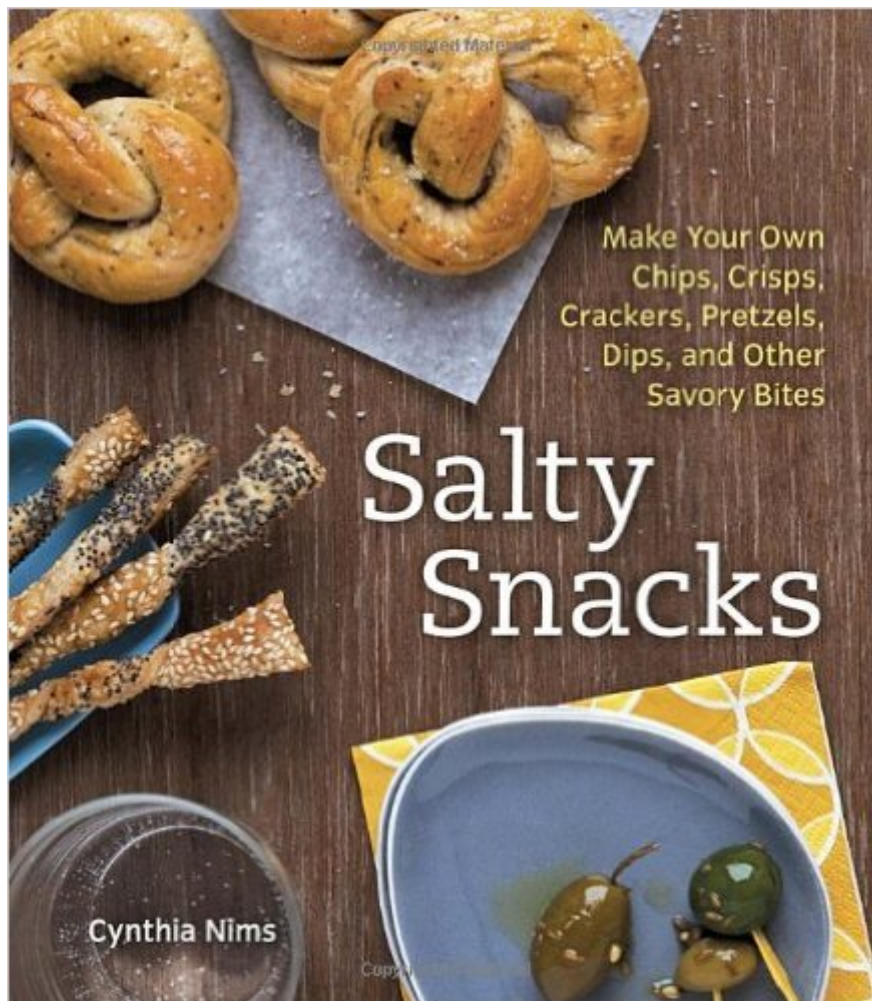


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# Salty Snacks: Make Your Own Chips, Crisps, Crackers, Pretzels, Dips, And Other Savory Bites



## Synopsis

This collection of 75 recipes for savory puffs, chips, crackers, breads, nuts, veggies and meats puts a fresh, crunchy spin on homemade snacks. Are you ready to take your love of salty snacks to the next level? This collection of seventy-five recipes for veggie chips, cheese straws, toasted nuts, pita chips, herb crackers, savory cookies, and snack mixes puts a fresh, crunchy spin on homemade nibbles. So broaden your horizons beyond microwave popcorn and bagged chips to include inventive snacks like Roasted Chickpeas with Sumac, Coconut Crisps with Basil and Chiles, Salami Chips with Grainy Mustard Dip, Stilton and Walnut Pinwheels, and more. Indeed, with all the excess sodium and hidden preservatives in prepackaged foods, it's smart as well as delicious to make your own savory bites from scratch. Nutritious offerings like Parsnip and Carrot Chips, gluten-free recipes like Cumin Lentil Crackers, and the option to customize the amount of added salt (or alternative spices and sprinklings) will appeal to snackers of every stripe. Perfect for cocktail parties, after-school snack time, or anytime you need a nosh, this collection's easy techniques and exotic flavors are sure to delight anyone with a salty tooth. •

## Book Information

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## Customer Reviews

There are about 75 recipes in this little cookbook. It contains; crisps and chips, breads and pastries, crackers and savory cookies, meat and seafood, nuts and nibbles vegetables and grains, dips and spreads. All of these fall into the snack category, there are no hearty sides or meals; but these are not the run of the mill snacks either. There is a good introduction to salty snacks and their evolution

in healthfulness. Tools and techniques are covered, and there are pictures of some of the finished recipes. Not all the snacks - even the chips, are fried, some are baked. Most of the recipes do not start from scratch. The tortilla crisps are made from ready-made tortillas, for example. There are shopping resources and an index. Some of the recipes that we have tried and enjoyed are; portabella chips, anchovy crisps, cheddar ale bread, olive focaccia with lemon - except I left out the lemon, the best crackers (the last 3 recipes are made from scratch), salami chips with grainy mustard dip, toasted walnuts with tart cherries and rosemary. These give you an idea of some of the different kinds of snacks that are included. This would be a good book for cookbook collectors and snack lovers.

I love to cook but am always at a loss when finding a good go-to appetizer to bring to a party. When I saw that Cynthia Nims was the cookbook author for Salty Snacks, I knew the recipes would be delicious and reliable. I wasn't wrong. What I especially enjoy about this book though are the unusual and unexpected recipes. "Cookies" that are savory for example or meringues that have finely diced popcorn in them for a grown up version of kettle corn in a meringue. While these unusual twists are fun, the more traditional recipes are also a cut above. The pretzels taste delicious with the addition of mustard. I took them to a party and they were devoured quickly. If you're looking for a great appetizer book and/or enjoy Cynthia Nims recipes, you must get a copy of this one!

You gotta get this one! I loved the snack recipes as well as the condiments. This book really shows you how easy it is to make some of your favorites snacks at home plus offers some new ideas that quickly became faves of mine. My absolute favorites from the book are the Parmesan- Pink Peppercorn crisps (chips made from grated parmesan with crushed pink peppercorn that offer an irresistible combo) and Salami chips with grainy Mustard. I can eat the mustard in spoonfuls and the salami chips are super thin and crispy. Everything is fun and pretty easy to make and a heck of a lot healthier than that crap you buy in the store. Even health food snacks. I'm so happy I purchased this book and it's got me wanting to find as many homemade snacks as possible.

This is a great recipe book if you are looking for ways to make your own snacks to save money. An added bonus is all the conversions that the author gives for gluten-free options in her recipes. I bought this book for a friend that is gluten intolerant and she has enjoyed it immensely!

I kept checking this out from the library, and hubby said to finally buy it. I think he makes more

recipies from this than I do. It's full of great snacks that are easy to make. I'd easily recommend it for your home collection.

This little book packs a punch! It is a great book for snacks and other bites for appetizers or munchies for family or company. It has become a workhorse in my house. I really like so many of the recipes but I have a soft spot for the salami chips with grainy mustard. This book belongs in any cook's library. And, yes, you have more room for another book, especially this one!

I checked this book out at the library and there were so many must-have recipes that I ordered my own copy. Healthy to decadent, easy to intricate -- there are irresistible options for every snack opportunity.

The recipes are fairly simple with an unexpected twist. Ordinary ingredients have been dressed up very nicely. Buy this book if you're looking for fantastic appetizers.

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