

# [PDF] The Homemade Pantry: 101 Foods You Can Stop Buying And Start Making

**Alana Chernila - pdf download free book**

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**Books Details:**

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**Description:**

**Featured Recipe: Chai**

Makes 6 cups

- 5 cups water
- 1/4 cup roughly chopped unpeeled fresh ginger
- Three 4-inch cinnamon sticks
- 3 whole cloves
- 4 cardamom pods

- 3 black peppercorns
- One 1-inch circular slice unpeeled orange
- 4 black tea bags, regular or decaffeinated
- 1/4 to 1/2 cup honey, to taste
- 1-1/2 to 2 cups milk (low-fat or whole), to taste

Combine the water, ginger, cinnamon, cloves, cardamom, peppercorns, and orange slice in a medium pot. Partially cover the pot, bring the mixture to a boil, reduce the heat, and simmer for 15 minutes.

Take the pot off the heat, add the tea bags, cover, and steep for 5 minutes. Put a strainer over the bowl and strain the liquid. Add the honey to taste. To store the chai in the refrigerator or freezer without milk, do so now. Otherwise, return the tea to the pot, add the milk, and reheat.

Chai will keep in a covered container for five days with milk and for two weeks without milk. To freeze, omit milk and freeze in a freezer-safe container for up to six months. Thaw in refrigerator and heat with milk on the stove.

**Review** “Alana is the real deal: A practically minded, thoroughly modern yet authentically old school homesteader. Ingeniously opting for quality over quantity, she strives for excellence, taste, and nutrition, and inspires her readers to do the same. She shows us the functional beauty in a frugal kind of cooking that’s nevertheless alive with luxury and abundance. Believe her and practice what she preaches.”

—**LUCINDA SCALA QUINN**, host of *Mad Hungry with Lucinda Scala Quinn* and author of *Mad Hungry*

“Alana Chernila’s food is the sort of honest, natural, and down-to-earth cooking that I crave. On the top of my can’t-wait-to-make list are the toaster pastries, which I’m sure my own daughter will adore, and the cucumber pickles, which are right up my DIY-alley. Plus, Alana’s stories are engaging and fun to read. But what I really love about this book is Alana’s passionate approach to homemade kitchen staples, which I hope will get people to rethink the questionable goods that we all keep in our pantries. We can do better, and she shows us how. I would feel confident cooking any of her recipes for my friends and family, and that means a lot.”

—**MELISSA CLARK**, *New York Times* food columnist and author of *Cook This Now*

“You can work culinary magic on a whim when you keep a well-stocked, mindfully edited pantry. Alana’s beautiful book shows you the way with an impressive range of homemade go-tos. She covers all the useful day-to-day staples here with understated style. Pancake and waffle mixes, granola, tomato sauce, and salad dressings bump up against recipes for crackers, soda syrups, sauerkraut, and spice blends. It’s the sort of book that makes you want to head straight for your kitchen.”

—**HEIDI SWANSON**, bestselling author of *Super Natural Every Day*

“Alana Chernila has given us something incredibly special: a book both practical and inspiring, authoritative, and down to earth. Reading *THE HOMEMADE PANTRY*, I feel as though I’m in the kitchen with her and her family, and that together, there’s nothing that we can’t do. Why *not* make my own hot sauce, mozzarella, or graham crackers? From now on, I know I will.”

—**MOLLY WIZENBERG**, bestselling author of *A Homemade Life*

“Alana Chernila not only understands the power of food, she understands the power of food and

family. She understands the comfort and security a bowl of creamy soup brings on a winter day; she understands that a lasagna from scratch can bond a family in ways that the boxed kind can't; and perhaps most importantly, she understands that a warm homemade toaster pastry will go a long way in easing any brand of maternal guilt. I think that recipe in particular is going to be a keeper in my house."

—**JENNY ROSENSTRACH**, creator of [DinnerALoveStory.com](http://DinnerALoveStory.com)

"*The Homemade Pantry* is an important, beautiful work that can change the way people approach their food lives."

—**MOLLIE KATZEN**, author of *The Moosewood Cookbook*

"A gorgeous collection of recipes for making fresh, healthier versions of store-bought packaged foods like Pop Tarts, pizza, and more. Good for your waistline, your wallet, and the environment."

- **SCHOLASTIC PARENT & CHILD**

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