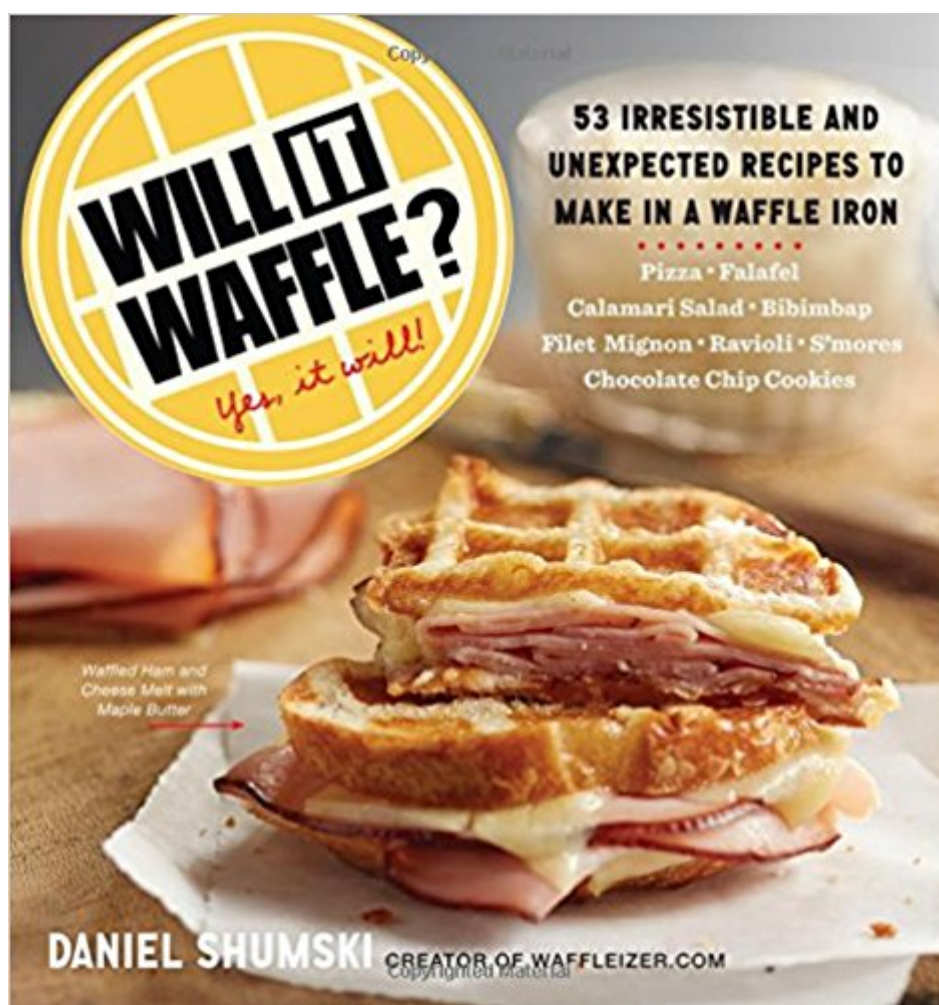




The book was found

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 - a 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

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Customer Reviews

"WILL IT WAFFLE? Spoiler alert: It will. Cooking everything in a waffle iron turns out to be fun." - The New York Times "Break out the waffle iron!" - People Magazine "Will It Waffle? Why didn't you tell me about this . . .

sooner?"
•Deb Perelman, smittenkitchen.com
"Pair this book with that waffle iron you never use and some lazy mornings or afternoons for some simple fun in the kitchen."
•KCRW Good Food "The book dazzles with many surprises ... and recipes for diverse culinary creations both savory and sweet." --Chicago Tribune "A revolutionary guide to the waffle iron ..." --Food52.com
"Dan Shumski's genius lies in asking not what his waffler can do for him, but what he can stuff into his waffle, and following that question through to all of its delicious conclusions."
J. Kenji López-Alt, The Food Lab and seriouseats.com
"Whether curious, rebellious, or short on cooking equipment, readers who try recipes such as waffled chicken fingers and red velvet waffle ice cream sandwiches will delight in discovering whether or not they will waffle as promised."
--Library Journal "There are so many genuinely clever and creative ways to cook with your waffle maker in this book ..."
--thekitchn.com

"This book is pure culinary fun." -- Gale Gand, pastry chef, author, restaurateur, and TV personality

At first I thought this book was just about giving me permission. Permission to be silly: waffled mac and cheese. Permission to broil and grill at the same time: waffled sausages, steaks. Permission to do things I really should have thought of doing myself: bacon in the waffle iron. Then I tried the waffled fela fel. I love fela fel, and I know I can technically make it at home, but, honestly, how often am I going to put a vat on to deep fry it? In mid-August? It took one try for the waffled fela fel to get inscribed in the regular rotation: delicious, crispy, ridiculously easy, and it barely changed the temperature of the kitchen. Plus I get a chance to say "fawaffle." This is not giving me permission. It is giving me dinner.

Fun, and well-thought-out recipes. No processed ingredients, which was a pleasant surprise. Rosemary potatoes are amazing. Fawaffle has changed my life--better than anything I can get in Vermont, and without deep-fat frying. A number of the recipes would be just as good without resorting to a waffle iron, but are certainly not bad in this format--just a bit more work. Muffles, chocolate oat cookies...

I received this book as a gift along with a belgian waffle iron. I already had a standard waffle iron, but after flipping through the cookbook I couldn't wait to use the new belgian waffle iron! I have to admit I rarely used my standard waffle iron because it so big and bulky and I hated dragging it out,

but the new belgian waffle iron sits on the counter because I've discovered so many more things to make instead of just 'waffles'. Everything is in this book from Chocolate Stuffed French Toast or Truffled Eggs for breakfast to Griddled Grilled Cheese or the Classic Waffleburger for dinner to Waffled Pineapple or Waffled Oatmeal Chocolate Chip Cookies for dessert. They also have give tips and tools on how to properly use and care for the waffle iron, and give a history timeline on waffles. This cookbook has opened my eyes to the wonderful world of waffles, and I have truly fallen in love with the waffle iron all over again!

This is the funnest darn book I've ever bought. My son absolutely loves it. He's 12 and is having a blast cooking with the waffle iron, of all things. If you have kids or are a kid at heart this is such a great cookbook. Perfect for anyone who works really late and wants a one pot (iron) meal. Super easy.

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!), all in half the time it takes to cook the same dishes in a pan or in the oven (hint: chocolate chip cookies). I've tried about ten recipes so far and, although there are probably many I'll never get to, I've already

discovered several that have quickly become staples at my house. I hate to name drop, but the chocolate-stuffed French toast is insane. My whole family is in on this, too, as Shumski's book is perfect for seasoned and aspiring waffle iron chefs alike. My kids, including my 14 year-old son, have been having a great time in the kitchen with Will it Waffle? and our new waffle iron. Triple bonus!

My wife bought this book for me for Fathers Day. We have enjoyed using it! The recipes in it are great and easy to make! I was shocked to learn of all the things you can make in a waffle iron. This recipe book taught me that a waffle iron can be used for a lot more than just a "simple" waffle.

I went through most of this book looking for ideas to use waffles. It does have a lot of great ideas, but many of them are ones that I would use often. I do very much like this book, but more to spike my imagination for waffle uses than to use the supplied recipes. I got the Kindle edition, and it does include some nice color pictures of the finished recipe.

This isn't your ordinary Waffle Cookbook!!!! This is a brilliant way to Waffle everything. It's creative ways, brings style, fun & taste to your plate. Enjoy!

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