The New Greenmarket Cookbook: Recipes and Tips from Today's Finest Chefs—and the Stories behind the Farms That Inspire Them

Gabrielle Langholtz

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"There's a kind of magic that the Greenmarket holds, that even in this most urbanized of landscapes, we can eat a locally grown Bosc pear whose glorious taste can cause our experience of the world to shift."—From the foreword by Jim Oseland, *Saveur*

Founded in 1976 with 12 farmers in a parking lot, New York's famed Greenmarket has now grown to become the largest and most diverse network of outdoor urban farmers' markets in the country, with 54 markets and more than 230 participating family farms, bakeries, and fishermen. Celebrated chefs have long touted the produce available at these markets, sourcing ingredients for some of their best dishes.

Now, *The New Greenmarket Cookbook* brings to life the variety, flavor, and personal connections that have made the Greenmarket a culinary destination known the world over. Following the natural cycle of a year at the market, with chapters organized by season, the book offers easy, delicious restaurant recipes from the top chefs who frequent the stands for ingredients and inspiration.

With full-color photos to illustrate the simple-yet-spectacular dishes—think sugar snap pea and whipped-ricotta tartines, pavlova with strawberries and basil, cider-braised pork shoulder, dandelion green salad with pancetta, cantaloupe and hyssop popsicles, and lemon thyme panna cotta—*The New Greenmarket Cookbook* is a gorgeous, flavorful journey through a bountiful year at the Greenmarket.

With recipes from: Jose Andres, Michael Anthony, Mark Bittman, April Bloomfield, Daniel Boulud, Melissa Clark, Dana Cowin, Amanda Hesser, Dan Kluger, Anita Lo, Michael Pollan, Eric Ripert, Audrey Saunders, Bill Telepan, Christina Tosi, and many more.

"The Greenmarket provides our restaurant and neighbors with a variety of delicious, nutritious, and beautiful ingredients; the dishes we create are often inspired by walks through the market. It is also a meeting point with the growers, the people who are the most passionate and knowledgeable about that food. It is one of our most precious resources in New York City."—Michael Anthony, Executive Chef, Gramercy Tavern



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Marlys Wieland:

Typically the book The New Greenmarket Cookbook: Recipes and Tips from Today's Finest Chefs—and the Stories behind the Farms That Inspire Them has a lot of information on it. So when you read this book you can get a lot of benefit. The book was published by the very famous author. Mcdougal makes some research prior to write this book. That book very easy to read you will get the point easily after scanning this book.

Michael Palmateer:

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Frances Coffey:

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