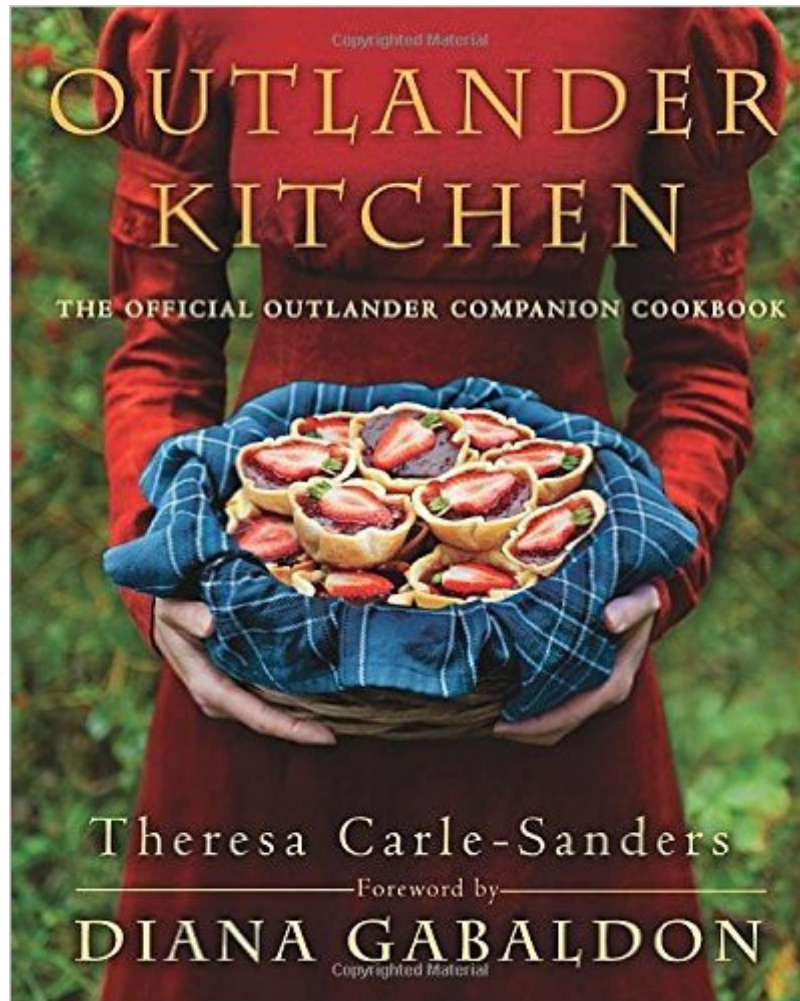


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# Outlander Kitchen: The Official Outlander Companion Cookbook



## 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 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

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## Customer Reviews

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. 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 3" x 2" 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 3" PVC pipe cut to 2". 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.

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