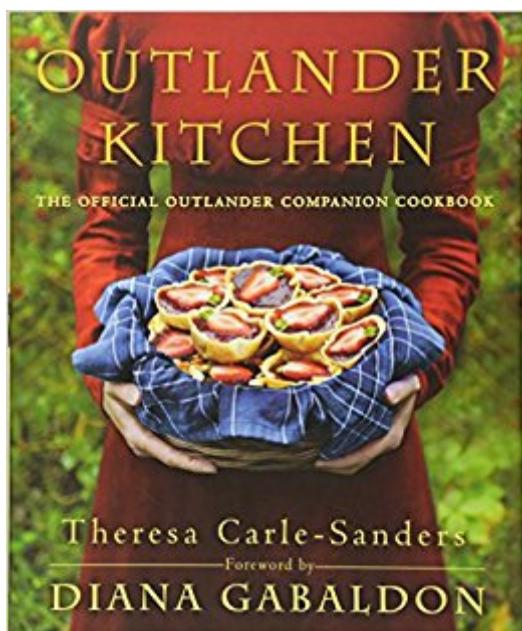


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Outlander Kitchen: The Official Outlander Companion Cookbook



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 nicht: 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, *ith do leàf r!* 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: "If you

thought Scottish cuisine was all porridge and haggis washed down with a good swally of whiskey, Outlander KitchenÃ¢ ¬â„¢s here to prove you wrong.Ã¢ ¬Â•Entertainment Weekly Ã¢ ¬Å“ItÃ¢ ¬â„¢s a well-handled mix of researched historical fiction, romance, science fiction, fantasy, andÃ¢ ¬â•importantlyÃ¢ ¬â•delicious food.Ã¢ ¬Â•Ã¢ ¬â•Vancouver Sun Ã¢ ¬Å“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).Ã¢ ¬Â•Ã¢ ¬â•Kate McDermott, author of Art of the Pie

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Customer Reviews

Ã¢ ¬Å“Fans of Diana GabaldonÃ¢ ¬â„¢s time-traveling, kilt-ripping series will do the Highland fling for recipes such as Auld IanÃ¢ ¬â„¢s Buttered Leeks and Banoffee Trifle at River Run.Ã¢ ¬Â•Ã¢ ¬â•Publishers WeeklyÃ¢ ¬Å“If you thought Scottish cuisine was all porridge and haggis washed down with a good swally of whiskey,Ã¢ ¬Â Outlander KitchenÃ¢ ¬â„¢s here to prove you wrong.Ã¢ ¬Â•Ã¢ ¬â•Entertainment WeeklyÃ¢ ¬Å“ItÃ¢ ¬â„¢s a well-handled mix of researched historical fiction, romance, science fiction, fantasy, andÃ¢ ¬â•importantlyÃ¢ ¬â•delicious food.Ã¢ ¬Â•Ã¢ ¬â•Vancouver SunÃ¢ ¬Å“Theresa Carle-Sanders has done aÃ¢ ¬Â great jobÃ¢ ¬Â 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).Ã¢ ¬Â•Ã¢ ¬â•Kate McDermott, author ofÃ¢ ¬Â Art of the PieÃ¢ ¬Å“The only thing better than eating this roast at my wedding with Jamie would be eating this roast on my

Theresa Carle-Sanders is a professional chef, food writer, and unabashed fan of Diana GabaldonÃ¢â•â¢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.

I did this in reverse order. IÃ¢â•Â¢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 WoolamÃ¢â•Â¢s Scotch Pies and they were fantastic! IÃ¢â•Â¢d like a do over because they were meant to be put together in a bottomless 3Ã¢â•Â¢x2Ã¢â•Â¢ mold that you lift away once theyÃ¢â•Â¢re shaped, but I didnÃ¢â•Â¢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 3Ã¢â•Â¢ PVC pipe cut to 2Ã¢â•Â¢. The recipe calls for a pound of minced sirloin or lamb. You can get that accomplished easily with a cleaver. If you donÃ¢â•Â¢t have one, I call mine Jerry Mathers (Leave It to Cleaver, starring Jerry Mathers as The Cleaver).Ã¢â•Â• 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. IÃ¢â•Â¢ll go with the prosciutto next time as that doesnÃ¢â•Â¢t require cooking, and the bacon doesnÃ¢â•Â¢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.

Ordering 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 Parritch. 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!

Theresa 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*

I am a big fan of the show Outlander and also love to cook. I love this cook book. The photography for the book is beautiful! The recipes are very detailed, yet not complicated/ I have made a number of recipes all of which came out great. It is obvious that the recipes have been thoroughly tested. I have not read the books, so the only thing I have to be careful of is not reading some of the background on the recipes to avoid spoilers.

I'm a fan of Outlander Kitchen's blog and Facebook page, and as such, I thought I knew what to expect from this cookbook - a decorative reiteration of those delicious recipes and cheeky blog posts I'd come to adore. I've tried several of Carle-Sanders' recipes before, all with success, and as a general fan of her work, I wanted to support her cookbook as a way of thanking her for all the enjoyment her creations have given me. Boy am I glad I did! And I was correct in my expectations,

but only to a point - this cookbook has so much more! SO many more recipes, more beautiful pictures, more writing. She gives really good instructions, explanations of traditional cooking techniques and ingredients, as well as their modern equivalents. I haven't had time to shop and cook in the few days since I received the book in the mail, but I've really enjoyed reading through the recipes and fantasizing about what I'll cook first. Just reading through the list of recipes makes my mouth water. Maybe I'll time out the recipe to coincide with the next Outlander episode, so we can dine as we watch!

Been following her blog so decided to spring for the whole book. She is a pro chef so I know my efforts never turn out as well but if you're a fan of the Outlander books, this is a great homage to them. She has researched the recipes extremely well and modified them to modern ingredients when necessary. Beautiful pics too

to me, the kitchen is the most important room in the house. being just a bit Scottish I am intrigued with my heritage. there is only one recipe missing, that is mentioned in the series many times. that is oat cakes. there are lots of recipes on line. still it is a wonderful book.

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