






RECIPES FROM THE SOURCE OF AMERICA'S TRUE FOOD & DRINK

Classic American favorites get a fresh spin in **The Founding Farmers Cookbook: 100 Recipes for True Food & Drink from the Restaurant Owned by American Family Farmers** (Andrews McMeel Publishing, \$40.00, October 29, 2013) by Founding Farmers with Washington, D.C.-based food writer Nevin Martell.

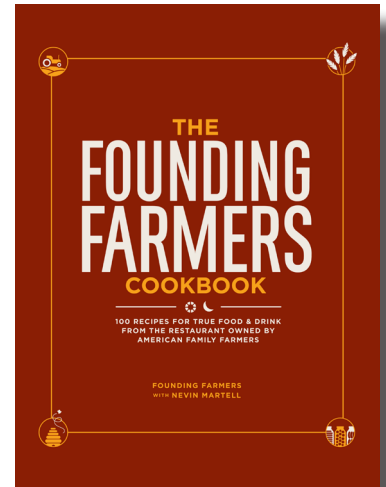
Owned by more than 42,000 American family farmers, Founding Farmers' traditional homegrown fare—prepared with fresh ingredients from family farms, ranches, and fisheries across the country—makes it one of the country's most popular and sustainable restaurants. Farmers Restaurant Group Executive Chef Joe Goetze developed the cookbook recipes.

Now, with **The Founding Farmers Cookbook**, anyone can indulge in delicious dishes, using fresh ingredients grown in the United States and found at farmers' markets across the country from one of the most-booked restaurants in the nation's capital, including:

-  Fried Green Tomatoes
-  Maple-Roasted Brussels Sprouts
-  Yankee Pot Roast
-  Seven-Cheese Mac & Cheese
-  Dutch Apple-Caramel Pie

In addition to more than 100 accessible farm-to-fork recipes, cooking techniques, and tips on eating seasonally, **The Founding Farmers Cookbook** takes readers straight to the source of the foods they enjoy every day, with profiles of partners and purveyors from around the country, and photography by Washington, D.C.-based artist Renée Comet.

Keeping in line with its mission to support local producers, proceeds from **The Founding Farmers Cookbook** go to a collective of family farmers, ranchers, and fishermen. With its focus on people, fresh food, and connection to regional influences and the spirit of the heartland, this cookbook with a mission is a must-have for anyone who wants to bring true American food and drink to their family table.



ABOUT FOUNDING FARMERS Founding Farmers is one of the country's leading restaurants to offer farm-inspired American true food and drink in a modern, casual, and eco-friendly setting in the Nation's Capitol. A collective of more than 40,000 genuine, hardworking, American family farmers owns the restaurant. Opened in September 2008, the restaurant has gained international recognition for its triple-green approach to sustainable agriculture, earth-friendly operations and as the first LEED Certified restaurant in the Nation's Capitol and the first upscale-casual, full-service LEED Gold restaurant in the country. The menus feature classic dishes inspired by the heartland, with delicious, true food and drink sourced from sustainable producers. Founding Farmers also features award-winning handcrafted cocktails inspired by the pre-prohibition era. Visit WeAreFoundingFarmers.com to learn more.

The Founding Farmers Cookbook: 100 Recipes for True Food & Drink from the Restaurant Owned by American Family Farmers
by Founding Farmers with Nevin Martell

Andrews McMeel Publishing, LLC | Price: \$40.00 (\$45.00 Canada)

ISBN: 978-1-4494-4371-6 | Hardcover, 8 x 10, 256 pages | Publicity begins: October 2013

Available wherever print and e-books are sold.

LONG-ROASTED PORK PRIME RIB CHOP

serves 6 to 8

The secret to succulence here is the day-long brining process. Don't be intimidated by brining just because it takes 24 hours. For a minimum amount of actual hands-on effort, you'll be maxing out the juiciness of these pork prime rib chops.

Brine

- 2 tablespoons juniper berries
- 6 cups cold water
- ½ cup packed light brown sugar
- 3 tablespoons honey
- 3 tablespoons kosher salt
- 1 tablespoon caraway seeds
- 1 tablespoon whole coriander seeds
- 1 head garlic, cloves peeled
- 1 (8-bone) Frenched rack of pork (5 to 6 pounds)

Black Peppercorn Sauce

- 1 tablespoon olive oil
- ½ cup minced shallots
- 1 clove garlic, minced
- 1 tablespoon plus ¼ teaspoon ground black pepper
- ½ cup plus 1 teaspoon brandy
- ½ cup heavy cream
- 2 cups beef broth
- 1½ teaspoons chopped fresh thyme
- 1 bay leaf
- 1 teaspoon kosher salt

Rub

- ½ cup Farmers Steak Seasoning (page 11)
- ¼ cup chopped fresh parsley
- ¼ cup chopped fresh thyme



Make the brine 24 hours before you plan to cook the meat. Smash the juniper berries and transfer them to a 4-quart container. Add the water, brown sugar, honey, salt, caraway seeds, and coriander seeds and whisk until the sugar dissolves. Add the garlic cloves and the pork. Cover and refrigerate for 24 hours.

Heat the olive oil in a medium saucepan over medium heat. Sauté the shallots and garlic with the 1 tablespoon ground black pepper until the shallots are lightly caramelized. Deglaze the pan with the ½ cup brandy and let simmer until the brandy reduces by one third. Add the heavy cream, beef broth, thyme, and bay leaf and continue to simmer until the liquid reduces by half. Strain the sauce through a fine-mesh strainer into a bowl. Stir in the 1 teaspoon brandy and the ¼ teaspoon pepper, along with the salt, and keep warm until the pork chops are ready to serve.

Preheat the oven to 300°F. Remove the pork from the brine. Rub the Farmers Steak Seasoning and the parsley and thyme into the pork and place on a baking sheet lined with a wire rack. Roast until the internal temperature reaches 155°F on a meat thermometer, about 1½ hours. Let rest for 20 minutes. Cut the chops from the rack, place each on a plate, and spoon the Black Peppercorn Sauce over the top.

-See reverse for a farm-to-fork dessert recipe.

From *The Founding Farmers Cookbook: 100 Recipes for True Food & Drink from the Restaurant Owned by American Family Farmers*
Andrews McMeel Publishing, LLC

PEACH-BLUEBERRY CRISP

serves 4 to 6

Perhaps the most important component of the crisp is the crowning crumble. We spent a lot of time designing our brown-sugared topping, which is loaded with cinnamon and allspice for flavor, walnuts for crunch, oatmeal to add a little heft, and a dash of salt to help accentuate the fruit's sweetness. We like to make this in the late summer, when peaches and blueberries are at their peak freshness. However, you can make this cobbler at any time of year using two fruits that are in season. They just need to adhere to the sweet-tart rule: One should be sweet and the other tart, which creates balance.

Filling

- 3 tablespoons granulated sugar
- 2 tablespoons packed light brown sugar
- 1 teaspoon cornstarch
- 2 tablespoons water
- 1 teaspoon fresh lemon juice
- 1½ pounds peaches, peeled, pitted, and sliced ½ inch thick
- 2 tablespoons unsalted butter
- ½ cup fresh blueberries
- 1 teaspoon granulated sugar

Topping

- 1½ cups all-purpose flour
- ½ cup granulated sugar
- 1½ cups packed light brown sugar
- 1½ tablespoons ground cinnamon
- 1 teaspoon kosher salt
- 2 cups old-fashioned oats
- 1 cup unsalted butter, melted

Preheat the oven to 300°F. Butter a 10-inch cast-iron pan.

Prepare the topping: Whisk together the flour, sugars, cinnamon, salt, and oats in a large bowl. Drizzle in the melted butter and stir until pea-sized clumps form. Spread the topping out evenly on a baking sheet and bake, stirring every 5 minutes, for about 15 minutes, or until golden brown. Remove from the oven and set aside.

Increase the oven temperature to 350°F. For the filling, whisk together the sugars, cornstarch, water, and lemon juice in a large bowl. Toss the peaches in the mixture. Melt the butter in a large sauté pan and sauté the peaches for 15 minutes over medium-low heat to soften. Add the blueberries and continue to cook until the liquid has thickened and the peaches are cooked through. Transfer to the buttered cast-iron pan. Top evenly with the topping and sprinkle evenly with the 1 teaspoon granulated sugar.

Set the cast-iron pan on a baking sheet and bake for 10 to 12 minutes, until warm and bubbly. Serve warm.



From *The Founding Farmers Cookbook: 100 Recipes for True Food & Drink from the Restaurant Owned by American Family Farmers*
Andrews McMeel Publishing, LLC

Publicity:
Andrea Shores | ashores@amuniversal.com
800-851-8923, ext. 7497
Jennifer Motruk Loy | jennifer@vsag.com
202-903-0389

 **Andrews McMeel
Publishing®**
www.andrewsmcmeel.com