



English Food

Jane Grigson , Sophie Grigson (Foreword)

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ENGLISH FOOD reveals the richness and surprising diversity of England's culinary heritage. Fully updated and revised by Jane Grigson before her death in 1990, this joyful celebration of our national cuisine is a pleasure to cook from and a delight to read. 'This is the perfect English companion' - Guardian 'ENGLISH FOOD is an anthology all who follow her recipes will want to buy for themselves...enticing from page to page' - Spectator 'She restored pride to the subject of English food' - Evening Standard

English Food Details

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Author : Jane Grigson , Sophie Grigson (Foreword)

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From Reader Review English Food for online ebook

Michael says

So much good sense, along with history and creativity. Definitely worth cooking from.

^ says

UPDATE: GOOD FRIDAY, 6th APRIL 2012. Made Hot Cross Buns (pg 305, basic dough on pg 304). Have never before thought of using marzipan (almond paste) to make the crosses before. I usually instead use a wettish pastry and follow a good recipe by Sonia Allinson. Today's batch of buns is delicious. I really love the spice mix of cinnamon + nutmeg + mixed spice + mace. Nothing beats the flavour and texture of a yeast-risen dough. Commercially sold HCB's are a pathetic joke by comparison.

This book acts as a real wake-up call. Why, oh why, do the majority of the population ruin their taste buds, their sense of wellbeing, and empty their wallets through buying bastardised commercial meal products sold by big supermarkets? Do we really hate our children that much? This book is brilliantly well written to show just how easy and delicious real English cooking is. Humour can be found too, in some of the foods and recipes brought in over the years; for example "Stuffed Monkey" (a Jewish pastry cake) which is especially delicious eaten outdoors, whether on a yacht or picnicking on a hill top.

Rosminah says

A simple book you can treat as a manual of British food and recipes. The paperback version is very inexpensive, which is fab on the pocketbook, but it also makes it a little unwieldy for practical use in the kitchen.

Kirsty McCracken says

A very pretty little book picked up on a whim for 50p, and it appears to be more than worth it!!! Only one recipe in this book made me go "ew" and that was banana chutney. Everything else has me very excited to try them. Each section comes with a historical background for the components which I really enjoyed because Jane Grigson was a wonderful writer. Definitely interested in getting some more of her books. And even though I haven't tried out any of her recipes in giving this book a 5* for traditional layout, a comprehensive contents, a lovely writing style, and the fact it filled me with nostalgia and warmth!

Iana says

Absolutely brilliant book. Full with stories, history and regional details. I love Grigson's quirks like her militant distaste of glacé cherries and at times approximative recipes. Also I simply learned so much about British cooking. Some of it has aged - all those recipes with bechamel sauce and suet are no longer in fashion. At times there are recipes and desserts or puddings that urgently need rediscovering.

Rebecca says

A really interesting read. I especially enjoyed the section on puddings, the variety of desserts consisting of mostly cream and fruit is amazing, and Grigson is scathingly funny about those who are stingy with the former!

Elizabeth says

Is that Sussex Pond Pudding on the cover! Ah, suet!

Philippa says

Fabulous. Love the recipes, love her style and sense of humour. A bit sad/scary to find the things she was writing about in 1974 (mass production of substandard food) are still a problem today...but at least people seem to be more aware of it and the smaller higher quality producers are getting more support these days. Loved the recipes and the various accompanying stories. I had no idea that almond milk was actually used widely in medieval cooking.

I have a new favourite food writer!
