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Cooking and Baking with Gluten Free Beer

Danielle S LeBlanc

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Danielle S LeBlanc : Cooking and Baking with Gluten Free Beer before purchasing it in order to gage whether or not it would be worth my time, and all praised Cooking and Baking with Gluten Free Beer:

0 of 0 people found the following review helpful. Very helpful!By Ben JonesGreat recipes that are really tasty, and don't break the bank to boot! A good pick-up if you want to stay gluten free on a budget.

Beer is a useful addition to gluten free fare. Beer helps baked goods rise, tenderizes meat, lends a deep flavour to vegan stews and gravies, and enriches chocolate-y desserts with its essence. Beer is also just plain fun to cook and bake with; it makes food better. The recipes in Cooking and Baking with Gluten Free Beer enable you to enjoy beer round the clock, seven days a week, from breakfast through to dinner, dessert, and beyond. Whether you're looking for traditional pub-fare, like bratwurst and sauerkraut, game day snacks like pretzels and cheddar dip, Sunday morning crepes and French toast, or entrées like steamed mussels and marinated chicken, there's a little something for everyone. As a bonus, many of the recipes have vegetarian and vegan options. Discover over 40 recipes and combinations such as: * Muddled Meat Balls and their vegan counterpart, Tanked-Up Tofu Balls * Rip-Roaring Rosemary Bread * Plotzed Poor Man's Pierogi * Borracho Mexican Chocolate Cupcakes * Off-Your-Face Apple Fritters So why not crack open a six-pack and start cooking and baking with gluten free beer today?! Danielle S. LeBlanc is the author of the allergy-free blog Poor and Gluten Free and two other cookbooks, Recipes for Unusual Gluten Free Pasta: Pierogis, Dumplings, Desserts and More! and Living with Oral Allergy Syndrome: A Gluten and Meat-Free Cookbook for

Wheat, Soy, Nut, Fresh Fruit and Vegetable Allergies. Brian Kolodzinski runs [Gluten Free Home Brewing.org](http://GlutenFreeHomeBrewing.org), a homebrew site and store dedicated to gluten free brewing.

About the Author Danielle S. LeBlanc is an allergy-free food blogger, romance writer, historian, and occasional moving van stunt driver. She and her husband are semi-nomadic people with one soft-coated old cat who often steals the best spot on the couch (and the bed!). Danielle can be found blogging about life, food allergies, and eco-friendly living at www.poorandglutenfree.blogspot.com. She's the author of the Ancient Egyptian Romances series and three allergy-free cookbooks.