

(Ebook free) An Apple Harvest: Recipes and Orchard Lore

## An Apple Harvest: Recipes and Orchard Lore

*Frank Browning, Sharon Silva*  
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**Frank Browning, Sharon Silva : An Apple Harvest: Recipes and Orchard Lore** before purchasing it in order to gage whether or not it would be worth my time, and all praised An Apple Harvest: Recipes and Orchard Lore:

0 of 0 people found the following review helpful. A is for AppleBy FroggyI first bought this book ten years ago and have bought at least four copies since. I watch for it in used book stores. It rarely turns up as it is real keeper. After downsizing for a recent move, I ended up buying a replacement copy for me and another as a Christmas gift. The range of apple recipes is extraordinary--from dishes made with cider to savory main dishes to extraordinary desserts. I especially like the Kentucky Apple Stack Cake and a Persian Lamb and Apple Chelou. The first recipe I cooked from this book was a pork and apple stew based on a recipe by the Roman gladiator Apicius. I served it at an international meeting of my confreres. I made twice what we would need, intending to freeze half of it; but there were no leftovers. It has remained a favorite ever since. None of the recipes are difficult. They make imaginative use of a well-loved fruit. Highly recommended.7 of 7 people found the following review helpful. An amazing collection of all things apple.By CustomerI picked this book up at the library, because although I love specialty cookbooks, they're not always collection-worthy. While not overlong, the amount of research Browning Silva have poured into this aggregation of

diverse recipes reveals their intense passion for the deceptively simple-seeming apple - soups to main courses to desserts, and nary a single apple recipe I've seen before, with the exceptions of Kentucky Stack Cake and Apple Dumplings (admittedly homestyle recipes these, other recipes are very elegant). A very nicely varied collection, they even have a recipe for dealing with the peelings: a syrup recipe, born from the fact that Browning evidently loves keeping the peel on, much to the consternation of Silva: he couldn't bear to just throw them away, so what to do with them? Filled with gorgeous photos, personal anecdotes, and interesting historical apple "lore" from various cultures (for example, the interesting history of an old French Orange-Apple pie with a rosewater glaze) adds a lot of depth to what could have been - in less-adept hands -- a much simpler and much less interesting book. And yes, I did buy a copy - come apple season, I will be a very happy cook :-)

3 of 3 people found the following review helpful. Bought it again for me and bought it again as a gift. By Froggy If you like apples, you'll like this cookbook. I first bought the book about ten years ago, but I gave it away when downsizing before a move. I recently bought a copy again for myself--chiefly for the extraordinary pork and apple stew recipe from Apicius, the Roman gladiator. It was a hit every time I cooked it. And there are many fine dessert and main dish recipes besides. It is a good addition to any cookbook collection.

Crisp, juicy, sweet-tart apples. The world's most storied fruit is also among the most amazingly versatile cooking ingredients. Writer and NPR contributor Frank Browning delves into the apple's ancient history and his own upbringing on a Kentucky apple orchard; food writer Sharon Silva draws upon her childhood on a Sonoma family farm. Together, they pay homage to the ancient fruit of temptation in this charming illustrated companion to apple and cider cookery. *An Apple Harvest* is an inviting compendium of more than 60 apple-centric recipes with origins that crisscross the globe from Alsace and Appalachia, Scandinavia and Sicily, and beyond. Beginning with delightful first courses such as Duck Breast and Fuji Apples on Watercress or velvety Roasted Winter Squash Soup with Cider, the savory feast continues with main dishes like Baltic Roast Goose with Sour Apples, Atlantic Salmon Fillets in Cider-Mustard Sauce, or down-home Saturday Night Supper of Fried Apples, Sausage, and Biscuits. For serving on the side there are classics like Real Applesauce or the curiously named Burning Love (you'll have to ask the Danes about that one!). And what collection would be complete without dessert? Bourbon Apple Pie, Apple and Currant Galettes, and Apple Sorbet with Ginger are among the many tempting offerings. Browning and Silva pepper the collection with spirited musings about whether to peel apples for pies, how to choose apples and store them correctly, and the finer points of cooking with hard cider and cider vinegar. In a photographic field guide, they share 26 of their favorite apple varieties, describing each one's eating and cooking characteristics, storage qualities, peak season, and growing regions. Engaging storytelling and evocative photography make *An Apple Harvest* a celebration of the venerated apple, while inspired recipes showcase the breadth of edible possibilities. Stock your kitchen with cider and in-season apples and discover for yourself the many wonderful savory and sweet dishes that Braeburns, Cortlands, Macouns, SunCrisps, and their brethren can bring to the table.

.com You start with Duck Breast and Fuji Apples on Watercress, and end with a glass of Moroccan Apple Sharbat--and it's all apple all the way in between. Such is the slim wonder called *An Apple Harvest*, courtesy of award-winning authors Frank Browning and Sharon Silva. Both authors grew up with apples in the family--acres of apples--Silva north of San Francisco, and Browning in Kentucky. Browning, in fact, co-owns and operates an orchard with his brother. So these are not supermarket food writers. The appreciation both writers bring to their task begins with the seasons of labor that go into growing and harvesting a good apple. *An Apple Harvest* opens with combined reminiscences that give the reader a sense of how large, how grand the world of apples can be, given access to good and varied fruit. The introduction includes a brief history that traces the apple back to ancient origins in what is Kazakhstan today, a section on choosing apples, how to keep apples, a peel/don't peel debate, and a little something on cooking with cider, cider vinegar, and Calvados or applejack. The "Culinary Pomarium" that follows is an illustrated guide to modern apple possibilities. And then there are the recipes. International in scope, you will find first courses, main dishes, side dishes, desserts, and beverages. You will find a Waldorf Salad, this one including pomegranate seeds and red grapes. There's a Roasted Winter Squash Soup with Cider, and Steamed Clams Asturian Style, which calls for cider as well. How about Fujis and Kale? Or Fox Mountain Parsnips (with dried apples and hard cider)? The desserts section begins with Apple Dumplings. There's a Tarte Tatin recipe, followed by Kentucky Bourbon Apple Pie. Four more pies follow, one of them savory, with Swiss chard. As far as single-subject cookbooks go, *An Apple Harvest* sets the standard. --Schuyler Ingle [Browning and Silva] brought their childhood memories and love of the crop to *An Apple Harvest*, which is both eloquent and authoritative. Florence Fabricant for the New York Times Just in time for fall comes this colorful [book] with childhood apple memories, portraits of apples, and best of all innovative recipes, many of them with appetizing color photos. The Oregonian The writing is crisp, tart, and juicy, and the recipes are as snake-tempting as they are unexpected. Furthermore, the writing is pure joy, and the authors are distinct in their voices, yet equally and eloquently in love with the subject. Jeff Weinstein, former food columnist for the Philadelphia Inquirer and author of *Learning to Eat* About the Author Frank Browning reports from Paris on cultural issues for

National Public Radio and writes for numerous magazines on science, history, and society. He is the author of five books, including *Apples: Story of the Fruit of Temptation*, which won the 1999 IACP Julia Child Award for best food writing. His articles and essays have appeared in the *Washington Post*, the *International Herald Tribune*, the *Los Angeles Times*, *Mother Jones*, *Gourmet*, and *Playboy*, among others. Sharon Silva, coauthor of *The San Francisco Cliff House*, is an editor and writer specializing in cookbooks and culinary history. She lives in San Francisco, where her backyard harbors a Meyer lemon tree and a Mission fig, but no apple tree.