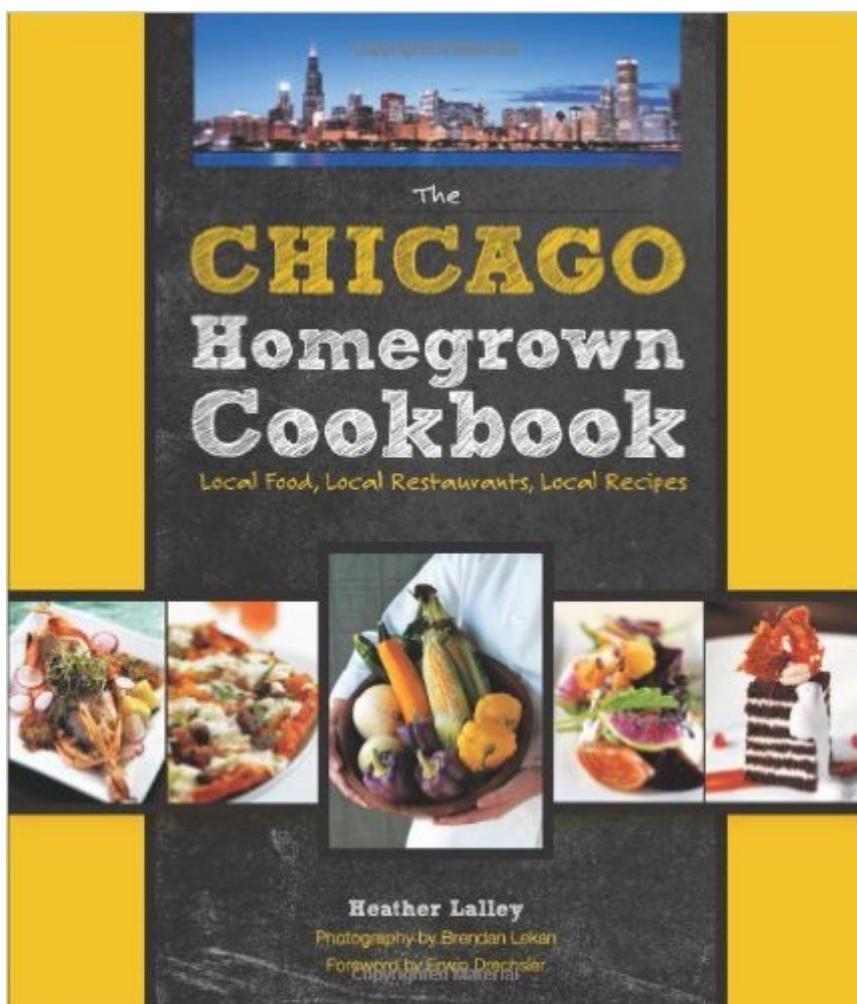


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The Chicago Homegrown Cookbook: Local Food, Local Restaurants, Local Recipes (Homegrown Cookbooks)



Synopsis

The Chicago Homegrown Cookbook: Local Food, Local Restaurants, Local Recipes celebrates the best homegrown food in and around the windy city, profiling 30 chefs who work together with local farms to bring the freshest, locally grown, sustainable foods to their menus. The book is organized by season and presents 100 delicious recipes. Featured chefs include Rick Bayless, Rick Gresh (Primehouse), Rob Levitt (MADO), and Mindy Segal (Hot Chocolate). Exquisite color photography illustrates the recipes and profiles.

Book Information

Series: Homegrown Cookbooks

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Customer Reviews

This book is a great guide to the chefs and the farmers that support and are a part of the farmer's markets throughout Chicago including the amazing Green City Market. The recipes are straightforward and I have already dog-eared a few. For anyone who wants to know which chefs support and use the markets, what restaurants to go, what farmers to look for, what product to buy, this is your book. Heather presents it in a seasonal format and for anyone who wants to have a little taste of what the farmers markets are like, you should buy this book. You and your family will be very happy cooking the recipes that are listed and your health will be better for it since most of the ingredients are local and good for you. I know for me, this book will be one of my "go to" recipe and source books for Chicago. I am so happy that Heather wrote it!!!!!!

This review is for the Kindle version, only. That is the Sample that I downloaded. I live, work, play

and eat in Chicago, but also the bountiful area of Berrien County, Michigan. I saw a Noontime Food Special on this book and promptly downloaded the free sample. Fifteen minutes later, I deleted it. Why? I'm a huge advocate of local Farmer's Markets, growing your own, and seasonal foods...but CRAB MEAT?!? 15-30 MOREL MUSHROOMS @ \$35.00/pound???? REALLY??? Those are just the first two recipes in the free sample, and I knew the book wasn't for me, financially. You can make amazing and cost effective meals by shopping seasonally and growing your own but that implies NORMAL and INEXPENSIVE ingredients. Morels grow wild in my perennial bed but we only harvest about 30, total, and I'm not wasting them on one single recipe. And since Chicago is a Fresh Water city, NOT a coastal city, why not have a recipe featuring salmon, or trout, or even catfish, in the sample? The remainder of the book may have less costly ingredients and I apologize if it does, but both the high cost of suggested ingredients and high time preparation nixed this download for me. The stories are nice but I'm paying for recipes that feed a family of five, not words. I get more for my shopping dollar with daily recipes emailed to me from vendor websites, complete with coupons!

This book has served mostly as a great coffee table book or point of reference. We are pretty novice cooks, but it does assist us in continuing to learn new skills, as well as explore more areas of the city we did not know about.

With the thousands of fantastic, one-of-a-kind eateries in Chcagoland, a great many of which get local produce by practicality rather than trendiness, what is the use of a book full of incredible photography featuring artistic presentations of restaraunts that haven't been around long enough for 90% of people in Chicago to have ever heard of them? There are so many wonderful 3 generation places in Chicago, so many people whose talent and hard work have made them far superior providers to the highly trained celebrity chefs this book presents. Chicago Homegrown? Hardly. No, its big money, trendy, close-it-up-if-the-profit-dips-a-little, here and gone places to eat. This is not Chicago spirit- nor its food.

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