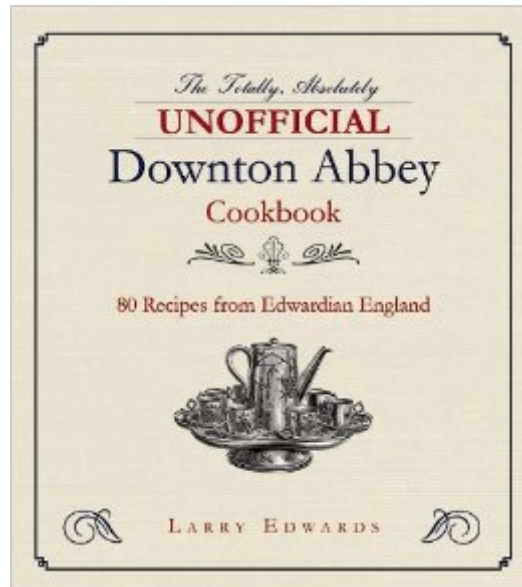


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Edwardian Cooking: The Unofficial Downton Abbey Cookbook



Synopsis

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
- Entrées
- Edwardian Leg of Lamb, Lobster Pudding, Oyster Roll, Leek Pie, Downton Pheasant Casserole, and Pork Loaf with Apples
- Dessert at the Abbey
- Lemon Crème Soufflé, 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 Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

Book Information

Paperback: 176 pages

Publisher: Arcade Publishing (March 4, 2014)

Language: English

ISBN-10: 1628723165

ISBN-13: 978-1628723168

Product Dimensions: 0.8 x 8 x 9 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars [See all reviews](#) (74 customer reviews)

Best Sellers Rank: #622,212 in Books (See Top 100 in Books) #128 in Books > Cookbooks, Food & Wine > Regional & International > European > English, Scottish & Welsh #584 in Books > Cookbooks, Food & Wine > Celebrities & TV Shows #783 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > History

Customer Reviews

This book has a serious error in the description - there are NO color illustrations (even though they are described in the book's introduction). I ordered 2 of the books direct shipped to friends, as well as 1 for me, and was horrified to find the error. I contacted the publisher who told me that they "cut" the photos because of poor quality ... when in reality I am sure it was to increase their profits. A contact with the author yielded all the pictures (and very good pictures at that) posted on a Facebook page. If you own this book or if you buy or plan to buy, go to the following web link to view and/or download all the pictures plus many more of the prep steps -[...] - THIS IS THE SAVING GRACE FOR THIS BOOK !!! I even took all 80 of the digital pictures to my Sam's Club and had them printed wallet size (at a cost slightly more than the cost of the book -- but I was determined !)

There are some wonderful recipes in this cookbook, but please, please do not take the history included as factual. I'm not familiar with the publisher, but why did they not employ a fact checker? The author uses the word "Abbey" as synonymous with "Castle", "Grange", "Manor", or even "House"--any of the names of the great estates of England. In point of fact, an Abbey was a religious house, inhabited by monks or nuns. Downton Abbey's name refers to its prior incarnation as a monastery, probably before the reign of Henry VIII. To refer to all comparable properties as "abbeys" as the author does every time he generalizes about life in them, is just wrong. Woe to the hostess who served Edward VII such a plebeian soup as the potato soup in the book, despite calling it "Majestic". The author refers to the expensive rarity of coconuts as tropical fruits, yet the next recipe is for banana bread and a mention of how commonly it was served. He gives lemons the same treatment even though sliced lemons were an inextricable feature of afternoon tea. "Milk or lemon, dear?" That said, most of the recipes sound delicious if not entirely authentic. I just wish the text could be trusted.

I just excitedly opened my cookbook to find it was nothing like the one as promised. Even after reading the intro, I was promised colored photos of every recipe. What a disappointment to find not a single photo! Buyer beware! Even some of the recipes sound a bit too basic for Edwardian

cooking.

My neighbor plowed my driveway this winter and I wanted to say thank you by fixing his family a Downton Abbey dinner. I read every recipe carefully, bought the needed ingredients, set a beautiful table, and served the biggest disaster in my cooking career. I followed the recipes to-the-T. The Sour Cream Pound Cake was to be baked at 350 (degrees) for 90 minutes. It was so dry and the edges so brittle that it was difficult to slice. The Pork Tenderloin with cinnamon apples was cooked at 375 for 40 minutes. Dry. The Dinner Biscuits required 4 cups of flour and 1 cup heavy cream. I could barely make a dough with 3 cups of flour, and they turned out like hockey pucks. And, my soufflé fell in five minutes! So many things went wrong and turned out so poorly that I can't imagine that I made that many mistakes. I think the cooking/baking times are incorrect as are some of the temperatures. My guests ate the mess, and I couldn't talk about it for three days I was so upset. I have never used a cookbook where items failed, and I'll never use this book again.

This book is just.....disappointing. I am embarrassed for the author. It is so filled with historical and culinary errors:1) "deep fried foods [were never served to women] as it would soil their gloves". NO. No Edwardian lady would eat a crumb of food with gloves on.2) Deep-Fried Rye Bread dough balls. An apparent creation of the author's mind as I have never heard of it and can find no other reference to it anywhere.3) Pickled feta cheese. No explanation as to how this Mediterranean foodstuff made it to Downton. If the author meant to use feta as a substitute for some other cheese that might actually have been eaten in Edwardian England, he would have done well so say so.4) Non-stop misuse and misconstruction of the word "Abbey", as mentioned in another review.5) Iced Camembert. Another ahistorical creation.6) The use of the word "biscuit" to refer to yeast rolls.7) Foolish self-contradictions: "The most useless word in the culinary world is 'whitefish'. Why? Because there is no such creature. What is meant by 'whitefish' is a cold water fish with a white meat...[such as] cod, haddock, whiting...."8) The claim that: Coconut was rare and costly, hence always specially kept under lock and key. An astonishing assertion with no evidence given. <http://www.ncbi.nlm.nih.gov/pmc/articles/PMC2672390/> says: "Coconuts were...imported, often given as presents or won at fairs; commonly grated for use in cakes and desserts." in the mid-Victorian era.And on and on. The average man (let alone woman) on the street knows more about food, history, and culture than this unfortunate author.

I'm no Julia Child (which might be good since she is dead) but I have cooked 6 dishes from this

book and each one has come out perfect. Like another reviewer has mentioned, you can get all the pictures of all the dishes in the book on the books Facebook page called The Food of Downton Abbey and there are even extra recipes there and how-to pics which is kinda cool. So, now that I can cook my next goal is to become a Lord :)

I kept tripping up at the author's consistent and persistent use of "abbeys" to mean "country homes of the upper class." Some had been abbeys, it's true; others were formerly priories, monasteries, convents, and even - gasp! - houses, castles, palaces, manors, and so on. It makes me wonder about the authenticity of the recipes and other bits of information he passes along somewhat condescendingly - the average American cook really doesn't need "invert" defined, thank you very much.

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