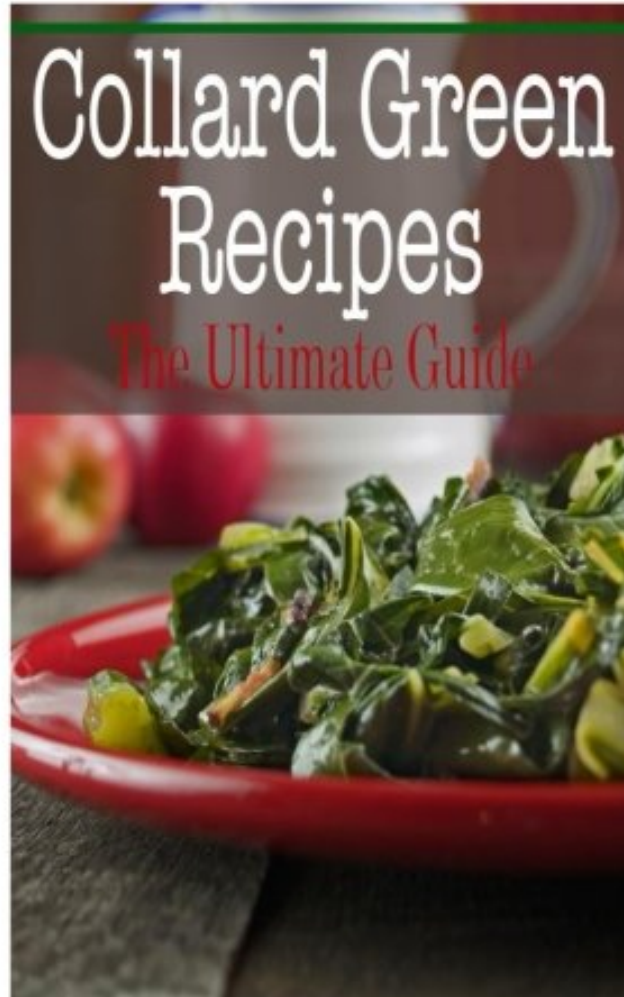


(Read free ebook) Collard Green Recipes: The Ultimate Guide

## Collard Green Recipes: The Ultimate Guide

*Johanna Davidson*

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**Johanna Davidson : Collard Green Recipes: The Ultimate Guide** before purchasing it in order to gage whether or not it would be worth my time, and all praised Collard Green Recipes: The Ultimate Guide:

0 of 0 people found the following review helpful. Just another Three Stooges of a rip-off recipe book by Encore Publishing.By Judith StephensHere we go again. Being brought out of "retirement" for another trip around the recipe rip-off sales block. But the bad formatting is still here. Huge empty Excel rectangles left on the pages just the same as before.The fake author can't decide if the recipe is "Collard Greens" or "Collard Green". If it is "Collard Green", does

that mean the recipe is just for one person with one single green? If so, does that mean "3/4 pound" is a humongous size single green? These are the problems that confront these Internet recipe thieves as they try to circumvent copyright law. Does Encore Books/Publishing and "Susan Hewsten" and/or "Johanna Davidson" REALLY think leaving off the "s" on the word greens makes it their own, new recipe? If so, they've set a new low for the brains bar even for them. #1 Collard Greens with Smoked Meat is really Paula Deens recipe. So when it says House seasoning it means the one Paula Deen uses in-house in her restaurant chain. The Internet posters all give credit to Paula Deen as the originator and as their source for the recipe but not Encore books or their fake author Susan Hewsten. The recipe Encore ripped off also says recipe follows but it doesn't show up here. Again, no connection between the fingers and the brain cells. Or maybe that should be singular cell. #2 Spicy Collard Green with Bacon and Onion is really Kickin Collard Greens posted by Ken Adams around April 27, 2004, on allrecipesDOTcom and never by these fakes. I am always amazed when directions that start off with adding oil to a pan to cook bacon! BOING! I prefer to have my bacon taste like bacon and NOT like olive oil, thank you very much, Mario, Michael and Carla, Rachel and all you other brain-dead chefs. But back to the topic. Bad formatting in the book with Excel-type cell structure left inside. Bad directions-- ". . . and pound until finely chopped." Pounding does NOT yield a fine chop. "Mix collards into water and simmer and stir carefully until tender for 15 minutes and uncovered." Or this one "With motor running, add oil and slow stream." Where do you buy the "slow stream" to add to the food processor? It's not that one can't figure it out, it's that one shouldn't have to figure it out when you buy a cookbook. These are supposed to be the experts, not the Three Stooges. And on and on and on. Poor formatting and syntax throughout the book. 1 of 1 people found the following review helpful. Greens By Ms. B. I like the basic collard green recipe with smoke meat. If you really like collard greens and looking for different ways to prepare, some of these recipes might be of interest. 1 of 1 people found the following review helpful. ... eat collard greens I make them for people they love the garlic butter By Butchiez5 I don't eat collard greens I make them for people they love the garlic butter recipe

The Ultimate Collard Greens Guide One of my favorite vegetable dishes growing up was collard greens. There are several health benefits to eating collard greens such as getting beta-carotene, vitamin k, vitamin c and antioxidant. Often referred to as "greens", it is known to help prevent certain types of cancer and anti-inflammatory diseases. We have collected the most delicious and best selling recipes from around the world. Enjoy! Enjoy Delicious Collard Greens Recipes Today! Scroll Up Grab Your Copy NOW!