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The Blackberry Farm Cookbook: Four Seasons Of Great Food And The Good Life



Synopsis

Nestled in the blue mists of Tennessee's Smoky Mountains, the 10,000-acre bucolic refuge of Blackberry Farm houses a top-rated small inn with one of the premier farm-to-table restaurants in the country. This sumptuous cookbook offers a collection of recipes that are as inspired by the traditional rustic cooking of the mountainous south as they are by a fresh, contemporary, artistic sensibility. Some of the dishes are robust, others are astonishingly light, all are full of heart and surprise and flavor and all are well within the reach of the home cook. California has the French Laundry, Virginia has the Inn at Little Washington, and Tennessee has Blackberry Farm, where the indulgences of a luxury inn are woven together with odes to nature— fly-fishing, hiking, foraging, bird watching, and heirloom gardening—to create a new way of looking at the world, a way in which anything seems possible. This is particularly true at the Inn's table and in its award-winning wine cellar. To the farm's master gardeners, food artisans and chefs, meals are an opportunity to express not only the earth and the culture of this remote spot, but also its spirit. On a spring day this might mean Rye Whiskey-Cured Trout with Fresh and Pickled Fennel, and the summer garden might inspire a Chilled Corn Soup with Garlic Custard, a papardelle of baby carrots, or a tomato terrine. In the cooler weather, game and traditionally preserved food—cider-basted venison, a shell-bean and gamebird cassoulet, a dried apple stack cake or Bourbon Apple Fried Pies—keep conversation in front of the fire lively. For all its artfulness, however, Blackberry Farm's garden-to-table cooking tends to be an ode to a well-loved cast iron skillet, a backyard smoker or a wood-fired grill. In the foothills, you don't eat to eat, you eat to talk, to remember and to imagine what you will eat tomorrow. In this book, the stories of the people who practice the traditional mountain food arts—the bacon man, the heirloom gardener, the cheese maker and sausage man—are woven together with the recipes, lore and regional history to reflect the spirit of the cooking at Blackberry Farm. Breathtaking photographs capture the magical world that surrounds the table—the hills and rushing creeks, the lights and shadows of the forest, the moods and moments of the garden.

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Customer Reviews

Ok, I must confess this cookbook is food porn. It is beautiful and inspiring. It makes one want to visit the blackberry farm. The photos are perfection and the recipes sound delicious. However, they seem to laborious. I must confess I have had this book for some time now and haven't made anything from it. So, this says something in itself. Every-time that I have wanted to, the recipes just seem too long or aren't in season to make. It is such a beautiful book though and the recipes are inspirational. I have purchased some of the jams, jellies and other items in the book on gilt food (when it was up and running). Maybe more blackberry farms items will become available on provisions by food 52 and williams sonoma. It is just easier than making them from the book. Ah! maybe I am just not a farm girl but a city girl that appreciates the delectables that come from blackberry farm. I would suggest buying this but ensure you are ready to put your sleeves up and get ready to work to make the recipes in this book. Maybe instead, do a foodie tour of the farm for thousands of dollars..If you can't afford that, then this book is so worth the purchase. It is high end farm table food that inspires.

What a big, beautiful, magnificent collector's cookbook! I could easily say this is one of the most gorgeous in my large collection. It is filled with full-page color photos of one of my favorite places on earth, East Tennessee. Reading it makes me feel like I've been on a trip back home. The recipes are also indicative of that region of the country. These recipes are included: Blackberry Cobbler; Autumn Lamb Roast; Skillet Apple Crisp; Bourbon Apple Fried Pies; Sweet Potato Pie; Deep Fried Turkey; Cider-Basted Venison; and much more. If you want to give a beautiful gift for the holidays, this is it. I love my copy!

I consider a somewhat experienced cook because I enjoy cooking and experimenting with new flavors and techniques. Well this is a whole new level of cooking. So it prompted me to go to to

Blackberry Farms which was AMAZING

I purchased this cookbook since I live in the area and am familiar with Blackberry Farm and its reputation for excellence. I have toured the farm through a University of TN alumni summer college. That said, I find the cookbook to be lovely to look at and the recipes to be very doable for someone who likes to cook at home. I like the simplicity of the recipes and the fact that the ingredients are easy to find. I have made the Summer Squash Casserole, which is outstanding--I would never of thought of using manchego cheese. Kreis's TN Fire-Fried Chicken is very good as is the Sweet and Spicy Foothills Coleslaw.

I have purchased multiple copies of this cookbook. My first I purchased after hearing the author speak. Sam Beall is very passionate about the concept of from farm to table and this cookbook absolutely exemplifies this philosophy. Since hearing Sam Beall speak I have purchased this cookbook for friends and family. The cookbook not only contains wonderful recipes but the most breathtaking photographs of Blackberry Farm. This cookbook is absolutely inspired.

This is a beautiful book!! I can't wait to try the recipes but I bought it mostly for the beautiful photos of the Smoky Mountains that surround this farm. It is an exclusive place to stay, much out of my price range, very much out of my price range!Now I need to quit drooling over the photos and start cooking on those recipes.

Well illustrated, easy to follow recipes. the book was a gift for a couple that have stayed there and loved it, so I thought they would like to have a book that would also provide nice memories. chef Wilfred Beriau

This book is an absolute beauty, and makes me want to visit Blackberry Farm. What a great philosophy towards food and life! The only recipe I've used so far is for their Blackberry Vinegar, which I used to buy at Williams-Sonoma to make a reduction sauce for Pork Tenderloin with, and they discontinued. It was by far the simplest recipe for Blackberry Vinegar I've found, and worked perfectly. Can't wait to dig more deeply into the recipes in this gorgeous book.

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