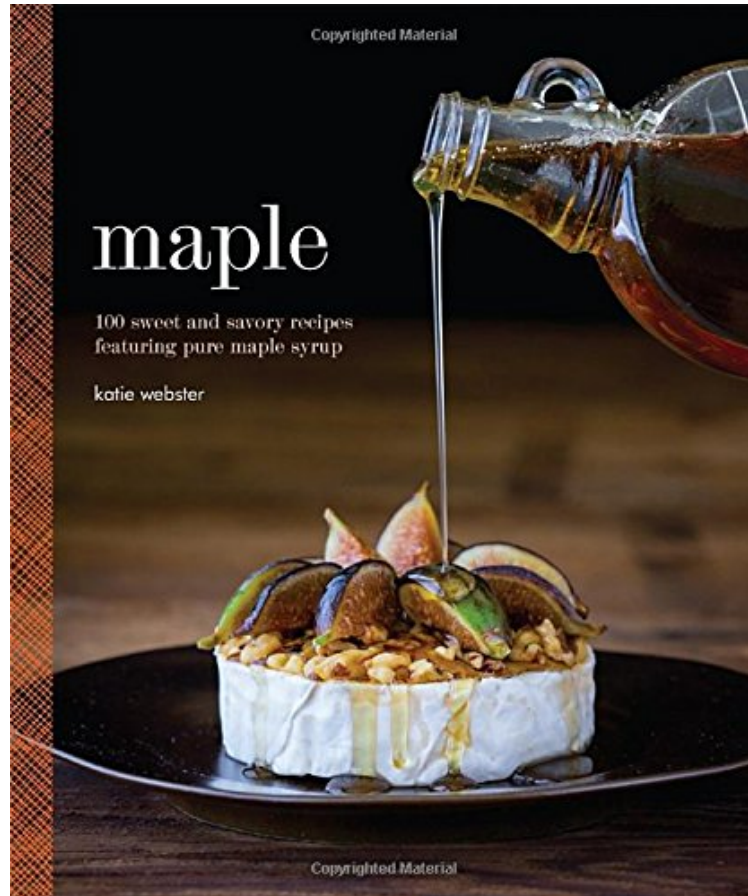


(Mobile ebook) Maple: 100 Sweet and Savory Recipes Featuring Pure Maple Syrup

Maple: 100 Sweet and Savory Recipes Featuring Pure Maple Syrup

Katie Webster

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Katie Webster : Maple: 100 Sweet and Savory Recipes Featuring Pure Maple Syrup before purchasing it in order to gauge whether or not it would be worth my time, and all praised Maple: 100 Sweet and Savory Recipes Featuring Pure Maple Syrup:

1 of 1 people found the following review helpful. I'm incredibly happy with this cookbookBy adnamaI'm incredibly happy with this cookbook! The chicken thigh recipe was the first one I tried and it was a hit! The hazelnut and maple cream cookies are amazing! So, happy to have a cookbook that uses an alternative sweetener. A worthwhile, fun and delicious purchase!0 of 0 people found the following review helpful. We produce maple syrup and I love this bookBy SarahWe produce maple syrup and I love this book! It has a lot of great recipes that I am dying to try! We cooked the sweet potato peanut maple soup for an open house event and everyone loved it! It also gives some history about maple syrup and discusses the benefits of using pure maple products. LOVE LOVE LOVE this book!1 of 1 people found the following review helpful. Great recipes. Good ideasBy Andrew, MAGreat recipes. Good ideas. Basically replace the sweet part of any recipe with maple syrup... Still a good cook book because it spells out how to do some awesome dishes.

Explore 100 sweet and savory recipes, including plenty of vegan, gluten-free, and paleo-friendly options, all featuring the incomparable taste of maple. The very word conjures up sweet memories of rich amber-colored syrups, indulgent breakfasts, and delicate candy. But that's just a drop in the sap bucket: this liquid gold works its magic on everything from barbecue sauce to classic cocktails to delectable desserts. Plus it's a healthier option than other sweeteners. So step into the sugar shack as seasoned sap-tapper Katie Webster takes you behind the scenes of her backyard maple sugaring hobby. Then try your hand at her Maple Ginger Roasted Salmon or Smoky and Sweet Turkey Chili. Pour yourself a Maple Peach Old Fashioned and enjoy a helping of Bananas Foster Bundt Cake. Selections from the Table of Contents: Breakfasts: Potato and Sausage Breakfast Skillet with Greens Snickerdoodle French Toast Maple Cranberry Walnut Granola Maple Sweet Potato Coffee Cake Dutch Baby Pancake with Maple Rhubarb Compote Drinks and Appetizers: Maple Meyer Lemon Whiskey Sour Sugaring Season Hot Cocoa Pumpkin Maple Dip with Apple Wedges Skewered Seared Duck with Tabasco Plum Sauce Maple Cashew Chicken Satay Soups, Side Dishes, and Salads: Carrot Ginger Soup with Maple Yogurt Slow Cooker Chicken Thigh Hot Pot Sap Baked Beans Kale Skillet Salad with Walnuts and Maple Layered Beet and Carrot Salad Main Courses: Vermonter Quesadillas with Maple Cream Chicken, Peanut, and Napa Cabbage Pad Thai Maple Pork Loin Roast with Apple Chutney Spicy Peanut Noodles with White Pepper Sirloin Swordfish with Maple Pipeacute; Desserts: Maple Shortbread Cookies Maple Date Bread Pudding Maple Bourbon Pumpkin Pie Maple Bacon Peanut Brittle Maple Pear Ginger Sorbet

Maple season year-round with this attractive cookbook by recipe developer, blogger and magazine writer Katie Webster. For those who would only pour the sweet stuff over pancakes, Webster opens up a whole new world. Vermont Life; Webster's enthusiasm for all things maple is infectious. Featuring varied recipe categories and an attractive, easy-to-browse design, her cookbook will interest home cooks of all skill levels. Library Journal, starred review: "A well rounded book about a topic that is timed perfectly with our collective interest in alternative sweeteners, healthier fare, and the cozy flavors of autumn and winter." The Oregonian: "Maple is a unique culinary resource and will prove to be an enduringly popular addition to personal, family, and community library cookbook collections." Midwest Book: "These recipes fairly shout 'fall in New England.'" The Recorder: "Not just a great gift, a great resource for the upcoming holiday season!" Retailing Insight: "Every now and then, you run across a cookbook with so many delicious-looking recipes, you're not sure which one to try first. Such is Maple..." Grandparents.com About the Author: Katie Webster is a food blogger, recipe developer, and former food stylist who focuses on healthy eating and cooking with locally sourced seasonal ingredients. She lives in Richmond, Vermont, deep in a stand of maple trees. Her family taps their trees every spring to make pure maple syrup. Katie studied art and photography at Skidmore College and is a graduate of the New England Culinary Institute. She is a contributing editor to, and former recipe developer and tester for, Eating Well magazine. Her work also regularly appears in Fitness and Parents magazines, as well as around the Internet. When she's not cooking, styling, and taking photographs, you can find Katie teaching fitness classes, gardening, or spending time with her husband and daughters. Visit her online at HealthySeasonalRecipes.com.