Just about everyone is fascinated by the Amish—their simple, family-centered lifestyle, colorful quilts, and hearty, homemade meals. Straight from the heart of Amish country, this celebration of hearth and home will delight readers with the pleasures of the family table as they take a peek at the Amish way of life—a life filled with the self-reliance and peace of mind that many of us long for. Readers will appreciate the scores of tasty, easy-to-prepare recipes such as Scrapple, Graham "Nuts" Cereal, Potato Rivvel Soup, Amish Dressing, and Snitz Pie. At the same time they'll learn a bit about the Amish, savor interesting tidbits from the "Amish Kitchen Wisdom" sections, find out just how much food it takes to feed the large number of folks attending preaching services, barn raisings, weddings, and work frolics, and much more. The *Homestyle Amish Kitchen Cookbook* is filled with good, old-fashioned family meal ideas to help bring the simple life home!

Mennonite Community Cookbook

Showalter has collected 1,100 recipes--tantalizing dishes brought to this country directly from old Dutch, German, Swiss, and Russian kitchens--from hundreds of Mennonite women noted for their excellent cooking. Each chapter is introduced by the author's own nostalgic recollection of cooking in her grandmother's day. Color photos and illustrations throughout.

From Amish and Mennonite Kitchens

Amish and Mennonite cooking feeds the soul as well as the body. The delicious, traditional recipes in this very popular collection produce dishes that are sturdy and basic, yet full of flavor, affection, and warm memories. Here are easy-to-follow, from-scratch recipes for breads, soups, salads, vegetables, meats and main dishes, casseroles, pies, cakes, cookies, and desserts, as well as jams, jellies, and relishes, candies, beverages, and snacks. This popular cookbook has sold more than 150,000 copies! Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

Best of Amish Cooking

Recipes adapted from the kitchens and pantries of Amish cooks. Presented in their historical setting. Beautiful color photos. Delicious, savory recipes. Better Homes and Gardens Books Club. Featured by Book of the Month Club. Better Homes and Gardens Cook Books Club. This beautiful book by a leading expert on Amish cooking highlights traditional and contemporary recipes adapted from the kitchens and pantries of Amish cooks. Phyllis Pellman Good has spent years researching these foods. She has interviewed Amish grandmothers and dipped into old books, diaries, and recipe boxes. The

dishes she selected are ones that were and continue to be popular in eastern Pennsylvania, usually in the Lancaster area. According to Good, they reflect the fruitfulness of Amish fields and gardens, as well as the group's emphasis on family and community. Wonderful descriptions and introductions prepare the setting. And delicious, savory recipes fill this book with some of the best food you'll find anywhere. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

Simply Delicious Amish Cooking

Unbeknownst to many folks outside the Amish Mennonite population in America, Pinecraft, Florida—a village tucked away in the heart of Sarasota—is the vacation paradise of the Plain People. Sherry Gore has put together *Simply Delicious Amish Cooking* which represents the people who make Pinecraft unique. Unlike any other Plain community in the world, this village is a virtual melting pot of Amish and Mennonites from around the world, intermingled with people like former editor-in-chief of *Cooking & Such Magazine* and author Sherry Gore's family who live there year-round. *Simply Delicious Amish Cooking* features hundreds of easy-to-prepare recipes and 16 full-color photographs and black-and-white photographs throughout. In this cookbook, you'll discover traditional favorites such as: Sweet Potato Sweet Mash, Mrs. Byler's Glazed Donuts, Fried Alligator Nuggets, Grilled Lime Fish Fillets, Strawberry Mango Smoothies and more! Interspersed with the recipes are true-life stories about births, engagements, weddings, deaths, funerals, celebrations, wildlife encounters and accidents told through years of Sherry's *Letters from Home* column published in *The Budget*, the Amish newspaper. *Simply Delicious Amish Cooking* offers readers a faith-based, family-focused perspective of the simple way of life of the Plain People. It is truly a breath of fresh air from Sarasota, Florida.

Favorite Family Recipes From the Mennonite Community Cookbook

Known for its piercing mountain ranges, its soft hilly pastures, and its Civil War secrets, Virginia's Shenandoah Valley is also the home of thousands of Mennonites. Their foods are as lush and as whole as the land on which they are grown and prepared. Here are hundreds of those uncommonly tasty recipes, gathered from a comforting food tradition, rooted in the old South. Includes color photographs of the community and its people, and historic sketches of many of the Valley's small towns. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

Mennonite Recipes from the Shenandoah Valley

Brings together more than 400 easy-to-follow recipes and variations along with dozens of menus that originated in farm kitchens nationwide between 1893 and 1939. The recipes have been updated to match the conveniences and ingredients of the modern kitchen.

The Farmer's Wife Cookbook

This collection of tried-and-true recipes represents the culinary skills of Old Order Mennonite and Amish cooks throughout North America. Many of these dishes have been prepared and served for generations, handed down from mother to daughter and granddaughter. The volume also offers some of the stories, spiritual nuggets, and "interesting chit-chat" that exemplify the Plain People's way of life. Book jacket.

Countryside Cooking & Chatting

Star of Food Network's *Girl Meets Farm*, and winner of the Judges' Choice IACP Cookbook Award, Molly Yeh explores home and family and celebrates her Jewish and Chinese heritage and her current Midwestern farm life in this cookbook featuring more than 120 recipes. In 2013, food blogger and classical musician Molly Yeh left Brooklyn to live on a farm on the North Dakota-Minnesota border, where her fiancé was a fifth-generation Norwegian-American sugar beet farmer. Like her award-winning blog *My Name is Yeh*, *Molly on the Range* chronicles her life through photos, new recipes, and hilarious stories from life in the city and on the farm. Molly's story begins in the suburbs of Chicago in the 90s, when things like Lunchables and Dunkaroos were the objects of her affection; continues into her New York years, when Sunday mornings meant hangovers and bagels; and ends in her beloved new home, where she's currently trying to master the art of the hotdish. Celebrating Molly's Jewish/Chinese background with recipes for Asian Scotch Eggs and Scallion Pancake Challah Bread and her new hometown Scandinavian recipes for Cardamom Vanilla Cake and Marzipan Mandel Bread, *Molly on the Range* will delight everyone, from longtime readers to those discovering her glorious writing and recipes for the first time. Molly Yeh can now be seen starring in *Girl Meets Farm* on Food Network, where she explores her Jewish and Chinese heritage and shares recipes developed on her Midwest farm.

Molly on the Range

Growing up on a farm, these three farmer's daughters learned to cook at an early age. Devour some of their tried-and-true recipes. Check out the strong candy section loaded with fudge and nut recipes.

The Country Kitchen

Esther H. Shank collected and perfected good recipes and useful food preparation tips for over 25 years. This is her prized collection of over 1,100 recipes and a legacy of kitchen know-how for inexperienced young adults caught up in the whirl of fast foods and busy schedules. Even experienced cooks will find helpful the hundreds of tips for success while baking bread and making pie crusts, as well as the microwave and quick-fix sections, identification of low calorie dishes, and many useful charts, tables, and diagrams. Winner of the 1988 Benjamin Franklin Award from Publishers Marketing Association. Now available in a new layflat paper edition. "The Mennonite Disaster Service volunteers who helped build our Katrina Cottage in Pass Christian, Mississippi, introduced us to Esther Shank, and when she sent us her cookbook, we were pleasantly surprised. Containing more than 1,000 recipes she collected and perfected over 25 years, it's an everything-and-then-some volume on the level of *The Joy of Cooking*—with a country slant. Next to recipes for classic casseroles, salads, and cookies are instructions for pasteurizing milk, cleaning fish, and plucking chickens. A section at the end also gives 'non-food recipes,' such as how to make your own soap or houseplant fertilizer and tips for removing all kinds of stains. It's a bible for old-fashioned self-sufficiency." — Jason Horn

The Farmer's Daughters

One in a 12-volume set of miniature cookbooks! Recipes from the top selling cookbook *From Amish and Mennonite Kitchens* fill these inexpensive treasures. The recipes reflect wonderful food, the heritage of loving the soil and respecting honest labor, and tables laden with bounty. These small impulse items make delightful gifts! A gift envelope available with each miniature cookbook. A warm, moist, pungent smell through the house. A steaming loaf of bread just lifted from the oven! Thoughts of sweet rolls, cinnamon flop, and doughnuts will make any child hungry for home. For these foods are rich in flavor and affection and warm memories of big kitchens full of love.

Mennonite Country-Style Recipes

From the kitchen of Mennonite cook, mother, and blogger Hope Helmuth comes a delectable mix of 150 recipes, stunning food photography, practical hints, and stories celebrating the simple beauty of home.

The Mennonite Girl Presents

Savor the Flavors of Every Season with Beautiful Baked Goods Bake along with Kelsey Siemens, creator of *The Farmer's Daughter* blog and fulltime apple farmer at her family's orchard. In this inspiring collection, she shares the ins and outs of a year on the farm, along with new and heirloom recipes, plus gorgeous photography. Layered with crumbles, fillings, creams and curds, these impressive treats

bring out the best in every fruit. Whether you want to take your pies to the next level with a braided lattice crust and creative flavor pairings, or just need clever ways to use your farmers' market haul or garden harvest, you'll find a bounty of delicious ideas and easy techniques. Welcome spring with Great-Grandma Enid's Rhubarb-Pistachio Coffee Cake and capture the sweet taste of summer in Blueberry-Earl Grey Cream Roll Cake. Celebrate autumn's return with favorite flavors in Apple Crisp Cheesecake with Salted Caramel and warm up your winter with preserves and spices in a festive Gingerbread Loaf with Chai-Spiced Poached Pears. Straight from Kelsey's cozy farmhouse kitchen, these recipes turn everyday produce into irresistible creations that will have you looking forward to every season.

The Best of Breads

Ever feel as famished as a farmer and long for simple country cooking ideas? Find them in this new collection of recipes, tips, and stories from Amish cooks.

Hope's Table

"Using flavorful ingredients that you can pluck from your garden or neighborhood farmer's market, Bonnie McDaniel has created a collection of delicious traditional recipes your family and friends will absolutely love. If you are craving the taste of good, farm-fresh, garden to table flavor, this collection of recipes will have you serving up down-home meals in no time at all." -Barbara Jacksler, Contributing Writer, *Prairie Style* and *Modern Country* magazines

Cooking from Quilt Country

Shares traditional Amish recipes for soups, stews, casseroles, meat, vegetables, salads, relishes, breads, and desserts, and describes menus for special occasions.

The Farmer's Daughter Bakes

The recipes in this book are taken from our cookbook "Favorite Amish Family Recipes" and from the recipe pages of *Family Life* magazine.--from foreword.

Wanda E. Brunstetter's Amish Friends Farmhouse Favorites Cookbook

"I promise: you will be transported," says Bill Moyers of this memoir. Part Mennonite in a Little Black Dress, part Growing Up Amish, and part Little House on the Prairie, this book evokes a lost time, in Lancaster County, Pennsylvania, when a sheltered little girl named after Shirley Temple entered a family and church caught up in the midst of the cultural changes of the 1950's and '60's. With gentle humor and clear-eyed affection the author, who grew up to become a college president, tells the story of her first encounters with the "glittering world" and her desire for "fancy" forbidden things she could see but not touch. The reader enters a plain Mennonite Church building, walks through the meadow, makes sweet and sour feasts in the kitchen and watches the little girl grow up. Along the way, five other children enter the family, one baby sister dies, the family moves to the "home place." The major decisions, whether to join the church, and whether to leave home and become the first person in her family to attend college, will have the reader rooting for the girl to break a new path. In the tradition of Jill Ker Conway's *The Road to Coorain*, this book details the formation of a future leader who does not yet know she's being prepared to stand up to power and to find her own voice. The book contains many illustrations and resources, including recipes, a map, and an epilogue about why the author is still Mennonite. Topics covered include the death of a child, Pennsylvania Dutch cooking, the role of bishops in the Mennonite church, the paradoxes of plain life (including fancy cars and the practice of growing tobacco). The drama of passing on the family farm and Mennonite romance and courtship, as the author prepares to leave home for college, create the final challenges of the book.

Farm Girl in the City

This is a new edition of Herald Press's all-time best-selling cookbook, helping thousands of families establish a climate of joy and concern for others at mealtime. The late author's introductory chapters have been edited and revised for today's cooks. Statistics and nutritional information have been updated to reflect current American and Canadian eating habits, health issues, and diet guidelines. The new U.S. food chart "My Plate" was slipped in at the last minute and placed alongside Canada's Food Guide. But the message has changed little from the one that Doris Janzen Longacre promoted in 1976, when

the first edition of this cookbook was released. In many ways she was ahead of her time in advocating for people to eat more whole grains and more vegetables and fruits, with less meat, saturated fat, and sugars. This book is part of the World Community Cookbook series that is published in cooperation with Mennonite Central Committee, a worldwide ministry of relief, development, and peace. "Mennonites are widely recognized as good cooks. But Mennonites are also a people who care about the world's hungry."—Doris Janzen Longacre

The Best of Amish Cooking

Visitors to the Pennsylvania Dutch country in Pennsylvania are usually delighted with the unique food tradition that survives there among the hills and small, well-tended farms. Ultimately based on the rich cookery of the peasants and small townspeople of the Rhineland and Switzerland, "Dutch" cookery has expanded into the new foodstuffs and materials that America has to offer, and it is one of the gastronomic treats of the country. Dishes such as apple soup, baked bananas, Dutch liver dumplings, spaetzle and braten, walnut shad, and oyster peppers are enjoyed by almost everyone. One of the difficulties about Dutch cookery, however, is that it has always been a home cooking style within a closely knit community, and it does not go by cookbooks. Until this book appeared, the best that one could do was to try to cadge an occasional recipe from a Dutch acquaintance or a local inn. Mr. George Frederick, one-time president of the Gourmet Society of New York, was in an unmatched position to record the delights of Dutch cookery. Himself a native Pennsylvania Dutchman, with access to countless kitchens and family cooking secrets, he was also a gourmet of international stature. He has gathered together 358 recipes that show the Dutch tradition at its strongest, all dishes with the unique savor that distinguishes them from their occasional counterparts in other cooking systems. His book is so good that it in turn has been taken over by many Pennsylvania resorts as the official cookbook. To list only a few of the mouthwatering recipes that Mr. Frederick gives in clear, accurate recipes that you can prepare: Dutch spiced cucumbers, raspberry sago soup, pretzel soup, squab with dumplings Nazareth, shrimp wiggle, Dutch beer eel, sherry sauerkraut, cheese custard, currant cakes, and many fine dumplings, pancakes, and soups. All types of food are covered.

Amish Cooking

You haven't lived until you've enjoyed good Mennonite and Amish cooking - now you can do it yourself!

Blush

Jill Winger, creator of the award-winning blog The Prairie Homestead, introduces her debut The Prairie Homestead Cookbook, including 100+ delicious, wholesome recipes made with fresh ingredients to bring the flavors and spirit of homestead cooking to any kitchen table. With a foreword by bestselling author Joel Salatin The Pioneer Woman Cooks meets 100 Days of Real Food, on the Wyoming prairie. While Jill produces much of her own food on her Wyoming ranch, you don't have to grow all—or even any—of your own food to cook and eat like a homesteader. Jill teaches people how to make delicious traditional American comfort food recipes with whole ingredients and shows that you don't have to use obscure items to enjoy this lifestyle. And as a busy mother of three, Jill knows how to make recipes easy and delicious for all ages. "Jill takes you on an insightful and delicious journey of becoming a homesteader. This book is packed with so much easy to follow, practical, hands-on information about steps you can take towards integrating homesteading into your life. It is packed full of exciting and mouth-watering recipes and heartwarming stories of her unique adventure into homesteading. These recipes are ones I know I will be using regularly in my kitchen." - Eve Kilcher These 109 recipes include her family's favorites, with maple-glazed pork chops, butternut Alfredo pasta, and browned butter skillet corn. Jill also shares 17 bonus recipes for homemade sauces, salt rubs, sour cream, and the like—staples that many people are surprised to learn you can make yourself. Beyond these recipes, The Prairie Homestead Cookbook shares the tools and tips Jill has learned from life on the homestead, like how to churn your own butter, feed a family on a budget, and experience all the fulfilling satisfaction of a DIY lifestyle.

More-with-Less Cookbook

A regional journey to unearth classic Americana farm fare. Ancestral in nature, we all long to "get back to our roots." Nostalgia is real for present-day farm pilgrims, one or two generations removed from the farm. It's a longing we all experience while driving in the countryside or chatting it up at our local farmers' market. A longing that compels us to want to be a farmer . . . or at the very least cook like one! A time

capsule of food, craft, and tradition, The FarmMade Cookbook shares seventy-five multi-generational recipes from farms all over the country. Hailing from New England, the Deep South, the Midwest, Southwest, and Northwest, each authentic farm-made recipe represents its region's unique farming culture. Recipes are paired with each farm's unique story of resilience and connection with the land, resulting in a tangible agrarian gift to us all.

Flour & Grace

"This recipe book doubles as a travel book, sampling the cultural and culinary differences between Amish and Mennonite communities across the nation." -- Dust jacket.

Pennsylvania Dutch Cook Book

Cooking & Memories