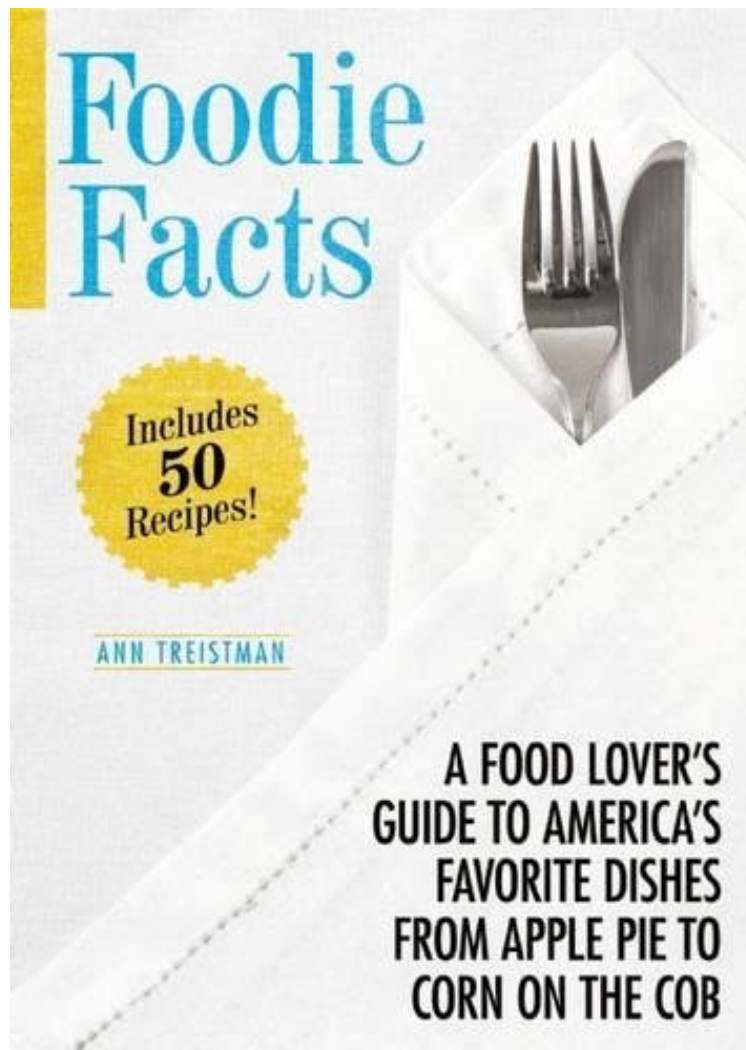


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## Foodie Facts: A Food Lover's Guide to America's Favorite Dishes from Apple Pie to Corn on the Cob

*Ann Treistman*

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**Ann Treistman : Foodie Facts: A Food Lover's Guide to America's Favorite Dishes from Apple Pie to Corn on the Cob** before purchasing it in order to gage whether or not it would be worth my time, and all praised Foodie Facts: A Food Lover's Guide to America's Favorite Dishes from Apple Pie to Corn on the Cob:

Consider this The Food Lovers Companion liteshort and sweet trivia about retro American food.Who pitted the first

cherries and nestled them into pie crust? Was a meatloaf sandwich the result of a late-night refrigerator run? And does anyone really crave green bean casserole, complete with fried onions on top? In this time of hyperawareness of locality when every roast chicken needs a pedigree of a free-range home and antibiotic-free pastits time to celebrate the very basics of American cooking, the joy of Velveeta and pleasures of Jell-O. In this fun collection, author Ann Treistman takes readers on a journey through a 1950s kitchen, sometimes with surprising results. For example, deviled eggs were first prepared in ancient Rome, in a slightly different form and without the familiar moniker. The practice of removing the yolks from hard-boiled eggs, mixing it with spices and refilling the shells was fairly common by the 1600s. Why the devil? Well, it's hot in hell, and by the eighteenth century, it was all the rage to devil any food with a good dose of spice. Adding mustard or a signature sprinkle of hot paprika turned these eggs into devils. The perfect gift for those who love to make, bake, and eat food, Foodie Facts promises to be a wickedly good read with recipes to boot. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.