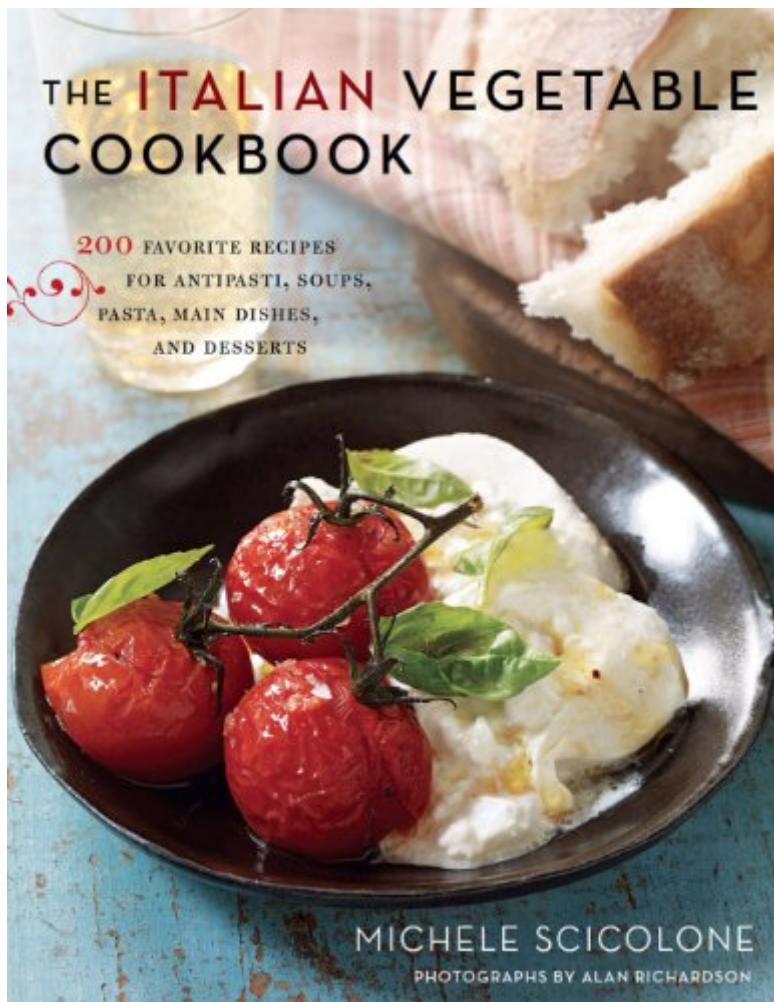


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The Italian Vegetable Cookbook: 200 Favorite Recipes For Antipasti, Soups, Pasta, Main Dishes, And Desserts



Synopsis

Traditional and contemporary Italian recipes for vegetarian and nearly vegetarian dishes from the author of *The Italian Slow Cooker* Over the ages, resourceful Italian cooks have devised countless ways to prepare vegetables "all incredibly flavorful and simple. In this book, Italian cooking authority Michele Scicolone shares recipes that she gathered during years of traveling in Italy. Some, like Green Fettuccine with Spring Vegetable Ragu and Easter Swiss Chard and Cheese Pie, came from talented home cooks. Others, such as Stuffed Cremini Mushrooms, were passed down through her family. She encountered still others, including One-Pot à œDragged • Penne, in restaurants and adapted dishes like Romeoâ™s Stuffed Eggplant from the cookbooks she collects. Many recipes display the Italian talent for making much out of little: Acquacotta, à œCooked Water,• makes a sumptuous soup from bread, tomatoes, and cheese. In keeping with Italian tradition, some dishes contain small amounts of pancetta, anchovies, or chicken broth, but they are optional. Simple dessertsâ "Rustic Fruit Focaccia, Plum Crostataâ "finish the collection.

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Customer Reviews

Michelle Scicolone delivers an incredible Italian cookbook that makes for a Masterpiece in my collection of cookbooks. The author begins with an inspiring Introduction, as she shares her recipes from her travels to Italy. She offers helpful tips on Storing Vegetables and Fruits, How To Make Antipasti, and much more on a variety of recipe topics. In comparison to other Italian cookbooks I collected, this one offers much more information, along with mouth-watering recipes. There are recipes for Main Dishes; Side Dishes; Breakfast, Soups; Salads; Sauces; Desserts; and more. I love Antipasti, and learned how to create several tasty Antipasto dishes from different tasty recipes. We made the Melted Provolone With Tomatoes And Organo, which was a sensation. In addition, we made the Minted Sweet And Sour Eggplant. This fascinating Italian cookbook brings the sweet aroma of homemade Italian dishes, right to your kitchen. There are delicious recipes on Appetizers, such as Stuffed Eggplant Balls, which we made, and enjoyed. The Spicy Onion Marmalade with Salami was divine. My daughter requested the Green Olives with Bread crumbs, which we will make and enjoy, over-and-over. Next, we will make the Parmesan Stuffed Mushrooms, and will leave updates with new recipes we try. One of my old-time favorites is Stuffed Artichokes, which are delicious as an Appetizer. The author includes recipes for Toppings, Pizza Dough, and so much more. There are also recipes for delicious Toasted Sandwiches, and mouth-watering desserts. We are going to make Aunt Millie's Pan Pizza, and the Pugliese-Style Zucchini Potato Soup, for our next selection on the list. Now residing in the Southwest, who said we can't have the best of both worlds?

I found Michele Scicolone by a lucky accident, scanning my local newspaper yrs ago, there was a recipe printed from one of her earlier books to make Zeppole. It is the real deal, I have never seen this recipe in any cookbook anywhere, nor on the many TV cooking shows, EVER. It's my go to zeppole recipe, easy, fast, and is just like those you get at the pizza places that sell them. The recipe was so stellar, I bought that book on that one recipe alone; then in that book, I found a Spumoni ice cream, just like the ones of yesteryear I remember as a little girl eating when going out with my parents to Italian restaurants for special occasions. It is spot on. You can't get Spumoni today at some of the most authentic Italian restaurants. Based on that discovery, I bought this book too, bc the first book was so good, even if it is about vegetables more than holiday recipes. My only real objection to this cookbook is the TITLE. It is ALL wrong. It is not just about vegetables, it has chapters on soups, sides, pastas, risottos, etc., SOME of which use veggies, but not all. I am fearful that most people will never have the pleasure of ever opeing this book bc of the misleading title alone. Why they chose this title is truly a mystery. My first recipe was the Swiss Chard with Tomato

and Garlic, straightforward and simple. I made a baked slice butternut squash, but it was bland. I had to add a bit of sugar to brighten the taste. I have a similar recipe that comes from a Lidia Bastianich cookbook that is to die for, so this one didn't measure up. Then I went into the Dessert Section... the Polenta Berry Cake (no veggies!). I love polenta and I always have it in my pantry. It was easy, fast, and a great moist cake to even bring to someone's house.

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