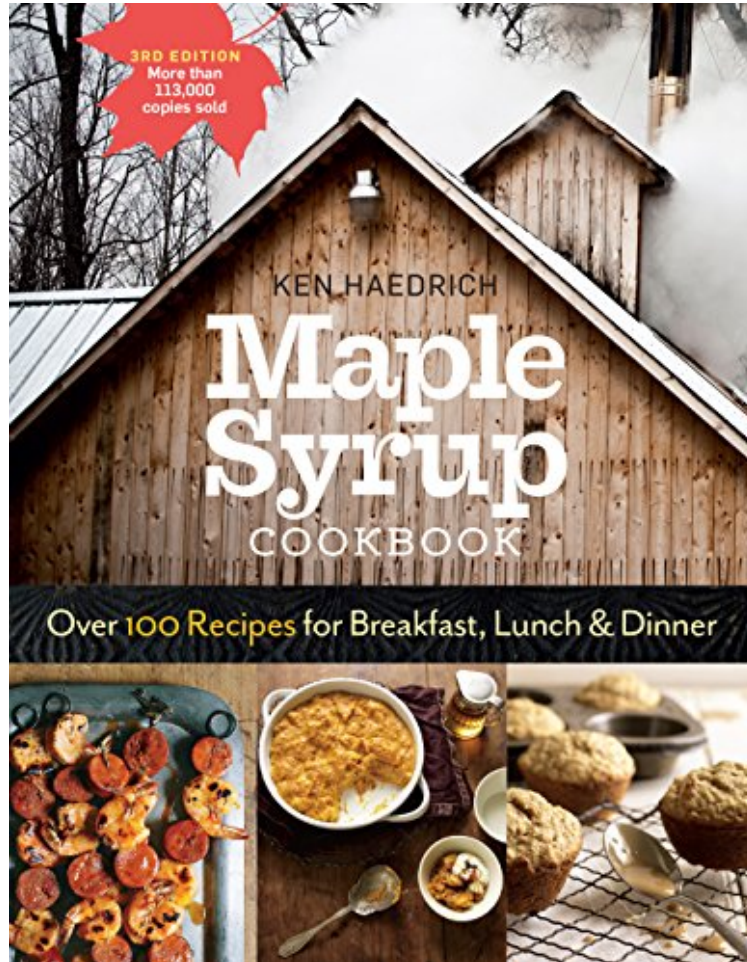


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Maple Syrup Cookbook, 3rd Edition: Over 100 Recipes for Breakfast, Lunch Dinner

Ken Haedrich

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Ken Haedrich : Maple Syrup Cookbook, 3rd Edition: Over 100 Recipes for Breakfast, Lunch Dinner before purchasing it in order to gage whether or not it would be worth my time, and all praised Maple Syrup Cookbook, 3rd Edition: Over 100 Recipes for Breakfast, Lunch Dinner:

0 of 0 people found the following review helpful. Breakfast, lunch and dinner is right!By ~purplemoon~Living in New England, we're fortunate to have our choice of "sugar shacks" to purchase maple syrup, locally tapped. We have made three or four recipes from this book since we received it and they haven't disappointed! We made the Maple-Walnut Oat Muffins (twice!). These were the best, homemade muffins ever! They were not overly sweet, barely tasting the maple syrup, but it added just enough sweetness. We are also gluten free, and this recipe was easily adapted. The combination it called for was ground oats (you can purchase oat flour instead, works the same way), as well as whole wheat and all purpose white flour. The first time, I didn't have oat flour (or whole oats to grind). I subbed out oat bran

and used a gluten free all purpose flour in place of the whole wheat/white. Came out super! Second time, I used the oat flour and they came out equally as well, but a bit more dense. I actually think we prefer the oat bran. They were amazing for breakfast, either warmed a bit in the microwave or grilled lightly. Adding a bit of maple syrup on top (or maple cream ~ yum!) makes them a real treat! They freeze really well too. We made the Green Bean Salad (served room temp or cold) ~ sooo good for lunch or served as a side with any type of meat. I can't wait to try this again with green beans from my garden! We also made the Maple Baked Beans. Way better than any canned baked beans! We did cheat, and use two cans of Aduki (can use any type of bean you like) instead of the dried navy/pea beans they called for, only because I forgot to buy them: (~ that being said, adjust the baking time accordingly (you don't need to bake canned beans for three hours). I already bought the dried beans for next time. The last thing we tried was Maple-Cream Cheese Spread ~ no explanation needed:) ~ Wow. Just wow:) 0 of 0 people found the following review helpful. Beautiful cookbook with sweet and savory recipes which include Maple Syrup. By iiiireader I am always on the lookout for cookbooks which include natural alternatives for sugar. I dislike artificial sweeteners and want to limit my cane sugar intake. This is my second maple syrup cookbook and it is quickly becoming my favorite one. In addition to mouthwatering recipes (both sweet and savory), the author gives a history of maple syrup production as well as the modern methodologies used to extract the product and refine it to various grades of syrup. The photographs are outstanding and give a great vision of what the final dish should look like. I really appreciate good photographs as I am very much a visual type when it comes to food. I like to make sure that I understand what it should look like as well as taste. Of the recipes that I have tried, my current favorite is the Maple-Vinegar Roasted Pork. It gives my roast pork a very different flavor from my standard roast, so it gives me an additional dish for my repertoire. Additionally, there is a wonderfully simple recipe for Maple syrup candy that is easy to make and delicious to eat. These are just two of many recipes that I find outstanding in the book. It takes my bottle of maple syrup to different places than I ever expected and I am very pleased with the book. I received a digital ARC copy of this book from the publisher, Storey Publishing, LLC, via Netgalley. I liked the cookbook so well, I purchased a paper copy to keep in my kitchen at all times. 0 of 0 people found the following review helpful. no more white sugar! By Discerning Eye I bought this because of it's coffee chocolate chip cookie recipe. I don't like giving my grandchildren white sugar, so this recipe is PERFECT for giving them a sweet cookie without spiking blood sugar. Can't wait to try the other recipes. Update: I have found lots of wonderful recipes that taste fantastic. Can't speak highly enough about this book.

Maple Syrup Cookbook has convinced thousands of readers that maple syrup makes everything taste better. Now, the revised third edition of this classic cookbook features full-color photographs and a dozen of the author's favorite new recipes. In all, the book now offers more than 100 ways to enjoy maple syrup at every meal, including Buttermilk Corn Cakes, Banana Cakes with Maple Rum Sauce (perfect for brunch), Maple Cream Scones, Lacy Sweet-Potato Patties, Maple Bacon Strata, Curried Pumpkin-Apple Soup, Creamy Maple Fondue, Maple-Glazed Brussels Sprouts, Orange-Maple Wings, Beet and Pear Relish, Maple-Roasted Root Vegetables, Steamed Brown Bread, Maple Onion Marmalade, Hot Spicy Shrimp Kabobs, Chicken with Maple-Mustard Glaze, and Crispy Maple Spareribs. There are barbecue sauces and salad dressings and dozens of tempting desserts, from Almond Bars and Coffee Chip Cookies to Maple Apple Pie, Maple Pecan Pie, Maple-Ginger Ice Cream, and much more. There's even a recipe for Maple Bread-and-Butter Pickles. This is a treasure chest of delightful recipes you'll turn to again and again.