



## Canal House Cooks Every Day

*Melissa Hamilton , Christopher Hirsheimer*

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From the award-winning authors of the *Canal House Cooking* series, their first comprehensive collection of recipes by home cooks for home cooks. This magnificent compilation celebrates the everyday practice of simple cooking and the enjoyment of eating—two of the greatest pleasures in life.

From the award-winning authors of the beloved *Canal House Cooking* series comes Christopher Hirsheimer and Melissa Hamilton's ***Canal House Cooks Every Day***. This magnificent cookbook, inspired by Christopher and Melissa's popular daily blog *Canal House Cooks Lunch*, offers a year of seasonal recipes for the home cook.

**Canal House Cooks Every Day**, the 2013 James Beard Foundation Award winner for General Cooking, is a handsome, red cloth-covered, 384-page book with nearly 250 recipes and over 130 lush photographs and illustrations. It's home cooking at its best—by home cooks, for home cooks—and it's pure Canal House.

Regardless of the experience level of readers, **Canal House Cooks Every Day** will have them running to the kitchen to start cooking. The delicious, easy-to-prepare recipes celebrate the everyday practice of simple cooking and the enjoyment of eating. Christopher and Melissa use the best seasonal ingredients available to cook every day. Their recipes reflect the seasons, their appetites, their cravings, the occasions, and/or the demands of feeding their own busy families. This instant classic includes recipes for dishes as simple as a lunch of splendid summer tomato sandwiches or crackers spread with preserved lemon butter with smoked salmon and fresh chives to more complex meals like braised chicken with wild mushrooms and fine egg noodles.

In addition to the recipes, this wonderful cookbook includes menus for all the great holidays throughout the year, plus twelve intimate essays—on picking a ripe tomato, making your own pasta, or foraging for wild mushrooms—that introduce each month and capture the feeling and vibe of that special time of the year. Cooking through this book, readers will become better cooks and gain an increased appreciation for the wonderful flavors and aromas of a home-cooked meal.

Canal House Cooking has previously been featured for its inspiring recipes, friendly and knowledgeable voice, and drop-dead gorgeous photographs in a variety of publications including *O, the Oprah Magazine*, *Bon Appétit*, *The New York Times*, and *The Wall Street Journal*. Christopher and Melissa's daily blog, *Canal House Cooks Lunch*, has thousands of daily followers interested in what these two women have cooked up that day. This wide fan base will be pleased to see the release of this dynamic duo's newest cookbook with accessible and easy recipes for home cooks.

## **Canal House Cooks Every Day Details**

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## **From Reader Review Canal House Cooks Every Day for online ebook**

### **Jill says**

Gorgeous. Thoroughly accessible to even the shyest of cooks in the most modestly equipped kitchen. Full of simply built recipes that inspire me to think more critically about the ingredients in my fridge and pantry.

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### **Katherine Collins says**

Observant Honeybees will know that we've consistently recommended the smaller Canal House books, so it's no surprise this bigger one makes the list too. Awesome recipes, gorgeous photos, helpful context and commentary. Both useful and inspirational, a rare combination.

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### **Maureen says**

About as beautiful and useful as cookbooks come. Simple, appealing recipes for every season that can be easily modified. Many of these recipes are so simple, I've already memorized them- but I'll return to this collection for new ideas and the gorgeous photography and commentary.

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### **Sarah says**

How have I gone so long without Canal House in my life? I finished reading my library copy last night and promptly bought a copy online. Must have. Simple perfection.

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### **Laura says**

This is a truly beautiful book. The recipes are incredible - this isn't how I currently cook, but it's how I would like to. While this is every day food, many of the dishes would take too long to prepare on a regular weekday. But this is truly good food.

One additional thing that I love - they focus on local, seasonal ingredients. That's nothing new - but they're in NJ. I hate it when I read about focusing on seasonal ingredients by an author writing out of CA or someplace with a completely different environment. The weather, the ingredients- everything they write about is relatable. And that's important to me.

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### **Maureen Flatley says**

Just terrific and elegantly simple cook book filled w/ beautifully written narrative and recipes.

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### **Carly says**

Perfect.

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### **Nikki says**

This is one of the most gorgeous cookbooks I have ever seen. Unfortunately (and I will not let it be reflected in the review) the compendium is really of the last seven volumes of the authors subscription book/magazine effort. I have not done a one to one count of the recipes from the seven volumes but have recognized many.

I don't really care, though I wanted to say it up front in case you wanted to do what I did which was read everything these two women were ever involved with!

The photography is beautiful, the stories with the recipes are interesting, like letters from a girlfriend telling you what she made for supper last night. I love the feeling I get when I read the recipes and when I make their food. As I have said in another review they can get pretentious but this book seems to fit with that foodie superiority better than the handbook sized volumes of the series which is meant for "home cooks".

This stunning book is beyond that description and yet at the same time it totally fulfills it as well.

The women (who are real-life BFF's) cook in the small studio on two apartment size stoves without a microwave, very little counter space and a big table that is where they dine and prepare.

It's not a large space, just enough for two cooks, really and lets you know that everything in the book can be handled in the smallest kitchen without any trouble.

The food ranges from simple (reminding me of a lot of Nigella Lawson's first books) to a bit complex (not going to be making homemade pasta anytime soon, sorry) but all the recipes are doable by a seasoned cook.

This is not a cheffie cookbook, though it does have some cheffie elements, it's still on a "cook" level. You will quickly weed out what you will and won't want to do.

I know that I will return to this book again and again (I love the seasonal set-up) and I actually ended up buying two - one to use in the kitchen and get all banged up and one to read and keep pristine.

This cook book is THAT FREAKING GOOD.

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### **Gwen says**

**The everyday practice of simple cooking and the enjoyment of eating are two of the greatest pleasures in life. (xxiii)**

I started reading this book on a very grey day for my soul, and this book brightened my world. It felt so timely, starting a book that begins the year in April, in April. Hirsheimer's photos are gorgeous and capture the food beautifully, and the narratives are so soothing.

I've long loved the (not consistently updated) Canal House Cooks Lunch blog for their simple, fresh, flexible creative approaches to meals. "Summer pasta" and "Spring soup" from April 24, 2014 are in my seasonal rotation, and the blog provides such great fodder for the cooking imagination.

I appreciate that Hamilton and Hirsheimer structure their book seasonally--and not "California seasonally," where a lot of produce is available year-round, but Mid-Atlantic/New England seasonally, where all you'll get for weeks (months?) are root veggies and cold weather. (They also provide a handy index upfront that organizes the recipes by type (dessert, drinks, essentials, etc.), which is helpful if you're not necessarily looking for "dishes you can eat in March.") And they're so positive about cooking! They assuage fears that no matter how complicated one of their recipes might appear, they "know that you're up to the challenge" (50). All the instructions are very clear (although not all the instructions are short!).

Julia Child with Amanda Hesser wrote a lovely foreword to the book that celebrates the joys of cooking and just makes me want to putter around in my kitchen, experimenting with flavors and textures--just for the sheer enjoyment of it all.

I only bookmarked 3 recipes from this book, which in no way corresponds to how much I enjoyed this collection. Just because I don't necessarily plan to make their recipes doesn't mean I wouldn't recommend this book to fellow cooking lovers--which I would in a heartbeat.

Rhubarb syrup (52): In a large pot over medium heat, bring 4 lbs rhubarb (cut into chunks) and 1 1/3 C sugar to a boil. Reduce to low and simmer for 50 minutes. Add 2 C (blood) orange juice and cook for 10 minutes. Strain juice into a bowl. Return the juice to the pot, bring to a gentle boil, and cook until reduced to a light syrup, ~20 minutes. Measure the syrup. Keep cooking and reducing until you have ~4 C syrup. Store in the fridge for up to a month.

Amante (52): For each drink, mix together 3 oz rhubarb syrup and 2 oz tequila. Pour into sugar-rimmed glasses filled with lots of ice. Garnish with an orange slice.

White Sweet Potato Soup with Pickled Scallions (280): Chop 1 bunch scallions and place in a bowl; stir in 1 minced garlic clove, 1/4 C rice vinegar, 1/4 C olive oil, 1 tsp sesame oil, and salt to taste. Set aside. Coarsely chop 2 bunches of scallions and place in a medium pot with ~6 oz fresh, unpeeled coarsely chopped ginger. Add 6 C chicken or turkey broth and gently boil for 30 minutes. Strain broth and return to pot over low heat. Separately, boil 2 lbs white sweet potatoes with a pinch of salt until tender. Drain and peel potatoes. Add to a blender with 5 C broth, blending until very smooth and thinning with more broth as needed. Serve with pickled scallion garnish.

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### **Kate says**

Dear god what an amazing book. I don't usually want to own cookbooks, but I desperately want this one. It's gorgeous and every recipe sounds perfect. Plus lots of tips for basic techniques like boiling eggs correctly.

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