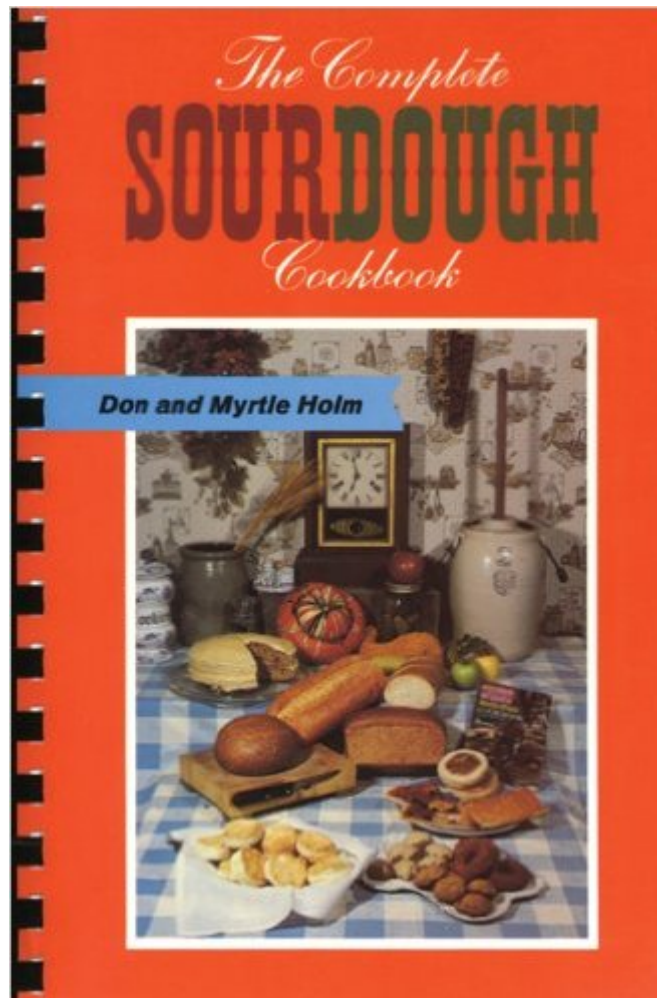


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# The Complete Sourdough Cookbook



## Synopsis

Distributed by the University of Nebraska Press for Caxton Press From the right "starter" to delicious sourdough goodies, this book offers one of the most significant collections of sourdough recipes to be tested.

## Book Information

Plastic Comb: 136 pages

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Average Customer Review: 4.4 out of 5 stars [See all reviews](#) (45 customer reviews)

Best Sellers Rank: #452,091 in Books (See Top 100 in Books) #90 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > West](#) #532 in [Books > Cookbooks, Food & Wine > Outdoor Cooking](#) #921 in [Books > Cookbooks, Food & Wine > Cooking Education & Reference > Reference](#)

## Customer Reviews

If you want an interesting book about the lore of sourdough - and the experiences of Don and Myrtle Holm, this is a great book. If you want authentic, useable, sourdough recipes this is not your best choice. All the recipes use baker's yeast in them. Baker's yeast wasn't available to the sourdoughs who made sourdough famous, and it doesn't belong in sourdough. Don and Myrtle admit you can make sourdough without adding baker's yeast, but they get vague on the details. I'd rather stick to a purist approach to sourdough and just use sourdough to raise and flavor my bread, and for that goal, this book was disappointing. Instead, look at the books by Ed Wood, Peter Reinhart, or Allan Scott and Dan Wing.

This is an interesting book to read but I was looking for an actual cookbook, with recipes, in a cookbook format, which this book is not. If you read enough chapters you can glean various steps to the sourdough process but there are no recipes in an easy-to-follow format. I would have preferred to have the story telling in one section and a recipe section at the end.

So what if this book has a starter recipe that calls for commercial yeast? So what if Don does a lot of Storytelling in the book? It seems to me this book was written with the home cooking enthusiast in mind, with recipes made for modern kitchens... the small amount of yeast added to the starter is meant to jump start it for cooks who can't wait to experiment with the myriad of delectable recipes contained in this book... I have tried several and they are all superb... I even add a little of the starter to the bread I make in my bread machine... delicious... Plus there are about a half dozen additional starter methods in this book that don't require yeast... As for the Storytelling, Don's stories provide a glimpse into an era I'll never be able to experience firsthand... I love Don's Writing Style... So, if you are thinking about buying this book, take it from me... ignore the negative reviews and low ratings that some customers have given this book, and buy it... you will be glad you did :)

I bought this book hoping to get started making my own sourdough bread. Instead, I found a mildly interesting collection of anecdotes, lore, and "recipes" concerning the history of sourdough in the American West. The instructions for making a starter were vague and brief. Most of the recipes called for commercial yeast anyway, making me wonder if the starter was even responsible for any rising that took place. I tried 5 of the recipes in the book and found them all to be bland and disappointing.

I really enjoy this book. It is a fun, fascinating glimpse into the world of the trappers and folks who actually used the sourdough, back in the Day. It is completely untrue that all of the recipes use commercial yeast!! Some of them do, but not many. The author presents a good cross-section of the difficult, demanding recipes that Sourdough can often turn out to be, and also, in some recipes, tries to make things a little simpler for the average home baker. Overall the book is VERY authentic, and a very refreshing book to read, after all the elite Sourdough Snobs there are. This book turned me against the snobbish world of Sourdough Purists- I don't use a thermometer, I don't use a timer. I just throw in a handful of flour and some warm water in the morning, afternoon, and evening, and stir. (It's a new starter, I'll get to the refrigerator part later- if I need to.) I take out some starter if it seems like it's getting to be too much. I enjoy the process, and enjoy what I'm doing, and my starter is coming along nicely, thank you very much! The only thing I do wish is that the book was more clear on the various stages that Starters go through, but an internet search resolves that pretty quickly. I highly recommend this book!

This is a nice little book, with Don Holm's humor & interesting stories regarding Sourdough Lore.

The recipes are pretty good, too. Well worth the price!

I don't often cook from this cookbook, but I love to read cookbooks when I'm in the mood, and this one is delightful to read. The authors know their business, which is entertaining as well as teaching. When I get a new cookbook, I note on the first page the recipes I particularly like. I haven't marked any in this book, because my husband doesn't like a number of the things I like but wouldn't bother to make just for myself. But my daughters are coming to visit, and one of them is a vegan. There is plenty in this book that I can make for her. She is almost 51 and the best cook in the family, but she insists she can't make pancakes. Well, I shall make sourdough pancakes for her, and she can sprinkle powdered sugar and cinnamon on them and eat to her heart's content. I really enjoyed this book, and I highly recommend it.

My got this book for my mom to send to a friend in Australia that has started using sourdough. My mom actually has this book already and wanted to give one to her friend. She was excited to get it and see how good of shape it was in. She really like how it was spiral bound, unlike hers.

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