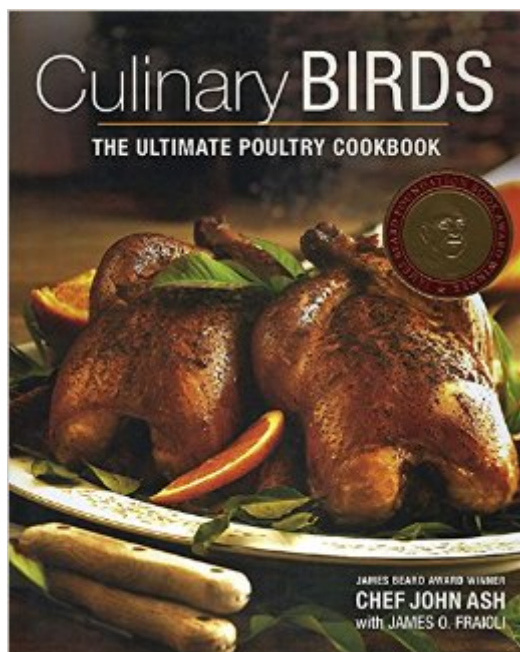


The book was found

# Culinary Birds: The Ultimate Poultry Cookbook



## Synopsis

2014 James Beard Foundation Book Award -- Single Subject categoryAs an affordable, delicious, and nutritious protein, poultry is a staple of a modern global diet that transcends continents and cultures. Chicken Noodle Soup, Buffalo Wings, Duck À l'Orange, and Partridge Escabeche are just the beginning of a long list of exciting possibilities. From the most popular birds—chicken and turkey—to small birds like quail, pheasant, and squab, Culinary Birds offers more than 170 savory ways to enjoy poultry. With all the options out there, choosing the healthiest, most flavorful birds can be confusing. Because it is important to know where your bird comes from, Culinary Birds provides a brief history of poultry, the rise of factory farms, and the progression of the sustainability movement. From free range to pasture raised, from air-chilled to water-chilled—award-winning chef John Ash and culinary author James Fraioli determine the best birds you can buy for your health and for your palate. Beautiful full-color photographs accompany many of the recipes. With information on proper handling, storage, and various preparation methods, along with helpful charts, sidebars, and how-to photographs, Culinary Birds truly is the ultimate poultry cookbook.

## Book Information

Hardcover: 320 pages

Publisher: Running Press (September 24, 2013)

Language: English

ISBN-10: 0762444843

ISBN-13: 978-0762444847

Product Dimensions: 8.3 x 1.1 x 10.1 inches

Shipping Weight: 3 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars— See all reviews— (9 customer reviews)

Best Sellers Rank: #109,610 in Books (See Top 100 in Books) #20 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Poultry

## Customer Reviews

Like, I SO do NOT need anymore cookbooks: I have a huge library including some noteworthy ones dedicated to chicken or poultry. But, this caught my eye at my Costco, and there was just SO much good, great, material in it, I took it home "just to look at it"...and kept it! The book is beautifully produced, with a generous amount of excellent photography....not of ALL recipes, but many. The author/s really know their material and really know how to assemble a usable cookbook. There are a

wide array of truly interesting recipes: classics and international, with nice inclusion of Asian, Italian, Greek, French, and other recipes, well done. Chef John Ash is able to somehow retain authenticity while making the recipes accessible and, easy...at least in my opinion. Some recipes have ingredients some folks may find hard to get, depending on where they live and such (not a problem here in N. Cali, but I see this issue come up a lot in reviews), but there is such variety that folks should find plenty to work with: it may help if your local grocery stocks good basic Asian condiments like fish sauce and such. The recipes cover chicken, turkey, and also some for quail, and other game birds; the majority are chicken. Although I have many of the recipes in other books, I find the versions in this book are fresh, new, insightful, and creative. The "Chicken Avgolemono with root vegetables" is a great version of the classic Greek egg/lemon soup. The Asian rotisserie chicken salad is super easy and delish; love the lemongrass chicken recipe, and also many of the salads are just awesome. There is also posole blanco... (Mexican hominy soup usually made with pork, appears here in a wonderful chicken version)... easy to do if you can get a can of hominy!

[Download to continue reading...](#)

Culinary Birds: The Ultimate Poultry Cookbook  
Pies and Tarts: The Definitive Guide to Classic and Contemporary Favorites from the World's Premier Culinary College (at Home with The Culinary Institute of America)  
Storey's Guide to Raising Poultry, 4th Edition: Chickens, Turkeys, Ducks, Geese, Guineas, Game Birds  
The Wild Game Birds Manual: A Guide To Raising, Feeding, Care, Diseases And Breeding Game Birds (Pet Birds) (Volume 4)  
Masterbuilt Smoker Recipes For Smoker Cooking: Masterbuilt Smoker Recipes Cookbook For Smoking Meat Including Pork, Beef, Poultry, Fish, and Wild Game  
Unusual Chickens for the Exceptional Poultry Farmer  
Jerky Everything: Foolproof and Flavorful Recipes for Beef, Pork, Poultry, Game, Fish, Fruit, and Even Vegetables (Countryman Know How)  
Great Meat: Classic Techniques and Award-Winning Recipes for Selecting, Cutting, and Cooking Beef, Lamb, Pork, Poultry, and Game  
Butchering Poultry, Rabbit, Lamb, Goat, and Pork: The Comprehensive Photographic Guide to Humane Slaughtering and Butchering  
The Butcher's Guide to a Well-Raised Meat: How to Buy, Cut, and Cook Great Beef, Lamb, Pork, Poultry, and More  
Cast Iron Skillet Weeknight Meals For Two: 56 Delicious Cast Iron Skillet Recipes For Poultry, Pork, Beef & Other Meat, Vegetable And Seafood Dishes  
Poultry Production (Norton Creek Classics)  
The Small-Scale Poultry Flock: An All-Natural Approach to Raising Chickens and Other Fowl for Home and Market  
Growers Coop: A Year of Poultry, Pigs, and Parenting Poultry Behaviour and Welfare  
Pastured Poultry Profit\$ Kid Chef: The Foodie Kids Cookbook: Healthy Recipes and Culinary Skills for the New Cook in the Kitchen  
My Paris Market Cookbook: A Culinary Tour of French Flavors and Seasonal Recipes  
Creme de Colorado Cookbook

(Celebrating Twenty Five Years of Culinary Artistry) Winterlake Lodge Cookbook: Culinary  
Adventures in

[Dmca](#)