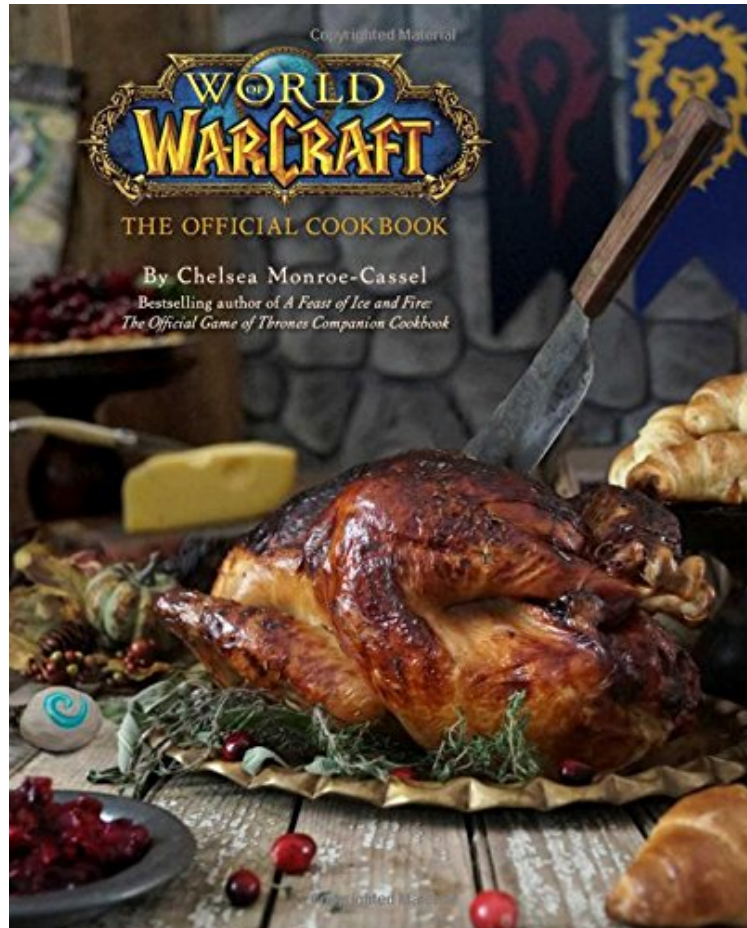


World of Warcraft: The Official Cookbook

Chelsea Monroe-Cassel

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Chelsea Monroe-Cassel : World of Warcraft: The Official Cookbook before purchasing it in order to gauge whether or not it would be worth my time, and all praised World of Warcraft: The Official Cookbook:

789 of 835 people found the following review helpful. Burnt Food By Rusakla My friend Nomi and I cooked every recipe in this book, but everything came out burned. Not sure what went wrong. 104 of 111 people found the following review helpful. Feast of Azeroth, in our hands. By Christopher-Shane Smith All my life in Azeroth, I've eaten many virtual meals. Now I've brought it home, the meals are easily explained, and has a listing for its specific dietary needs people. Gluten free, vegetarian. This cookbook is a must for the diehard WoW fans and Chefs alike. Now order, and go forth, becoming a Master Chef. You can't be any worse than Nomi. 77 of 83 people found the following review helpful. Absolutely amazing! Tasted so good and my son loved it By Customer I cooked the Buzzard Bites tonight for my Husband, Son and I. Absolutely amazing! Tasted so good and my son loved it! My husband loved it and I deff loved it :) I will say, It is listed as a "side" and it tells you it would pair well with a Cheesy Pasta, DEFF make the pasta, By themselves they are tasty but can be a tad overwhelming after a couple of them. I will be making the Meat

Pie tomorrow! So im super excited for this. I will also update and post a picture of it as well!Enjoy guys and i hope you it goes better for you than poor Nomi! (My husband told me if i burnt any of it my new nickname would be Nomi, WompWomp!)Night number 2 - I made the Meat Pie. Sooo Amazing! After eating the pie crust (never made my own pie crust before, just always bought it) I will never buy another pie crust, It was soo good, Flaky and just had that homemade delicious taste to it!

Prepare a feast fit for a warchief with *World of Warcraft: The Official Cookbook*, a delicious compendium of recipes inspired by the hit online game from Blizzard Entertainment. Prepare a feast fit for a warchief with *World of Warcraft: The Official Cookbook*, a compendium of sweet and savory recipes inspired by the hit game from Blizzard Entertainment. Presenting delicacies favored by the Horde and the Alliance alike, this authorized cookbook teaches apprentice chefs how to conjure up a menu of food and drink from across the realm of Azeroth. Featuring food pairings for each dish, ideas for creating your own Azerothian feasts, and tips on adapting meals to specific diets, this otherworldly culinary guide offers something for everyone. The aromatic Spiced Blossom Soup is perfect for plant-loving druids, and orcs will go berserk for the fall-off-the-bone Beer-Basted Boar Ribs. With alternatives to the more obscure ingredients just in case you dont have Chimaerok Chops lying around this comprehensive cookbook will ensure that you have no trouble staying Well Fed. Each chapter features dishes at a variety of skill levels for a total of more than one hundred easy-to-follow recipes for food and brews, including: Ancient Pandaren Spices Fel Eggs and Ham Mulgore Spice Bread Dragonbreath Chili Graccus Homemade Meat Pie Bloodberry Tart Greatfathers Winter Ale Whether youre cooking for two or revitalizing your raid group for a late-night dungeon run, *World of Warcraft: The Official Cookbook* brings the flavors of Azeroth to life like never before.

About the Author CHELSEA MONROE-CASSEL is the co-author of the New York Times bestseller *A Feast of Ice and Fire: The Official Game of Thrones Companion Cookbook*. A lifelong artist and fan of fantasy, Chelsea discovered her love of interesting food during a year living abroad in Turkey. Like the literature and fictional settings she loves, Chelseas work is a synthesis of imagination and historical research. Applying her multifaceted creativity to that passion has led her to a career of transforming imaginary foods into reality. She greatly enjoys foreign languages, treasure hunting, history, and all things related to honey. She and her husband currently live in an old Vermont house with a retired hound and a sturdy Manx cat.