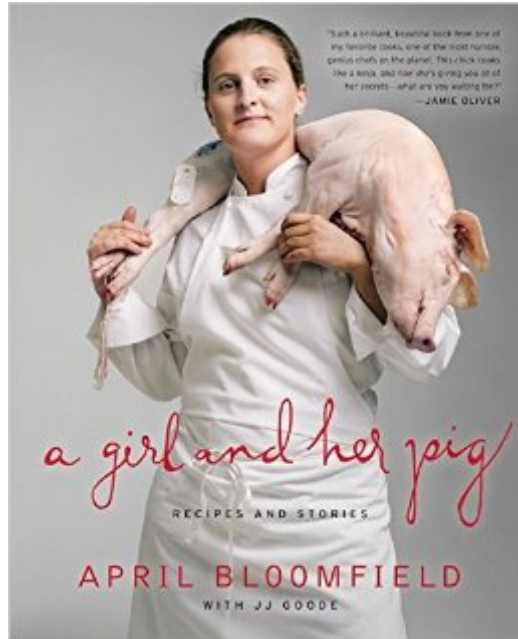


The book was found

A Girl And Her Pig: Recipes And Stories



Synopsis

April Bloomfield, the critically acclaimed chef behind the smash hit New York restaurants The Spotted Pig, The Breslin, and the John Dory, offers incomparable recipes and fascinating stories in this one-of-a-kind cookbook and memoir that celebrates all things pork and more. A Girl and Her Pig is a carnivore's delight, a gift from one of the food industry's hottest chefs "in the upper echelon alongside Mario Batali, David Chang, and the legendary Fergus Henderson" featuring beautiful illustrations and photographs, and refreshingly unpretentious, remarkably scrumptious recipes for everything from re-imagined British pub favorites such as Beef and Bayley Hazen Pie to Whole Suckling Pig.

Book Information

Hardcover: 352 pages

Publisher: Ecco; 3.11.2012 edition (April 10, 2012)

Language: English

ISBN-10: 0062003968

ISBN-13: 978-0062003966

Product Dimensions: 7.5 x 1.3 x 9.2 inches

Shipping Weight: 2.4 pounds (View shipping rates and policies)

Average Customer Review: 3.9 out of 5 stars [See all reviews](#) (127 customer reviews)

Best Sellers Rank: #57,233 in Books (See Top 100 in Books) #20 in [Books > Cookbooks, Food & Wine > Regional & International > European > English, Scottish & Welsh](#)

Customer Reviews

Please, ignore the people who have never actually looked at this book, except maybe a picture of the cover, have no idea what it is about and just wish to drag the ratings down. Yes, amazingly, meat comes from animals. I eat meat. Get over it. This is a very nice cookbook. Because this book is so much more than the cover. Or a pig. It is a delightful book, full of yes, great recipes in a whole range of categories but even more than that as well. First of all, it has some of the most beautiful photographs of food that I have ever seen in a cookbook, by David Loftus. And some delightful illustrations by Sun Young Park, climbing up the sides of pages, introducing each chapter...so cute. There is also a very entertaining introduction that tell a bit about Bloomfield's story and tells us her take on any number of ingredients and equipment. We also find out a good deal about Bloomfield from about a dozen little essay sprinkled throughout the book, telling fun stories about growing up in England, her family, how she became a chef (she really wanted to be a cop but

missed the exam date), her early career, what makes a good pub, how to make a good cup of tea. And happily, every recipe starts with the chef giving a nice introduction to the dish, what she loves about it, how she came to make it, tips and hints and opinions. This is a very personal cookbook, one in which Bloomfield, who is a quite funny, quite likeable person, just jumps out on every page. I am not one to sit down and read cookbooks, but for this one I made an exception.

April Bloomfield's first book is beautifully written, gorgeously illustrated with mouthwateringly stunning food photography to boot. Judge a book by its cover and you might think this book will be full of controversial recipes aimed hardcore foodies, which could not be further from the truth. Personally I love the front of this book; it is honest, unashamedly real and does not disturb me one bit. As a now-meat eater AND ex-vegan/ vegetarian (of 12 years) I like to know where my meat comes from. My bacon/ sausages/ ham hock-shock horror- all come from a pig! Wow. Who knew. The important part, the recipes, are winners. From the humble porridge recipe (which has changed the way I do breakfast) to April's fabulous pie, I am in love with them all. And yes, there is a section using slightly less common cuts of meat, which STILL manages to be appealing. How can anyone be offended by this? If you are happy to eat a pig's belly why not calves liver? And if you are vegetarian, there are gorgeous non-meat recipes in the book too. And if that is still too much then I'm sure there are some wonderful vegetarian books out there for you. So far I have worked through a handful of recipes and am very much enjoying April's writing at the same time. I've got my sights set on at least another 30 recipes and expect to have a busy summer... Easily the most beautiful and exciting cookbook of the year.

Coming from an individual who raises all natural/humanely raised pigs I say cheers to Chef Bloomfield. She knows how to cook a pig. I find it offensive when an individual goes to a mega grocery store - picks out a Styrofoamed lean and boneless loin of pork - goes home and cooks the crap out of it. To all the hypocrites who refuse to eat the liver, ears, trotters, and blood of the pig yet criticize her for holding a pig gently like a young lamb I say shame on you. The majority of the world has enough respect to honor the life given than turn their nose to less desirable cuts of meat. Go after the mega farms that raise animals unnaturally. If you are going to eat meat do your best to support small farms with heritage breeds that are raised in pasture with apples to eat in the fall, trimming from the garden, trees to scratch on, and treated with animal cookies. Let's be rid of mega farms with deep lobby money that dictate the way we eat. April is doing more to elevate our perceptions on the way we consume. Let us encourage chefs that treat their products with respect

and source their ingredients from responsible farmers.

I am surprised that many reviewers find this cover so offensive. It isn't bloody, or even gratuitous. The pig is in repose, obviously dead, even stamped by the USDA. Ms. Bloomfield is holding the pig, gently, carefully, and with respect, in the same manner that any hunter or cook would carry food before preparing it. It IS a dead pig, however, but it is also a representation of sustenance and a depiction of the reality of an omnivorous lifestyle, a lifestyle practiced by most of this lovely planet - it all boils down to taste, protein, vitamins and feeding the body what it requires. If you dislike the photo, by all means, don't buy the book - but please don't disparage a well-written, heartfelt book because you choose to eat differently. Would it be a better cover if the pig was replaced with a salmon, a lamb, a side of beef, a naked paralegal, or a garland of fresh herbs? I don't think so. She's a chef, folks, a chef who cooks meat. She carries her wares, her attitude and the tools of her trade with confidence and care. She's also written a fine, fine book - a personal book, with loving portraits of her family, and many fine recipes. What more could you ask of a cookbook? A better cover? Oh heavens, please, we've been blessed with books with bad covers since Moby Dick! Relax - the Dollar Store sells book covers, buy one - otherwise review books you have an interest in. "A Girl and Her Pig" deserves your attention for what's between the pages.

[Download to continue reading...](#)

Akiane: Her Life, Her Art, Her Poetry: Her Life, Her Art, Her Poetry A Girl and Her Pig: Recipes and Stories Guinea Pigs Owner Handbook: The Complete Beginner's Guide to Guinea Pig Care and Facts (How to Care for Guinea Pigs, Guinea Pig Facts Book 1) Guinea Pig Care Secrets: Kids Guide to a Happy Guinea Pig (Kids Pet Care & Guides Book 3) Guinea Pig Pets: Train Your Guinea Pig The Easy Way!: The 7 Day Guide Akiane: Her Life, Her Art, Her Poetry Ouija Board Stories: Chilling True Horror Stories Of Ouija Boards Gone Wrong (Ouija Board Stories, Ghost Stories, True Horror Stories, Ouija Board Nightmares, Haunted Places Book 1) Minecraft Girl: A Minecraft Ghast Girl Diary (Minecraft Ghasts, Minecraft Diaries, Minecraft Books, Minecraft Books for Kids, Minecraft Stories, Minecraft Story, Minecraft Diary) Crock Pot: 2,000 Crock Pot Recipes Cookbook (Crock Pot Recipes, Slow Cooker Recipes, Dump Meals Recipes, Dump Dinner Recipes, Freezer Meals Recipes, Crock Pot Recipes Free) Jello Shot Recipes: 55 Fun & Creative Jello Shot Recipes for your Party (Jello Shots, Jelly Shots, Party Recipes, Jungle Juice, Punch Recipes, Vodka Recipes, ... Rum Recipes, Cocktail Recipes, Wine Making) The Mega Crockpot Recipes Box Set: Crockpot Recipes, Slow Cooker Recipes, Crock pot Recipes, Dump Dinner Recipes, Quick Meal Recipes: Over 300 All Time ... Recipes For You & Your family (99+1 Book 4) Bizarre True Stories: Weird And

Unusual True Stories Of The Paranormal, Strange Sightings, Eerie True Ghost Stories And Unexplained Phenomena (True Paranormal ... True Ghost Stories And Hauntings) Ghost Stories: Petrifying True Ghost Stories Of The Undead And Their Supernatural Tales (Ghost Stories, True Ghost Stories, Conspiracy Theories, True Ghost ... And Hauntings, Haunted Asylums, Book 1) True Ghost Stories And Hauntings: Horrifying True Paranormal Hauntings From The Last 300 Years: Creepy True Ghost Stories And Accounts (True Ghost Stories, True Paranormal, Bizarre True Stories) Food Allergies:: Hungry Girl has the Recipes : Book 3 (Hungry Girl Cookbooks) Easy Chicken Recipes Cookbook: Top 50 Mouth-Watering, Easy to Make Recipes Including Grilled Chicken Recipes, Baked Chicken Recipes, Chicken Soup Recipes, Chicken Thigh Recipes, and Many More! Camping Cookbook: Camping Recipes Made Easy: 50 Recipes! Featuring Foil Packet Recipes, Dutch Oven Recipes, Campfire Grilling Recipes, and Campfire Cooking Recipes Cooking with Harissa: Delicious Recipes with a Spicy North African Style (Harissa Cookbook, Harissa Recipes, North African Recipes, Tunisian Recipes, Algerian Recipes, Moroccan Recipes Book 1) Sex: Sex Starved Marriage: 33 Demonstrated Sex Positions + 14 Best Tips On How To Last Longer, Make Her Scream And Be The Best Lover In Her Life (+FREE BONUS)(Sex and Marriage, Sex Positions Book) Worthy of Her Trust: What You Need to Do to Rebuild Sexual Integrity and Win Her Back

[Dmca](#)