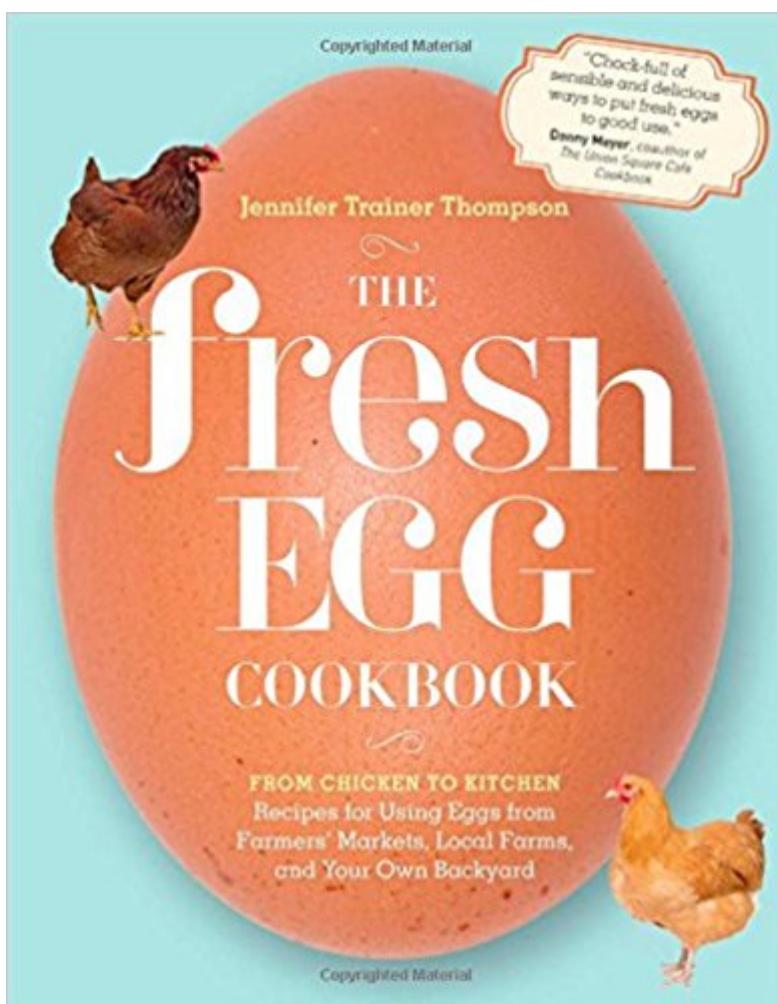


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# The Fresh Egg Cookbook: From Chicken To Kitchen, Recipes For Using Eggs From Farmers' Markets, Local Farms, And Your Own Backyard



## Synopsis

Fresh eggs offer great nutrition and unbeatable flavor. Whether you're collecting eggs from a backyard coop or buying them from local farms, Jennifer Trainer Thompson has 101 delicious recipes to help you make the most of them. With unique twists on breakfast classics like French toast, eggs Florentine, and huevos rancheros, as well as tips for using your eggs in smoothies, mayonnaise, and carbonara sauce, you'll be enjoying the healthy and delicious joys of fresh eggs in an amazingly versatile range of dishes.Â

## Book Information

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## Customer Reviews

“This is a lovely and eminently practical book to have handy on your kitchen shelf - chockful of sensible and delicious ways to put fresh eggs to good use. But beware: once you've tasted a fresh egg, there's no going back. If you've ever even considered keeping your own chickens, The Fresh Egg Cookbook just might be the catalyst for the buying the coop! (Danny Meyer, Co-Author of The Union Square Cafe Cookbook)"A good fresh tribute to good fresh eggs." (Roy Blount Jr.)“Sculptural, earthy, and oh-so versatile, fresh eggs have captured the imagination of Jennifer Trainer Thompson, who has written a timely and entertaining egg-centric cookbook. She offers practical information about raising chickens (easy!), and her mouthwatering recipes range from the simple (classic egg salad sandwich) to the sublime (soufflÃ© au citron). (Vicky Lowry, executive editor, ELLE DECOR)It isn't often that I consider a cookbook a “good read”, however when I picked up The Fresh Egg Cookbook by Jennifer Trainer Thompson I was immediately enthralled. This is a cookbook that is captivating!

Thompson has a beautiful way with words and her book is filled with stories about her backyard chicken experiences as well as amazing recipes, and helpful hints.

Fresh-from-the-chicken eggs are nutritious and delicious, and the possibilities for preparing them are endless. Jennifer Trainer Thompson, a seasoned chicken-keeper, shares the recipes that she and her family rely on when fresh eggs are piling up. Also included are Jennifer's stories, observations, and lessons learned from ten years of raising funny, quirky, beautiful backyard chickens.

A fairly good cookbook for the basics, but not a keeper for me. I already know how to scramble, poach, soft-boil, and hard-boil an egg. I know how to make omelets and egg salad sandwiches. I was hoping for more variety. More ideas beyond the basics. Plus, I bought this in Kindle and would have preferred a linked index or something to permit me to find recipes faster. As it is, I have to scroll through each chapter to locate the actual recipes, and that means working past a lot of information and photos that don't interest me because they pertain to raising chickens or the author's family anecdotes. It's just irrelevant. (Unless you are interested in raising your own chickens.) Some of the recipes call for raw eggs, which the author explains that you can safely eat if you're raising your own chickens, but that puts those recipes off-limits to those of us still buying grocery-store eggs. So, if you are looking for lots of creative, beyond-the-basics recipes for grocery-store eggs, and you don't want any extraneous content to get in your way, this book might not match up with your needs. On the other hand, it's well-written. If you buy this book in paperback so you can flip through it fast to the recipes, or if you are considering raising chickens for the first time, and you don't have any experience with that or with cooking eggs, you'll probably love this book. It gives lots of chicken raising facts, and gives you a feel for the homesteading culture. The recipes, though basic, are sound and will give you a good running start.

I'm searching for non-food ideas for eggs, since I'm getting more than we can use, and this book didn't provide that. However, I actually read it through like a novel -- it's very informative, entertaining, and clearly well-researched. Recipes were obviously tested out before being included. Wondered why there weren't pictures of some of the more unique dishes, so one could tell what they were aiming to produce before attempting to produce it, but otherwise, it's a great book for those who want to enjoy chickens and their products!

What a swell book!! As a new chicken keeper AND an ardent cook AND a person who enjoys a good read AND a photographer, all I can say is: "WHAT'S NOT TO LIKE???" Honestly, this book goes down a treat on every level. I bought it on a whim and I am so glad I did. I loved sharing passages with my sweetie, and we'll all enjoy the interesting recipes. Do buy it in print so you can enjoy the photos. Charming!

Boring.. Lots of pictures of her chickens, not enough of the recipes.

There are some pretty basic and some fairly over recipes. Worth a read and use.

i gave this 5 stars b/c we have our own back yard chickens and so many eggs i was getting bored with just the usual. i like that its got some funny stories along with some very common recipes and different ways to spruce up old ones. plus new things to try! i would recommend this book to any one who loves eggs that has gotten bored with the usual, or someone who may not really know that there are more than one way to eat an egg! has really good selections by food and its also informative.

We got chickens for the first time, and they are great layers. We needed some good recipes to use them, and this has a great variety.

I purchased this book to go with a gift of interviews of Francis Bacon and was delightfully surprised to see how useful it is.

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