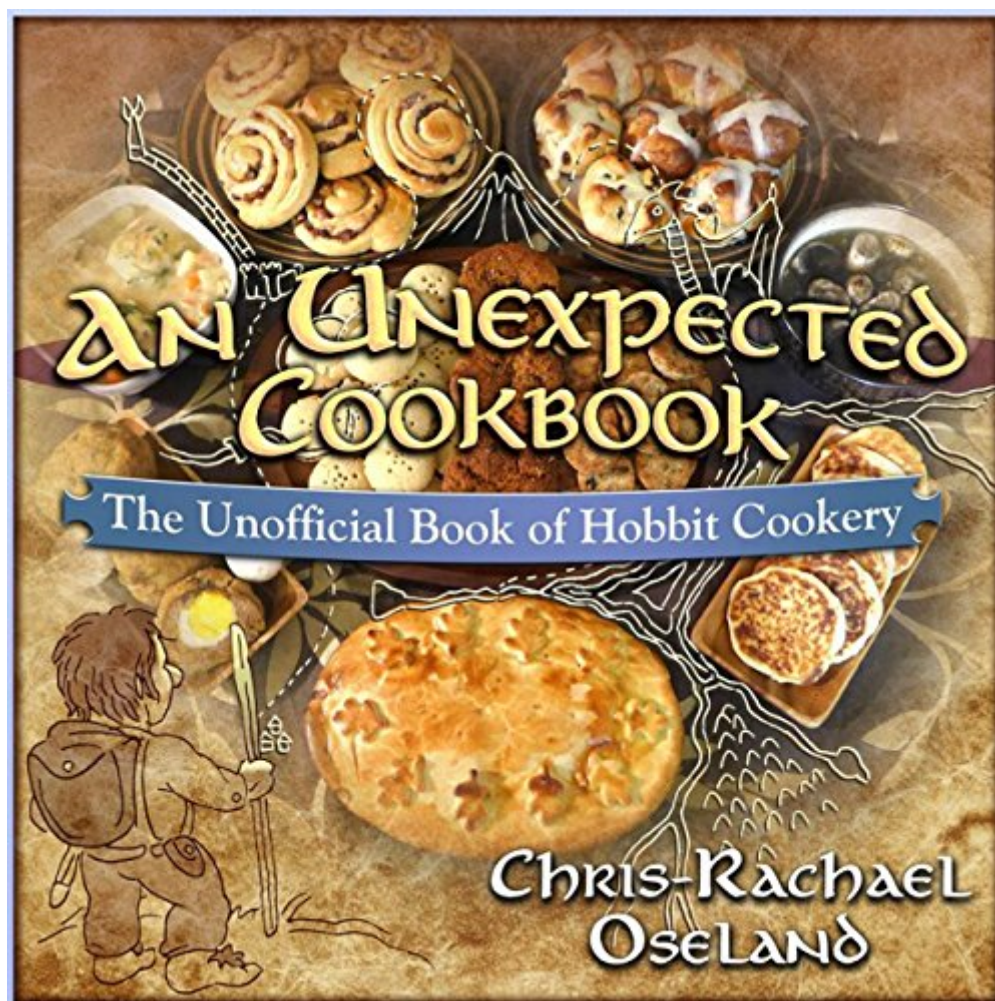


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An Unexpected Cookbook: The Unofficial Book Of Hobbit Cookery



Synopsis

When a second generation geek with multiple degrees in history grows up to be a professional cookbook writer, it's no surprise you end up with a lovingly researched book of Hobbit cookery. Inside these pages you'll find one chapter for each traditional Hobbit meal. In addition to being based on historic recipes revised to fit Tolkien's specific vision of the Shire, the dishes have the following themes.- Breakfast - hot, fast, traditional morning food- Second Breakfast - cold, sturdy pies full of meat, veg and fruit to fuel a small adventure- Eleveses - a hearty selection of breads to tide you over until Luncheon- Luncheon - lighter fare appropriate for a pub- Afternoon Tea - sweet biscuits, cakes and buns to accompany a caffeinated pick-me-up- Supper - a hot meal of meat, veg, and mushrooms with a sweet finish- Dinner - slow cooked roasts and puddings that take hours to make, but are well worth the wait To make sure there's a place for everyone around our geeky table, the index is broken up by dietary restrictions, with- 11 Paleo/Primal friendly recipes- 19 Gluten Free friendly recipes- 20 Vegan friendly recipes (which happen to be kosher and halal)- 40 Vegetarian friendly recipes (including the vegan ones) Whether you want to make an epic dinner fit for a king or bring a little period flair to a geeky gathering, you'll find something in these pages for every Tolkien fan. You can preview 10 recipes from the cookbook at Kitchen

Overlord: <http://kitchenoverlord.com/tag/hobbit-week/>

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Customer Reviews

A really well-researched book with recipes I will actually make. THE HOBBIT is a favorite of mine and I'm always worried when people try to make a buck off of a trend or something well-loved. The author clearly knows her stuff. It's not just food with Bilbo's name slapped on it. This is a historically-accurate book, with food you can still easily cook, that connects the food and appreciation for food in THE HOBBIT to Tolkien's own experiences growing up on rations. It's an amazing concept. The photos are stunning. The food is very comfort-driven. She also offers alternatives for gluten-free folks, vegans, and others with food preferences. Love it!

Usually when I get a cookbook I just skim through the recipes, but when An Unexpected Cookbook came in the mail I sat down and read through every recipe step by step. Not only am I excited to make some delicious Hobbit inspired meals from these recipes, but I also learned a whole lot about Victorian-era food and cooking, and what types of things Tolkien would have eaten throughout his life. There's a lot of personality and humor mixed in throughout the steps of the recipes, which makes them more entertaining to read than any cookbook I've encountered before. The suggestions for how to reuse leftovers in other recipes is also a plus. This is a really cute and engrossing cookbook! I'd recommend it to anyone who likes Tolkien!

Aside from being well researched and filled with great content, the book is just down right pretty. The photographs are amazing! I find myself reading it like I would a novel! There is an amazing attention to detail in the historical content. It holds true to Tolkien's vision.

There are some editing concerns that effect the end product of the Roasted Apples recipe in the Unexpected Cookbook. I made this recipe tonight and the spice proportions are concerning. The book calls for 4 tbsp. cinnamon, 2 tbsp.ginger, 1 tbsp nutmeg, 1/2 tbsp. allspice, and 1/4 tbsp. cloves (so 7 3/4 tablespoons of spices) to be mixed into 4 tbsp. of soft butter and 1/4 cup of sugar. . I think the measurements should be in tsp not tbsp. as the resulting mixture as written could be formed into pottery, it is so stiff and gritty. I ended up adding another 4 tbsp. of soft butter in order to dilute the mixture so that I could fold the almonds and raisins in. The end results was edible and

interesting if you scraped most of the topping off the apples. (I was able to bake the whole pan of apples plus a pan of pears using the amount of topping I ended up with. By the way, baked pears with this spicing are fabulous.

received as a gift from my sister. So far, braised Oxtails and the Sunday chicken receive rave reviews from my non-Hobbit-inclined husband, LOL! I found a couple of glitches but nothing that affects the recipes themselves. Much fun and excellent, from-scratch cooking with flavorful and readily available herbs. Lots of Hobbit meals planned for the future! I might need to order another copy, this one is getting stained and smeared.

I bought two copies of this, one for my mom and another for my aunt. They both love it, and everyone else cannot stop looking through it and suggesting things we should make. A lot of the recipes have variations for different kinds of dietary preferences/needs, which is very appreciated. The book itself is also just pretty. The title is clever and it is fun to look through. It is a good gift idea for someone who likes Tolkien!

This was an excellent blend of recipes and educational material coupled with wonderfully hobbit-y Middle-Earth tie-ins. The book is divided into chapters based each of the seven hobbit meals (breakfast, second breakfast, elevensies, lunch, afternoon tea, supper, and dinner). Each chapter begins with an informative section describing what this meal would have been like in the rural Victorian England on which Tolkien based The Shire and provides both savory and sweet recipes for each meal. Each recipe contains a descriptive introduction which provides both a historical and literary context. In addition many of the recipes provide gluten free or vegan alternatives to modify the recipe should one see fit. The only drawback is that there are a few recipes which call for some foreseeably unusual ingredients. Where will I get lavender flowers and oxtails and will my wife actually let me cook rabbit?

What a delight! We've made 15 of the recipes so far and have absolutely loved them. I especially like the suggestions for using the left overs - very economical and sensible. I'm an old fashioned cook (I use recipes that date back four generations in my family) and love the wholesome, country style goodness of these recipes. As someone else mentioned, I did notice a type-o and wish that the editing had been more careful. In the "Strawberries and Cream Bread" the ingredients call for 1/2 cup heavy cream, but the text mentions 1 cup heavy cream. I believe the 1/2 cup measurement is

correct. At least that's what I used this morning and the bread turned out moist, light and delicious. Some of the ingredients are a bit unusual (at least these days), but my local chain grocery store has had everything. The meat department just had to order the rabbit and oxtail for me, but everything else has been in stock. One doesn't have to be a Hobbit fan to appreciate these recipes. This is down-home country cooking at its best.

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