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CHEFS COLLABORATIVE & ELLEN JACKSON

**THE CHEFS COLLABORATIVE
COOKBOOK**

Local, Sustainable, Delicious Recipes from America's Great Chefs

*With Introductions by
John Ash & Michael Leviton*

Chefs Collaborative Celebrates 20 Years of Food Activism

115 Original Recipes by Member Chefs

As the leading nonprofit network of chefs, food professionals, and producers, the Chefs Collaborative has been a driving force in the food revolution that has improved the way Americans source food and eat today. Started in 1993 by a few visionary chefs including John Ash, Rick Bayless, Susan Feniger, Nora Pouillon, Michael Romano, and Alice Waters, the organization is now 12,000 strong and growing. Using the power of connections, education, and smart buying decisions, its member chefs realize they have an important and unique role in educating not only their restaurant guests and employees but the larger community about food. The Collaborative was one of the first organizations to become involved in school lunch programs, where member chefs took an active role teaching elementary-school administrators and students principles of sustainable food.

THE CHEFS COLLABORATIVE COOKBOOK: Local, Sustainable, Delicious Recipes from America's Great Chefs (*The Taunton Press; April 2013; \$40*) celebrates the organization's work by featuring 115 original recipes from its member chefs – some of America's most revered chefs in the country, including Dan Barber, Peter Hoffman, Jesse Cool, Deborah Madison, Ana Sortun, Andrea Reusing, Vitaly Paley, Jody Adams, Hugh Acheson, Linton Hopkins, and Eric Warnstedt.

As Ruth Reichl raves, “Many chefs--and their books--pay lip service to the sustainable ideal. This book does more than that: It offers really wonderful recipes for food that is gorgeous and good for both you and the planet. It's given me so many great ideas.”

Never preachy, the Chefs Collaborative Cookbook translates the tenets of sustainable food production into dishes that most any home cook can prepare and offers practical information parceled out in bite-sized bits to guide home cooks in implementing sustainable practices in their own kitchens. Sidebars include label guides, discussions of what makes meat sustainable, primers on GMOs and biodiversity, in-depth information on particular foodstuffs like cheese, grains and eggs, what to do with kitchen scraps, and so much more.

More than 50 gorgeous photos complement the bounty of recipes which are divided into four sections that focus on vegetables, fruits, and other edible plants; meat and poultry; fish and seafood; dairy and eggs. You'll find delicious dishes that feature unusual cuts of meat, like Beef Shin and Farro Soup (p. 161) and Pork Heart and Sausage Ragout with Pasta (p. 133). Lesser-known seafood species show up in Whey-Poached Triggerfish with Asparagus (p. 205) and Coconut Black Drum Seviche (p. 201). And seasonal showpieces like Goat Cheese Gnocchi with Spring Peas and Tarragon (p. 250) and Autumn Pear "Ravioli" with Chanterelle and Shaved Pear Salad (p. 34) will inspire you to cook in the rhythm of the seasons.

"With this book, we start where we always have – with a mixture of flavor and community," states Chef Michael Leviton in his introduction. "These two values have anchored us to our mission and principles since we began our work 20 years ago, and we have no doubt they will carry us into decades to come."

Enjoy!

About the Authors:

CHEFS COLLABORATIVE, founded in 1993, is the only national nonprofit organization dedicated solely to promoting sustainability among chefs in restaurants and institutional food service. For more information, please visit www.chefscollaborative.org

ELLEN JACKSON has been active in the food community in Portland, Oregon, since 1994. After working for 12 years as an award-winning pastry chef in some of Portland's best kitchens, she combined her kitchen skills and English degree to become a cookbook author, food writer and stylist, and recipe developer. She is the coauthor of *The Grand Central Baking Book*, wrote and contributed recipes to *The Paley's Place Cookbook*, and contributed recipes to *Weber's Way to Grill*. In addition, Ellen is a longtime Slow Food steering committee member and a Portland Farmers Market board member.

CHEFS COLLABORATIVE COOKBOOK

Local, Sustainable, Delicious Recipes from America's Great Chefs

Chefs Collaborative & Ellen Jackson

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55 full-color photographs throughout

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