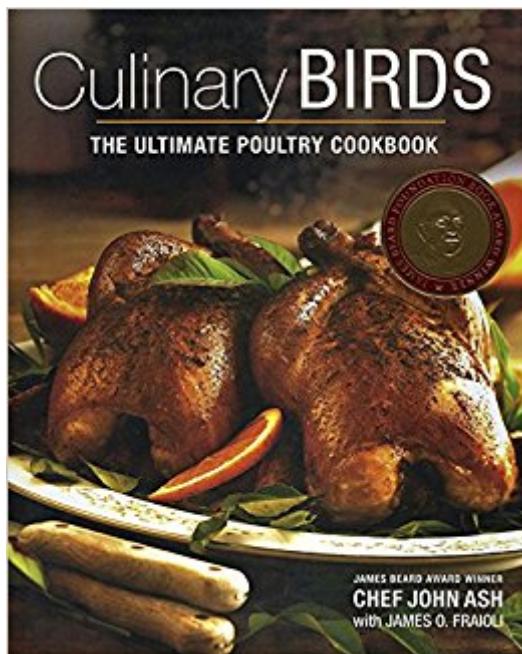


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# Culinary Birds: The Ultimate Poultry Cookbook



## Synopsis

2014 James Beard Foundation Book Award -- Single Subject category As an affordable, delicious, and nutritious protein, poultry is a staple of a modern global diet that transcends continents and cultures. Chicken Noodle Soup, Buffalo Wings, Duck à l'Orange, and Partridge Escabeche are just the beginning of a long list of exciting possibilities. From the most popular birds—chicken and turkey—to small birds like quail, pheasant, and squab, Culinary Birds offers more than 170 savory ways to enjoy poultry. With all the options out there, choosing the healthiest, most flavorful birds can be confusing. Because it is important to know where your bird comes from, Culinary Birds provides a brief history of poultry, the rise of factory farms, and the progression of the sustainability movement. From “free range” to “pasture raised,” from “air-chilled” to “water-chilled”—award-winning chef John Ash and culinary author James Faioli determine the “best” birds you can buy for your health and for your palate. Beautiful full-color photographs accompany many of the recipes. With information on proper handling, storage, and various preparation methods, along with helpful charts, sidebars, and how-to photographs, Culinary Birds truly is the ultimate poultry cookbook.

## Book Information

Hardcover: 320 pages

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Shipping Weight: 3 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars [See all reviews](#) (9 customer reviews)

Best Sellers Rank: #109,610 in Books (See Top 100 in Books) #20 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Poultry

## Customer Reviews

Like, I SO do NOT need anymore cookbooks: I have a huge library including some noteworthy ones dedicated to chicken or poultry. But, this caught my eye at my Costco, and there was just SO much good, great, material in it, I took it home "just to look at it"...and kept it! The book is beautifully produced, with a generous amount of excellent photography....not of ALL recipes, but many. The author/s really know their material and really know how to assemble a usable cookbook. There are a

wide array of truly interesting recipes: classics and international, with nice inclusion of Asian, Italian, Greek, French, and other recipes, well done. Chef John Ash is able to somehow retain authenticity while making the recipes accessible and, easy...at least in my opinion. Some recipes have ingredients some folks may find hard to get, depending on where they live and such (not a problem here in N. Cali, but I see this issue come up a lot in reviews), but there is such variety that folks should find plenty to work with: it may help if your local grocery stocks good basic Asian condiments like fish sauce and such. The recipes cover chicken, turkey, and also some for quail, and other game birds; the majority are chicken. Although I have many of the recipes in other books, I find the versions in this book are fresh, new, insightful, and creative. The "Chicken Avgolemono with root vegetables" is a great version of the classic Greek egg/lemon soup. The Asian rotisserie chicken salad is super easy and delish; love the lemongrass chicken recipe, and also many of the salads are just awesome. There is also posole bianco... (Mexican hominy soup usually made with pork, appears here in a wonderful chicken version)... easy to do if you can get a can of hominy!

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