



The Organic Cook's Bible: How to Select and Cook the Best Ingredients on the Market

Jeff Cox

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The Organic Cook's Bible is a much-needed resource that demystifies the array of organic ingredients available and details how to choose, store, and prepare them. An indispensable reference for home cooks, gardeners, and chefs, this book is much more than a produce guide; it also covers meat and poultry, dairy and eggs, beans and grains, herbs and spices, and more—organized alphabetically within each section for easy reference.

Although organic foods are more readily available than they were just a few years ago, it takes a little effort to go organic in today's processed world. This book makes it easier, with in-depth descriptions of over 150 organic foods. It explains what makes these foods more flavorful nutritious than their nonorganic equivalents and gives information on nutrition, seasonality, what to look for, storage and preparation, and uses. More than 250 recipes capture the great taste of organic ingredients and add variety to everyday meals, with dishes like Winter Squash Soup with Pumpkin Seeds, Hazelnut-Crusted Pork Loin, and Rhubarb-Huckleberry Pie—many contributed by leading organic chefs. There's even a special Top Varieties section that lists over 900 of the best varieties of organic and heirloom produce available in the United States.

Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a *New York Times* bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

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