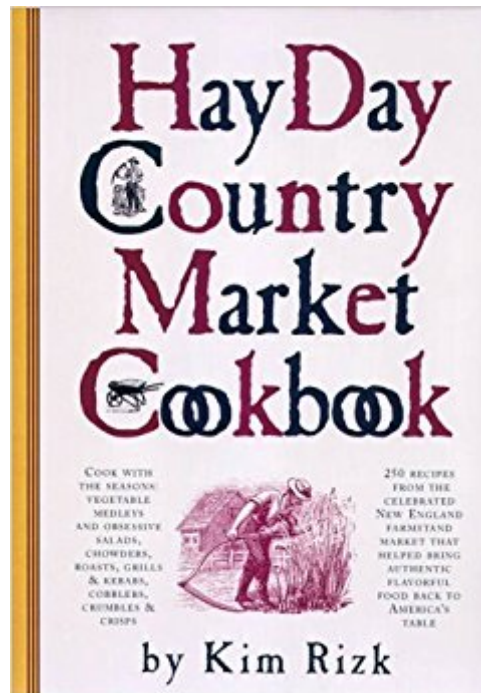




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The Hay Day Country Market Cookbook



Synopsis

Since 1978, when the first of its country markets opened in Westport, Connecticut, Hay Day has been a celebrated purveyor of the finest farmstand produce, breads, pastries, cheeses, comestibles, provisions, and take-out fare. Twenty years later, after having helped shape America's culinary revolution, Hay Day presents 250 of the recipes that keep its customers coming back again and again. Reflecting its passion for quality, freshness, inventiveness, and character, The Hay Day Country Market Cookbook mirrors the way the country cooks and eats today. It's not about trends or gimmicks, but about ingredients and a love for sound, deep, palate-pleasing flavor. About the delicious simplicity of Veal Chops in Mustard Sauce, the tangy surprise of Lemon Chevre Chicken, the perfection of the perfect Maryland Crab Cake. It's about the sophisticated--Wilted Radicchio with Gorgonzola and Walnuts--and the down-to-earth--Chunky Tomato and Bacon Soup. And it's about the integrity of cooking in concert with the seasons--New Potatoes and Fiddlehead Ferns in spring, Grilled Duck with Citrus Cherry Relish in summer, Wild Rice and Cranberries in fall, Rosy Root Vegetable Chili for the dead of winter. Now even without a Hay Day in town, you can still get the best market-based, seasonal dishes around.

Book Information

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Customer Reviews

Hay Day is the farm stand that grew and grew. It started in well-heeled Westport, Connecticut, in 1978, just as everyone's interest in good food was picking up. Eventually, the founding Van Rensselaer family merged their Hay Day Markets with a chain of stores, Sutton Place Gourmet,

which together serve customers from Washington, D.C., to New England. Now, thanks to food writer Kim Rizk, you can make 250 of their simple, much-loved dishes at home. Start the day with Jam-Filled Corn Muffins, chill out with refreshing Cucumber Watermelon Cooler, comfort friends with healthy Mediterranean Turkey Loaf made with oats, and end an elegant meal with decadent Berries in Passion Fruit Cream, which requires the very best fruit, in season. Step-by-step instructions and an informal, relaxed style make this a delightful and enjoyable book to cook from. Punctuated with line drawings and chatty asides like advice on how to ripen pears and how to select good fontina cheese, ideas and inspiration are endless. The Hay Day Country Market Cookbook is crammed with tips for entertaining and suggests many fabulous full menus. The Fireside Apres Ski Menu, with Polenta Crostini, Mediterranean Bean Soup, and Gingered Pear Crispis is a meal that will delight and impress your guests. With its emphasis on the freshest of ingredients and warm, country-inspired cooking, you'll revisit the Hay Day Country Market Cookbook time after time.

--Dana Jacobi

What started out in 1978 as a single farm stand in Westport, Conn., is now a 14-store chain that reaches into New York, Virginia, Maryland and Washington, D.C. Still very successful with its imaginative take-home food, Hay Day now reveals 250 of its most popular recipes that have captivated those indulging their increasingly cultured taste buds. Hors d'oeuvres include Tapenade and Chevre on Spears of Fresh Fennel and Belgian Endive with Smoked Trout Pate. Entree flavors can be intense as in Maple-Glazed Pork Chops with Roasted Corn Relish and Peppered Tuna with Port and Pears, and as comforting as the signature Puff Pastry-Topped Chicken Pies. An intriguing accent is added to Mediterranean Turkey Loaf, a low-fat meatloaf that includes a cup of ratatouille. Couscous Vegetable Lasagne replaces the usual sheets with the granular pasta. Another signature dish is Hay Day's Vegetable Pancakes, a fried melange of peppers, zucchini and onion bound with mashed beans and sweet potatoes. Three-Grain Salad is sturdy with wheat berries, pearl barley and millet seeds, and the repasts can be topped off with Bourbon Apple Walnut Pie or Belgian Chocolate Brownies. Not to be dismissed as simply yuppie fare, Hay Day's offerings are well-conceived and within the scope of most cooks. 50,000 first printing; 15-city author tour. Copyright 1998 Reed Business Information, Inc.

I truly can't believe this cookbook was written more than 20 years ago! Clearly, Hay Day was way ahead of their time! These recipes are still of-the-moment with lots of emphasis on fresh and lesser-used (although not at all uncommon) ingredients, seasonal cooking, vegetarian options, and

healthful eating. And when you do want decadent, it's really good. I am an above average home cook with at least 30 cookbooks on my shelves, and I was delighted to find very useful tips in here that I hadn't read elsewhere. The authors write for a person interested in good, healthy food and home cooking, not restaurant-style extravaganzas or food as entertainment. I got the book out of our local library looking for a specific recipe and found so many things that tempted my palate that I devised the entire menu for a fall party from this book. Everything was delicious and relatively easy. I was delighted to have found a copy of this out-of-print edition at . You will find a lot of similar recipes elsewhere from Ina Garton, Martha Stewart, Silver Palate and the like, but I feel these are really solid and all compliment each other.

Thanks for a speedy delivery - the item was just as described and put to good use!

This is a great cookbook, a friend gave me one years ago, and I have given it as gifts. A good cookbook to have on hand, I reach for it often to get cooking ideas or when I'm in search of an interesting recipe to take to a potluck. The book appears very unassuming, no high gloss pictures of finished entrees here. But there are some really creative recipes in this book (I never would have thought of encrusting beef with ground kona coffee!), and they all turn out amazing! There are also a lot of little informative sections about food ingredients/food culture. I like to experiment when cooking, and this book has given me ideas on food combinations I wouldn't have thought of trying before. Check it out, and Bon appetit!

I love this cookbook! It has such a great collection of recipes for all seasons and they are simple to follow.

This is absolutely the best cookbook. It was recommended to me by a friend who has made some great dishes from it. Book was in great shape!!!

Words cannot describe how great this cookbook is. The pages are all covered with my exclamation points that I don't give out easily. I don't often repeat recipes...except the ones in this book. Inventive but also classic, seasonal, informative, fresh, healthy, flavorful, yum yum yum yum. If you don't like this book I will refund your money--just kidding, but that is how much I love it and want to spread the gospel.

I love this cookbook. Great tomato soup recipe makes it worth it. I would recommend this. It is neat.

I like to cook but I don't think I will do most of the recipes. but you never know. My best recipes was from books that I didn't think were very good.

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