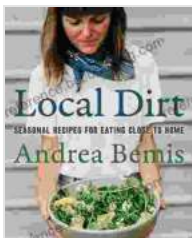


Seasonal Recipes for Eating Close to Home: Farm-to-Table Cookbooks That Will Inspire You to Cook with the Seasons

In a world where it's become increasingly difficult to know where our food comes from, farm-to-table cooking is a great way to reconnect with the source of our sustenance. By eating food that is grown and harvested locally, we can support our farmers and reduce our environmental impact.

If you're new to farm-to-table cooking, these cookbooks are a great place to start. They offer a wide variety of recipes for every season, so you can enjoy fresh, local produce all year long.



Local Dirt: Seasonal Recipes for Eating Close to Home (Farm-to-Table Cookbooks Book 2) by Andrea Bemis

★★★★☆ 4.9 out of 5

Language : English
File size : 454529 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
X-Ray : Enabled
Word Wise : Enabled
Print length : 319 pages



Spring

Spring is a time of renewal and rebirth, and the produce that's available during this season reflects that. Asparagus, artichokes, and rhubarb are all

at their peak in the spring, and they're all delicious when cooked simply.

Here are a few spring recipes to try:

- **Roasted asparagus with lemon and Parmesan**
- **Artichoke and goat cheese salad**
- **Rhubarb pie**

Summer

Summer is the time for grilling and outdoor cooking. The produce that's available during this season is perfect for these types of meals. Tomatoes, corn, and zucchini are all at their peak in the summer, and they're all delicious when cooked on the grill.

Here are a few summer recipes to try:

- **Grilled tomatoes with basil and olive oil**
- **Grilled corn on the cob**
- **Zucchini bread**

Fall

Fall is a time of harvest and abundance. The produce that's available during this season is perfect for hearty soups, stews, and casseroles. Apples, pumpkins, and Brussels sprouts are all at their peak in the fall, and they're all delicious when cooked in these types of dishes.

Here are a few fall recipes to try:

- **Apple cider donuts**
- **Pumpkin soup**
- **Brussels sprouts with bacon and balsamic vinegar**

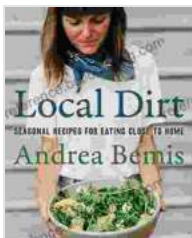
Winter

Winter is a time for comfort food. The produce that's available during this season is perfect for warm, hearty meals. Root vegetables, such as carrots, potatoes, and parsnips, are all at their peak in the winter, and they're all delicious when roasted or mashed.

Here are a few winter recipes to try:

- **Roasted root vegetables**
- **Shepherd's pie**
- **Potato leek soup**

These are just a few of the many recipes that you can find in these farm-to-table cookbooks. With these recipes, you'll be able to enjoy fresh, local produce all year long. So what are you waiting for? Start cooking!



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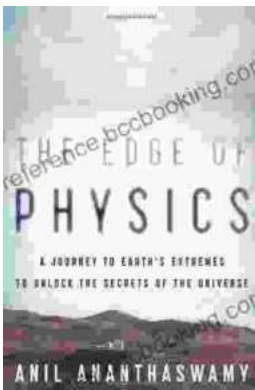
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