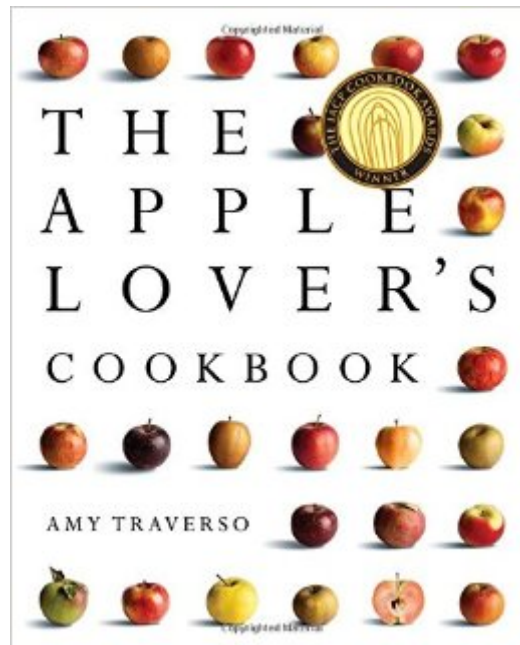


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# The Apple Lover's Cookbook



## Synopsis

The most complete cookbook for enjoying and cooking with apples. Winner of an IACP "Best Cookbook" award in 2012! The Apple Lover's Cookbook celebrates the beauty of apples in all their delicious variety, taking you from the orchard to the kitchen with recipes both sweet (like Apple-Stuffed Biscuit Buns and Blue Ribbon Deep-Dish Apple Pie) and savory (like Cider-Brined Turkey and Apple Squash Gratin). It offers a full-color guide to fifty-nine apple varieties, with descriptions of their flavor, history, and, most important, how to use them in the kitchen. Amy Traverso also takes you around the country to meet farmers, cider makers, and apple enthusiasts. The one hundred recipes run the spectrum from cozy crisps and cobblers to adventurous fare like Cider-Braised Brisket or Apple-Gingersnap Ice Cream. In addition, Amy organizes apple varieties into cooking categories so that it's easy to choose the right fruit for any recipe. You'll know to use tart Northern Spy in your pies and Fuji in delicate cakes. The Apple Lover's Cookbook is the ultimate apple companion. 110 four-color illustrations

## Book Information

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Average Customer Review: 4.8 out of 5 stars [See all reviews](#) (46 customer reviews)

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## Customer Reviews

In many cookbooks with apple recipes, the author neglects to tell you which type of apple to use -- or gives you only one choice of apple that your grocery store doesn't carry. And when you try to substitute with another type of apple, you end up ruining the cake/pie/tart/soup because you ignorantly used a Granny Smith instead of a Red Roving Whippiefish or whatever obscure type the recipe suggested. The Apple Lover's Cookbook solves that problem by providing a detailed guide to 59(!) types of apples, including the kinds of dishes that make sense for each type. In that way, it's not only a great cookbook on its own (the brisket recipe is BEYOND), its a great companion to other

cookbooks.

Amy Traverso's new book, *The Apple Lover's Cookbook*, combines a delightfully thorough explanation of apple history, growing, varieties, and how to use the varieties with intriguing recipes. These are ways to go beyond apple crisp to pies, cakes, pudding, and even apple clafouti without overwhelming even a novice baker. The Apple Ginger Upside Down Cake is not only easy to do, but comes out looking as if a master baker designed it. I can't wait to cook my way through the cookbook.

Not only is this book as good as the other reviews suggest, particularly for choosing the right cooking apple for any given recipe application, but the apple photos, descriptions, and their best culinary uses are helpful for people who want to plant their own apple trees. When I bought my farm it came with several different mature apple trees, to which I added McIntosh, but was on the fence as to which other apples to plant after that. With the help of this book, now I know. Yes..... there are a lot of good orchard/gardening/growing books on apples out there (and I suggest one consult these for planting and care of their trees) and some of them even list how a particular apple "tastes" but I generally prefer to cook, dehydrate, or bake with apples more than eating out of hand. I found that looking up the type of recipes I make the most and cross referencing the apple varieties used for those recipes was the most helpful in deciding which other apple trees I want to expand my orchard with. I do own a good selection of other apple and fruit cookbooks and find this one be a favorite.

I have to say, overall I like this book. However it's not really a cookbook as named in the title. There are recipes in the book and I like a number of the ones I made, and this book is really more about education. This book is part history, part entertaining read, and about 1/3 cookbook. The author covers an introduction to the history of the apple and the incredible genetic diversity. The next time you eat or cut open an apple, consider that each seed is a completely unique item. Each seed would produce completely different apples if grown to that stage--and the resulting fruit may have little or no resemblance to the parent tree. This is an example of the wide-ranging genetics of the apple. Another aspect of the book that is useful relates to cyclopedic style presentation of types of apples. It starts with a table that contains most varieties of apples and how best to use them. With expanding access to more than the usual types of apples the list is helpful. A number of the recipes also stood out. While apple recipes are common, it's always interesting to find new ones such as a savory tart with a different, satisfying take on crust flavors. My favorite recipe, however, was the

Swedish Apple Pie. You don't even need a crust to make this great dessert. If, however, you're looking for an exhaustive cookbook on apple dishes, this book doesn't qualify. It's actually a well-rounded presentation. The content shines, the recipes are satisfying, and at the very least this book is worth a trip to library. For those who have access to lots of apples or simply enjoying increasing their understanding of favorite foods, read on! For fans of the television shows "Foodology" or "Food Science" you will find this book a satisfying book.

I would almost describe this as a coffee table book on apples. Lots of photos and recipes for each type of fruit. This is a beautiful book. And if it was to demonstrate anything it would be that the amazing variety of apples is barely presented in any of our modern grocery stores. Each Apple is described as to size appearance and taste. Use this to find another Apple to try besides what you usually choose. I discovered Honeycrisp after reading the description. A most delicious apple. No pun intended.

This is a great cookbook, with lots of good recipes and history. I have enjoyed reading it just for its history of apples (their growth, how they spread, and when they were discovered) and the pictures with the different apple varieties and their descriptions. As apple season finishes where I live, I am excited to try a number of these recipes, just like last season. The pork apple pie with cheddar-sage crust is a family favorite.

We bought this book to get into the fall spirit, and just made the apple buckle. Truth be told, we didn't even know what a buckle was (in relation to food), but this book made it easy to find out--and it's delicious! Buckles for all. Seriously. There are so many great apple recipes in here.

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