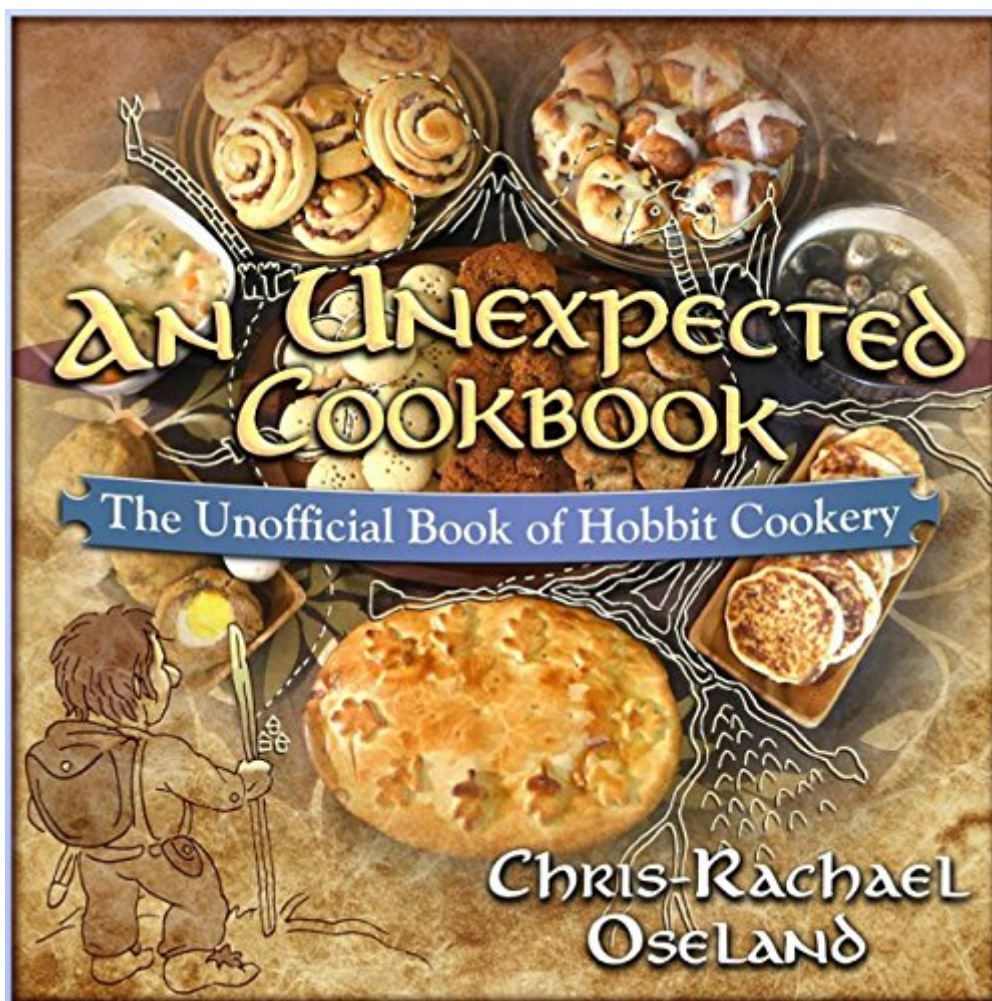


The book was found

# 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/>

## Book Information

File Size: 8400 KB

Print Length: 136 pages

Simultaneous Device Usage: Unlimited

Publisher: Kitchen Overlord; 1st edition (May 6, 2015)

Publication Date: May 6, 2015

Sold by: Amazon Digital Services LLC

Language: English

ASIN: B00X944TFG

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #13,149 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #9

in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Gastronomy > History #20

in Kindle Store > Cookbooks, Food & Wine > Cooking Education & Reference > History #370

in Kindle Store > Kindle eBooks > History

## 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!

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.

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.

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?

I cannot say enough good things about this cookbook! Originally, I bought this as a present for my husband, meaning he picks the recipe and I'll cook it for him. But I've found many delicious recipes worthy of cooking for myself, such as the Hot Butter Scones or the Savory Bread Pudding with Mushrooms. It has turned into one of my favorite cookbooks. I love reading the insights and tidbits into Tolkien's childhood which inspired the Shire. I feel it adds a depth of endearment to each recipe. I may not be a hardcore hobbit fan, but I do love a good walk into rural Victorian Britain with various tea and other mealtime offerings. Many recipes also offer diet restrictive alternatives, such as vegan, vegetarian, GF and paleo options. So I've been able to share the recipes with my vegetarian friends, and my mother who has Celiac disease. Our last few holiday dinners has my family taking a trip to the Shire. The recipes are easy to follow, and encourage the cook to include leftovers to make yummy new meals the next day so you can be a frugal hobbit. This cookbook is a wonderful addition to my kitchen and cooking options. I'm so glad I purchased it, even if it was originally intended for my husband.

This is a great cookbook and very thorough. My buddies and I were obsessed with having a "Hobbit Day" and this was a perfect guide. It's very well thought out and the recipes we tried were delicious, especially since we weren't very familiar with traditional English cooking like meat pies. I think the recipes could have been structured a little bit clearer/easier. I found myself getting lost in them

during the heat of the moment, and a shorthand portion would have been hand for each recipe. Overall great purchase and I'll be using it again!

Worth a look if you are a foodie, historian, or Tolkien enthusiast! With many recipes to indulge in throughout the year (or to simply enhance your "Hobbit Day" parties), there's plenty of easy-to-follow instructions, and plenty of historical goodies for period & fiction fans alike that are as affordable as they are economical. Each recipe is preceded by the author's advice and study of what foods and flavors likely influenced Tolkien & his fictional world. The author also takes modern pallets into consideration by offering vegan substitutes, so even Elves can enjoy a seat @ your next 24 hr movie marathon of your favorite Middle Earth trilogy. A fast and enjoyable read, filled with delectable pictures of comfort food that will keep you snacking throughout the day (and year) -- Hobbit style!

[Download to continue reading...](#)

An Unexpected Cookbook: The Unofficial Book of Hobbit Cookery The Mobbitt: An Unexpected Minecraft Journey Book 1 (An Unofficial Minecraft Parody of The Hobbit) The Hobbit Coloring Book for Adults and Kids: Coloring All Your Favorite The Hobbit Characters The New Zealand Hobbit Crisis: How Warner Bros. Bent a Government to Its Will and Crushed an Attempt to Unionize 'The Hobbit' The Hobbit and the Lord of the Rings (the Hobbit / the Fellowship of the Ring / the Two Towers / the Easy Asian Cookbook Box Set: Easy Korean Cookbook, Easy Filipino Cookbook, Easy Thai Cookbook, Easy Indonesian Cookbook, Easy Vietnamese Cookbook (Korean ... Recipes, Asian Recipes, Asian Cookbook 1) The Unexpected (Unexpected Series Book 1) The Unofficial Harry Potter Cookbook: From Cauldron Cakes to Knickerbocker Glory--More Than 150 Magical Recipes for Wizards and Non-Wizards Alike (Unofficial Cookbook) The Unofficial Harry Potter Cookbook Presents: 10 Summertime Treats (Unofficial Cookbook) The Unofficial Downton Abbey Cookbook, Revised Edition: From Lady Mary's Crab Canapes to Daisy's Mousse au Chocolat--More Than 150 Recipes from Upstairs and Downstairs (Unofficial Cookbook) The Unofficial Masterbuilt <sup>®</sup> Smoker Cookbook 2: A BBQ Guide & 121 Electric Smoker Recipes (The Unofficial Masterbuilt Smoker Cookbook Series) The Unofficial Masterbuilt <sup>®</sup> Smoker Cookbook 2: A BBQ Smoking Guide & 121 Electric Smoker Recipes (The Unofficial Masterbuilt Smoker Cookbook Series) The Unofficial Downton Abbey Cookbook: From Lady Mary's Crab Canapes to Mrs. Patmore's Christmas Pudding - More Than 150 Recipes from Upstairs and Downstairs (Unofficial Cookbook) The Unofficial Game of Thrones Cookbook: From Direwolf Ale to Auroch Stew - More Than 150 Recipes from Westeros and Beyond (Unofficial Cookbook) The Unofficial Harry Potter

Cookbook Presents: A Magical Christmas Menu (Unofficial Cookbook) The Unofficial Hunger Games Cookbook: From Lamb Stew to "Groosling" - More than 150 Recipes Inspired by The Hunger Games Trilogy (Unofficial Cookbook) Mug Recipes Cookbook : 50 Most Delicious of Mug Recipes (Mug Recipes, Mug Recipes Cookbook, Mug Cookbook, Mug Cakes, Mug Cakes Cookbook, Mug Meals, Mug Cookbook) (Easy Recipes Cookbook 1) Easy European Cookbook Box Set: Easy English Cookbook, Easy Greek Cookbook, Easy French Cookbook, Easy Irish Cookbook, Easy German Cookbook, Easy Portuguese ... Portuguese Recipes, Irish Recipes 1) Recipes of the Highlands and Islands of Scotland: A Classic Scottish Cookbook (The Feill Cookery Book) Polish Cookery : Poland's Bestselling Cookbook Adapted for American Kitchens

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)