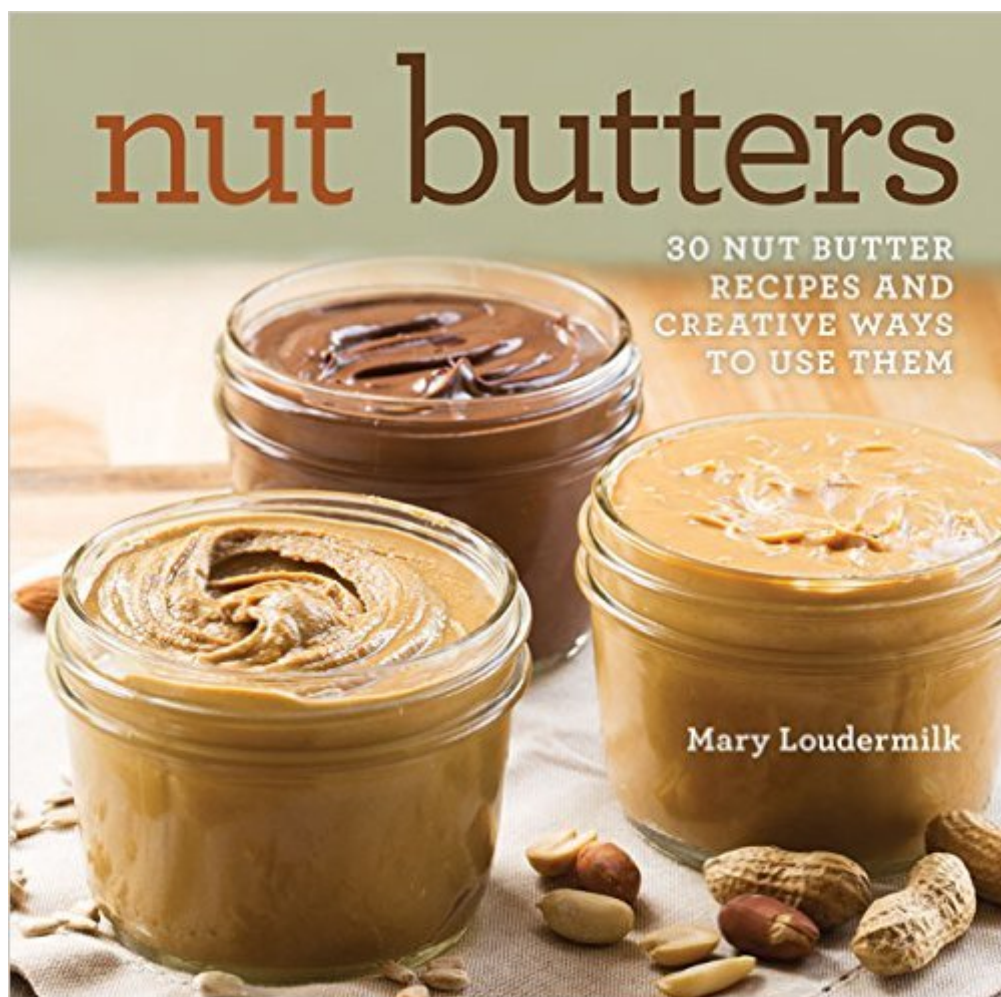


The book was found

Nut Butters: 30 Nut Butter Recipes And Creative Ways To Use Them



Synopsis

Sure, they're great on toast, but there's no limit to what nut butters can do! Not only will this book give you the basics for several easy-to-make varieties, but it also introduces fresh and unusual flavor combinationsâlike chocolate bourbon hazelnut, bacon pistachio, and spicy macadamia. Each butter comes with delicious recipes, from chicken and shrimp to cookies, pancakes, and truffles. Nut Butters will spark your imagination and inspire you to create your own variations!

Book Information

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Average Customer Review: 4.5 out of 5 starsÂÂ See all reviewsÂ (6 customer reviews)

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Customer Reviews

Ever since I bought Mary's first book, I've been making my own nut butters. This book is an improvement (10 new recipes) over the previous book, so it's definitely worth buying. The recipes have been kitchen tested and work! Plus, they are delicious and innovative. It's definitely a "keeper," and a great addition to the cookbook library.

I had never tried making nut butter until I read this book. Easy, fun, and delicious!

I bought this book on a whim after seeing it in a craft store. I really liked how the author gives you a recipe for a flavored nut butter and also a recipe you can make to use that same nut butter. The reason I gave it 3 stars is because so far I've found the recipes need some work. I first made the Oatmeal Cookie Peanut Butter. The peanuts blended smoothly but once I added the other ingredients, it was almost impossible to get it back to a smooth consistency and I used a KitchenAid food processor. It was almost like the peanut butter seized. However, I pressed on and made the

banana bread that used that nut butter and it was fantastic! So much so that I'd make it again, tweaking the nut butter to leave out the oatmeal (which dried it up) and raisins. Next I tried the Brown Sugar Walnut Butter and could not get the walnuts smooth. I didn't roast them first, so I may try that next time, although the author mentions you can use raw nuts. I still used that butter and made the Streusel Muffins it went with. They were fantastic, too! Last, I made the Curried Peanut Butter. This was awesome on its own and I was so pleased with the smooth consistency and flavor. I used it in its recipe for stir-fry, but the stir-fry sauce was so overwhelmingly salty. Too much soy sauce. You can read how I enjoyed two of the recipes that used the butters, but the two butters alone weren't good. The last recipe I enjoyed the nut butter alone, but not in the recipe that used it. Still going to continue making the ones in this book, but I'll pay more attention and hopefully recognize tweaks needed, if any, since I haven't had 100% success so far.

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