



[Salt & Straw](#), by Tyler Malek and JJ Goode. Copyright © 2019 by Salt & Straw, LLC. Published by Clarkson Potter/Publishers, an imprint of Crown Publishing Group, a division of Penguin Random House LLC, New York. Photographs by Andrew Thomas Lee.

Our Summary:

A quick scan of the [Salt & Straw](#) index might lead you to believe you're reading a farmer's market cookbook! But when you see ingredient combinations like *Cauliflower and Garam Masala*, or *Green Apple and Mayonnaise*, or *Roasted Parsnips and Banana* and realize they're ice cream flavors, you begin to understand the genius behind [Salt & Straw](#). Author, owner, and chief ice cream flavor maker, Tyler Malek demonstrates his crazy-cool-whimsical penchant for deliciousness right out of the gate in the *Table of Contents*, which includes specialty menus with flavors designed to replicate an entire holiday meal. Yes, really. Thanksgiving no longer need be about Turkey and all the fixin's. Instead, you can feast on *Salted Caramel*

Thanksgiving Turkey (ice cream) with *Cranberry Apple Stuffing* (ice cream), *Buttered Mashed Potatoes and Gravy* (ice cream) and *Sweet Potato Casserole* (ice cream). [Salt & Straw](#) has by far the most forward-thinking ice cream recipes with mind-blowing flavors that you can easily...yes, you read that right...easily make in your home kitchen. Yes, you do need an ice cream maker. But when you can make *Stop, Guac and Roll* or *Pecan Pie and Apple Brandy*, wouldn't you rather invest in the equipment than wonder what you're missing?

What you need to know:

Get it: [Salt & Straw](#), by Tyler Malek and JJ Goode. Copyright © 2019 by Salt & Straw, LLC. Published by Clarkson Potter/Publishers, an imprint of Crown Publishing Group, a division of Penguin Random House LLC, New York, April 30, 2019 Hardcover \$25.00 ([Amazon \\$18.64](#); [Kindle \\$13.99](#))*.

See it: 240 pages designed to look like an olde-time ice cream shoppe menu. But that's where old-fashioned stops. Even the *classics* border on gourmet, and the photography of almost every finished recipe is nothing short of visually stunning and artistically captured, so you not only understand what the recipe makes, you also "get" the essence of what the recipe achieves. This book is pure whimsical and artistic fun to wander through.

Make it: Base Ice Cream (including a dairy-free version), sorbet and gelato recipes, plus close to 100 ice cream recipes from the eponymous Portland, OR Salt & Straw, including everything from their *Classics* to fruits, flowers, vegetables, craft beers and seasonal flavors. If you study this book, you will be equipped with enough knowledge to make ice cream out of just about anything in your pantry. No kidding!

Chef Donna's Review:

If you ever wondered what genius looked like, take a gander at [Salt & Straw](#), the Portland, Oregon brainchild of Tyler Malek and his cousin, Kim. While the cookbook seems to be the fairy-tale ending to a clever business idea, it truly is the culmination of hard work, and a solid business mind to back the creative genius of Malek, who turned out to be good at two things. The first was dreaming up crazy ice cream flavor combos inspired by food, holidays and people, which captured the attention of Portland's growing culinary culture. The second was making friends with chocolatiers, brew-masters, and chefs, who taught him the science and culinary skills necessary to make really great ice cream. His cousin, Kim, made the business fly.

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The best part about [Salt & Straw](#) is that it's all Malek's mayhem with flavors! He starts the book by saying, "making ice cream is fun and easy, I swear." Then, after he shows you the science and culinary magic and gives you just enough information to make you effective in the kitchen, he turns you loose into the pages of his book to create. He includes a short primer on [ice cream makers](#), which you do need to make these recipes, but suggests no one maker is better than the other. He just tells you how to effectively use the equipment you have, gives you some churn times to achieve the level of creaminess he looks for before fully freezing, and then focuses on more important things, like ice cream scoops and how to scoop your ice cream like a pro!

[Salt & Straw](#) naturally begins with the standard ice cream bases, which can be stored in the freezer for months, so you can have them ready when the mood strikes. In fact, Malek tells you to make your base ahead so its flavor improves. There is one little mental hurdle to overcome. Malek calls it the "secret superhero of ice cream." It's xanthan gum. Don't you dare say, "There you go! I'm out." Xanthan gum is in your grocery store, it's inexpensive, one container is enough to make every delicious flavor from this book, and it will never spoil. More than anything, you might just be inspired to use it in other recipes.

The classic flavors you find in [Salt & Straw](#) may not be what typically come to mind. In the *Classics* chapter the list contains *Chocolate Goopy Brownie*, *Sea Salt with Caramel Ribbons*, and *Roasted Strawberry and Toasted White Chocolate*. The recipes for Thanksgiving, Christmas and Halloween are equally irresistible. Why not try *Creepy Crawler Critters*, which includes grasshoppers, ants, and other insects, trapped in chocolate and hard-candy amber? Or maybe you'd prefer *Essence of Ghost*, which uses a sorbet base, smoky-peaty scotch, and black cocoa powder (the stuff that give Oreos® their dark color). That Malek thought to include a dairy-free coconut ice cream base is just gravy to everything else in this book. Oh, and speaking of gravy, check out the *Mashed Potato* ice cream recipe in the Thanksgiving section...it includes a component recipe for gravy!

Want to get crafty, as in craft beer? [Salt & Straw](#) offers a collection that includes *India Pale Ale*, *Hopped Farmhouse Ale* and *Hopricot Gelato*. And Malek does the same thing with flowers, and then again with berries. The hardest part about this book isn't deciding where to start, it's deciding how to stop. The fact that these ice creams last up to three months in your freezer means you can create to your heart's content and then throw an ice cream party that will blow your guests' minds. Just make sure you keep a stash of your favorite flavors hidden for yourself. These ice creams are good! Really good, and nothing short of genius in your home kitchen!

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[Freckled Woodblock Chocolate](#)

[Strawberry Honey Balsamic with Black Pepper](#)

[Meyer Lemon Blueberry Buttermilk Custard](#)

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