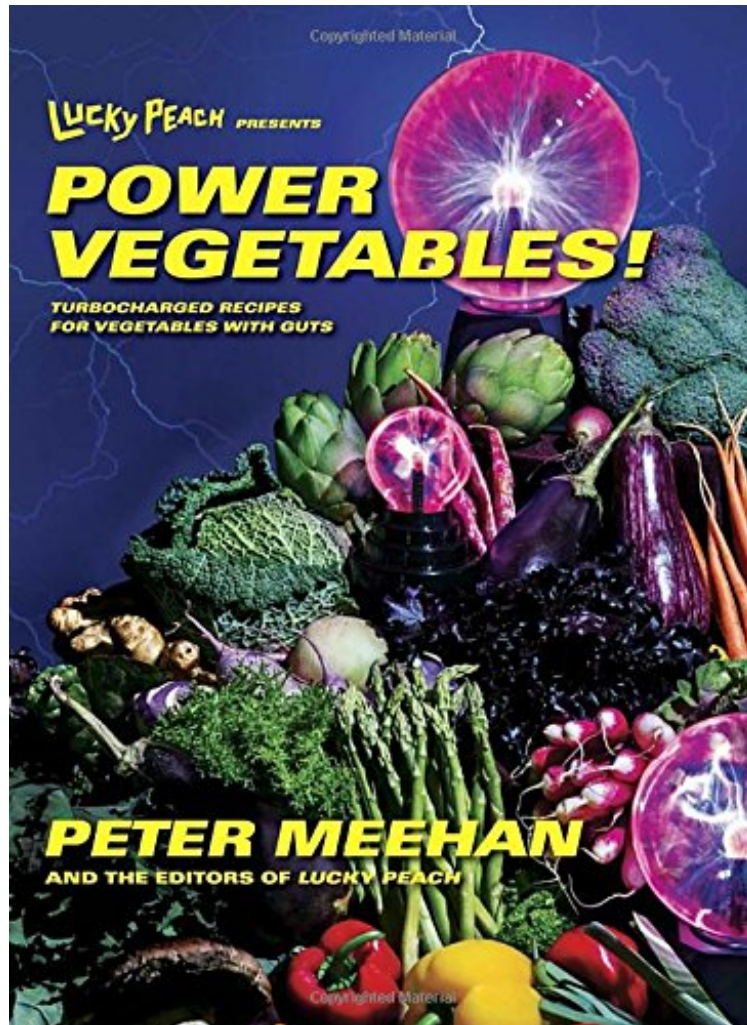


Lucky Peach Presents Power Vegetables!: Turbocharged Recipes for Vegetables with Guts

*Peter Meehan, the editors of Lucky Peach
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Peter Meehan, the editors of Lucky Peach : Lucky Peach Presents Power Vegetables!: Turbocharged Recipes for Vegetables with Guts before purchasing it in order to gauge whether or not it would be worth my time, and all praised Lucky Peach Presents Power Vegetables!: Turbocharged Recipes for Vegetables with Guts:

2 of 2 people found the following review helpful. Vegetable recipes for everyone that regularly reads cookbook reviews By Daniel E. Hook Over the past several years, chefs have been giving vegetables more attention. This book distills that effort down to recipes that work for the regular cooking hobbyist. The celery salad is fantastic. My daughter slurps down the pizza-bagel-as-soup. The pipian rojo was enormously bitter as written, but after the addition of a lot of maple syrup and a little marmite, it was a winner. 1 of 1 people found the following review helpful. Fun,

Funny, YummyBy VegGirlThis grew on me over time. I initially loved the weirdness, the photography and the laid back spirit, but I've come to appreciate the recipes over time. They're very flexible (so not super perfect, which is what initially was off for me, after I baked from Dorie Greenspan's meticulous Cookie book all winter).This book is fun and breezy and has given me tons of great meals and lots of ideas and laughs.0 of 0 people found the following review helpful. this book is a great one to haveBy Suzanna M. MarlowIf you're trying to incorporate more vegetables into your diet and want to make them more appealing and tasty, this book is a great one to have. Love the recipes.

Mostly vegetarian and infrequently vegan, the recipes in Lucky Peach Presents Power Vegetables! are all indubitably delicious. The editors of Lucky Peach have colluded to bring you a portfolio of meat-free cooking that even carnivores can get behind. Designed to bring BIG-LEAGUE FLAVOR to your WEEKNIGHT COOKING, this collection of recipes, developed by the Lucky Peach test kitchen and chef friends, features trusted strategies for adding oomph to produce with flavors that will muscle meat out of the picture.

Avegetable cookbook like no other, in a good way.The New York TimesOne of Fall's 6 Best Food BooksThe Wall Street JournalOne of 16 best food and beverage books of 2016Lucky Peachs Power Vegetables is the Van Halen air guitar solo of plant-centric cooking... Lifelong herbivores, skeptics who cohabitate with vegetarians, and omnivores looking to diversify their repertoires will benefit from the bold fare in Power Vegetables, spanning from zucchini pizza, Tex-Mex shepherds pie (spoiler: its lamb-free!), and this vibrantly photogenic borscht.USA TodayAs with so much of what Lucky Peach does, the balance between irreverence and utter seriousness of purpose makes this book a delight. The playful visuals and Meehans off-the-cuff text offer near-constant reminders that vegetables are wildly versatile, and cooking them ought to be fun. Publishers Weekly, starred reviewPeter Meehan (and the editors of Lucky Peach) found a way to make a vegetable cookbook that you'll want to read as much as you want to (lick the pages) cook from.Food52.comAggressively tasty vegetablesNYTimes.comThe indie food magazine Lucky Peach has made our dreams come true with their new cookbook Lucky Peach Presents Power Vegetables!: Turbocharged Recipes for Vegetables With Guts, in which the editors of the quarterly mag share all the best vegetable-focused dishes from our favorite chefs and restaurants including the legendary ABC Kitchen's Squash Toast.MindBodyGreen.comAn exuberant take on vegetables and one of Our Top 10 Cookbooks for 2016NewsdayThe editors of Lucky Peach, a quarterly food magazine founded by former NYT restaurant critic Peter Meehan and chef Momofuku David Chang, are on a mission to add a little boom boom pow to your weeknight cooking. This assortment of meat-free meals moves beyond pasta and grain bowls, putting produce front and center with help from guest contributors like Chang, Jessica Koslow of Sqirl, and Brooks Headley and Julia Goldberg of Superiority Burger.InStyleA raucous pileup of umami-stoked veggies photographed with kitschy action figures. The recipes are easy and accessible...Atlanta Journal ConstitutionAny book with an exclamation point in its title promises to be a good time, and the third book from the Lucky Peach editors doesn't disappoint. They switch gears after their previous meat-centric cookbook with 100-plus recipes that show vegetables are anything but boring, like tempura green beans with honey mustard and bright, charred carrots. TastingTable.comProof that vegetables are cool: They're getting the Lucky Peach treatment.The Washington PostThe humorous and diverse roster of recipes from top chefs including Ivan Orkin, David Chang and Jessica Koslow is made far less intimidating by witty commentary, quick Q As and detailed instructions that feel as if your very talented, very cool chef friend is teaching you some cherished industry secrets.PasteMagazine.comThe idea that vegetables can make up a full, satisfying meal is no longer a novel concept...But now cooking weekday meals with this emphasis just got a whole lot easier, thanks to a new cookbook from Lucky Peach. And as its title, Lucky Peach Presents Power Vegetables!, suggests, there are no weak links or dribble-y leaks to be found here.Vogue.comIf any publication is going to make cooking vegetables fun, it's Lucky Peach. Plus, chefs such as Ivan Orkin and Brooks Headley contributed recipes.GrubStreet.comLots of brightly colored graphics and photographs that are themselves mostly fun and a bit silly (one shows blue cheese dressing for a wedge salad also being poured over toy trucks and shoes), as well as recipes that one could say the same thing about: daikon with X.O. sauce, foil-wrapped vegetables, Kung Pao celeries, miso butterscotch.Los Angeles TimesMeehan and his fellow editors at Lucky Peach magazine have produced a book of entirely charismatic vegetable dishes. Readers will find the likes of Buffalo cucumbers, Tex-Mex shepherds pie, Sichuan squash stew, and zucchini mujadara, along with input from hotshot chefs such as David Chang and Ivan Orkin.Boston GlobeAbout the AuthorLUCKY PEACH is an award-winning independent food magazine that publishes daily on luckypeach.com and quarterly as a printed journal.Lucky Peach has authored several other books, including Lucky Peach Presents 101 Easy Asian Recipes and The Wurst of Lucky Peach. PETER MEEHAN is the editor and cofounder of Lucky Peach. A former columnist for the New York Times, he is also the coauthor of numerous cookbooks including the New York Times bestselling Momofuku and The Frankies Spuntino Kitchen Companion and Cooking Manual. He lives in New York.