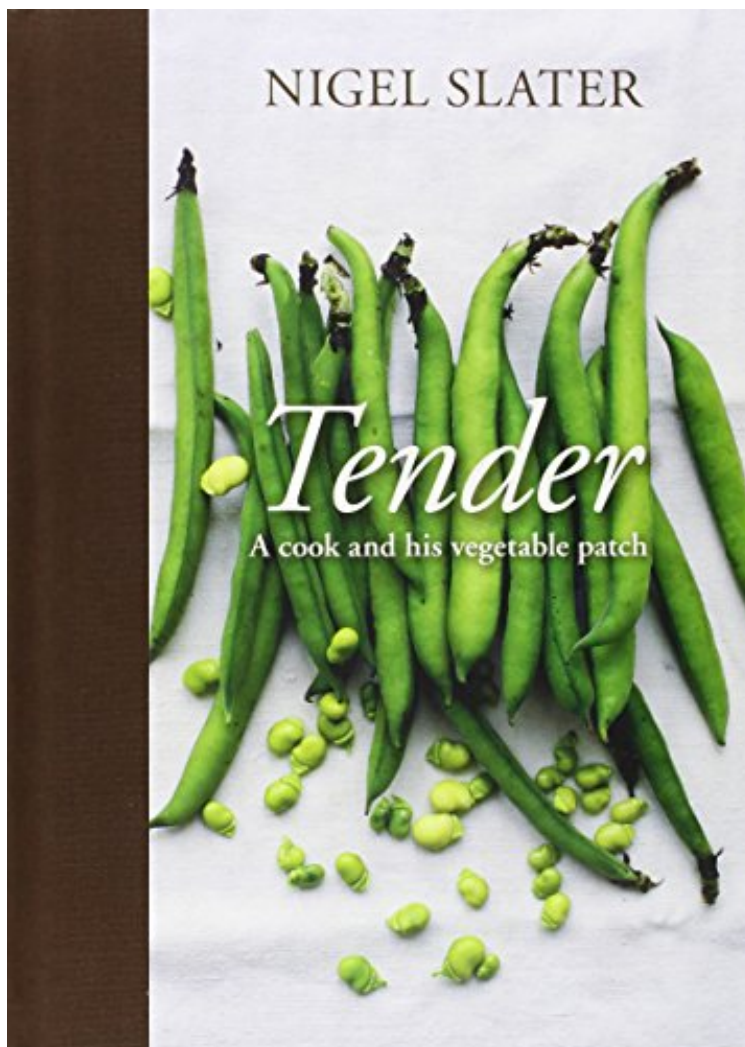


(Mobile pdf) Tender: A Cook and His Vegetable Patch

Tender: A Cook and His Vegetable Patch

Nigel Slater

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Nigel Slater : Tender: A Cook and His Vegetable Patch before purchasing it in order to gage whether or not it would be worth my time, and all praised Tender: A Cook and His Vegetable Patch:

3 of 3 people found the following review helpful. Best cookbook I've found in years By K8As an only slightly apologetic cookbook addict, I read a fair number of cookbooks. Many of them offer only one or two recipes that become part of our family's repertoire. Some never really become part of our lives at all. I've had Tender for a little more than a week, and I've already made -- and loved -- about six recipes. My copy is filled with post-it notes and I keep picking it up to browse just a little more. The writing is delightful; I just feel happy about cooking when I read instructions like, "Remove the tatty leaves," and "When the water is boiling merrily." The recipes, as others have stated, are not pretentious or complicated, but they are absolutely delicious. This is not California Cuisine, by the way;

Mr. Slater knows that vegetables *like* butter. And sometimes cream. And maybe a little cheese. Some of them even like bacon. So don't buy this book for the vegan in your life, but do buy it for anyone who loves cooking delicious, beautiful, comforting food. (I've bought several additional copies for people I love.)⁴⁵ of 48 people found the following review helpful. A unique perspective
By Customer
This is an odd vegetable book. It's one man's story of his relationship to growing vegetables and cooking them. As such, despite its main subject matter, in some ways, it's not a book about vegetables, but about the life of a gardener and cook. The author definitely has his prejudices, and various vegetables are dismissed out of hand as either too difficult to grow in a home garden, or simply not vegetables that he likes to eat. He's also got a very old-fashioned British perspective on what constitutes a meal, and while I realize that the book was not intended as a vegetarian or vegan cookbook, by midway through and from that point on I found myself despairing of encountering a recipe that didn't involve butter, cream, cheese, bacon or sausages in one form or another and, in quantity, oft-times more than the vegetable. Anything to cover up the taste it seemed - and in some cases he was upfront about that, one that stood out was a comment that amounted to, "no one would eat eggplant for its taste". A similar curse was laid upon the humble cauliflower. So, overall, an interesting book to read, more so probably if you're a gardener than if you're looking for cooking tips or recipes.¹¹ of 11 people found the following review helpful.
Tender
By D. DeJager
This book is a treasure for any cook but particularly for those that grow their own vegetables or visit the Farmers Market regularly. Starting with a list of the author's favorite seeds for each plant, an in-depth article about that particular beet or bean or kale, followed by some innovative recipes that taste as good as they sound makes this cookbook a great resource. I have done 5 recipes so far and all are stellar! This is at the top of my gift giving list this year!

A comprehensive, deeply personal, and visually stunning guide to growing and cooking vegetables from Britain's foremost food writer, with more than 400 recipes and extensive gardening notes. In the tradition of *Roast Chicken and Other Stories* comes *Tender*, a passionate guide to savoring the best the garden has to offer. An instant classic when it was first published in the UK, *Tender* is a cookbook, a primer on produce, and above all, a beloved author's homage to his favorite vegetables. Slater's inspired and inspiring writing makes this a book to sit with and savor as much as one to prop open in the kitchen. The chapters explore 29 vegetables and offer enticing, comforting recipes such as Potato Cakes with Chard and Taleggio, a Tart of asparagus and Tarragon, and Grilled Lamb with Eggplant and Zaatar. With wit, enthusiasm, and a charming lack of pretension, Slater champions vegetable through hands-on nurturing in the garden and straightforward preparations in the kitchen with this truly essential book for every kitchen library.

.com Guest er: Alice Waters on *Tender* Alice Waters is the visionary chef and owner of *Chez Panisse* and the author of ten cookbooks, including *The Art of Simple Food* and *In the Green Kitchen*. This lovely book is a celebration of the senses: Nigel Slater describes a carrot with such attention, tenderness, and humor that it feels like he is introducing a dear friend to his readers. He understands the perfection of a runner bean in midsummer, and explores its flavor in a way that is pure, honest, and delicious. His prose is a pleasure to read--full of life and enjoyment of the table--and the photography makes it a lush and beautiful book. Even as he delivers a collection of elegant, simply constructed recipes, Slater also taps into the reasons we engage with food--reasons both sensory and philosophical. The idea of planting a seed, watching it grow, then eating the result instantly does away with much of the baggage that goes hand in hand with our modern food supply, he writes. In *Tender*, we have the rare insight of a cook who knows not only the kitchen, but also the garden. Slater is passionate about every moment in the process of growing, cooking, and consuming food, and he starts with the essential notion of reading a plate--which is to say, pondering the where and why of the food we prepare. He weaves this notion effortlessly into his chapters, whether he is discussing his favorite varieties of eggplant (which he grows in deep clay pots against his warmest wall) or sharing his love of walking around the garden on a summer night when peas are in season: To burst a pod of peas and eat them in the dark is a sweet joy. *Tender* is full of small but irresistible observations like this. *New York Times* Notable Cookbook of 2011 a valentine to produce
Mother Jones, Favorite Cookbooks of 2011, 12/3/11
Little about TENDER, British writer Nigel Slater's quietly epic cookbook about preparing vegetables, feels designed for the American consumer. The author's preoccupations are so personal, so drawn from the quotidian pleasures of tending his small garden in London, that they feel far removed from the celebrity-penned, diet-driven, ego-tripping cookbooks that dominate U.S. bestseller lists. . . . Slater, in other words, is an obsessive, but one whose obsession seems to stop in the kitchen. Slater has too much respect for all involved the ingredient, the reader, the joy of discovery in the kitchen to want to serve as your nanny. He'd rather play your mentor, the kind who wants you to love the messy process, not just the finished dish, which, come to think of it, you'll love, too. These easy-to-execute dishes go down just as easy. It all makes you look forward to Slater's second *Tender* volume, dedicated to fruits, due to arrive stateside next spring.
The Washington Post, 8/2/11
Not only is Nigel Slater one of the greatest living food writers, he's also the ultimate urban gardener. His latest book, *Tender*, just might inspire you to tear up your lawn and get planting.
Bon Appetit, August 2011
A seriously hefty and seriously engaging homage to the garden, from one of Britain's foremost food authorities.
NYTimes.com, Summer Cookbook Roundup, 6/2/11
Tender is pleasing in so many ways. For cooks it's filled with glorious vegetable-centric

recipes, for gardeners it's an insightful and personal story about just how much a garden can mean, and for those who just enjoy reading about food, well, you're going to love getting acquainted with Nigel Slater. *Serious Eats*, Cook the Book, 5/23/11 But the crowning glory of "Tender" is Mr. Slater's own prose, even when treating of something as lowly as the autumnal cabbage each dark-green leaf of which "somehow seems as if it will fend off our winter ills. Elephant ears of crinkled green, sparkling with dew; black plumes of cavolo nero like feathers on a funeral horse, and the dense, ice crisp flesh of red cabbage. Strong flavors indeed." Strong, yes, but also tenderly enticing, as guests at Mr. Slater's latest literary feast will discover. *The Wall Street Journal*, Bookshelf, 4/23/11 The best Brit you've never heard of. . . . Nigel Slater is who you'd get if you combined Alice Waters with Mark Bittman: a garden-to-table advocate whose goal in life is to make people love fresh produce and cooking because they are gasp fabulous and fun and do not have to be fussy in the slightest. *The Christian Science Monitor*, 4/19/11 Engagingly written and showcasing more than 200 full-color photos, this attractive and infinitely useful collection shows how to tastefully incorporate more vegetables into one's diet while providing an informative primer on gardening. Starred, *Publishers Weekly*, 3/7/11 Nigel Slater's *Tender* is a rich tale of one man's passion for cultivating, cooking, and eating from the garden. His sensuous and delicious recipes make us want to run right into the kitchen and start cooking. But even if you never set a foot in your garden or turn on the stove, it is a great, inspiring read. Christopher Hirsheimer and Melissa Hamilton, authors of *Canal House Cooking* As a second-floor city-dweller with no patch of land to call my own, a glimpse into Nigel Slater's garden sanctuary makes me ache for a small plot of good dirt, preferably just off a kitchen, to grow some of what I eat. Nigel captures the small moments—the rituals, sights, and smells—that are part of the cycle of growing, cooking, eating, and sharing, culminating in a collection of vibrant, bold yet approachable recipes. A rare treasure. Heidi Swanson, author of *Super Natural Cooking* A home garden isn't just the best source of the ultimately fresh. It's also the place where scent, smell, and touch vie with taste to inspire and shape our culinary imagination. Nigel Slater, a food writer too little known in this country, has a unique ability to convey this magical play of the senses, and what happens when we let it permeate our cooking. The imaginative, often inspired dishes that result are a revelation. *Tender* deserves pride of place on any vegetable lover's shelf. John Thorne, author of *Outlaw Cook* Nigel Slater is my kind of cook. His gently passionate garden-to-kitchen approach shows respect for the beauty of simple ingredients. He celebrates the sweetness of a roasted onion, the thrill of a ripe berry, and the real pleasure of a good salad. David Tanis, author of *Heart of the Artichoke* About the Author Nigel Slater is the author of a collection of bestselling books including the classics *Real Fast Food*, *Appetite*, and the critically acclaimed *The Kitchen Diaries*. He has written a much-loved column for *The Observer* for seventeen years. His memoir, *Toast: The Story of a Boy's Hunger*, has won six major awards, including *British Biography of the Year*. Visit www.nigel Slater.com.