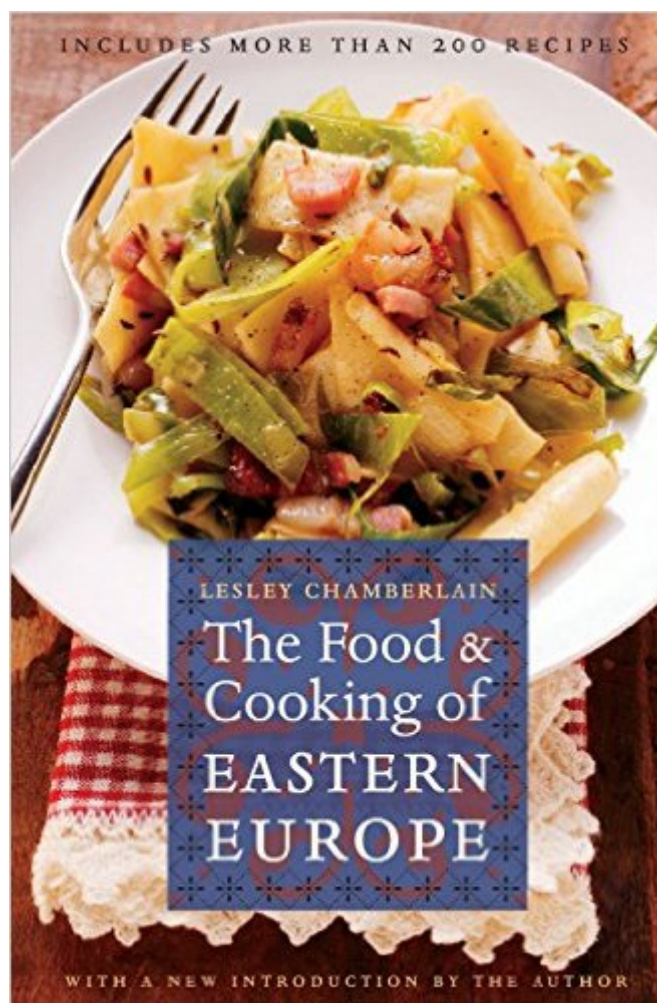


The book was found

The Food And Cooking Of Eastern Europe (At Table)



Synopsis

The Food and Cooking of Eastern Europe, first published in 1989 and a companion volume to Lesley Chamberlain's acclaimed The Food and Cooking of Russia, surveys the rich and diverse food cultures that were known to few people in the West during the half century when Europe was divided. It contains more than two hundred recipes interwoven with historical background and notes from the author's extensive experiences traveling through Central and Eastern Europe. When originally published this practical cookbook revealed how the world's most delicious sausages, goulash and sauerkraut, fruit dumplings, cheesecake, and many other dishes tasted in their homelands. Now, in a quite different political world, this book is a vital resource for remembering life before the Iron Curtain was lifted. This Bison Books edition contains period illustrations and a new introduction by the author that describes how dramatically this region and its food have changed since the end of Central and Eastern Europe's isolation in 1989.

Book Information

Series: At Table

Paperback: 470 pages

Publisher: Bison Books; 1 edition (June 1, 2006)

Language: English

ISBN-10: 0803264607

ISBN-13: 978-0803264601

Product Dimensions: 5.2 x 1 x 8 inches

Shipping Weight: 1.1 pounds (View shipping rates and policies)

Average Customer Review: 3.8 out of 5 stars See all reviews (4 customer reviews)

Best Sellers Rank: #1,424,991 in Books (See Top 100 in Books) #65 in Books > Cookbooks, Food & Wine > Regional & International > European > Russian

Customer Reviews

I bought this book looking for a specific recipe that my Serbian grandmother used to make called "Civapcici", (ground meat with spices added, which must be grilled). Looking through the book I found a related recipe for "Mititei" from Romania which is identical... the only difference being that baking soda is added to the mixture. I've seen recipes for civapcici before, but the spice mixture was not the same as what I was used to. The recipe Lesley Chamberlain listed was exactly what I was looking for. There is a wealth of recipes from all over Eastern Europe in this book. Although not every recipe my grandmother used to make is listed such as "Gibanica" (an hors d'oeuvre type of food

made with a Serbian cream cheese baked in phyllo pastry), this book is very comprehensive. I gave this book a 4 only because I could not find one or two recipes that I thought should be listed. What recipes that are listed, are exactly as you would find them in Europe. If you ever traveled to Eastern Europe and you long to make some of the dishes you tasted while on your journey... this book is the one for you.

I love cookbooks that contain culture and history as opposed to just listing recipes. This book is infused with historical and cultural background, and the recipes sound delicious...

I bought both this book and "Russian, German & Polish Food & Cooking" and was very disappointed to find that both books are identical in content, including photos. The smaller size of "The Food and Cooking of Eastern Europe" is the only difference.

I purchased this book to learn how to cook Serbian food and it has a great mix of Eastern European recipes. The recipes are great and the pictures are clear. Great buy for the price!

[Download to continue reading...](#)

Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes The Food and Cooking of Eastern Europe (At Table) The Traditional Cooking of Russia & Poland: Explore The Rich And Varied Cuisine Of Eastern Europe In more Than 150 Classic Step-By-Step Recipes Illustrated With Over 740 Photographs The Food Service Professional Guide to Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To) The Food Service Professional Guide to Controlling Restaurant & Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food Service Professionals Guide To) The Great Departure: Mass Migration from Eastern Europe and the Making of the Free World Problems of Democratic Transition and Consolidation: Southern Europe, South America, and Post-Communist Europe Iron Curtain: The Crushing of Eastern Europe, 1944-1956 A Wandering Feast: A Journey Through the Jewish Culture of Eastern Europe To Hell and Back: Europe 1914-1949 (The Penguin History of Europe) Authentic Vietnamese Cooking: Food from a Family Table Nutritional Sciences: From Fundamentals to Food (with Table of Food Composition Booklet) Over a Fire: Cooking with a Stick & Cooking Hobo Style - Campfire Cooking The Everything Guide To Cooking Sous Vide: Step-by-Step Instructions for Vacuum-Sealed Cooking at Home (Everything: Cooking) Thai

Cooking: Cook Easy And Healthy Thai Food By Thai (40 years experience of cooking) The Vermont Farm Table Cookbook: 150 Home Grown Recipes from the Green Mountain State (The Farm Table Cookbook) The New Mexico Farm Table Cookbook: 100 Homegrown Recipes from the Land of Enchantment (The Farm Table Cookbook) Money on the Table: What You Don't Know Leaves Money on the Table How Did That Get to My Table? Salad (Community Connections: How Did That Get to My Table?) How Did That Get to My Table? Orange Juice (Community Connections: How Did That Get to My Table?)

[Dmca](#)