



Passionate Vegetarian

Crescent Dragonwagon

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Introducing a new voice in vegetarian cooking. Packed with 1,000 recipes that are seductive, sexy, and utterly delicious, *Passionate Vegetarian* covers all the bases of meatless cooking, from east (Stir Fry of Asparagus with Black Bean-Ginger Sauce), west (Talk of the Town Barbecued Tofu), from the Mediterranean (Swiss Chard with Raisins, Onions & Olives) to the American South (Black-Eyed Pea Ragout). You'll find lush lasagnas; plump pierogies; bountiful burgers, beans, and breads; pleasing pasta and pies. You'll spoon up soups and stews, and delight in desserts from simple to swoonworthy.

Written by longtime vegetarian Crescent Dragonwagon, author of *Dairy Hollow House Soup & Bread Cookbook*, *Passionate Vegetarian* employs innovative methods (try "Ri-sort-ofs," in which risotto technique is used to create splendid, richly flavored grain dishes built around not just rice but also barley, buckwheat, spelt, and even toasted oats with an array of seasonings) and introduces lesser-known ingredients (get to know and love not just tofu and tempeh but a whole new generation of soyfoods, as well as "Quick Fixes" like instant bean flakes). Opinionated, passionate, and deeply personal, Ms. Dragonwagon's tantalizing headnotes will have readers rushing to the kitchen to start cooking. (Can her over-the-top Garlic Spaghetti really be that good? It is.)

Whether you're a committed vegetarian, a dedicated vegan (most recipes offer low-fat and vegan options), or a food-loving omnivore in search of something new and wonderful, this is not just vegetarian cooking--but cooking, period--at its most creative, inspiring, and exuberant.

Passionate Vegetarian Details

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From Reader Review Passionate Vegetarian for online ebook

Shari says

This is the most comprehensive cookbook I own. There's advice on selecting and cooking everything under the sun, and there's a good combination of complicated recipes with simpler recipes for everyday cooking. Dragonwagon's personal notes on each recipe convey the joy she takes from cooking and how her memories of people and events are entwined with each meal.

Robin says

This book is a funny mix of simple, minimal ingredient dishes, and mega-complicated dishes with 20+ ingredients. The vast majority of recipes that I've tried I've loved. Some of my favorites (even though they may sound weird, I promise, they're delicious):

- Pumpkin and Bean Lasagna with Caramelized Garlic
- Brussels Sprouts Noel, with Red Bell Peppers and Potato Sauce
- Powerballs
- Incan Quinoa-Corn-Potato Ri-sort-of
- Eastern European Casserole of Sauer kraut, Cabbage, Apples, and Noodles
- Steven's Spicy Black Bean Soysage Stew
- African Groundnut Soup

etc...

This book contains a wealth of information in side bars and blocks of text. It may not be flashy (no pictures), but it has soooo much info and soooo many ideas, it is definitely deserving of a spot on any vegetarians' cookbook shelves.

There are some dud recipes in here, but that's true for every cookbook I've ever owned.

Mona says

I've had this book for years...since it was first published, but I've only lately put it to good use.

This cookbook has grown on me lately. (Not size-wise haha, it's around a thousand pages, so it's already huge).

Earlier, I used some of her recipes here and there, and some were good, and some were meh. A lot of them were too much: too much work, too intricate, too many ingredients, for a mediocre result.

But, lately I've been on a very restricted budget, and this is where this book really shines. I've taken her ideas for grains and beans and used and modified her recipes and gotten some really good lunches and dinners for next to no money.

So I just upped the rating from 3 stars to four.

Plus I love her name, her outrageous and fun creativity, her flamboyance, and her writing (she's an excellent writer as well as a great cook!)

Warning---this isn't a basic book of vegetarian cooking. Other books serve that purpose better. But as a very useful addition to the cookbook library of a long time vegetarian, it's worth it's (considerable) weight in gold.

Erin says

The recipes might be very good, but sadly, the exhaustive titles and lists of ingredients left me no energy to cook.

Yvonne Carroccino says

I have used this cookbook as a reference and all around go-to book for many years. Her recipes are easy to follow and she includes a comprehensive run down of ingredients as well as substitutions. My favorite recipe is Dr. Feelgood's chocolate cake. My husband has been vegan for more than twenty years and it was the first and best cake I made for him using just plant based ingredients.

Allison says

This is by far the most useful vegetarian cookbook I have owned! The recipes are all VERY good- never had one that failed me. They are simple and varied ethnically, and the author gives ways for most of the recipes to become vegan if you so choose. She also gives simple instructions on how to cook all sorts of vegetables, grains, beans, and legumes by themselves- all very helpful information! I adore this book.

Carolyn Eng says

The go-to cookbook on my shelf. A great guide in the kitchen, hints on choosing, storing, cooking every kind of produce, grain, raw ingredient.

Dee says

This is a really good book for the beginning vegetarian or the occasional vegetarian (that's me, because I live in the House of Carnivores). It has good sections on tofu, beans, and tempeh.

Karla says

This cookbook is fun to read as well as use. Crescent Dragonwagon is an entertaining writer and very creative cook and you begin to feel like a personal acquaintance as you read and eat your way through the book. It used to be one of my dreams to go stay (and eat) at her B&B/restaurant (The Dairy Hollow House) in Arkansas but her husband passed away and she closed the business. Her recipes are all vegetarian, some with vegan options, and run the gamut from simple to inspired but every one I have tried as been a winner. She usually has multiple ways to adapt the recipes and encourages you to do that as well. Most of the recipes are full of flavor (not necessarily spicy or hot but there are some that are!) and she puts together combinations that you might not think to try but which are outstanding. "Passionate" and eclectic are great descriptions of the personality and food that shine through in this book.

Paige says

A nice, big book with lots of vegetarian ideas. I am fond of the desserts especially because Dragonwagon (okay, it's obviously not her real name, but I have no idea what is) always has a vegan-safe solution to a classic problem (a great tofu-based pastry cream, for example). I don't use this book as much as I'd like because 1)it's huge and so I forget what's in it and 2)her husband died while the book was in the writing and she talks about her life a lot in the book and while I feel bad disliking this about the book because the writing for the most part is so good, it's also kind of a downer if you know that the wonderful Ned is, well, dead. But lots of great recipes and stories and ideas.

Emily Purvis says

I just got this book yesterday from The Bookstore downtown. I went in looking for a vegetarian cookbook, and I found this 5+ pound monster. What I like about it so far is that it is filled with stories from the author's life, not just random recipes. She talks about her recently deceased husband and what he meant to her, about her inn in Georgia and all the interesting people she met through that. She talks about her favorite recipes and WHY she loves them so much. As the title suggests, she is very passionate about what she eats, as well as life in general.

And there's a recipe for ginger sorbet.... Can't wait to try that one!

Jessica says

I like that this veg cookbook has lots of vegan recipes and that many others are easy to veganize. As for the recipes though, I found that it's a mixed bag. Here are the three I've tried so far:

Melange of Winter Vegetables with Soysage: I was hugely disappointed by this recipe. The idea was to layer vegetables in a skillet with a tight-fitting lid so that they cooked together with minimal intervention. Unfortunately, some veggies were overcooked while some were still partially raw. And the seasonings -- balsamic vinegar, soy sauce, and honey -- didn't add much flavor.

Peach Pie in an Oatmeal-Almond Crust: This is divine. The addition of cardamom to the crumble top is inspired, and the crust is very easy to work with (phew). Love it!

Sweet and Sour Pineapple-Tofu Couscous: Easy and a huge hit. Even kiddo loved it.

Amy says

A behemoth of a book, chock full o' thousands of recipes and clever alterations, written in a friendly and cheerful voice (though tinged with unintended sadness throughout -- her partner of many years, whom she mentions on almost every page, was killed in a bike accident as the book was going to press. She explains the situation in the intro but chose to leave all references to him in the text in present tense). I just wish I liked this book more.

The main problem for me is the scale of Dragonwagon's dishes. I'm sure these worked well when she owned an inn in the Ozarks, but a two-person household just won't go through the required ingredients before they spoil. For example, some recipes call for a teaspoon of adobo sauce from a can of chipotles. Who buys a can of chiles for one teaspoon of the sauce? What do I do with the rest of it? In a professional kitchen, that's probably not an issue, but it is for me. The dishes I've made from this book have been tasty, but the level of work and prep required for most of them makes this a "special occasion" sort of cookbook.

Nancy says

900+ pages, NO PICTURES, and maybe 2 recipes I want to try. Like I've said, I'm not a vegetarian, but looking to expand my meatless dish options.

This book does not have many family friendly or budget friendly options. It uses a lot of hard to find/has to be ordered ingredients, and a lot of expensive ingredients. I'm really sorry that my town doesn't have an Asian, Italian, Indian, or Greek supermarket. I guess I'll move!! Yeah, I could drive to get to one, but why waste 2 hours of my time and gas?

I'm not a picky eater, but there is some weird stuff in here. I did skip the whole tofu chapter, because tofu is bland and honestly creeps me out a bit. The soups all seemed liked they'd be bland and blah as well. Also a lot of southern/ozark food, which isn't my thing. The writer often comes off as a bit hoity-toity as well. I don't need a lecture on how to boil potatoes, thanks!

So, 2 stars. 1 for the squash lasagne recipe I want to try, and 1 for the hippy dippy trippy name of the author.

Alien Citizen says

This cookbook is my all time favorite of all the many vegetarian cookbooks I have used throughout 14 years of cooking. It is very large but is both cohesive and easily accessible. Her writing too is very clear with an informal style to the stories preceding most recipes that is comfortable and compelling to read (like a

conversation among friends). The recipes are delicious and really demonstrate the range of possibilities in homestyle vegetarian cooking. There are recipes made with tofu, seitan, and tempeh (as well as none of the above) and does it all in new and innovative ways that taste great and can't be found in other cookbooks (her angel biscuits are incredible). I think this is key as many cookbooks repeat each other. This one is very original. Having read all her stories and tried several recipes (once I tried a few, I was hooked), I feel as if I have sat down before to have a meal with her in the inn she ran with her late husband. Also, though this is called *The Passionate Vegetarian*, many of the recipes include easy vegan variations and all recipes include ingredients that are easy to find if not already on hand.
