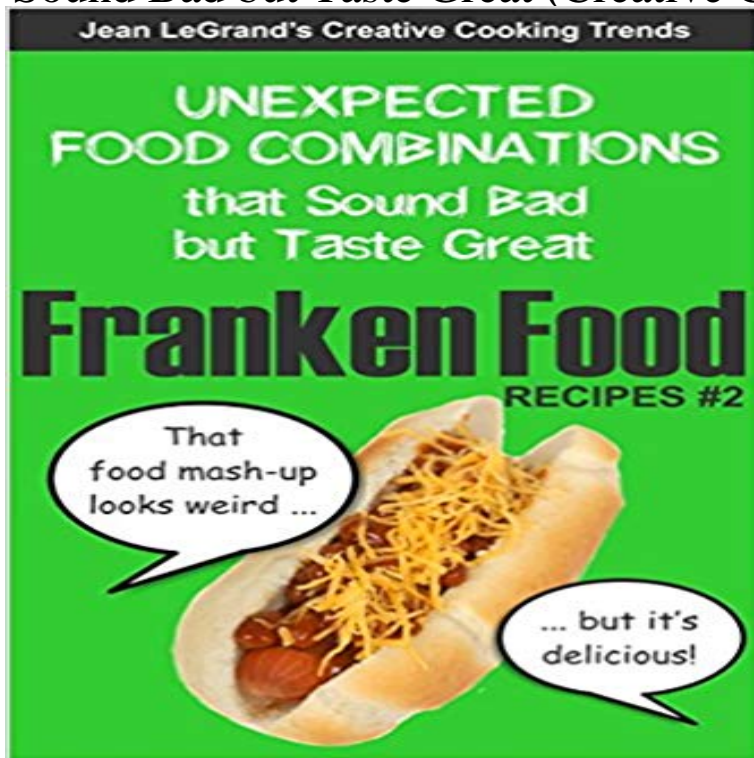


FRANKENFOOD RECIPES #2: Unexpected Food Combinations that Sound Bad but Taste Great (Creative Cooking Trends)



Fun with Food Combinations FrankenFood is the mixing of unexpected ingredients to create surprisingly delicious new food combinations. Now, FrankenFood Recipes #2 follows in the footsteps of the popular FrankenFood Recipes with 21 all new recipes (plus a couple of bonus recipes plus 5 FrankenFood Quickies plus a link for an 18 recipe cookbook) for marvelous food mash-ups including: Olive Cobbler, Capn Crunch Crusted Chicken Fingers Macaroni & Cheese Donuts Twinkie Tuna Loaf Red Wine Chocolate Cake and more! Best Selling Author Jean LeGrands new book, FrankenFood Recipes #2 celebrates the exciting food trend of pairing dishes that, at first glance, dont belong together but, when combined, make a new and unique flavor food experience. FrankenFood has been around for a while, says LeGrand. Without this adventurous culinary creativity, we wouldnt have such great dishes as the Rueben sandwich or the chili/cheese hot dog. Thanks for supporting my book FrankenFood Recipes. I hope you enjoy making and eating the intriguingly offbeat food pairings in FrankenFood Recipes #2, LeGrand tells his readers. These are all new recipes that, just like those in the first book, confuse -- and sometimes horrify -- the people you serve them to. You will also get a kick as you watch their concern turn to amazement as they enjoy the results of these FrankenFood mash-ups. Heres a sample FrankenFood recipe: Chocolate Covered Bacon Ingredients: 12 strips good-quality bacon 1 pound semi-sweet chocolate chips Instructions: 1. Cook the bacon until it is crispy (prepare according to the package directions, either on the stovetop or in the oven) 2. Once the bacon is crisp, drain the fat and set the strips on paper towels to cool and to remove surface fat 3. Put the chocolate chips in a microwave safe bowl (or in the top of a double boiler over simmering water) and cook the chocolate until melted. Keep an

eye on this and stir occasionally until chocolate is smooth (you don't want to burn the chocolate) 4. Holding a strip of bacon at the top, carefully dip most of it (all but the top inch) into the melted chocolate to coat both sides 5. Gently lay the chocolate-dipped bacon strip on a cutting board (that fits in your refrigerator) covered with waxed paper 6. Repeat steps 4 and 5 until all 12 strips have been dipped 7. Put the cutting board with the chocolate dipped bacon in the refrigerator for 20 minutes to set the chocolate 8. Once the chocolate has set, take the cutting board out of the fridge and arrange the bacon on a serving plate 9. Allow the chocolate covered bacon to come to room temperature before serving NOTE: While the chocolate is still wet, you can top it with any number of ingredients that suit your tastes (e.g., chopped nuts, flaked sea salt, etc.) Scroll up and hit the orange Buy Now with 1 Click button and start having some fun with FrankenFood!

FRANKENFOOD RECIPES #2: Unexpected Food Combinations that Sound Bad but Taste Great (Creative Cooking Trends). by Jean LeGrand. Luxurious Jam:FRANKENFOOD RECIPES #2: Unexpected Food Combinations that Sound Bad but Taste Great (Creative Cooking Trends) eBook: Jean LeGrand: :FRANKENFOOD RECIPES #2: Unexpected Food Combinations that Sound Bad but Taste Great (Creative Cooking Trends). by Jean LeGrand (FastForward4.11 avg rating 18 ratings published 2014 2 editions. Want to Read saving . FRANKENFOOD RECIPES: Unexpected Food Combinations that Sound Bad but Taste Great (Creative Cooking Trends Book 1) by. Jean LeGrand.2 Unexpected Food Combinations that. Sound Bad but Taste Great Creative. Cooking Trends By Jean LeGrand. Free Download : FRANKENFOOD RECIPES: FRANKENFOOD RECIPES #2: Unexpected Food Combinations that Sound Bad but Taste Great (Creative Cooking Trends) eBook: Jean Frankenfood Recipes Unexpected Food Combinations That Sound Bad But Taste Great. Creative Cooking Trends Book 1 #Free #Download FrankenfoodFRANKENFOOD RECIPES #2: Unexpected Food Combinations that Sound Bad but Taste Great (Creative Cooking Trends) (English Edition) eBook: JeanClick Here <http://?book=B00MG7OPK6> FRANKENFOOD RECIPES #2: Unexpected Food Combinations that Sound Bad but Taste Great (CreativeFRANKENFOOD RECIPES #2: Unexpected Food Combinations that Sound Bad but Taste Great (Creative Cooking Trends). by Jean LeGrand - 31 secBest Seller FRANKENFOOD RECIPES #2: Unexpected Food Combinations that Sound Bad [File]: FRANKENFOOD RECIPES #2: Unexpected Food Combinations That Sound Bad But Taste Great (Creative Cooking Trends) 2. Page 2 of 5#Download Frankenfood Recipes Unexpected Food Combinations That Sound Bad But Taste. Great Creative Cooking Trends Book 1 #Read OnlineDownload: FRANKENFOOD RECIPES #2: Unexpected Food Combinations that Sound Sound Bad but Taste Great (Creative Cooking Trends) for free here.These are a few of the Frankenfoods we've enjoyed through the years. I used ham instead of strips of bacon, and I cooked it in my sandwich press. . doubtful that only Miracle Whip can make pears taste so good food ads) . Mustard Ring (Dinner Is Served recipe cards, This is my worst food nightmare - a mustard ring.