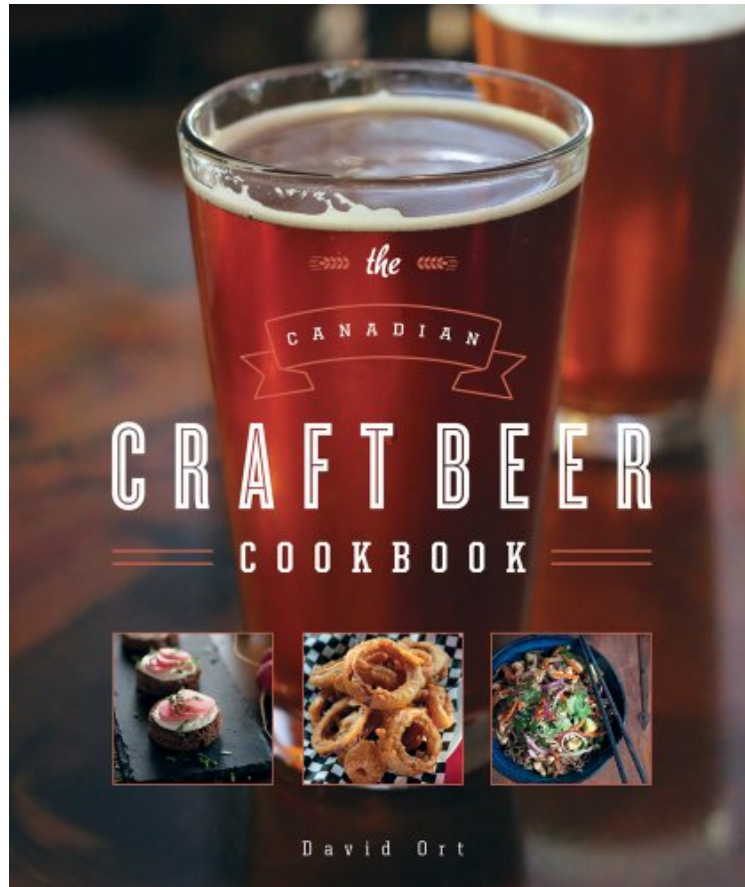


Canadian Craft Beer Cookbook

David Ort

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David Ort : Canadian Craft Beer Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised Canadian Craft Beer Cookbook:

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David Ort, author of the popular blog Food with Legs, gives us a lively and engaging introduction to craft beer as well as an across-the-board set of recipes that use craft beer as an ingredient. Starters and snacks, noodles and rice, seafood and meat and poultry, even beer cocktails and sweets and desserts make an appearance (Oak-Aged Old-Ale Ice Cream, anyone?). Dishes such as Beer Fondue and Currywurst are new twists on old classics. The Beer Pantry section has mouth-watering condiments: Pumpkin Ale Mustard and Wild Beer Vinegar, to name just two. Each recipe includes a recommendation for a specific Canadian craft beer as the beer ingredient. With profiles of craft-beer makers across Canada, The Canadian Craft Beer Cookbook is ideal for craft-beer experts and novices, and for anyone who delights in ramping up the taste of their favourite dishes with something different.

"...Ort's creations are often light and complexly flavoured; this is cooking made better by beer, instead of cooking as an excuse for guzzling."-- Chris Nuttall-Smith, Globe and Mail"Rather than the unsuccessful approach of including beer simply as a volume replacement for another liquid in a recipe, Ort considers the particular flavour of the beer very carefully."-- Jordan St. John, Sun Media"The book reads and feels a lot like the early Jamie Oliver Naked Chef books, but with a clear craft beer theme."-- Chris Schryer, Toronto Beer Blog"Ort's 208-page book spotlights a few old favourites, like steak-and-ale pie, but offers up some left-field suggestions, too, like replacing bacon with a smoked beer in his "Smoked Collard Greens" recipe, or amping up the herbal bite of his guacamole with a splash of India pale ale."-- Crystal Luxmore, The Grid"This is a man who has read cookbooks and understands how they are meant to function."-- Jordan St. John, Sun Media"For me, what sets this book apart from the others like it is that Ort's enthusiasm for craft beer comes through loud and clear."-- Ben Johnson, blogTO"This book, the product of many long hours of tweaking, testing, researching, and redoing for the self-taught cook, shows the careful effort that was put in to it."-- Robin LeBlanc, The Thirsty Wench

About the Author David Ort is a well-known writer and journalist in the field of food, beer, and wine. An editor of Spotlight Toronto, and the creator of the popular blog Food with Legs, David has hundreds of articles on the Ontario food scene under his belt. He has also been featured on the website swallowfood.com and written a guest post for the Food Bloggers of Canada. The Canadian Craft Beer Cookbook is David's first book.