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# The Apple Cookbook, 3rd Edition: 125 Freshly Picked Recipes





## Synopsis

From sweet to savory and from breakfast to bedtime, apples take center stage in this fun volume. With recipes ranging from traditional apple pies and crisps to unexpected surprises like Ground Lamb Kebabs with Apple Mint Raita, this new edition of the best-selling classic has been completely revised and redesigned to feature more than 30 new apple-themed goodies. With plenty of vegan and gluten-free options, youâ <sup>™</sup>II be cooking apple-based dishes that you can enjoy with all of your friends.

### **Book Information**

Paperback: 240 pages Publisher: Storey Publishing, LLC; 3 edition (May 19, 2015) Language: English ISBN-10: 1612125182 ISBN-13: 978-1612125183 Product Dimensions: 7 x 0.6 x 8.9 inches Shipping Weight: 1.1 pounds (View shipping rates and policies) Average Customer Review: 4.7 out of 5 stars Â See all reviews (18 customer reviews) Best Sellers Rank: #61,079 in Books (See Top 100 in Books) #18 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fruits #157 in Books > Cookbooks, Food & Wine > Desserts

#### **Customer Reviews**

I love apples. Eating them, drinking them, smelling them. It doesn't matter. Fall is my favorite holiday, and apples and autumn go perfectly hand in hand. I was really excited to get this cookbook, because what could be better than a whole cookbook dedicated to one of my favorite ingredients? Overall, I thought this was a decent collection of recipes. The book is divided by course for easy navigation. The chapters include an introduction, Breakfasts & Breads, Drinks & Snacks, Salads & Sides, Apples Make the Meal, Desserts, Preserving, and the different varieties of apples. The first and last sections give really good information about apples, including advice on how to store, cook, and prepare them as well as what apples are best used for what type of cooking process or dish. It was mostly things that I already knew, but it was a handy guide to have all the same. A lot of these recipes were fairly standard and basic, things like granola and yogurt, crepes, and smoothies. While there are more complicated dishes in this book too, I was surprised how many of these recipes were things that I can already make, and don't necessarily need a cookbook in order to make them. The instructions are very short, sweet, and to the point, in a numbered step format. I thought they were a

bit too short and not very descriptive, and could have been written better.Most of the recipes are either vegetarian friendly or very easily adapted to not include meat (minus the chapter on meat dishes). I'm not vegetarian, but it was something that I noticed.There's a lot of very pretty pictures of different kinds of apples and shots from orchards and things like that. However, there weren't very many photographs of the actual dishes that were being described.

I would like to thank Storey Publishing for allowing me to read an ARC of this book via Netgalley. For those who donâ <sup>™</sup>t think much of apples, or feel you canâ <sup>™</sup>t really make a cook book based on this wonderful fruit â " think again! loved this bookâ | where to start explaining why?Letâ ™s seeâ | I loved the history of apples and how they are still changing through hybridisation to this day. It was also good for me to see the different varieties of apples they have in America compared to here in Australia. The lists at the back of the book that describe each apple variety used, as well as a list of what theyâ <sup>™</sup>re best for is great. I must admit lâ <sup>™</sup>ve never seen apples beyond a breakfast, snack or dessert item and so this book really helped me discover the apples full potential. Recipe layout clean, easy to read and simple to follow. The way a good cook book should be. Good serving sizes a "I have a family of five and so many modern cook books seem to make servings for only 4. Big positive.Something I really liked was the fact this book wasnâ <sup>™</sup>t coming across as â îletâ <sup>™</sup>s shove apples in any old recipe just so we can get it in this bookâ<sup>™</sup>. No, they chose recipes that, when you read them you wonder why on earth youâ <sup>™</sup>ve not put apple in them before. I mean, there are your common things like crumbles, strudels, fritters and so onâ | but apple scramble or even turkey scaloppini with apple cider and mushrooms â " wow! Those sorts of recipes really jumped off the page at me. Being really taken by some of the recipes meant I would love to just jump in now and give them a go.

The Apple Cookbook is everything I look for in this type of book: beautifully presented, with background information on the subject, plenty of photographs of the recipes, breadth of recipes from easy to difficult, and a layout that ensures the recipes are easy to recreate/follow. In other words, this is a keeper!Contents: Chapter 1: Introduction to apples; Chapter 2: Apple breakfasts and breads; Chapter 3: Apple drinks and snacks; Chapter 4: Apple salads and sides; Chapter 5: Apples make the meal; Chapter 6: Apple deserts; Chapter 7: Preserving the apple harvest; Chapter 8: Meet the apples: apple varieties.The presentation of this book is quite lovely: different font sizes and colors along with page after page of photographs make this cookbook colorful and inviting. I always look forward to cookbooks with images - I need to know what the final product should look like and

how it should be presented. The recipes themselves are also nicely laid out. A call out box has the ingredients, each listed in italics and in a soft red. Steps are listed in numerical short paragraphs in green and black. A short introduction gives more information on the recipe and a large patterned green box has the recipe title and yield. Each recipe gets its own page - making them exceedingly easy to follow and not crowded. The diversity of the recipes is impressive - I didn't see any that felt like 'filler' or stuck in there to bulk up to the 125 count. Nor are there many duplicates (e.g., there are only two types of applesauce recipes). In some recipes the apple is a main ingredient and in others, it may provide natural sweetening or zip. Some surprised me but were quite good; e.g., apple meatloaf and sausage and apple omelets were a hit with the family.

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