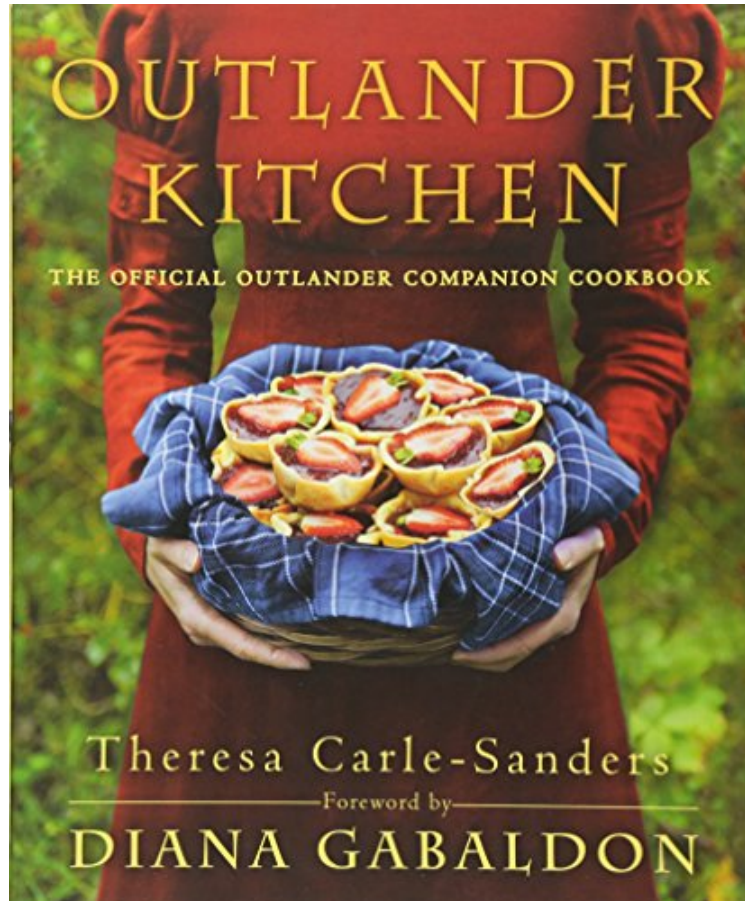


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## Outlander Kitchen: The Official Outlander Companion Cookbook

*Theresa Carle-Sanders*

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#4028 in Books Carle Sanders Theresa 2016-06-14 2016-06-14Original language:EnglishPDF # 1 9.40 x 1.00 x 7.60l, 1.76 #File Name: 1101967579352 pagesOutlander Kitchen The Official Outlander Companion Cookbook | File size: 55.Mb

**Theresa Carle-Sanders : Outlander Kitchen: The Official Outlander Companion Cookbook** before purchasing it in order to gage whether or not it would be worth my time, and all praised Outlander Kitchen: The Official Outlander Companion Cookbook:

124 of 126 people found the following review helpful. I bought the cookbook first, and it was so wonderful that I started reading the series. By Jennifer Guerrero I did this in reverse order. I'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. Pictured below: 1-3) 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 "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 "PVC pipe cut to". 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.4) The Bangers and Mash with Slow-Cooked Onion Gravy using the recipe for Ian's Garlic and Sage Sausage were amazing.5) Her Shepherd's Pie is the best I've ever had!6) The Cream of Nontoxic Mushroom Soup and Rolls with Pigeon and Truffle were fantastic! --And the pigeon and truffle rolls contain neither pigeon nor truffle. They're filled with chicken thighs, bacon, dried porcini mushrooms.... :) If you're new to making sausage, be sure to leave the fat on the chicken thighs! The higher fat ratio is what gives sausage the gorgeous mouth-feel, texture, and flavor.7) The Ginger Nut Biscuits are a fantastic soft, chewy gingerbread cookie. (They contain no nuts)8) The MacKenzies' Millionaire Shortbread is amazing. Uber rich.70 of 71 people found the following review helpful. Amazing and wonderful cookbook!By M. AukenOrdering this I was expecting a cookbook that has a few recipes that go along with the books/show. If that was your expectation, prepare yourself for an amazing surprise.This is not only a cookbook that references the books, but takes the time to introduce you to the food, give historical reference to it, then walk you through how to make an amazing dish!So far I have become very fond of Mrs Fitzgibbon's Overnight Parrich. The Rolls with Pigeon and Truffles are better than potato chips -you can not eat just one, and the Broccoli Salad is wonderful! Currently the Strawberry-Balsamic Shrub is just about ready to drink.I am now planning on making every recipe in the book. The techniques are explained easy enough for those who may not be familiar, and a great refresher for those that may need to brush up on something.The recipes are made with some very familiar kitchen staples with just a few items that are not usual in most North American kitchens. This does not mean that you can not find the items used at a larger grocery store.Honestly, this has inspired me to not only read the series again (or in my case listen to them again) as I spend time looking for the perfect egg Coddler to purchase. The photography is stunning. So if you have not yet purchased this, stop reading now and do so!70 of 71 people found the following review helpful. Outlander Kitchen Makes a Great Pie!By Kate McDermott, Art of the PieTheresa Carle-Sanders is a trained chef as well as a food writer. Her recipes are clearly written and easy to follow. For those who are new to the kitchen she has a basics section at the beginning of the book which even includes a good tutorial on knife skills. I tried the Goat Cheese and Bacon Tarts, Mrs Graham's Oatmeal Scones, Hot Broth at Castle Leoch (Brown Chicken Stock), and Jenny's Hare Pie. All were very good. I look forward to trying more recipes from the book. Outlander Kitchen: The Official Outlander Companion Cookbook

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; Murphys' 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; Fionar'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 do leoghr! Praise for Outlander Kitchen! Fans of Diana Gabaldon's time-traveling, kilt-ripping series will do the Highland fling for recipes such as Auld Ian's Buttered Leeks and Banoffee Trifle at River Run. Publishers Weekly

and haggis washed down with a good swally of whiskey, Outlander Kitchen's here to prove you wrong."—Entertainment Weekly "It's a well-handled mix of researched historical fiction, romance, science fiction, fantasy, and—importantly—delicious food."—Vancouver Sun "Theresa Carle-Sanders has done a great job creating recipes that are well crafted, easy to follow, bringing to our plates and palates meals that could have been made long ago (now of course with modern ingredients)."—Kate McDermott, author of Art of the Pie

"Fans of Diana Gabaldon's time-traveling, kilt-ripping series will do the Highland fling for recipes such as Auld Ian's Buttered Leeks and Banoffee Trifle at River Run."—Publishers Weekly "If you thought Scottish cuisine was all porridge and haggis washed down with a good swally of whiskey, Outlander Kitchen's here to prove you wrong."—Entertainment Weekly "It's a well-handled mix of researched historical fiction, romance, science fiction, fantasy, and—importantly—delicious food."—Vancouver Sun "Theresa Carle-Sanders has done a great job creating recipes that are well crafted, easy to follow, bringing to our plates and palates meals that could have been made long ago (now of course with modern ingredients)."—Kate McDermott, author of Art of the Pie "The only thing better than eating this roast at my wedding with Jamie would be eating this roast on my wedding night."—Buzzfeed "About the Author Theresa Carle-Sanders is a professional chef, food writer, and unabashed fan of Diana Gabaldon's Outlander series. She lives on a small island in the Salish Sea between Vancouver and Victoria in Canada with her husband, Howard, and their dog, Koda."