



The New Enchanted Broccoli Forest (Mollie Katzen's Classic Cooking)

Mollie Katzen

[Download now](#)

[Read Online ➔](#)

The New Enchanted Broccoli Forest (Mollie Katzen's Classic Cooking)

Mollie Katzen

The New Enchanted Broccoli Forest (Mollie Katzen's Classic Cooking) Mollie Katzen

This second volume in Mollie Katzen's classic cooking series features over 200 vegetarian recipes and a bounty of kitchen guidance from one of America's dearest cookbook authors. Mollie first revised ENCHANTED BROCCOLI in 1995, adding lighter, easier-to-prepare versions of her signature recipes, plus a selection of new dishes and techniques. As with MOOSEWOOD, this new edition of ENCHANTED BROCCOLI is a companion volume to Mollie's new TV series, and features 16 pages of color food photography, plus 5 new recipes and a new section on making fresh pasta at home. Available in January 2000

The New Enchanted Broccoli Forest (Mollie Katzen's Classic Cooking) Details

Date : Published February 1st 2000 by Ten Speed Press (first published 1982)

ISBN : 9781580081269

Author : Mollie Katzen

Format : Paperback 320 pages

Genre : Food and Drink, Cookbooks, Cooking, Food, Nonfiction, Vegetarian, Reference

 [Download The New Enchanted Broccoli Forest \(Mollie Katzen's ...pdf](#)

 [Read Online The New Enchanted Broccoli Forest \(Mollie Katzen' ...pdf](#)

Download and Read Free Online The New Enchanted Broccoli Forest (Mollie Katzen's Classic Cooking) Mollie Katzen

From Reader Review The New Enchanted Broccoli Forest (Mollie Katzen's Classic Cooking) for online ebook

Amy says

The entire section on breadmaking by hand is fantastic. I wish I'd had this book when I made my first attempts at hand made bread - it would have saved me a few stressful hours, for sure. The section on cooking for children was a little disappointing. I guess if my kids had never tasted an actual chicken nugget they might find cornmeal-dusted fried tofu an appealing snack... maybe. After the age of 3 it's almost impossible to trick children into believing that tofu is anything but tofu.

This is the most fun I've had reading a cookbook, well, ever. The hand lettering was sweet and it's definately given me at least 30 new vegetarian recipes to add to the weekly rotation. I checked this one out at the library but plan to pick one up at the bookstore to have for keeps.

Nothingruler says

Everything in here is delicious. Absolutely everything. The Swiss Green Beans are to die for, and the Chocolate Pudding is incredible. The Green Gazpacho is amazing, and the Quiche Formula is foolproof. The only reason I didn't rate it a 5 was that the preparation times listed can be quite misleading. Everything takes me longer than it does Mollie Katzen, apparently. That could be because she is a practiced chef, while I am a dilettante, but if so, then anyone who is not a practiced chef will be unpleasantly surprised at how long her dishes take to prepare.

Melody says

Just remembered this book after I made Hot Marinated Cauliflower and Macaroni. Most everything I've made from this has been yummy. Also loved the Yogurt and Herb Bread served with the Tomato Soup.

And can't forget to mention the Sweet Potato Pie!

Kat says

I have used this cookbook so many times -- I think my favorites are the potato, pea, and panir curry, apple pie with oatmeal cookie crust, and fresh corn chowder. In addition to the recipes, I love her tutorials on baking bread, chopping vegetables, and cooking beans and grains (I find myself constantly referring to the grain cooking time chart). One of the best \$20 I've ever spent.

GoldenjoyBazyll says

If you have been following my reading style.... you will also understand my cooking style.

Mollie Katzen is tops in my book- particularly after eating at the Moosewood 2 years ago when I was in Ithica on business. For four days I ate every meal there! Just laugh.... why look for something else when you have the best!

Anyhow... I just got this cookbook as a gift and am DELIGHTED with it.

It is called the Magical Broccoli Forest because there is a receipe called just that. It is seasoned rice baked with spears of broccoli standing up in it to create a little forest. Since I adore entertaining... I just might make it for my next gathering which will be in honor of the Spring Equinox. I will just have to think about how to create little edible animals to hide amongst the broccoli! How fun will that be!

Michael says

this is so great. and you can read some of the recipes online.

Suzy says

I love this cookbook! It has one of my most favorite recipes of all time, for vegetarian shepherd's pie. I love the hummus recipes as well. If I had one cookbook to take to a deserted island that had a full, well stocked kitchen, I would take this one!

Sarah says

The vast majority of parents have used the, "Broccoli are little trees!" ploy in an attempt to get their children to eat the venerable green veggie. Katzen's cookbook takes the tree (er, broccoli) one further by layering it in a cheesy " forest" casserole. plenty of other delectable recipes to entice the palate.

Elizabeth says

While revisiting some of the pioneering works in the area of vegetarian cookery, I was redirected to The Enchanted Broccoli Forest by a former professor and friend who caught my interest with his description of a cream of tomato soup in the above mentioned book. I can only give this book three stars just yet because I've only tried one recipe and so can't really comment on the quality of the others. I can say that while Katzen's tastes and my own aren't always in sync (and really, who ever likes all the recipes in any cookbook?), she goes to great pains to provide variations within the recipes for cooks to try.

I tried the second variation on the tomato soup recipe and was very pleased, although I did use my immersion blender to puree the soup and incorporate the cream cheese(!). Also, I think I may try dried rather than fresh rosemary, or use a sprig which I will later remove, to keep from getting ahold of little bits of rosemary.

It is important to point out that this book was originally published in 1982 by Ten Speed Press, and features Katzen's own drawings and hand printed recipes. There are some color photographs, including one of the Enchanted Broccoli Forest with upright broccoli heads standing in veggie pride in a bed of herbed rice pilaf. I am particularly interested in the soups in this book, but wait until you get to the desserts. More later on this book.

Joey says

I've tried a couple of recipes so far (Russian Carrot Pie and Humble Vegetable Casserole) both were very good. I'm excited to try out the others.

Rhonda says

I purchased this book after I had enjoyed The Moosewood cookbook. There are excellent recipes in it, but this book never saw the action which my poor brown stained Moosewood did. I was excited by the recipe for the Enchanted Broccoli Forest, but the result was less than exciting. I do use this recipe when I have someone with little kids come to dinner because it is definitely appealing to the eye.

The recipes in this book are good, for the most part, but it was not nearly as exciting as the Moosewood, where everything was quirky and fun, even the things I still haven't made. It's worth buying just to see some of the different things she does.

Jensownzoo says

Katzen is one of my go-to people for good vegetarian recipes. This book, along with the Moosewood Cookbook, are charmingly hand-lettered and illustrated. Here's a sample recipe:

Tsimmes

3 1/2 lbs. sweet potatoes or yams (or a combination)
2 lg carrots, sliced
1 lg apple, sliced (peeling optional)
1 heaping cup chopped onion
2 c chopped dried apricots
3 to 4 tbsp fresh lemon juice
1 tsp salt
1/2 tsp cinnamon
2/3 c orange juice
1 c apple juice

1/4 c fine bread crumbs or matzo meal

1. Preheat oven to 350F.
2. Peel the sweet potatoes/yams and cut them into 1" pieces. Place them in a large bowl, add all remaining ingredients except bread crumbs or matzo meal, and toss until nicely combined. Don't worry if it is not perfectly uniform.
3. Transfer to a 2 qt. casserole or equivalent baking pan, sprinkle with crumbs or matzo meal, and cover with foil. Bake for 1 1/2 to 2 hours, or until everything is very tender and indistinguishable from everything else.

4-6 servings

Lesley says

A co-worker suggested this book to me in my quest of going vegetarian for 2011. I think the book is well written (I love the fact that it appears as though it's entirely handwritten) and presents a lot of advice and tips. I will say that while I'm sure most of the recipes are very good (I've only made one and it's not quite as spicy as I would like it) I didn't find more than 3 that I would actually make. Maybe it is my being picky or a food snob, but I just didn't find some of the recipes (a few because of the names) that appealing.

Rebecca says

Fantastic recipes with gorgeous pen and ink drawings (brussels sprouts drawn in pointillistic style!) and hand-lettered text. It's fun to just look at, but if you do feel like cooking, make the twice-baked potatoes.

Cat says

This is one of my favorite cookbooks to just sit and read, or even just to look at. Katzen's hand-lettered pages draw you in by creating a personal feel—like reading a recipe card handed to you from a neighbor. Her recipes don't include meat, but they have so much promise for yummy meals—all veggie or not—and they incorporate Katzen's Jewish roots. I've learned new food words and techniques from these kookily illustrated pages, and I particularly like the improvisation tips, complete with a three-column list of which veggies to put in when. A great cookbook for beginners, for basics and for seasoned cooks.

Dioscita says

Never cared much for these recipes ... and, *man*, did my friends make fun of this book's name!

AdultNonFiction Teton County Library says

Teton County Library Call #: 641.5636 KATZEN

I love this cookbook! It has one of my most favorite recipes of all time, for vegetarian shepherd's pie. I love the hummus recipes as well. If I had one cookbook to take to a deserted island that had a full, well stocked kitchen, I would take this one! (Suzy)

This would be a great gift for anyone who loves to cook or eat.

Christine (AR) says

My first and still possibly my favorite vegetarian cookbook. Tomato soup (v. 1) I make at least once a month. Other stand-outs are mushroom pate and banana muffins -- plus the best tutorial on traditional bread-baking I've seen.

Elle says

I tried a number of these recipes & found a few new favorites... namely the frittata and the sesame peanut noodles. Most of it was a little too frou-frou for everyday cooking, at least in my house, but these two were easy and phenomenally good!

Lillian says

i just found this book at a thriftstore yesterday and fell in love. not only are cookbooks in my top 3 kinds of books for leisure reading, this one is in line with me right now- today, yesterday and probably tomorrow! it is all about vegetarian cooking, has been updated with low and lower fat options and is written in such a comfortable, loving way that i feel like the author is a friend. the best part is the illustrations though! they remind me of my mom and are so intricate and sweet. i love this book already and haven't even made any of the recipes!
