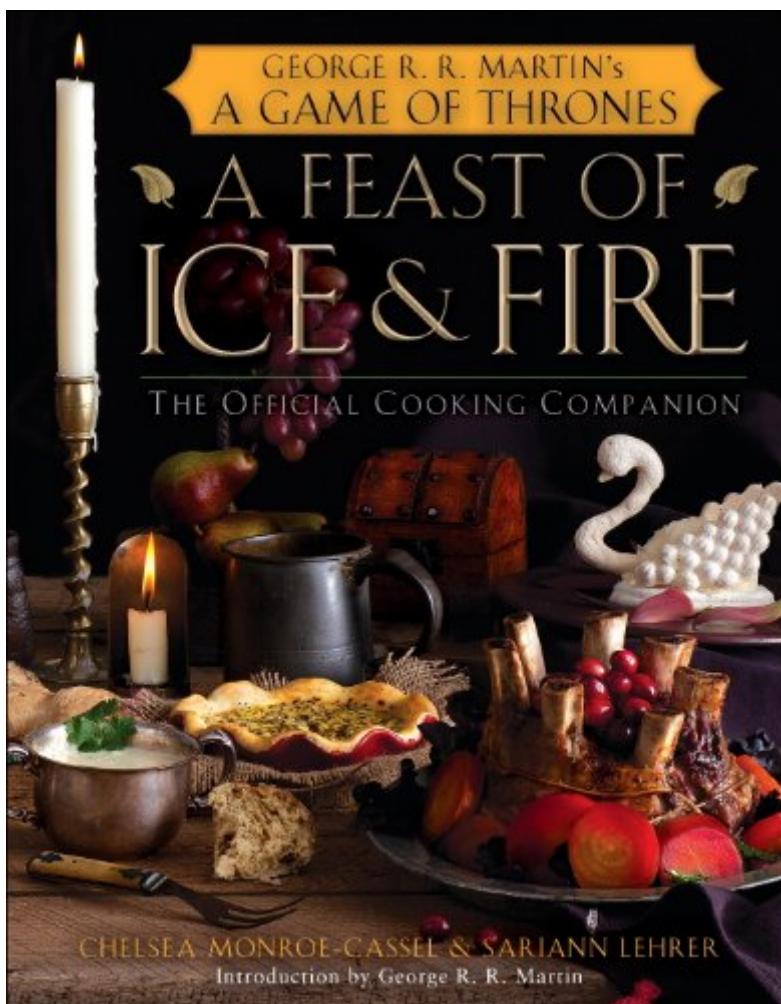


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A Feast Of Ice And Fire: The Official Game Of Thrones Companion Cookbook



Synopsis

Ever wonder what it'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 Night's Watch, or indulge in honeyfingers with Daenerys Targaryen? George R. R. Martin's bestselling saga *A Song of Ice and Fire* and the runaway hit HBO series *Game of Thrones* are renowned for bringing Westeros's 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 Lehrer—and endorsed by George R. R. Martin himself—*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 King'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, there'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 won'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; Sister Stew; Blueberry Tarts King'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 There'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 coming—so don'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. However, some of the recipes have two versions: a "medieval" and "modern." For example, there is Medieval Leek Soup and Modern Leek Soup. They have different tastes, and the medieval one calls for Poudre Forte (which they tell you how to make in the "stocking your medieval kitchen.") They do this for a LOT of recipes and I think it's a really neat idea, since medieval dishes can be too unusual for some people's palates or too complex to make. Basically, this book is just all-around amazing. With its beautiful, glossy pictures and pages, varieties of recipes, and best of all - GRRM's stamp of approval, you can't go wrong with this.

I love when cookbooks sound like an actual person wrote them, not just "Add blank to blank and then blank happens". I also love when they explain how the consistency of something should be. For example, I have never baked bread from scratch before in my life. I decided that the Crusty White Bread recipe would be good for starting me on that path. I had no idea how dough was supposed to feel, but they explained that when it gets to be a certain consistency, it's ready. It turned out wonderfully! Having suggestions on what to pair food with is a wonderful thing, as well. I haven't been let down once by the recipes in this book. I love the Modern Beef and Bacon Pie and the Lemon Cakes, but I'll probably stay away from the Pigeon Pie and a particularly tricky looking dish involving rattlesnake, mostly because I have no idea where I would procure such ingredients :P! LOVE THIS BOOK. I would definitely recommend getting this.

We are planning our first feast! I plan on trying almost all of these recipes. I also like the fact that it also contains a modern recipe.

This book has some great recipes that are incredibly easy to produce, all are delicious! I was especially excited to see the medieval versions of the recipes included with the modern versions. You will want to make sure you stock your cupboard and spice rack with the items listed in the beginning of the book because the subtle flavors of things like long pepper are really the icing on the cake! As the title suggests, there was a small problem. Some of the recipes are 99.9% complete, but forget to mention when you add salt to the bread mix or some other minor issue. If a truly new chef were to pick up this book, they might have a problem figuring some of the recipes out. Otherwise, it's a stellar cookbook.

A wonderful book with great recipes that anyone can make, given the options of using either standard medieval ingredients or more modern ones. Well done!

LOVE IT! The recipes are clear and easy to follow, the book is lovely, the photography is beautiful. Have managed to make a few and they turned out lovely! A must for a GRRM fan for sure!

I checked this book out of the library before buying it, something I recommend for cookbooks in general to see if they are worth getting (if you know you will cook more than 1/3 of the recipes, buy it). The authors researched medieval and Roman recipes to approximate what the characters in the series would have eaten and offer medieval and modern style versions of dishes featured. The recipes are well written and quite tasty. This book is probably best for Game of Thrones fans who like to cook and people who are into food history. If you don't have an appreciation for Ren Faire food, although this food is better than the average Ren Faire offerings, you will probably want to pass on this one.

I recently fell in love with the ASOIAF series, so naturally my list clouded with ASOIAF-related things. I saw this book, and with all of the positive reviews, I decided to try it out. First off, it was immediately apparent that the authors did their homework. The quotes from the book and old cooking texts were a very nice flourish to add authenticity to the recipes they presented. Having a modern variant to many recipes was very useful as well, since the older flavors and recipes won't appeal to everyone. I did run into a bit of an oversight when making the black bread, where the recipe didn't say in the instructions when to add the salt. For such a simple recipe it wasn't an issue. I'm just hoping it was a one-time typo so I don't run into a similar issue with something more complicated :P In the end, I've only made 3 of the recipes so far (I only received it two days ago), but all 3 were very good. I was pleased that the recipes were not only true to the book, but delicious as well :)

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