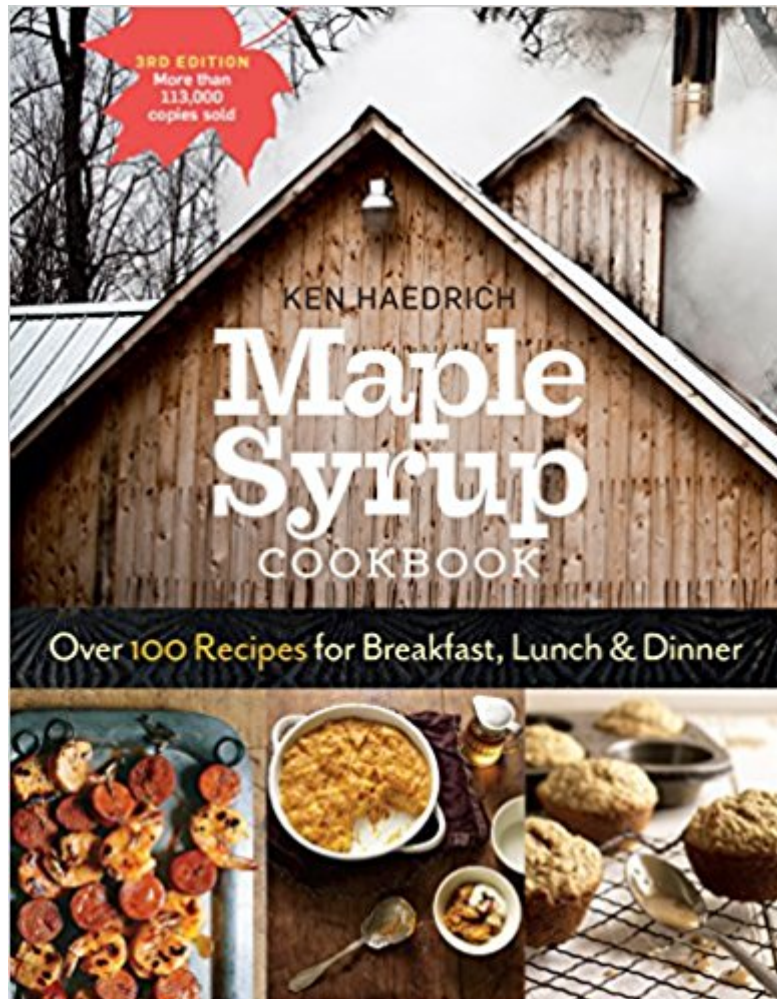


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# Maple Syrup Cookbook, 3rd Edition: Over 100 Recipes For Breakfast, Lunch & Dinner



## Synopsis

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 Crêpes 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.

## Book Information

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## Customer Reviews

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.

I bought this as a gift; I have a copy. I love all of Haedrick's cookbooks. While some of the recipes are a wee bit complicated or call for an ingredient not common in your pantry, I have to admit that if you follow the instructions, they usually turn out well. Living in Vermont, it's good to have a use for all that maple syrup flowing about.

I would like to thank Storey Publishing for supplying me with a free ARC of this book via Netgalley in exchange for an open and honest review. Are you passionate about maple syrup? Wanting to know more about how it is made, who makes it and what best to use it in? Then this book is definitely for you. As a lover of whole foods and knowing where my foods come from I really loved the beginning of *Maple syrup cookbook* as it went into the history of maple syrup, how it is harvested, refined, the different grades and their best uses and so on. Exactly the sort of thing I love when it comes to getting to know my foods. I also enjoyed the snippets throughout the book *Sugarmaker profile* as it was a tip of the hat to maple syrup producers and I really do feel the people producing the food we eat need to be acknowledged. They're the folks feeding us so let's know them to thank them! Then we come to the recipes and anyone who can share pancake, waffle and granola recipes with me is onto a sure fire winner! Add to that the gorgeous pictures throughout the book - something I've grown accustomed to expect from Storey Publishing - and this book is great. I will say that in the sweet recipes there was a little too much sugar for my liking, and "due to food intolerances and allergies" I have to tinker with most of the recipes myself but those are personal issues and no fault of the book! The recipes themselves are the way I like them "short, sharp and shiny. Easy to

read, give a bit of an intro into what they're all about, plus offer alternatives and options for most. The cooking temps were in both Fahrenheit and Celsius (always a bonus for me) and there is a conversion table at the back for getting your measurements right. The recipes themselves are a really good mixture too, from your traditional maple syrup at breakfast through to some really great marinades, salad dressings and sweet treats. And those pies and tarts! Maybe reading this book before breakfast some mornings wasn't the best idea but I really want to go tackle some of the pies despite it being the height of summer and not the best time to have the oven on! ;-) I had been hoping for more of a cook book that replaced sugar in things with maple syrup, as it is a far healthier option. So, yes, being the 'hippy dippy foodie' (as certain people call me) with my grain free this and dairy free that and unrefined sugar or no sugar style of cooking I had been hoping for something different. BUT! I really wasn't disappointed in the cookbook I got. It is a traditional USA style cookbook, it is what it is and it is still filled with some yummy, wholesome and simple to make foods. I'm a big girl; I know how to experiment and convert to meet my family's food intolerance and allergy needs. This book is fine the way it is and doesn't need to change a thing! I just wanted to put this in my review to let others of my food ilk know it might be about maple syrup, but it's not a refined sugar alternative cook book, just a cook book highlighting how amazing and delicious maple syrup is. Would I recommend this book to others? Yes I would. Fans of that gorgeous maple syrup taste who want to learn how to best use this amazing ingredient in more than just their pancake topping should buy this book. All cooking skill levels can use and enjoy this book and those folk like me who need to alter recipes (or skip the ones using loads of pre-mades) would also enjoy this book. It comes across as a very flexible, user friendly and useful cookery book to have. Would I buy this book for myself? I found enough recipes in 'Maple syrup cookbook' to make me want it. But I freely admit to having a cookery book habit and own many, many cook books so may be seen as just some girl who can't say no. ;-) Actually, the less room I have left in my house for books the pickier I am getting, so to still want a copy of this, I'd say that shows I really loved it. In summary: Do you love maple syrup? Do you want to know more about where it comes from, how it is made, who makes it and how to use it in meals throughout your day? Then you should grab this book, well worth it.

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OccasionsISBN: 9781612126647ASIN: B00Z8CZOLKReviewer: DelAnneReviewed For:

NetGalley. Maple syrup is not used only to top your pancakes and waffles any more. The Maple Syrup Cookbook offers some really versatile recipes. Take the Maple Glazed Brussels Sprouts, which are a vegetable I used to hide in my napkin for later disposal when I was much younger, now I just make them for my family and place them far from my plate. I made the Glazed Maple Brussels Sprout for dinner to try on my family. They raved over them so much I tried one, then two, then two more and they were all gone otherwise I would have had more. They are still not my first choice for a vegetable, but I will make them again in the future and indulge in a few. This is the only recipe I have tried so far, but there are some that will be gracing my table soon. As the title there are over 100 recipes so there is bound to be something to tempt your taste buds. A great cookbook for those of us who love the flavor of maple and want to expand beyond breakfast uses.

Not only is this book full of recipes I wanted to try, but the information on Maple Syrup alone is worth the price of the book. Beautifully photographed and well written, I believe this is a cookbook that will be reached for often. I was given an advance copy through Netgalley for an honest review, and I have to tell you this is one that I will buy. I couldn't put the book down and just about every recipe beckoned me to the kitchen to try the recipes. I made the Oatmeal Pancakes, Maple French Toast (Which my granddaughter found delicious, she cleaned her plate), and I made the Maple Cranberry Nut Coffee Cake which was not only beautiful but equally delicious!! This cookbook is for those who love the flavor and delights of homemade Maple Syrup. It doesn't disappoint!

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