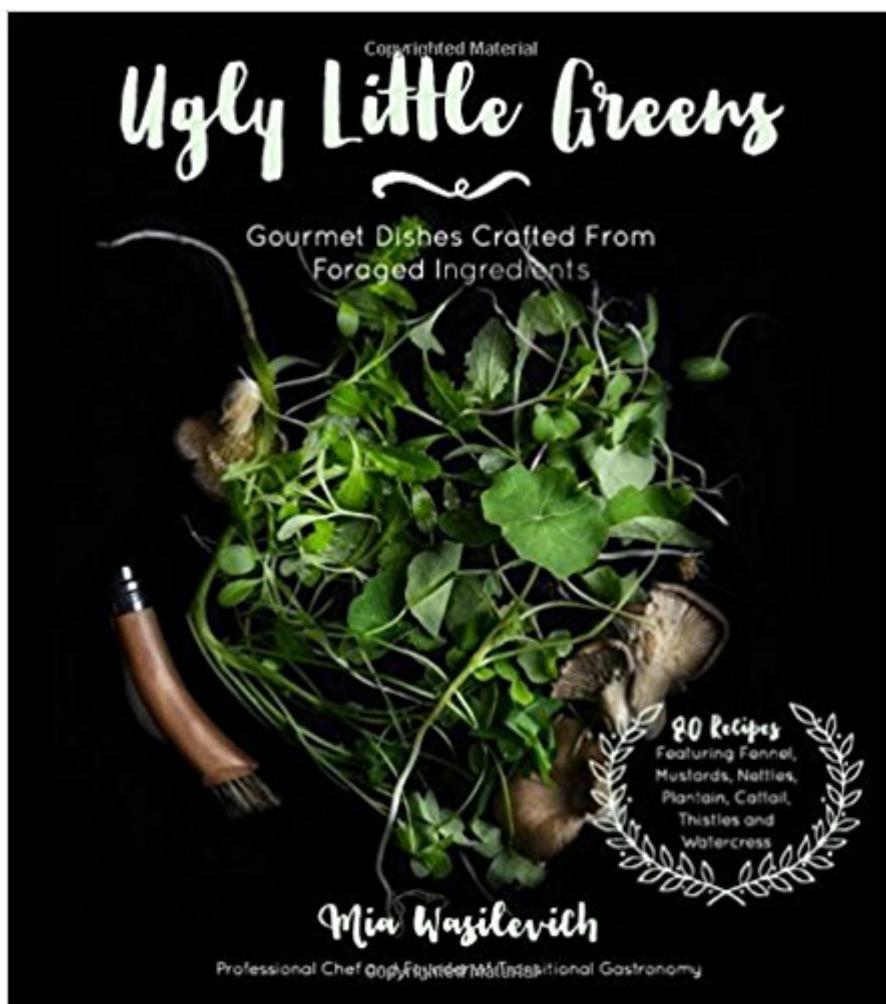


The book was found

Ugly Little Greens: Gourmet Dishes Crafted From Foraged Ingredients



Synopsis

Unique Recipes for the Adventurous Cook Ugly Little Greens is the must-have foraging guide and cookbook for anyone looking to up their game in the kitchen. Mia Wasilevich shares the notes and dishes she’s cultivated over the years while working as a professional chef and educational forager. Her detailed profiles and up close pictures (plus possible look-alikes) allow you to safely find special ingredients to bring new and exciting flavors and textures to everyday dishes. And more importantly, the ingredients are unexpectedly some of the most common and forgotten weeds growing right under your nose and waiting to be harvested from your own backyard and surrounding environment. Her recipes include: - Spicy Cattail and Chorizo Salsa - Elderberry Braised Pot Roast - Acorn Sliders - Pine Beignets with Pine Cream - Lambsquarters Marbled Bread - Succulents and Scallops - Mallow Pappardelle - Nettles Benedict With information on how to forage for and cook with nettles, cattail, watercress and more including helpful color photos, location maps, key identifying tips (and no dangerous mushrooms) this book is perfect for foodies.

Book Information

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Customer Reviews

Mia Wasilevich is a chef, forager and founder of Transitional Gastronomy. She creates pop-ups and events featuring local forages. She also teaches wild-food identification, food styling and culinary workshops. Mia has been a featured consultant on MasterChef and Top Chef. She has been in Los Angeles magazine’s “2015 Best of LA: Favorite Things” list as well as

numerous other publications, including Time magazine and the Los Angeles Times.

Mia is masterfully surfing the edge of the the culinary wave in returning to our roots (all puns intended). She beautifully invites and entices everyone from the the home chef to Michelin star culinary artist to a place beyond farm to table...we're talking forest to table and better yet (in some cases) yard to table. There is such an abundance of forgotten and/or untouched culinary gifts surrounding us every day and this book is an open invitation to take a full heartened plunge into this mysterious and enticing realm. Yes Mia! I receive this incredible book with deepest bows of appreciation for what you bring to the table and I am thrilled to share it with my culinary students as an example of the cutting edge of reconnecting with Gaia and the incredible gifts that surround us daily.James SantLead InstructorLiving light Culinary Institute

great information and recipes. have browsed a lot of books trying to find ones that show edible "weeds" i can find in my neighborhood and most importantly in my own yard. we've finally had a decent amount of rain here in los angeles this year and it was so cool to go in my backyard and pull greens and put them in my food instead of straight to the compost pile. and her recipes are really really really good too!one book to identify plants in my yard and recipes to use them in. couldn't bee happier. stays in the kitchen!

By far the best culinary herbal book on the market. Simply brilliant. Can't wait to head up to LA for another workshop. Forging and fine dining! I added a few new plants to the garden to make the recipes and figured out a few close substitutes in the meantime. Love the beautifully food photography too. Healing foods at its finest!

Terrific little book! Mia is an accomplished chef and a knowledgeable forager.The plants are well photographed and the descriptions clear, allowing you to be sure about what you are foraging. The recipes are interesting and delicious, lending themselves to putting your own spin on them. Highly recommended.

Mia Wasilevich is one of the nations premier chefs when it comes to wild and foraged foods. For a long time I've been waiting for her to write this book. It covers a wide breath of wild foods and how to properly use them in your kitchen. All the recipes are delicious and the photography is stunning. This is a must-have book if you are interested in foraging or need new ideas for the foods that you

currently forage.

Beautiful and inspiring! I've already lined up several recipes to try. This book bridges my love for native edibles and creating something truly delicious.

love this book it!! small, but full of info!

Love it! Beautifully published and recipes look delicious!

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