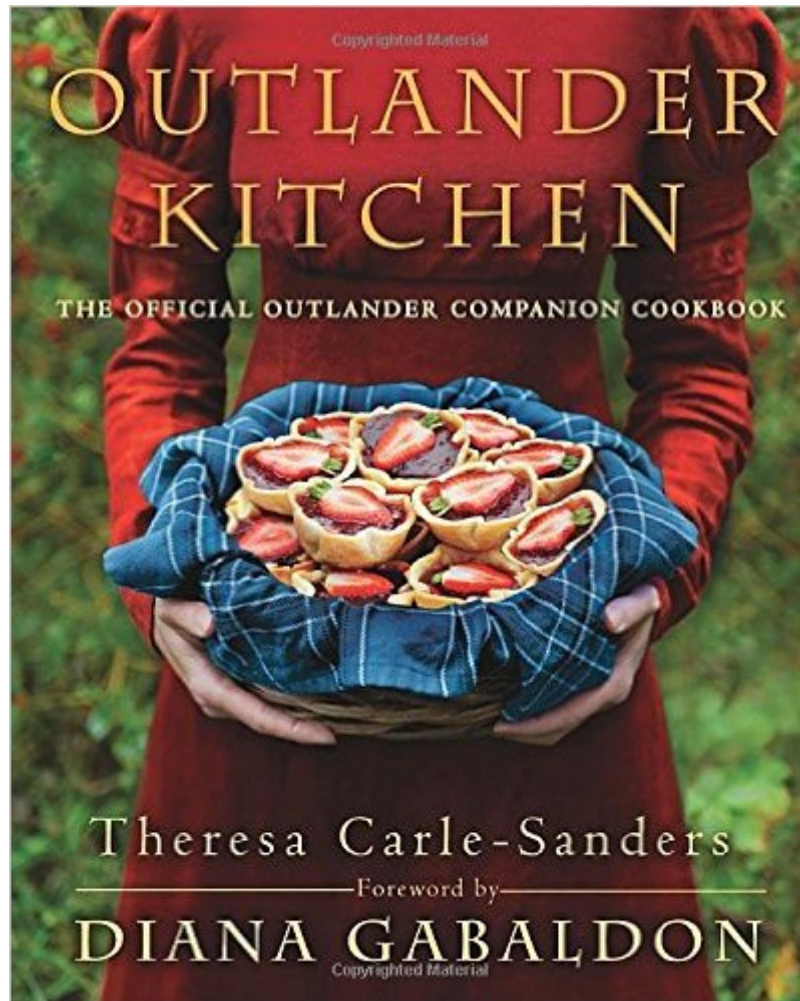


The book was found

Outlander Kitchen: The Official Outlander Companion Cookbook



Synopsis

Take a bite out of Diana Gabaldon's New York Times bestselling Outlander novels, the inspiration for the hit Starz series, with this immersive official cookbook from OutlanderKitchen.com founder Theresa Carle-Sanders! Claire Beauchamp Randall's incredible journey from postwar Britain to eighteenth-century Scotland and France is a feast for all five senses, and taste is no exception. From Claire's first lonely bowl of porridge at Castle Leoch to the decadent roast beef served after her hasty wedding to Highland warrior Jamie Fraser, from gypsy stew and jam tarts to fried chicken and buttermilk drop biscuits, there are enough mouth-watering meals along the way to whet the appetite of even the most demanding palate. Now professional chef and founder of OutlanderKitchen.com Theresa Carle-Sanders offers up this extraordinary cuisine for your table. Featuring more than one hundred recipes, Outlander Kitchen retells Claire and Jamie's incredible story through the flavors of the Scottish Highlands, the French Revolution, and beyond. Following the high standards for prodigious research and boundless creativity set by Diana Gabaldon herself, Carle-Sanders draws on the events and characters of the novels to deliver delicious and inventive dishes that highlight local ingredients and traditional cooking techniques. Yet amateur chefs need not fear: These doable, delectable recipes have been updated for today's modern kitchens. Here are just a few of the dishes that will keep the world of Outlander on your mind morning, noon, and night:

- Breakfast: Yeasted Buckwheat Pancakes; A Coddled Egg for Duncan; Bacon, Asparagus, and Wild Mushroom Omelette
- Appetizers: Cheese Savories; Rolls with Pigeons and Truffles; Beer-Battered Corn Fritters
- Soups & Stocks: Cock-a-Leekie Soup; Murphy's Beef Broth; Drunken Mock-Turtle Soup
- Mains: Peppery Oyster Stew; Slow-Cooked Chicken Fricassee; Conspirators' Cassoulet
- Sides: Auld Ian's Buttered Leeks; Matchstick Cold-Oil Fries; Honey-Roasted Butternut Squash
- Bread & Baking: Pumpkin Seed and Herb Oatcakes; Fiona's Cinnamon Scones; Jocasta's Auld Country Bannocks
- Sweets & Desserts: Black Jack Randall's Dark Chocolate Lavender Fudge; Warm Almond Pastry with Father Anselm; Banoffee Trifle at River Run

With full-color photographs and plenty of extras—including cocktails, condiments, and preserves—Outlander Kitchen is an entertainment experience to savor, a wide-ranging culinary crash course, and a time machine all rolled into one. Forget bon appétit. As the Scots say, it's dole!

Book Information

Hardcover: 352 pages

Publisher: Delacorte Press; First Edition edition (June 14, 2016)

Language: English

ISBN-10: 1101967579

ISBN-13: 978-1101967577

Product Dimensions: 7.7 x 1 x 9.4 inches

Shipping Weight: 2.2 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars Â Â See all reviews Â (156 customer reviews)

Best Sellers Rank: #2,605 in Books (See Top 100 in Books) #1 in Â Books > Cookbooks, Food & Wine > Baking > Biscuits, Muffins & Scones #6 in Â Books > Humor & Entertainment > Television > Shows #6 in Â Books > Cookbooks, Food & Wine > Cooking Education & Reference > History

Customer Reviews

I did this in reverse order. Iâ™m a cookbook lover, and picked up Outlander Kitchen because a friend really enjoys the series. The cookbook's so charming that I started reading the series. But, really, who could resist names like Cream of Nontoxic Mushroom Soup and Quick Pickles for a Hasty Escape, Murtagh's Gift to Ellen (Puff Pastry Boar Tusks), and Nettle Rolls. I made Sarah Woolam's Scotch Pies and they were fantastic! I'd like a do over because they were meant to be put together in a bottomless 3â•x2â•mold that you lift away once they're shaped, but I didn't have any on hand, so I used a muffin tin. I bet a tuna tin with the top and bottom removed would work well. The author suggests that it could be accomplished in a 3â•PVC pipe cut to 2â•. The recipe calls for a pound of minced sirloin or lamb. You can get that accomplished easily with a cleaver. If you don't have one, I call mine Jerry Mathers (Leave It to Cleaver, starring Jerry Mathers as The Cleaver). Global G-12 - 6 1/2 inch, 16cm Meat Cleaver The broccoli salad was fantastic and nice and bright. Murtagh's Gift to Ellen (Puff Pastry Boar Tusks) were cute and delicious. I pulled the puff pastry from the fridge about 5 minutes before using it. I bet it would work even better if you waited til the last second. The recipe calls for bacon or prosciutto. I'll go with the prosciutto next time as that doesn't require cooking, and the bacon doesn't crisp up in the quick trip through the oven that the puff pastry takes. The Bangers and Mash with Slow-Cooked Onion Gravy using the recipe for Ian's Garlic and Sage Sausage were amazing.

[Download to continue reading...](#)

Outlander Kitchen: The Official Outlander Companion Cookbook The Outlandish Companion (Revised and Updated): Companion to Outlander, Dragonfly in Amber, Voyager, and Drums of Autumn The Outlandish Companion Volume Two: The Companion to The Fiery Cross, A Breath of Snow and Ashes, An Echo in the Bone, and Written in My Own Heart's Blood (Outlander) The

PlantPure Nation Cookbook: The Official Companion Cookbook to the Breakthrough Film...with over 150 Plant-Based Recipes Official Strictly Come Dancing Annual 2016: The Official Companion to the Hit BBC Series The Making of Outlander: The Series: The Official Guide to Seasons One & Two The Hell's Kitchen Cookbook: Recipes from the Kitchen The Nutri Ninja Master Prep Blender Whole Food Cookbook: 101 Delicious Soups, Spreads, Entrees, Desserts & Cocktails For Your Ninja Pro, Kitchen ... Ninja Kitchen System Cookbooks) (Volume 2) Thug Kitchen: The Official Cookbook: Eat Like You Give a F*ck A Feast of Ice and Fire: The Official Game of Thrones Companion Cookbook Depression Era Dime Store Kitchen Home (Kitchen, Home and Garden) Bob Lang's The Complete Kitchen Cabinetmaker, Revised Edition: Shop Drawings and Professional Methods for Designing and Constructing Every Kind of Kitchen and Built-In Cabinet The New Outdoor Kitchen: Cooking Up a Kitchen for the Way You Live and Play Kitchen Love Story: A Female Cabinetmakers Guide to Designing a Kitchen You Will Love Edible Wild Mushrooms of Illinois and Surrounding States: A Field-to-Kitchen Guide (Field-To-Kitchen Guides) Building Kitchen Cabinets Made Simple: A Book and Companion Step-by-Step Video DVD The Kitchen Companion Page-A-Week Calendar 2017 The Frankies Spuntino Kitchen Companion & Cooking Manual The Outlandish Companion Volume Two: Companion to The Fiery Cross, A Breath of Snow and Ashes, An Echo in the Bone, and Written in My Own Heart's Blood The Spinner's Companion (Companion)

[Dmca](#)