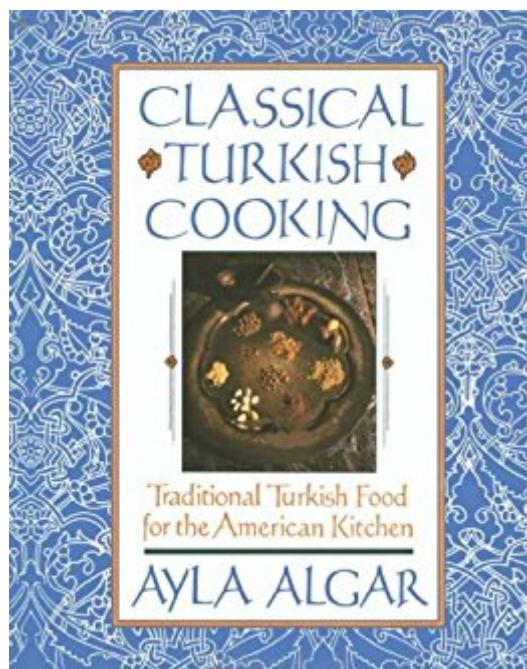


The book was found

Classical Turkish Cooking: Traditional Turkish Food For The America



Synopsis

Turkish food is one of the world's great cuisines. Its taste and depth place it with French and Chinese; its simplicity and healthfulness rank it number one. Turkish-born Ayla Algar offers 175 recipes for this vibrant and tasty food, presented against the rich and fascinating backdrop of Turkish history and culture. Tempting recipes for kebabs, pilafs, meze (appetizers), dolmas (those delicious stuffed vegetables or vine leaves), soups, fish, mantı and other pasta dishes, lamb, poultry, yogurt, bread, and traditional sweets such as baklava are introduced here to American cooks in accessible form. With its emphasis on grains, vegetables, fruits, olive oil, and other healthful foods, Turkish cooking puts a new spin on familiar ingredients and offers culinary adventure coupled with satisfying and delicious meals.

Book Information

File Size: 4980 KB

Print Length: 320 pages

Publisher: William Morrow Cookbooks (July 30, 2013)

Publication Date: July 30, 2013

Sold by: HarperCollins Publishers

Language: English

ASIN: B00DG1SZ3E

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #752,912 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #22 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > European > Turkish #59 in Books > Cookbooks, Food & Wine > Regional & International > European > Turkish #275711 in Kindle Store > Kindle eBooks > Nonfiction

Customer Reviews

Bravo. The author of this cookbook, Ayla E. Algar, clearly displays a masterful knowledge of the history of Turkish cooking. Together with her native experiences, the author has created a work that emotes respect and baits the senses, while transporting the reader into an authentic kitchen, a

kitchen that may exist in many locales in Turkey. I appreciate the author's sharing of cultural influences, as well as a deep understanding of the flavors and foods of Turkey. Indeed, while prepared dishes from Turkey are under-heralded today, Algar gives us multiple reasons to elevate Turkish cuisine to its rightful place as one of the world's great bodies of culinary delights.

Very dull book with no illustrative pictures on how the recipe should look like or the steps taking in doing it. I cannot imagine that they were explaining how "Borek" dough (complicated) should be made without a single picture. I don't recommend this book for anyone.

Cooking instructions are vague, and many take you to supplemental pages that are equally vague, for the average American who wants to learn some Turkish dishes. I was quite disappointed, and will be either buying additional Turkish cooking books or looking for supplements online, to figure out the weak instructions provided. Not a book for the average cook who wishes to try some Turkish dishes.

Great book. easy to follow recipes for very good dishes. i recommend it.

This is a great collection of recipes expressed in a straightforward manner. Turkish cooking, like its less complex Greek cousin, is not easy to master, but with practice and time, these recipes definitely come through.

I have tried 5-6 things in this cookbook. All but one have been easy and very tasty. The green beans/tomato recipes is excellent, as are the scones. I need to get a stove-top grill to try some of the meat dishes. Overall, an excellent buy.

Great book for a beginner in Turkish Cuisine! I recommend it to others who also wish to become proficient cooks!

fantastic

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

Classical Turkish Cooking: Simple, Easy, and Unique Turkish Recipes (Turkish Cooking, Turkish Cookbook, Turkish Recipes) (Volume 1) A Turkish Cookbook for Beginners: Learn Delicious Turkish Cooking in Only Minutes (Turkish Cooking at Home, Ethnic Cookbooks, and Turkish Cook Books 1)

Classical Turkish Cooking: Traditional Turkish Food for the America Classical Turkish Cooking: Traditional Turkish Food for the American Kitchen Turkish Cooking in 30 Minutes: Cook Delicious Turkish Food at Home With Mouth Watering Turkish Recipes Cookbook Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes The Best Turkish Cookbook - Turkish Cooking Has Never Been More Fun: Turkish Recipes for Everyone Food Truck Business: How To Start Your Own Food Truck While Growing & Succeeding As Your Own Boss (Food Truck, Food Truck Business, Passive Income, Food ... Truck Startup, Food Truck Business Plan,) A Turkish Cookbook for Beginners: Learn Delicious Turkish Cooking in Only Minutes Best of Turkish Cooking: Selections from Contemporary Turkish Cousine The Ultimate Turkish Cookbook: The Most Authentic Turkish Food Recipes in One Place Filipino Cooking: for beginners - Basic Filipino Recipes - Philippines Food 101 (Filipino Cooking - Filipino Food - Filipino Meals - Filipino Recipes- Pinoy food) Classical Turkish Cooking Whole Food: The 30 day Whole Food Ultimate Cookbook 100recipes (Whole Food Diet, Whole Food Cookbook,Whole Food Recipes, Clean Eating, Paleo, Ketogenic) Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, deserts) Cooking for Two: 365 Days of Fast, Easy, Delicious Recipes for Busy People (Cooking for Two Cookbook, Slow Cooking for Two, Cooking for 2 Recipes) Applications of Traditional and Semi-Traditional Hypnotism. Non-Traditional Hypnotism, Volume 2, The Practice of Hypnotism Turkish Kebabs: Exquisite tastes from famous Turkish kebabs with easy to make recipes at your kitchen Turkish Culinary Art: A Journey through Turkish Cuisine Making Out in Turkish: (Turkish Phrasebook) (Making Out Books)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)