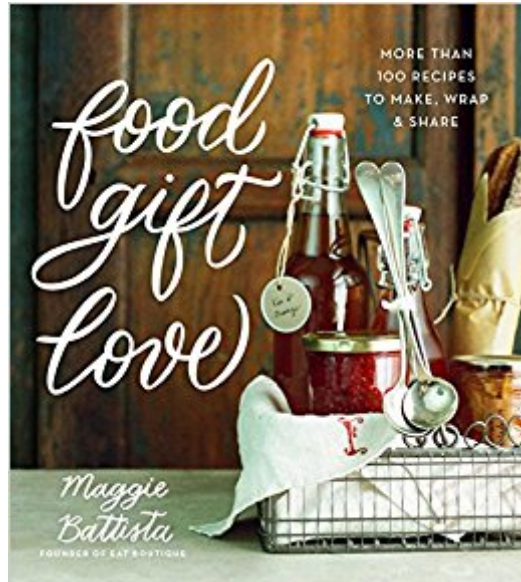


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Food Gift Love: More Than 100 Recipes To Make, Wrap, And Share



Synopsis

An exciting, inspiring, and beautiful food-gift guide for crafty cooks and food-DIY fans In Food Gift Love, Maggie Battista, a food-gift guru and rising star of the blog world, celebrates her expertise in and enthusiasm for small-batch, hand-crafted foods. She features 100 memorable, edible gifts for any occasion with simple, delicious recipes, detailed wrapping instructions, and stunning photography. There are countless ways to share the pleasures of food with people you care about—from simple homemade infused salts and sugars to instant-gratification gifts like fresh ricotta and flavored butters; from jams, pickles, and vinaigrettes to irresistible cookies, desserts, savorys, and spirits that will impress fellow food fans. There's helpful information for creating your own Food Gift Love pantry at home as well as creative guidance on how to wrap food gifts with style. This book will inspire cooks, food-lovers, and DIY fans to be year-round food gifters.

Book Information

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Customer Reviews

View larger Smoky Candied Popcorn from Food Gift Love Makes: About 8 Cups // Preparation Time: 30 Minutes Active Time (Up To 3 Hours Total) This sweet and savory popcorn is coated with an amber-hued caramel touched with a little chili powder. It's not spicy or sweet; it has an irresistible just-right balance. You may be tempted to toss in some peanuts or almonds. I say, go with that feeling. Directions 1. Line a large (18x13-inch) baking sheet with parchment paper or a silicone pan liner. Place the popcorn in a large metal bowl. Add the chili powder, baking soda, and salt to a separate tiny bowl and set aside. 2. In a heavy-bottom pan over medium-high heat,

combine the sugar, golden syrup, and butter. Cook 10 minutes, occasionally swirling or stirring with a rubber spatula, until it all melts into an amber-hued caramel and pulls away a bit from the side of the pan. This mixture will be super hot, so please don't get any of it on your skin; it will burn. Remove from the heat and carefully whisk in the chili powder, baking soda, and salt—the mixture will bubble up, so be careful. 3. Quickly pour the caramel over the popcorn and toss with a rubber spatula to evenly coat all the popcorn kernels. Once coated, carefully spread the popcorn onto the parchment-lined baking sheet, separating the pieces. Let cool 15 minutes if serving immediately or 2 to 3 hours to cool completely before wrapping and gifting. Store in an airtight container up to 3 days. Gift Wrap - Resealable food-grade cellophane bags - Washi tape - Pinking shears Fill plastic bags with the popcorn and seal. Cut a small piece of tape, and crimp each edge with pinking shears. Apply the tape to the edge of the bag and fold over to the other side.

Ingredients 8 cups popped popcorn 1/2 teaspoon chili powder 1/2 teaspoon baking soda 1/2 teaspoon fine sea salt 1 cup sugar 1 tablespoon golden syrup or corn syrup 1/2 cup (1 stick) unsalted butter

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