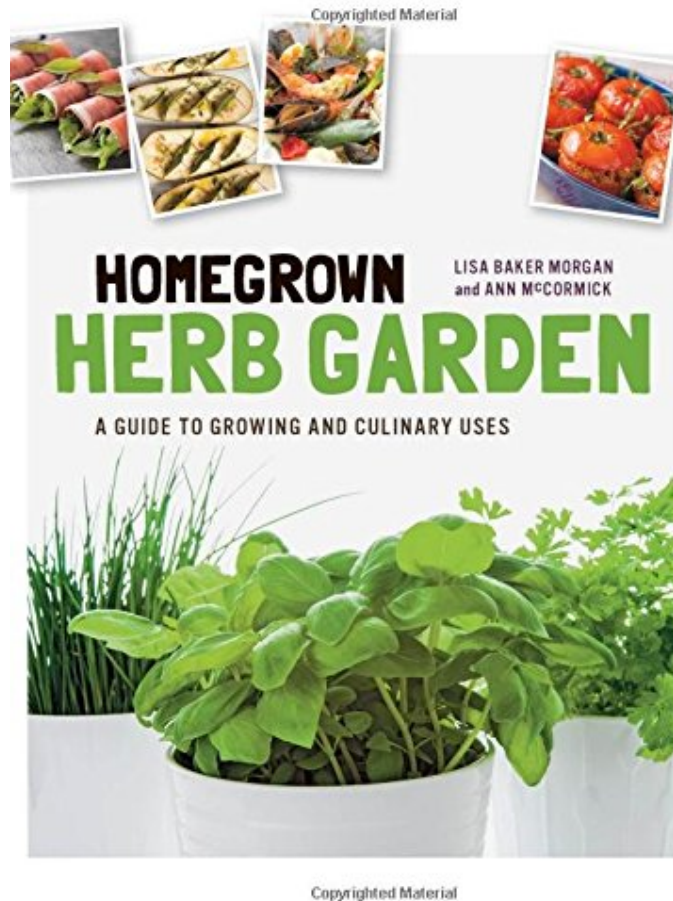


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Homegrown Herb Garden: A Guide to Growing and Culinary Uses

Lisa Baker Morgan, Ann McCormick
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Lisa Baker Morgan, Ann McCormick : Homegrown Herb Garden: A Guide to Growing and Culinary Uses before purchasing it in order to gage whether or not it would be worth my time, and all praised Homegrown Herb Garden: A Guide to Growing and Culinary Uses:

6 of 6 people found the following review helpful. A Must Purchase! By oldgame lover435 I am very critical about cookbooks especially these days when it's so easy to download but this book is fantastic! Recipes are easy to follow and for once excellent exactly as instructed - no need to add a little of this or that next time you try it - they are perfect. The herb descriptions in the garden section at the beginning really well written and very interesting. The combination of from the garden to your table with new interesting ways to use the herbs is great. I'm buying this book for friends - it's that good 5 of 5 people found the following review helpful. Easy to follow, wonderful guide to cooking health meals! By Raymond P. Boucher I love to cook, being a single dad with two health conscious teenage boys finding great recipes that they will love is challenging. I recently bought this cookbook and so far I am five for five. They love the freshness and combination of tastes and textures in everything I have tried. The recipes are easy to follow, the pictures

are beautiful and help in preparation, the herb information is practical, interesting and easy to understand. It's the first cookbook I will turn to. 0 of 0 people found the following review helpful. Too bad Lisa didn't write for the common person. By the way, this is a 2 for 1 deal! There's lots of info on herbs in the front portion, and then recipes in the next portion. Too bad Lisa didn't write for the common person...too much French names etc with the assumption that people will know what she's talking about. But the recipes are good and a bit of an upscale difference in day to day useage.

Take your home cooking to the next level by incorporating fresh homegrown herbs! You don't need lots of space for a huge herb garden, and you don't need to spend a lot of money on fresh herbs at the grocery store or farmers' market. With *Homegrown Herb Garden*, you can choose the herb or herbs you will use the most and build your herb garden around them. Start with an overview of how to grow, harvest, and store herbs. Then, learn how to handle each herb and what flavors they work well with. The culinary section includes how to prepare and use your herbs, plus savory and sweet recipes to feature them in. Choose your favorite herbs, learn to grow them successfully, and never be at a loss for what to do with them!

"For anyone interested in growing edible plants, this is a must-have book. The information on herb cultivation is clear, concise, and a pleasure to read. And the recipes will have those who love delicious food heading first for the herb garden and then into the kitchen. The Herb'n Cowgirl and Chef Morgan serve up a book that's sure to satisfy all who come to their table." - C.L. Fornari, speaker, host of GardenLine, and author of *Coffee for Roses*