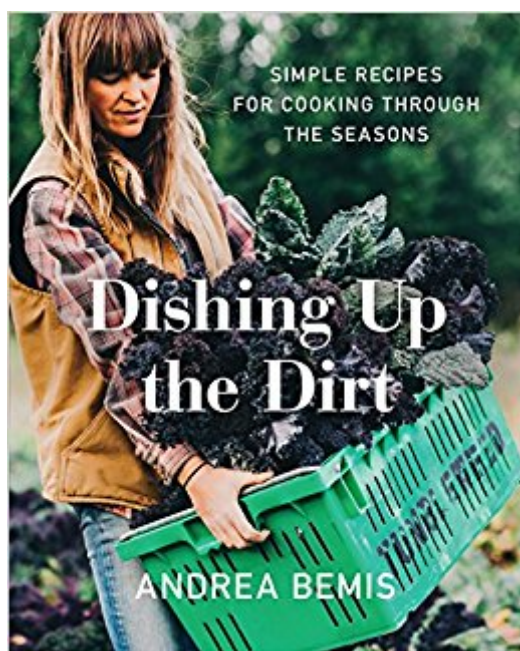


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Dishing Up The Dirt: Simple Recipes For Cooking Through The Seasons



Synopsis

Andrea Bemis, the creator of the popular farm-to-table blog *Dishing Up the Dirt* builds on her success with this beautiful, simple, seasonally driven cookbook, featuring more than 100 inventive and delicious whole-foods recipes and dozens of color photographs. For Andrea Bemis, who owns and runs a six-acre organic farm with her husband outside of Portland, Oregon, dinners are inspired by what is grown in the soil and picked by hand. In *Dishing Up the Dirt*, Andrea offers 100 authentic farm-to-table recipes, arranged by season, including: Spring: Honey Roasted Strawberry Muffins, Lamb Lettuce Wraps with Mint Yogurt Sauce, Spring Harvest Pizza with Mint & Pea Pesto, Kohlrabi and Chickpea Salad Summer: Blueberry Lemon Ricotta Biscuits, Roasted Ratatouille Toast, Kohlrabi Fritters with Garlic Herb Cashew Cream Sauce, Farmers Market Burgers with Mustard Greens Pesto Fall: Farm Girl Veggie Bowls, Butternut Molasses Muffins, Early Autumn Moroccan Stew, Collard Green Slaw with Bacon Gremolata Winter: Rutabaga Home Fries with Smokey Cashew Sauce, Hoisin Glazed Brussels Sprouts, Country Girl Old Fashioned Cocktails, Tumbleweed Farm Winter Panzanella Andrea's recipes focus on using whole, locally-sourced foods incorporating the philosophy of eating as close to the land as possible. While many recipes are naturally gluten-free, dairy-free, or vegetarian, many others include elemental ingredients like bread, cheese, eggs, meat, and sweeteners, which are incorporated in new and inventive ways. In short essays throughout the book, Andrea also presents an honest glimpse of life on Tumbleweed Farm the real life of a farmer, not the shabby-chic fantasy often portrayed offering fascinating and frequently entertaining details about where the food on our dinner tables comes from. With stunning food photography as well as intimate portraits of farm life, *Dishing Up the Dirt* allows anyone to be a seasonal foodie and an armchair farmer.

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Customer Reviews

“Andrea’s approach to food is honest, real, and down-to-earth. Her descriptions of life on the farm are beautifully timeless, while her recipes breathe new life into the idea of cooking dinner after a long, hard day’s work. Dishing Up the Dirt is packed full of flavorful dishes that are not the least bit fussy.” (Dana Shultz, author of *Minimalist Baker’s Everyday Cooking: 101 Entirely Plant-Based, Mostly Gluten-Free, Easy and Delicious Recipes*)

“Reading this book makes me yearn for the joy of cooking vegetables right out of the garden and warming up by a woodstove in winter. Andrea’s recipes are refreshingly uncomplicated, delicious, and a wonderful way to celebrate the seasons.” (Amy Chaplin, James Beard Award winning author of *At Home in the Whole Food Kitchen: Celebrating the Art of Eating Well*)

“Andrea’s approach to food is honest, real, and down-to-earth. Her descriptions of life on the farm are beautifully timeless, while her recipes breathe new life into the idea of cooking dinner after a long, hard day’s work. Dishing Up the Dirt is packed full of flavorful dishes that are not the least bit fussy.” (Molly Yeh, author of *Molly on the Range: Recipes and Stories from an Unlikely Life on a Farm*)

“Proceed with caution: Contents may inspire you to drop everything and start an organic farm. Bemis’s recipes are as farm-to-table as they get.” (Tasting Table)

“The creator of the popular farm-to-table blog *Dishing Up the Dirt* builds on her success with this beautiful, simple, seasonally driven cookbook.” (Publishers Weekly)

Some recipes are dreamed up in the kitchen. Others are dished up from the dirt. For Andrea Bemis, who owns and operates an organic vegetable farm with her husband in Parkdale, Oregon, meals are inspired by the day’s harvest. In this stunning cookbook, Andrea shares simple, inventive, and delicious recipes for cooking through the seasons. Welcome to life on Tumbleweed Farm • where the work may be hard, but the stove is always warm.

I’m a cookbook hoarder, but none has gotten me more excited than Andrea’s since she announced it on her fabulous [dishingupthedirt.com](#) blog. I preordered it once it became available, and was

thrilled to see it on my doorsteps this morning. The book is beautifully designed, with lots of photographs of both the dishes and Andrea's and Taylor's life on the farm. And yet, there's a certain simplicity and down-to-earth attitude to it. That's the trait the book shares with Andrea's cooking, and the reason why I've fallen in love with her blog. As she starts with seasonal produce, the recipes are creative, nourishing, and delicious, but not overtly complicated. Most importantly, instead of following culinary or, rather, nutritional trends that currently make the headlines, DUTD is all about honest, real food. Andrea's isn't a book written by an urbanite focused on calories and dietary guidelines, but by someone who celebrates wonderfully humble and simple ingredients such as beets, squashes, and eggs. All things that are good for us but do not brag about it cause they don't have to. That being said, she offers lots of innovative and delicious flavor combinations by incorporating spices and condiments such as za'atar, tahini, and harissa. You can tell from the book that she truly loves cooking and farming, and is very sincere about ups and downs of both, which I find very inspiring as an academic who can seldom take a break, but ultimately wouldn't trade this life for any other career. Amidst all the challenges, I turn to DUTD for recipes that nourish my body and my mind.

This is not just a cookbook, this is a love story. Andrea loves her sweet, hard-working, farmer husband, Taylor. Andrea loves her dog, Henry. Andrea loves her life on her 6-acre organic farm. And Andrea loves to cook and make beautiful, easy, healthy food from her farm, and share it with those she loves. Lucky us, she's brought us readers into her love story, and made us fall in love with her and everything about her. As someone that barely knows my way around my own kitchen, even I can follow Andrea's recipes, and share in the love.

ANDREA BEMIS IS AN AMERICAN ORIGINAL. WHILE WE MAY NEVER BE FARMERS WE CAN FEEL WHAT IT MUST HAVE BEEN LIKE TO BE ONE. SHE CAPTURES ROMANCE AND LOVE IN HER LIFE AND STILL GETS DOWN TO GROWING CLEAN FOOD. THIS IS AUTHENTIC, SPIRITED AND GROUNDBREAKING.

This is my new favorite cookbook. The photography and layout are absolutely beautiful, but the best part is the recipes. Usually, when I buy a new cookbook, I slowly read through it, marking each recipe that I want to make. With this cookbook I didn't even bother marking recipes - it would have been easier to mark the recipes I don't want to make, because I want to make almost all of them! Although Andrea does use some ingredients that may not be found in every small town grocery

store, the majority of her recipes are fairly simple, but inventive. And I mean simple in a good way - as in you won't be intimidated to try them, and they're not overly time consuming!. I have already made several of the recipes, and have been very impressed! They're also the kind of recipes that are easy to tailor to your own personal taste. And, of course, I love reading what she writes about her husband and their work on the farm. I envy their lifestyle - I've never wanted to be a farmer so badly! Also, this is a solid and substantial book, that is well worth the money! Thank you, Andrea, for many delicious meals to come!Edit: Just have to add that the Bourbon Thyme cocktail is amazing, and has become the preferred cocktail of the summer at my house!

This cookbook is amazing! After following Andrea's cooking adventures on her blog for several years, and having it be the first resource when making my meal plan for the week, I knew that her recipes were top notch and jumped at the chance to pre-order this book. I have since bought several more for friends/ parents as gifts. The food is delicious, ingredients whole, and recipes are approachable and easy to follow. I've bought other cookbooks that unfortunately ended up not being the way I cook- too much fat, butter, etc. so I never used them. Not so with this one! Most of the recipes are vegetarian, which I really appreciate, and meat can easily be added for meat lovers (my husband, an omnivore, loves them either way because they're so flavorful, filling, and delicious). I've been working my way through this book as soon as I got it, and the recipes are already incredible, then Andrea's sauces take them to another level. Yum.I appreciate hearing her perspective of farm life, which is something real and poignant and backbreaking work not to be forgotten for the people growing food to sustain us all. I feel so thankful to stumbled upon the blog several years ago and to have this trusty cookbook by my side in the kitchen. Make the beet butter!! You won't be disappointed.

Excellent book on many levels: delicious clean eating of fresh foods for omnivores as well as vegetarians, easy and quick recipes, an appreciation of farmers' hard work and risk management skills and a great love story. The sauces and dressings are worth the price of admission -- she has a masterful touch. Lots of recipes that invite experimentation and variations with encouragement from the author. Many of Andrea's recipes from her blog are in my regular rotation. I expect this book to be on my go-to shelf and I am extremely finicky about that limited space. A good chunk of my Christmas shopping is done before April Fool's Day!

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