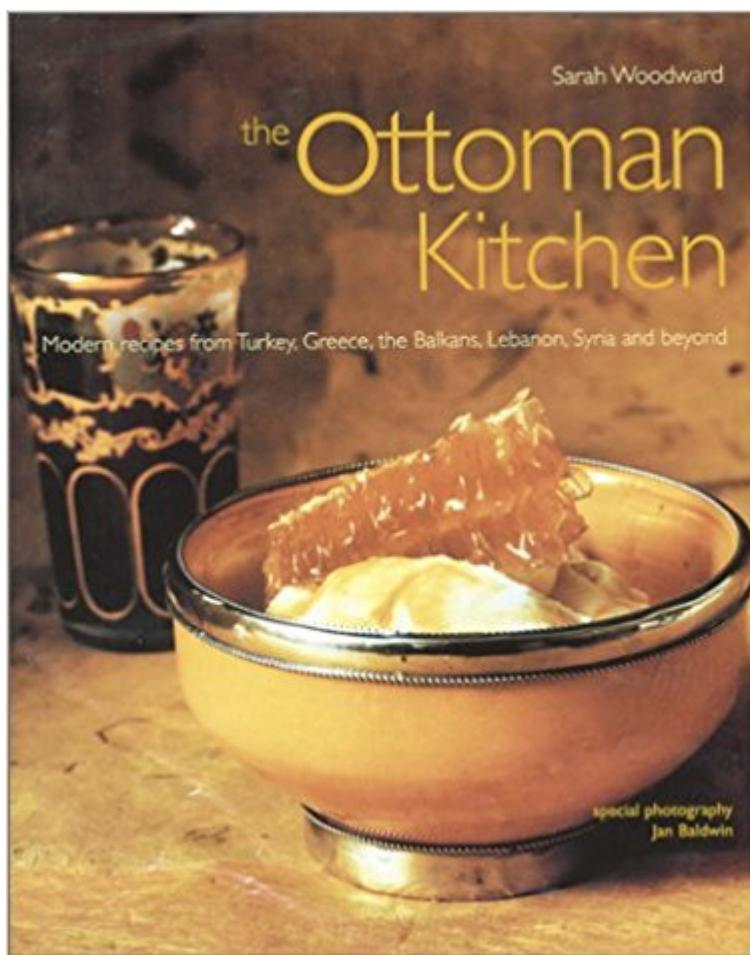


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The Ottoman Kitchen: Modern Recipes From Turkey, Greece, The Balkans, Lebanon, And Syria



Synopsis

One of the earliest exponents of fusion cooking, the Ottomans elaborated and refined the culinary traditions of the entire Eastern Mediterranean region to create one of the world's greatest, and most eclectic, cuisines. The Ottoman Kitchen explores the culinary traditions of the region, the vast Ottoman Empire, which at the height of its glory spread East-West from Baghdad to Tripoli and North-South from Budapest to Cairo, and offers a collection of practical recipes for up-to-date versions of classic dishes. Interwoven with illuminating tales of history and culture, over 100 photographs are featured-stunning recipe pictures and evocative location shots of modern-day life.

Book Information

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Customer Reviews

Although contemporary Turkey's cooking has found welcome in many U.S. cities, few are familiar with its culinary ancestor, the imperial table of the Ottomans. Sarah Woodward has compiled recipes from that era and has updated them just enough to make the dishes reproducible in modern kitchens. The Ottoman Kitchen, as Woodward reconstructs it, emphasizes quick cooking and commonly available ingredients. Recipes abound with fresh pomegranates, nuts, yogurt, cheeses, parsley, and mint. Only a few ingredients, such as pomegranate molasses, demand special trips to Middle Eastern markets. When meat is used, it's usually lamb, but many recipes call for chicken or other poultry. Mark KnoblauchCopyright © American Library Association. All rights reserved

Sarah Woodward's cookbooks include *Oranges & Lemons*, *The Classic Mediterranean Cookbook*,

and Tastes of North Africa. Jan Baldwin is a leading international photographer of food and interiors. Her photographs illustrate one other Interlink cookbook, *The African Kitchen*.

I am an avid cooker..I love to cook..and I was looking for things I didnt already know.This book did not offer me any nsight on things I didnt already know . .Great pictures and great history write-ups.but again..nothing I didn't already know.

I really like this book. The pictures are beautiful, the recipes easy to follow and it is an entertaining book. I learned quite a bit from this book.

The Ottoman Kitchen makes for a delightful journey to this historic area. Having visited Greece and Turkey two years ago, the book immediately caught my attention.The recipes are accompanied by an interesting overview of the area. One should not be too surprised that Turkey and its neighbouring countries offer cuisine that is similar in many ways. These countries' common past is the reason for this.The author has adapted the recipes for a North American kitchen. There is no need to obtain what might be unobtainable ingredients in North America.The book bought back many memories of this fascinating region. I have already tried my first recipe (Topkapi pilaf), and intend to try many more.Not only is the book beautiful to behold ... the food contained therein is a true delight to savour!

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