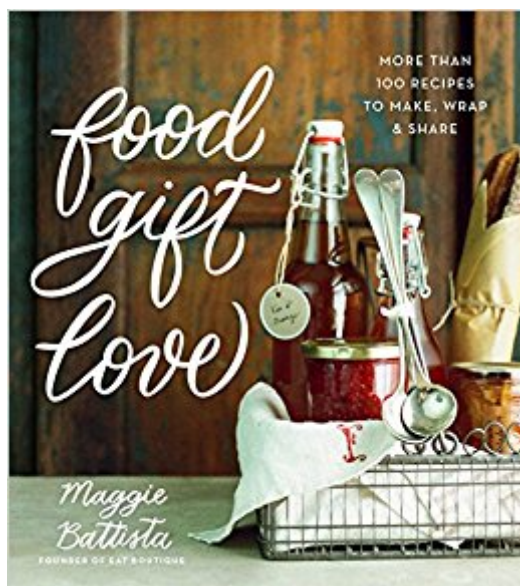


The book was found

Food Gift Love: More Than 100 Recipes To Make, Wrap, And Share



Synopsis

An exciting, inspiring, and beautiful food-gift guide for crafty cooks and food-DIY fans In Food Gift Love, Maggie Battista, a food-gift guru and rising star of the blog world, celebrates her expertise in and enthusiasm for small-batch, hand-crafted foods. She features 100 memorable, edible gifts for any occasion with simple, delicious recipes, detailed wrapping instructions, and stunning photography. There are countless ways to share the pleasures of food with people you care about—from simple homemade infused salts and sugars to instant-gratification gifts like fresh ricotta and flavored butters; from jams, pickles, and vinaigrettes to irresistible cookies, desserts, savorys, and spirits that will impress fellow food fans. There's helpful information for creating your own Food Gift Love pantry at home as well as creative guidance on how to wrap food gifts with style. This book will inspire cooks, food-lovers, and DIY fans to be year-round food gifters.

Book Information

Hardcover: 256 pages

Publisher: Houghton Mifflin Harcourt (October 13, 2015)

Language: English

ISBN-10: 0544387678

ISBN-13: 978-0544387676

Product Dimensions: 8.2 x 1 x 9.2 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars See all reviews (40 customer reviews)

Best Sellers Rank: #77,972 in Books (See Top 100 in Books) #30 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Holidays #96 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Seasonal #100 in Books > Cookbooks, Food & Wine > Canning & Preserving

Customer Reviews

View larger Smoky Candied Popcorn from Food Gift Love Makes: About 8 Cups // Preparation Time: 30 Minutes Active Time (Up To 3 Hours Total) This sweet and savory popcorn is coated with an amber-hued caramel touched with a little chili powder. It's not spicy or sweet; it has an irresistible just-right balance. You may be tempted to toss in some peanuts or almonds. I say, go with that feeling. Directions 1. Line a large (18x13-inch) baking sheet with parchment paper or a silicone pan liner. Place the popcorn in a large metal bowl. Add the chili powder, baking soda, and salt to a separate tiny bowl and set aside. 2. In a heavy-bottom pan over medium-high heat,

combine the sugar, golden syrup, and butter. Cook 10 minutes, occasionally swirling or stirring with a rubber spatula, until it all melts into an amber-hued caramel and pulls away a bit from the side of the pan. This mixture will be super hot, so please don't get any of it on your skin; it will burn. Remove from the heat and carefully whisk in the chili powder, baking soda, and salt—the mixture will bubble up, so be careful. 3. Quickly pour the caramel over the popcorn and toss with a rubber spatula to evenly coat all the popcorn kernels. Once coated, carefully spread the popcorn onto the parchment-lined baking sheet, separating the pieces. Let cool 15 minutes if serving immediately or 2 to 3 hours to cool completely before wrapping and gifting. Store in an airtight container up to 3 days. Gift Wrap - Resealable food-grade cellophane bags - Washi tape - Pinking shears Fill plastic bags with the popcorn and seal. Cut a small piece of tape, and crimp each edge with pinking shears. Apply the tape to the edge of the bag and fold over to the other side.

Ingredients 8 cups popped popcorn ½ teaspoon chili powder ½ teaspoon baking soda ½ teaspoon fine sea salt 1 cup sugar 1 tablespoon golden syrup or corn syrup ½ cup (1 stick) unsalted butter

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

Food Gift Love: More than 100 Recipes to Make, Wrap, and Share The I Heart Naptime Cookbook: More Than 100 Easy & Delicious Recipes to Make in Less Than One Hour Wrap It Up: 100s of Fast, Fun, and Festive Gift Wrapping Ideas Purely Pumpkin: More Than 100 Seasonal Recipes to Share, Savor, and Warm Your Kitchen The Spoonflower Handbook: A DIY Guide to Designing Fabric, Wallpaper & Gift Wrap with 30+ Projects Food Processor Greats: Delicious Food Processor Recipes, The Top 100 Food Processor Recipes More Than Just Food: Food Justice and Community Change (California Studies in Food and Culture) The Food Service Professional Guide to Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To) Making Books That Fly, Fold, Wrap, Hide, Pop Up, Twist, And Turn: Books for Kids to Make Making Books That Fly, Fold, Wrap, Hide, Pop Up, Twist & Turn: Books for Kids to Make Ultimate Wrap Bracelets Kit: Instructions to Make 12 Easy, Stylish Bracelets (Includes 600 Beads, 48pp Book; Closures & Charms, Cords & Video Tutorial) Crazy About Chocolate: More than 200 Delicious Recipes to Enjoy and Share The Essential New York Times Grilling Cookbook: More Than 100 Years of Sizzling Food Writing and Recipes Arthur Schwartz's New York City Food: An Opinionated History and More Than 100 Legendary Recipes Bobby Flay's Throwdown!: More Than 100 Recipes from Food Network's Ultimate Cooking Challenge Canning And Preserving Cookbook: 100+ Mouth-Watering Recipes of Canned Food: (Canning and Preserving Cookbook, Best Canning Recipes) (Home Canning Recipes, Pressure

Canning Recipes) 100 Days of Real Food: How We Did It, What We Learned, and 100 Easy, Wholesome Recipes Your Family Will Love The Complete Food Dehydrator Cookbook: How to Dehydrate Your Favorite Foods Using Nesco, Excalibur or Presto Food Dehydrators, Including 101 Recipes. (Food Dehydrator Recipes) (Volume 1) Mom Coloring Book: I Love You Mom: Beautiful and Relaxing Coloring Book Gift for Mom, Grandma, and other Mothers - Perfect Mom Gift for Birthday, Mother's Day and Other Special Occasions The Best Slow Cooker Recipes & Meals Cookbook: Over 100 Healthy Slow Cooker Recipes, Vegetarian Slow Cooker Recipes, Slow Cooker Chicken, Pot Roast ... Recipes, Slow Cooker Desserts and more!

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)