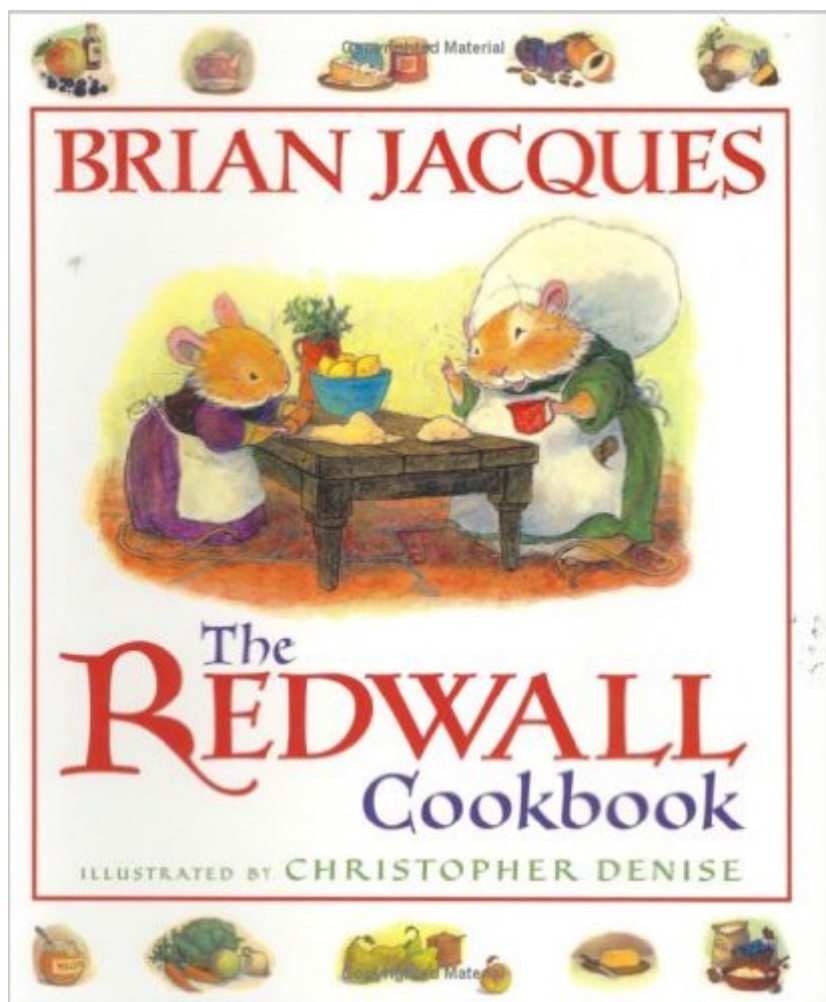


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The Redwall Cookbook



Synopsis

Ever read a Redwall novel and wonder exactly what Abbotâ€™s Special Abbey Trifle is? Or how to make Shrimp â€™N Hotroot Soup, that delicacy of otters everywhere? Or Moleâ€™s Favourite Turnip and Tater Deeper â€™N Ever Pie? From the simple refreshment of Summer Strawberry Fizz to Great Hall Gooseberry Fool, theyâ€™re all here, along with dozens of other favorites sure to turn young hands into seasoned chefs, illustrated in full color with all the charm and magic that is Redwall. A gift like no other for fans of the series, old or new.

Book Information

Series: Redwall

Paperback: 104 pages

Publisher: Philomel Books; 8/23/05 edition (September 22, 2005)

Language: English

ISBN-10: 0399237917

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Product Dimensions: 8.6 x 0.4 x 10.4 inches

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Average Customer Review: 4.9 out of 5 starsÂ Â See all reviewsÂ (91 customer reviews)

Best Sellers Rank: #75,502 in Books (See Top 100 in Books) #78 inÂ Books > Children's Books > Children's Cookbooks #2671 inÂ Books > Children's Books > Science Fiction & Fantasy > Fantasy & Magic #5081 inÂ Books > Children's Books > Literature & Fiction

Age Range: 10 and up

Grade Level: 5 and up

Customer Reviews

I reluctantly bought this for a daughter who loves Redwall books and cooking. The first pleasant surprise came upon opening the book and seeing how visually pleasing it is. It's lovely! The next came when our daughter starting working her way through the book, with the goal of making each recipe. She's about half-way through and each one thus far has been delicious; something our whole family enjoyed. Most cookbooks yield a handful of recipes that are keepers but The Redwall Cookbook is amazingly, consistently good. This is a purchase I'm glad I made.

Mr. Jacques' descriptions of the feasts in his Redwall books are so tantalizing that our ten-year-old son was inspired to request *beets* for dinner. If that's not magical, what is? What's even better is

that our boy ate the beets and liked them! We had the opportunity to meet Brian at a book signing two days ago and it was wonderful. He summarized his approach to writing books ("Paint pictures with words!") and entertained the kids with stories of his youth and early days as an author. Our son has spent hours curled-up with the Redwall Cookbook (signed!) and our plan for the weekend is to purchase a selection of root vegetables (plus some ginger ale and grape juice to make a batch of October Ale) and try some of the recipes ourselves. Bravo, Mr. Jacques, and thank you for writing such terrific books!

I've been waiting for this cookbook for years - every time I read a Redwall book, I crave comfort food like mad! I tried the Deep'r n' ever turnip an' tater an' beetroot pie this week, and my husband and I quite liked it! It only made one layer of each part in a 9" square pan, though, so if you really want it deep'r n' ever, you'd probably have to double the recipe. I can't wait to try some of the pastry recipes!

I am one of those people who loves cookbooks, yet mostly finds them impenetrable when it comes to using them. So often I buy a cookbook, try a few recipes, then stop after a few duds that aren't worth the work. I borrowed the Redwall Cookbook first from the library, because my son loves the fiction books. Without any prompting, he planned a menu and made sure we bought the ingredients. I was skeptical. Now we have tried several recipes and I am smitten. Every single recipe has been a winner: tasty, interesting, healthy. And my son has been enthusiastic about trying them, including lots of new things he'd never been willing to try before like leeks and portabello mushrooms. I have never read the Redwall Books, so I can't attest to the book's authenticity in relationship to the stories. I can say the recipes are really excellent, and this is a foodie saying this. I can't think of a single cookbook where I have ever been through this many recipes and not found one dud. My son is excited about making and eating the recipes, and feels good about having done so when they turn out so delicious. I am sold. I think the book is a little pricey for the size (number of recipes)! But it deserves every one of its 5 stars.

This paperback book has beautiful illustrations. The table of contents is divided into months which is a great idea. Kids will love the names of the dishes. They are easy to make and taste good too. They all follow the story line.

My son likes all of Brian Jacques' books and he likes to watch "Good Eats" (he likes the science

behind the cooking). The lure of this book was that it contained many of the recipes alluded to in the redwall books. He also likes that the ingredients are items easily found at home or at the store. He is constantly making "October Ale"!!!!...lol It's delicious!!!

we are huge redwall fans and this cookbook let us bond over some great food and even convinced the non-vegetable eaters to try some new dishes. get this book!

If you have read any of the Redwall books then you already know about the great feasts that tend to happen in each novel. Have you ever wanted to try your hand at making one of those delectable dishes? This would be the book for you. Not only does it have a set of recipes for each season, but it also includes four short stories that are used to introduce each recipe. The illustrations are very good, as well as the writing of Brian Jacques as he introduces not only each season, but each dish as well. All of the recipes are simple, with some being easy for kids to make. There are also alternate ingredients suggested for some of the dishes if you don't feel like getting too deep into cooking. For this review, I made two of the spring side dishes, Gourmet Garrison Grilled Leeks and Stuffed Springtide Mushrooms. I have always wanted to try my hand at stuffed mushrooms, and I found it quite easy to do as I followed the recipe. It was the longest cooking time of the two dishes, but it was worth the wait (I did overcook them slightly, but it was still good). The leeks were really easy to make. The hardest part of the dish was trying to cream the butter, but if you are an avid baker this should be easier for you to do. We are pretty amateur around here. I liked how both dishes turned out, but the biggest hit was by far the leeks. Everyone liked them a lot and I don't believe there were any leftovers. It was our family's first time having leeks and we agreed that this was a definite keeper recipe. This is a great cookbook, as well as a nice little storybook. I can't wait to try some of the other recipes. And I am also looking forward to reading the rest of the short stories. Final Review: 4 Stars (out of 5) Book Source: Personal Copy This review is also posted on Goodreads and <http://www.frugalbookcollectors.com>

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