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Edwardian Cooking: The Unofficial Downton Abbey Cookbook

By Larry Edwards

Skyhorse Publishing, United States, 2014. Paperback. Book Condition: New. 226 x 202 mm. Language: English . Brand New Book. The PBS Masterpiece series Downton Abbey has taken the world by storm. With eighty delicious recipes, The Totally, Absolutely Unofficial Downton Abbey Cookbook celebrates the phenomenal success of the series and the culinary wonders enjoyed by the aristocracy in Edwardian England. Starting with an elegant array of savory tea sandwiches and sweets from traditional high tea, this book guides you through dinner at the Edwardian table with its: * Infinite variety of breads--Dinner Biscuits, Estate Oat Bread, Downton Dinner Rolls, and many more * Soups--Majestic Potato Soup, Royal Cheddar Cheese Soup, and Stilton Chowder * Side Dishes--Asparagus in Cider Sauce, Baked Creamed Turnips, Shredded Spiced Brussels Sprouts, and Savory Caraway Cabbage * Entrees--Edwardian Leg of Lamb, Lobster Pudding, Oyster Roll, Leek Pie, Downton Pheasant Casserole, and Pork Loaf with Apples * Dessert at the Abbey--Lemon Creme Souffle, Raspberries in Sherry Sabayon Sauce, Queen Victoria Rice Pudding, and Downton Abbey Honey Cake With recipes adapted for the modern cook by Chef Larry Edwards, these dishes are as inspiring as they are easy to make. Skyhorse Publishing, along with our Good Books and...



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