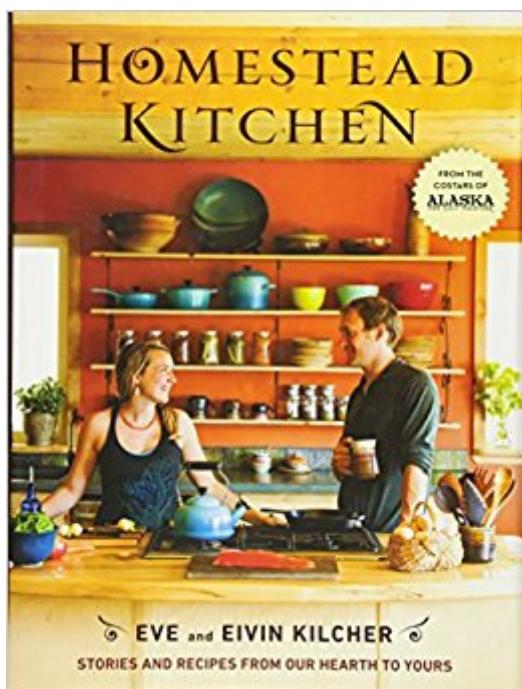


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Homestead Kitchen: Stories And Recipes From Our Hearth To Yours



Synopsis

The first cookbook from homesteaders and co-stars of Discoveryâ™s Alaska: The Last Frontierâ Eve and Eivin Kilcher features appealing recipes for anyone looking to live more sustainably, healthfully, and independently, regardless of where and what they call home.â Eve and Eivin Kilcher, stars of the hit Discovery showâ Alaska: The Last Frontier, are experts in sustainable living. Homesteaders by choice, the couple has had to use their self-reliance skills to survive harsh winters in the Alaskan wilderness and raise a thriving family. In their debut book, the Kilchers share 85 original family recipes and advice on gardening, preserving, and foraging. The tips and techniques they have cultivated from their family and through necessity will help anyone looking to shrink their environmental footprint and become less dependent on mass-produced food and products. Stunningly photographed in and around their handmade home and farm,â Homestead Kitchenâ illustrates that taking on small-scale sustainable projects is not only possible in a suburban/urban setting, but ultimately a more responsible and gratifying way to live.

Book Information

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Customer Reviews

Eve and Eivin Kilcherâ are two of the stars of Discoveryâ™s most popular series,â Alaska: The Last Frontier. The reality show documents the everyday lives of the Kilcher family, who homestead in the Alaskan wilderness with one constant goal: surviving the upcoming winter. The Kilchers live a completely sustainable lifestyle, hunting and foraging for their food, making their own clothes and remedies, even building their own cabins.

Whole Wheat Cornbread Â Serves 6 Â 4 tablespoons (1/2 stick) salted butter, plus more for the baking dish 2/3 cup plus 1 tablespoon whole wheat flour Â cup organic fine cornmeal 1 tablespoon baking powder, sifted Â teaspoon salt 1 cup fresh, canned, or thawed frozen corn kernels Â cup heavy cream 3 tablespoons honey or maple syrup 2 large eggs Â cup sour cream

Â Preheat the oven to 350Â F. With butter, generously grease an 8 x 8-inch baking dish or 9-inch cast-iron skillet. Â In a large bowl, mix together â...” cup of the whole wheat flour, the cornmeal, baking powder, and salt. Â In a small pan, melt the butter over medium heat. Add the remaining 1 tablespoon whole wheat flour and whisk until the roux begins to smell nutty and has a nice light brown color, about 3 minutes. Add the corn and cream. Whisk until the mixture thickens; this should take only a couple of minutes. Mix in the honey and remove from the heat. Let cool slightly. Â Add the creamed corn mixture, eggs, and sour cream to the bowl with the flour and stir the ingredients well to combine without overmixing. Â Pour the batter into the prepared pan and bake for about 25 minutes, until a toothpick inserted into the center comes out clean. Â Â Â Recipe Notes: You can also bake the bread in a loaf pan, but youâ™ll want to increase the baking time by 15 to 20 minutes. Â For a little added sweetness, a homemade honey or maple butter is the perfect topping for this cornbread. A word to the wise: Itâ™s a good idea to double this recipe, because youâ™ll surely want to consume one fresh out of the oven, leaving nothing to serve later with the chili.

What a wonderful cookbook to add to my collection! I have already read it cover to cover. Great writing by both Eivin and Eve- I could totally hear their distinct voices in what I was reading, and found myself chuckling often as I read. The pictures of the family are so charming- finding Findley right at the beginning completely set the tone for the book and it was so heartwarming to see. I love the tone of the homesteading advice- completely informative and "this is how we do it" without being preachy or proclaiming that their way is the only way. Eve suggests right at the beginning that one should feel free to play with the recipes for available ingredients, and then carries that throughout the book. I've already made the Blueberry Muffins and the Chicken and Barley Soup, and both are winners. This book will be used often- as a recipe book and as inspiration.

Love the stories, photos and recipes. All the ingredients bring back memories from my grandparents farm in Michigan :) I'm looking forward to trying the dark chocolate cream pie and onion marmalade!

Love, love, love this book. First off, the photographs are beautiful and it's just nice to look at, but I also love the recipes and the stories. I made the roasted root vegetables last night and they were

awesome. The recipes are wholesome but not always low fat (although you can probably change them to suit your needs). I am a big fan of their show and was so happy to see they wrote a book too. The reason I didn't give it a five star rating is because I was hoping for more canning recipes when I bought it. Outside of that, I would definitely recommend it for anyone who likes to cook simple, healthy, home-style meals.

This cookbook rocks! My wife bought this book on preorder I believe and since has made around a dozen of the recipes out of it. Salmon burgers, honey sage venison sausage, eivins popcorn for dinner, and some amazingly easy and tasty pie crust. If you want a good cookbook with great, healthy recipes I would suggest this one.

This cookbook is so much more than just a cookbook! It has stories & pictures, it's STUNNING!! I'm so happy I finally purchased. Already made the black currant spread for meat (delicious & unique taste to steak), the mixed berry pie & blueberry muffins. Incredible. Huge fan of show. Beyond pleased with purchase!

I purchased this for my parents. They love the show and the couple. The book is more than just recipes; it also includes anecdote and stories from their unique lifestyle. Eve and Eivin are charming and they remind people to appreciate their resources and food. You do not need to have seen the show to appreciate this book.

I have not found a cookbook for over 35 years that I like better! Love all the herbs and the excess amount of them that Eve uses, it flavors the food perfectly!! My kids who are in same age bracket as this couple loves how this book is put together and love reading the stories, as I do!!! Would recommend this to anyone with a real food mindset for themselves or as a gift!! Wonderful, just plain wonderful!!

This has been much more than a cookbook this has been a journey through the Kilcher farm step by step from henhouse to seashore, amazing reading as well as wonderful recipes, putting the basics back in our culture that seems to have been lost and much needed to be restored to appreciate the very essence of our purpose on earth, enjoying every page of this book. Thank you for the heart and soul put into each page & illustration.

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