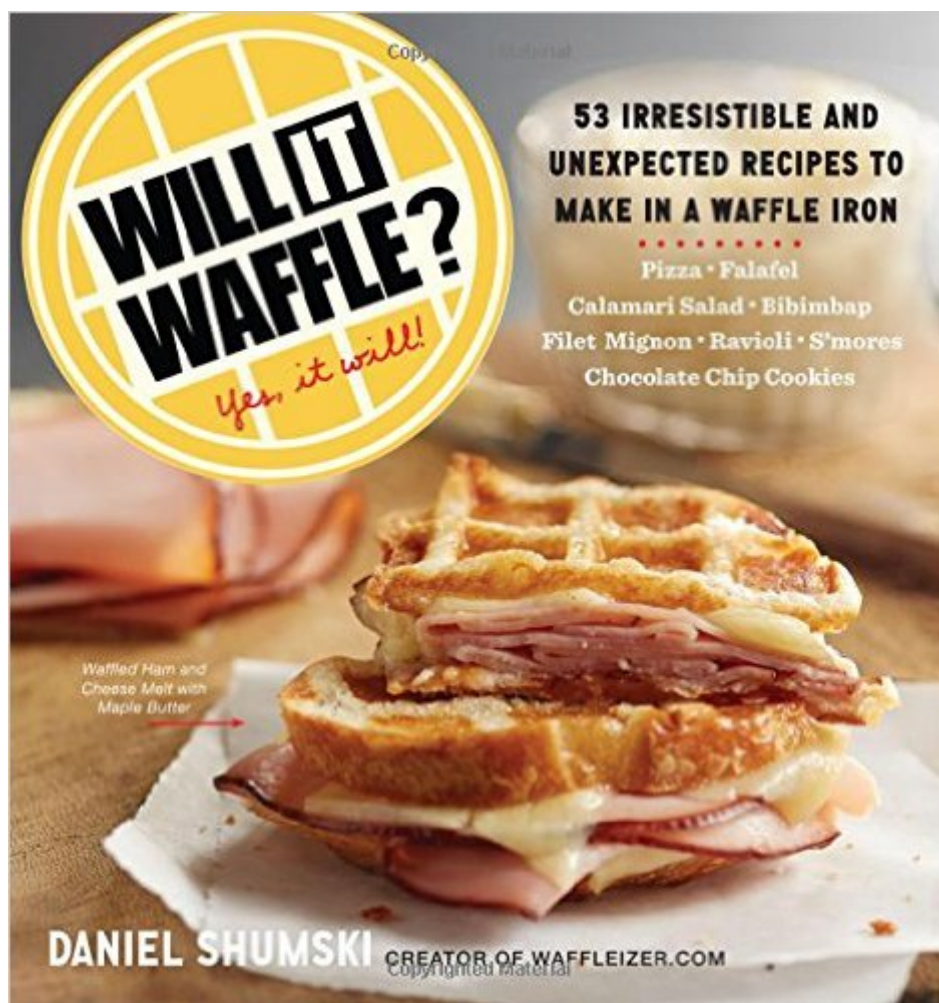


The book was found

Will It Waffle?: 53 Irresistible And Unexpected Recipes To Make In A Waffle Iron



Synopsis

How many great ideas begin with a nagging thought in the middle of the night that should disappear by morning, but doesn't? For Daniel Shumski, it was: Will it waffle? Hundreds of hours, countless messes, and 53 perfected recipes later, that answer is a resounding: Yes, it will! Steak? Yes! Pizza? Yes! Apple pie? Emphatically yes. And that's the beauty of being a waffle iron chef - waffling food other than waffles is not just a novelty but an innovation that leads to a great end product, all while giving the cook the bonus pleasure of doing something cool, fun, and vaguely nerdy (or giving a reluctant eater - your child, say - a great reason to dig in). Waffled bacon reaches perfect crispness without burned edges, cooks super fast in the two-sided heat source, and leaves behind just the right amount of fat to waffle some eggs. Waffled Sweet Potato Gnocchi, Pressed Potato and Cheese Pierogi, and Waffled Meatballs all end up with dimples just right for trapping their delicious sauces. A waffle iron turns leftover mac & cheese into Revitalized Macaroni and Cheese, which is like a decadent version of a grilled cheese sandwich with its golden, buttery, slightly crisp exterior and soft, melty, cheesy interior.

Book Information

Paperback: 224 pages

Publisher: Workman Publishing Company (August 26, 2014)

Language: English

ISBN-10: 0761176462

ISBN-13: 978-0761176466

Product Dimensions: 7.9 x 0.5 x 8.4 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars - See all reviews (401 customer reviews)

Best Sellers Rank: #2,365 in Books (See Top 100 in Books) #17 in Books > Cookbooks, Food & Wine > Cooking Methods > Quick & Easy #24 in Books > Cookbooks, Food & Wine > Kitchen Appliances

Customer Reviews

Not just recipes: Daniel Shumski's humble and amusing journey through waffle-land actually makes for a fun little read, so be sure not to skip right from the titles to the ingredients lists and directions. About those recipes, though... While I'll probably never scramble eggs in my waffle iron, I came away with a number of great recipes (you MUST try the brioche - it's SO easy and a delicious component of several items) and inspiration. There's even a section with tips and advice on how to

get your own recipes going - what generally works, what doesn't. You can follow Shumski's recipes, or take them to a whole other level. For example, Shumski's idea to make a grilled cheese sandwich in the waffle iron is sheer brilliance by itself, but particularly so if you like to layer it with bacon or tomato. For those of you who do, you know the anguish of trying to flip a loaded sandwich once it's been grilled to perfection on the first side, only to have it all come apart mid flip. In your waffle iron, of course, there's no flipping involved. Problem solved. Bonus: Your sandwiches cook in half the time since both sides cook at once. Double bonus: If you're using a Belgian waffle maker, your sandwich (if you center it, albeit against Shumski's advice - he suggests placing it as far away from the hinge as possible so as to get better leverage for closing it in, but my waffle iron, the Oster CKSTWFBF21, closes very nicely with the sandwich in the middle) will be cut into four sections, perfect for sharing right out of the waffle iron. Sandwiches, of course, are only a small part of Will it Waffle? Shumski will have you preparing any number of dishes, from desserts to main courses (think ravioli, macaroni and cheese, stuffed chicken breasts, tamale pie - SO yummy!

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

Will It Waffle?: 53 Irresistible and Unexpected Recipes to Make in a Waffle Iron The Ultimate Waffle Cookbook: 31 Simple and Delicious Waffle Recipes My Lodge Cast Iron Skillet Cookbook: 101 Popular & Delicious Cast Iron Skillet Recipes (Cast Iron Recipes) (Volume 1) IRON MEN, IRON WILL: The Nineteenth Indiana Regiment of the Iron Brigade A Cast Iron Morning: The 50 Best Cast Iron Breakfast Recipes That Anyone Can Make Cast Iron Skillet Weeknight Meals For Two: 56 Delicious Cast Iron Skillet Recipes For Poultry, Pork, Beef & Other Meat, Vegetable And Seafood Dishes 25 Potato Salad Recipes - Irresistible Sweet Potato Recipes for Every Occasion: A Cookbook full of Mouthwatering Potato Recipes Cast-Iron Cooking: Recipes & Tips for Getting the Most out of Your Cast-Iron Cookware Cast Iron Cookbook: Volumes 1-4: Cast Iron Breakfast, Lunch, Dinner & Dessert Recipes From Harlem To The Universe The Top 10 Chicken & Waffle Recipes on the Planet Casserole Cookbook: Quick and Easy Low Budget Recipes for Your Oven, Dutch Oven or Cast Iron Skillet! (Make-Ahead Lunch and Dinner Recipes) Waffle Street: The Confession and Rehabilitation of a Financier The Invincible Iron Man (Marvel: Iron Man) (Little Golden Book) Little One-Yard Wonders: Irresistible Clothes, Toys, and Accessories You Can Make for Babies and Kids Quick & Easy Recipes: Over 50 Simple and Delicious Vegan & Vegetarian Rice Cooker Recipes That Anyone Can Make! Recipes for Weight Loss & Overall ... (Rice cooker Recipes - Rice Cooker Cookbook) Perception: Take Charge of How Others View Your Brand, Become Irresistible, and Make a Bigger Impact Why Nobody Wants to Go to Church Anymore: And How 4 Acts of Love Will Make Your Church Irresistible Brand Identity Breakthrough: How to Craft

Your Company's Unique Story to Make Your Products Irresistible Sweet and Tart: 70 Irresistible Recipes with Citrus Pure Vanilla: Irresistible Recipes and Essential Techniques

[Dmca](#)