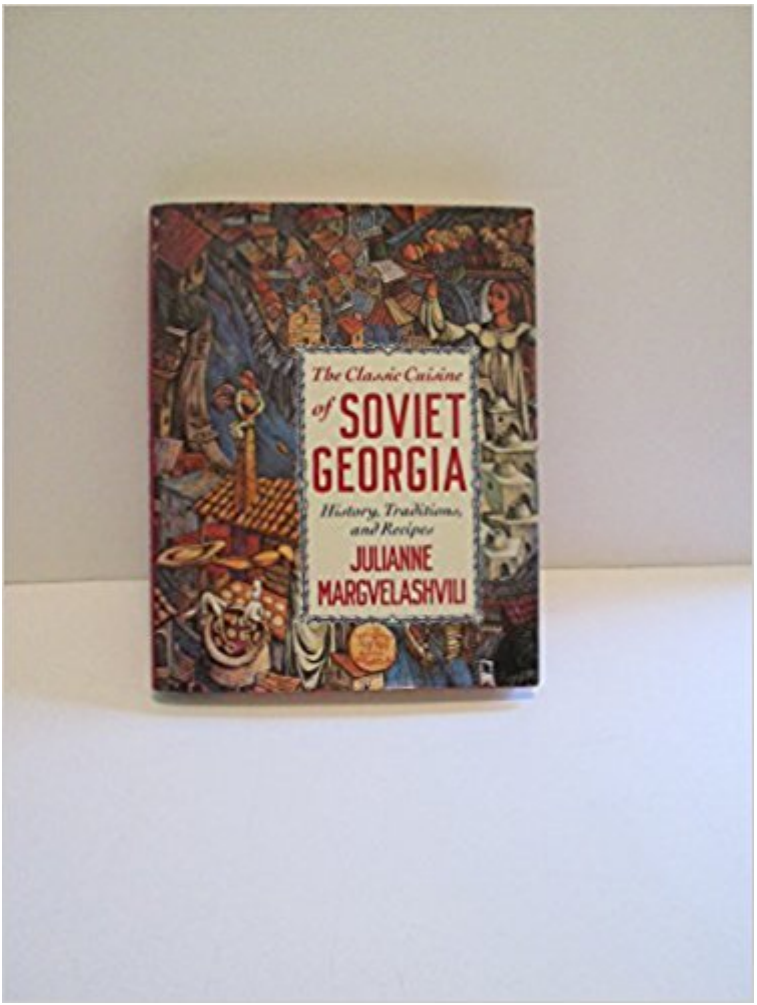
Ebook Directory
the best source of ebook

The book was found

The Classic Cuisine Of Soviet Georgia: History, Traditions, And Recipes



PDF
Adobe
DOWNLOAD EBOOK

Synopsis

This cookbook captures the cuisine of Soviet Georgia in more than 100 traditional recipes, including dishes such as mtsvadi (skewered lamb), kupati (meat sausage), tolmas (stuffed grape leaves), kada (Georgian kweet bread), and pakhlava kartulat (Georgian bakhlava). More than just a cookery book, this text is rich with lore, lifestyle, history and the unique cultural and religious traditions of Soviet Georgia. Including sections on special ingredients, with American equivalents, Georgian wines, and the rituals of the Georgian table and the tamada (toastmaster).

Book Information

Hardcover: 256 pages

Publisher: Simon & Schuster; 1st edition (August 1991)

Language: English

ISBN-10: 0131382152

ISBN-13: 978-0131382152

Product Dimensions: 0.9 x 7.7 x 9.5 inches

Shipping Weight: 1.3 pounds

Average Customer Review: 4.1 out of 5 stars 4 customer reviews

Best Sellers Rank: #1,768,058 in Books (See Top 100 in Books) #98 inÃ Â Books > Cookbooks, Food & Wine > Regional & International > European > Russian

Customer Reviews

In dramatic contrast to the Western view of a drab and gray Soviet Union, where food is ever in scant supply, the Soviet Georgia described by food historian and folklorist Margvelashvili is an untouched paradise where "plates piled high with fragrant opal basilsic , tender cilantro, flat-leaf parsley, long stems of tarragon, green onions, and young garlic infuse life into even the most lifeless soul at any table." Her book reveals a culture immersed in the from-scratch preparation of time-honored recipes, many of which resemble Middle Eastern specialties--e.g., a pilaf with meat, and stuffed grape leaves called tolmas which resemble their Greek cousin. Vegetables, fresh cheeses and yogurts play an important role in Georgian dining; included are recipes for eggplant in walnut sauce, chilled yogurt soup and Georgian ricotta. While introductory chapters define some of the ingredients found in Georgian fare, many recipes feature shaffran , a mysterious spice consisting of dried marigold petals, "not to be confused with saffron as to flavor and especially quantity"--without offering substitutions. This flaw aside, the volume takes an illuminating look at an obscure corner of the world. Copyright 1991 Reed Business Information, Inc.

Georgian cuisine by no means fits the stereotype of heavy, boring Russian food; although there are indeed many peasant-style dishes, they are flavored with cilantro and other fresh herbs, enlivened with hot paprika and special spices, often influenced by the Mediterranean cultures to the south. The author, a Canadian who now lives in Georgia with her Soviet-born husband, writes about the warmth of the culture, describes various essential ingredients, and presents an intriguing collection of traditional recipes. Specialized but appealing, this is recommended for most collections.Copyright 1991 Reed Business Information, Inc.

Note that about half of the book is the actual cook book. The rest is history, traditions, etc. Even so, even the half of the book has enough recipes to justify the purchase. I like there’s a section advising how to get spices that are unique to Georgian Republic and what to replace them with. Otherwise, one would need to do a lot of additional research.For those who doesn’t know, Georgian cousin is very unique, very flavorful and arguably one of the most exciting.

This is an excellent look into the cuisine of Georgia.The author really explains the culture and ingredients that make the food of this region so unique.I have cooked some of the recipes and they are delicious and would satisfy any gourmand.A must have for anyone who enjoys the cooking of Transcaucasia...

great, and very happy. a gift to my brother , fast shipping. Heavy product with good balance it is recommend.

Much better than the Darra Goldstein version. Unfortunately in order to really get authentic Georgian flavors, often one needs some very hard to get spices and other ingredients.

Download to continue reading...

The Classic Cuisine of Soviet Georgia: History, Traditions, and Recipes Kids Love Georgia: A Parent’s Guide to Exploring Fun Places in Georgia with Children. . . Year Round! (Kids Love Georgia: A Family Travel Guide to Exploring Kid Tested) Classic Hungarian Goulashes: Deliciously Decadent Hungarian Cuisine(hungarian recipes, hungarian recipe book, hungarian cookbook, hungarian cooking book, hungarian books, hungarian cuisine, hungarian Path of Thorns: Soviet Mennonite Life under Communist and Nazi Rule (Tsarist and Soviet Mennonite Studies) Soviet and Mujahideen Uniforms, Clothing, and Equipment in the Soviet-Afghan War, 1979-1989 Vietnamese

Food & Cooking: Discover the exotic culture, traditions and ingredients of Vietnamese and Cambodian cuisine with over 150-authentic step-by-step recipes and over 750 photographs Welcome to Japanese Food World: Unlock EVERY Secret of Cooking Through 500 AMAZING Japanese Recipes (Japanese Coobook, Japanese Cuisine, Asian Cookbook, Asian Cuisine) (Unlock Cooking, Cookbook [#7]) Welcome to Korean Food World: Unlock EVERY Secret of Cooking Through 500 AMAZING Korean Recipes (Korean Cookbook, Korean Cuisine, Korean Cooking Pot, Asian Cuisine...) (Unlock Cooking, Cookbook [#8]) Russian panorama;: Moscow, Georgia, the Crimea, Azerbaijan, Nizhni, Novgorod, Leningrad, Stalingrad, the Ukraine, the Volga, Siberia, Soviet and ... Asia, the Arctic and Baltic, Poland, Hungary CCCP COOK BOOK: True Stories of Soviet Cuisine Georgia Diary: A Chronicle of War and Political Chaos in the Post-Soviet Caucasus Please Don't Call It Soviet Georgia World History, Ancient History, Asian History, United States History, European History, Russian History, Indian History, African History. (world history) Jello Shot Recipes: 55 Fun & Creative Jello Shot Recipes for your Party (Jello Shots, Jelly Shots, Party Recipes, Jungle Juice, Punch Recipes, Vodka Recipes, ... Rum Recipes, Cocktail Recipes, Wine Making) Bentley Traditions and Encounters, AP Edition (AP TRADITIONS & ENCOUNTERS (WORLD HISTORY)) Flavors of Korea: Delicious Vegetarian Cuisine (Healthy World Cuisine) 21 Famous Portuguese Dessert Recipes -Made Quick and Easy- Portuguese food - Portuguese cuisine- Portuguese Recipes: World Famous Recipes Made Quick and Easy The Complete Book Of Turkish Cooking: All The Ingredients, Techniques And Traditions Of An Ancient Cuisine Costa Rica: Folk Culture, Traditions, and Cuisine Cruising Guide to Coastal South Carolina and Georgia (Cruising Guide to Coastal South Carolina & Georgia)

Contact Us

DMCA

Privacy

FAQ & Help