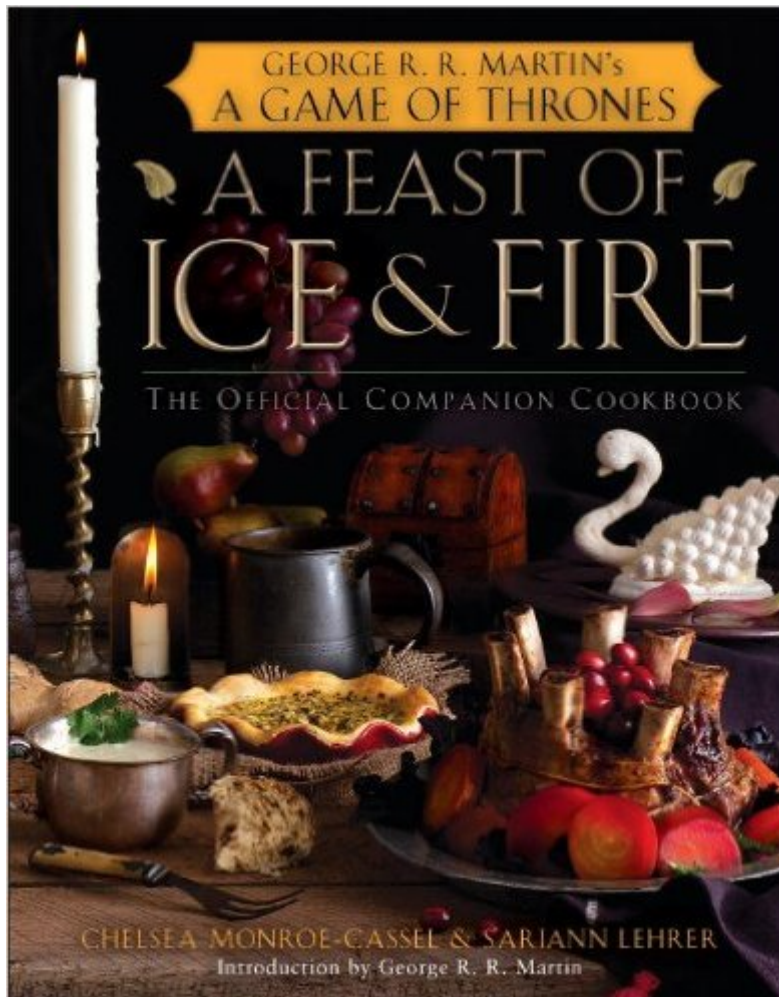


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A Feast Of Ice And Fire: The Official Game Of Thrones Companion Cookbook



Synopsis

Ever wonder what itâ€™s like to attend a feast at Winterfell? Wish you could split a lemon cake with Sansa Stark, scarf down a pork pie with the Nightâ€™s Watch, or indulge in honeyfingers with Daenerys Targaryen? George R. R. Martinâ€™s bestselling saga *A Song of Ice and Fire* and the runaway hit HBO series *Game of Thrones* are renowned for bringing Westerosâ€™ sights and sounds to vivid life. But one important ingredient has always been missing: the mouthwatering dishes that form the backdrop of this extraordinary world. Now, fresh out of the series that redefined fantasy, comes the cookbook that may just redefine dinner . . . and lunch, and breakfast. A passion project from superfans and amateur chefs Chelsea Monroe-Cassel and Sariann Lehrerâ€™ and endorsed by George R. R. Martin himselfâ€™ *A Feast of Ice and Fire* lovingly replicates a stunning range of cuisines from across the Seven Kingdoms and beyond. From the sumptuous delicacies enjoyed in the halls of power at Kingâ€™s Landing, to the warm and smoky comfort foods of the frozen North, to the rich, exotic fare of the mysterious lands east of Westeros, thereâ€™s a flavor for every palate, and a treat for every chef. These easy-to-follow recipes have been refined for modern cooking techniques, but adventurous eaters can also attempt the authentic medieval meals that inspired them. The authors have also suggested substitutions for some of the more fantastical ingredients, so you wonâ€™t have to stock your kitchen with camel, live doves, or dragon eggs to create meals fit for a king (or a khaleesi). In all, *A Feast of Ice and Fire* contains more than 100 recipes, divided by region: The Wall: Rack of Lamb and Herbs; Pork Pie; Mutton in Onion-Ale Broth; Mulled Wine; Pease Porridge The North: Beef and Bacon Pie; Honeyed Chicken; Aurochs with Roasted Leeks; Baked Apples The South: Cream Swans; Trout Wrapped in Bacon; Stewed Rabbit; Sisterâ€™s Stew; Blueberry Tarts Kingâ€™s Landing: Lemon Cakes; Quails Drowned in Butter; Almond Crusted Trout; Bowls of Brown; Iced Milk with Honey Dorne: Stuffed Grape Leaves; Duck with Lemons; Chickpea Paste Across the Narrow Sea: Biscuits and Bacon; Tyroshi Honeyfingers; Wintercakes; Honey-Spiced Locusts Thereâ€™s even a guide to dining and entertaining in the style of the Seven Kingdoms. Exhaustively researched and reverently detailed, accompanied by passages from all five books in the series and full-color photographs guaranteed to whet your appetite, this is the companion to the blockbuster phenomenon that millions of stomachs have been growling for. And remember, winter is comingâ€™ so donâ€™t be afraid to put on a few pounds. Includes a Foreword by George R. R. Martin

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Customer Reviews

I unfortunately ordered *The Unofficial Game of Thrones Cookbook: From Direwolf Ale to Auroch Stew - More Than 150 Recipes from Westeros and Beyond* before this one (my incessant need to buy anything ASOIAF-related), and it was a disappointment. Recipes that weren't related to the book, no pictures, no glossy pages....pretty much BORING. This, on the other hand, the "official cookbook." It was made by diehard blog fans and GRRM even gives you an introduction. I'm going to break the book down so that you can decide whether or not this book is for you.

INTRODUCTION - you get a short and sweet introduction from GRRM.

LOOK/STYLE - this book is gorgeous, with glossy pages and tons of pictures. Looks beautiful!

STOCKING YOUR MEDIEVAL KITCHEN - this will tell you how to properly prepare your kitchen for these recipes (it's not too difficult or expensive) and common substitutes for medieval ingredients. For example, they tell you that aurochs should be replaced with beef or bison (aurochs are extinct). They also tell you how to make sauces that may be required for recipes (examples - roux, medieval pastry dough, medieval fish sauce).

RECIPES BY REGION - the book breaks down recipes for you by region. Pretty cool, huh? There's the Wall, the north, the south, King's Landing, Dorne, and across the Narrow Sea.

BOOK RELEVANCE - recipes are taken from meals straight from the book, and the book is even quoted.

DIFFICULTY - since a lot of these recipes are obviously medieval-esque, it's not always easy. There are lots of pies, soups, and wine, and not always the most common ingredients.

If you love to cook, and you're a fan of the George R.R. Martin's *Song of Ice and Fire* series, than you probably already know about the blog *Inn at the Crossroads*. If you've only watched the HBO

series, Game of Thrones, then you've missed the wonderful descriptions of food in the series. A big part of Martin's world building is trying to make you experience things on a visceral level, which includes rich, detailed descriptions of meals that you can almost smell and taste. The authors decided to try and cook their way through the books, and more than that, to do it as authentically as possible using modern ingredients and techniques. They also wanted to update the recipes for modern palettes as well and provide information about both versions. So that required carefully reading the series, then doing the research in old cookbooks, some of which were in other languages. As someone who has researched medieval recipes, I really admire their commitment and dedication. A lot of those recipes aren't exact, and a lot of the words for ingredients aren't commonly used anymore which requires even more research. They succeeded brilliantly. I got my copy about two weeks ago, and have made a few recipes from it. They all turned out very well, the instructions and ingredients are accurate. A lot of the recipes use exotic ingredients that you may not want to try or that may be hard for you to acquire, the authors have included some recommended substitutions. While the recipes are heavy on the meat, there are a lot of great side dishes as well including a buttery, cheesy turnip dish that is absolutely a favorite in my household, either the layered, baked version that's more authentic to the period or the mashed, creamy modern version.

Okay, I've been reading the blog this cookbook is based on - innatthecrossroads.com - almost since the beginning. Their recipes are wonderful, and I am so glad to see they received a well-deserved book deal. In a market where it feels like every other celebrity is using a ghost writer/chef to assemble their big glossy books, these two did an incredible job researching historical and modern recipes and tweaking the historical ones with modern ingredients. This could have been a really boring book with bland recipes, but it isn't - it's a wonderful book with absolutely great recipes. The sweetcorn fritters alone are worth the price of the book. But that being said, I do wish the book was executed better. Without doubt, the recipes and photography are five-star. And the writing of the Monroe-Cassel and Lehrer is warm and accessible. However, I think Bantam rushed the book to market, and the recipes could have used a more careful edit. So my problem isn't with the authors, it's with the editors, who should have known better. I have no issue with the grouping of recipes into the different geographic regions of the literary world (i.e. - "The Wall", "The North", "Kings Landing", etc.). That is how the blog is organized, so that makes sense. And when you read the book, you tend to think of where the scene is set when you think of the meal anyway, so it truly makes this a companion cookbook to the series. But some of the recipe instructions aren't clearly written for a

handful of recipes. On the blog, this wasn't (and still isn't) a huge deal - you comment on the recipe with a question, and Chelsea and Sariann update the post with a clarification.

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