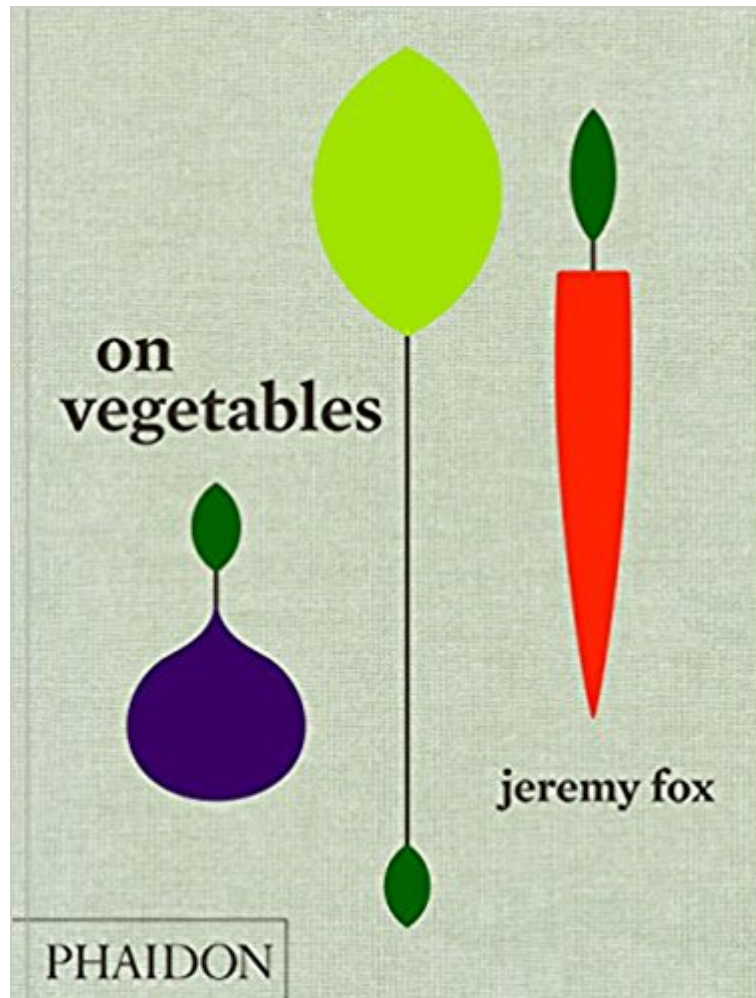




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On Vegetables: Modern Recipes For The Home Kitchen



Synopsis

The highly anticipated cookbook from Jeremy Fox, the California chef who is redefining vegetable-based cuisine with global appeal. Known for his game-changing approach to cooking with vegetables, Jeremy Fox first made his name at the Michelin-starred restaurant Ubuntu in Napa Valley. Today he is one of America's most talked-about chefs, celebrated for the ingredient-focused cuisine he serves at the Los Angeles restaurant, Rustic Canyon Wine Bar and Seasonal Kitchen. In his first book, Fox presents his food philosophy in the form of 160 approachable recipes for the home cook. *On Vegetables* elevates vegetarian cooking, using creative methods and ingredient combinations to highlight the textures, flavours, and varieties of seasonal produce and including basic recipes for the larder.

Book Information

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Customer Reviews

"So many terrible cookbooks hit the market every month that it sometimes takes a while for the real gems to shine through. I've been hanging out with Jeremy Fox's *On Vegetables* since April and my love for it has only grown stronger. Its recipes read beautifully (cool melon and coconut milk curry, anyone?), look ravishing on the page and are an absolute doddle to turn into something delicious. (I've been putting Fox's strawberry sofrito sauce on everything for weeks now.) The book is oh-so 2017 in its celebration of green things rather than chunks of animal flesh. But it isn't didactic or moralistic in the slightest. Instead it's pragmatic and honest, and funny, too - like hanging with a laid-back NorCal surfer dude who just so happens to cook the best vegetarian food on

earth." [The Sunday Times, Style magazine](#) "[A] gorgeous array of recipes, focused on flora rather than fauna, with a surprisingly sober edge." [Eater](#) "Jeremy Fox brings his expert knowledge of vegetables to his first book." [Food & Wine](#) "It is not an understatement to say that Jeremy Fox makes the best-tasting vegetables on the planet." [David Chang](#) "One of the world's most inventive plant-based chefs." [Image Interiors & Living \(Ireland\)](#) "We love that Fox prefaces this collection of exquisitely beautiful vegetarian dishes with a ludicrously decadent mayo-filled grilled cheese sandwich because the two are not mutually exclusive. For gourmets of all stripes, then." [The Guardian, Cook](#) "Offers just as much theory as instruction for the sharply flavored, softly focused, gorgeously green cookery [Fox has] honed over the past decade... A must-read." [Eater](#) "...Vegetables have never sounded so exciting." [Tasting Table](#) "Chef Jeremy Fox's On Vegetables is a gorgeously-designed love letter to all things leafy, green, crunchy, crispy and above all, delicious." [Western Living](#) "Jeremy Fox is at the top of his game with his debut cookbook, a new restaurant and another on the way." [Wall Street Journal](#) "Root-to-stalk cooking gets the fine-dining treatment in this gorgeous cookbook." [San Francisco Chronicle](#) "Vegetables are taking centre plate and chefs are giving them the star treatment... Fox [is] the visionary behind one of the best vegetarian restaurants in the country, the late Ubuntu in Napa." [Independent app](#) "The new cookbook chronicles a unique evolution... and soul-stirring food." [C, California Style Magazine](#) "On Vegetables is a gorgeous and ambitious book, which encourages the reader to look at produce and plants in a different way." [LA Weekly](#) "Reading through the recipes, it's clear how Fox helped change the way American chefs approach produce... It's a cookbook mortals can use." [San Francisco Chronicle](#) "Most [recipes] are as pleasingly simple to create as they are simply pleasing to the eye." [New York Times/T, The New York Times Style Magazine](#) "Jeremy Fox is at the top of his game with his debut cookbook, a new restaurant and another on the way." [WSJ. Magazine](#)

Jeremy Fox is an award-winning chef, having garnered accolades including Food & Wine "Best New Chef 2008", Los Angeles Times "Jonathan Gold's 101 Best Restaurants" 2013-2016, and three James Beard nominations for "Best Chef: West". He was previously at Ubuntu in Napa, CA, earning the restaurant a Michelin star and at Manresa in Los Gatos, CA. Fox is the executive chef at Rustic Canyon and Esters Wine Shop & Bar in Santa Monica, CA. Noah Galuten is a food writer based in Los Angeles. He has written for several publications including LA Weekly and Los Angeles magazine. He was known for many years as the blogger behind Man Bites World and currently

works for the Golden State restaurant group, where he oversees Bludso's Bar & Que locations, Prime Pizza, and Cofax in Los Angeles. David Chang is the chef and founder of the Momofuku restaurant group, which owns and operates restaurants in the United States, Canada, and Australia.

Stolen a few recipes on here and paired them with some good proteins to make some awesome specials... Love this book

Jeremy Fox has written the most personal, open and honest cookbook I can remember reading, not just sharing his knowledge about food, but chronicling his struggles and successes. Over the years I've been lucky enough to eat many of the dishes that he creates, and for me, no one has a way with vegetables like Jeremy. It takes a village and Jeremy recognizes that with stories of the farmers and purveyors that play such an important role. The recipes and photos immediately convey the thoughtfulness of his food and best of all, they really can be done at home! This book was a long time coming but worth the wait. It's everything a cookbook should be.

Beautiful book with very interesting yet complicated recipes. Great story also

He whines a lot. It takes away from the experience. Good recipe and good everything else but how much this guy is into himself takes a lot away from the book

This is definitely a cookbook for chefs. If you know how to prep a recipe like you would in a restaurant you will get a lot out of this book. Each page is a source of inspiration. It really fills my heart with joy that this book exists. Thank you, Jeremy Fox!

Heard about this book on NPR. It does not disappoint.

I need to start eating better and I have very little experience with vegetables so I thought this book would be perfect for me.

Awesome cookbook, a must have!! Jeremy fox is a vegetable genius. Great book even for meat eaters, not just vegetarians, best vegs plates!

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