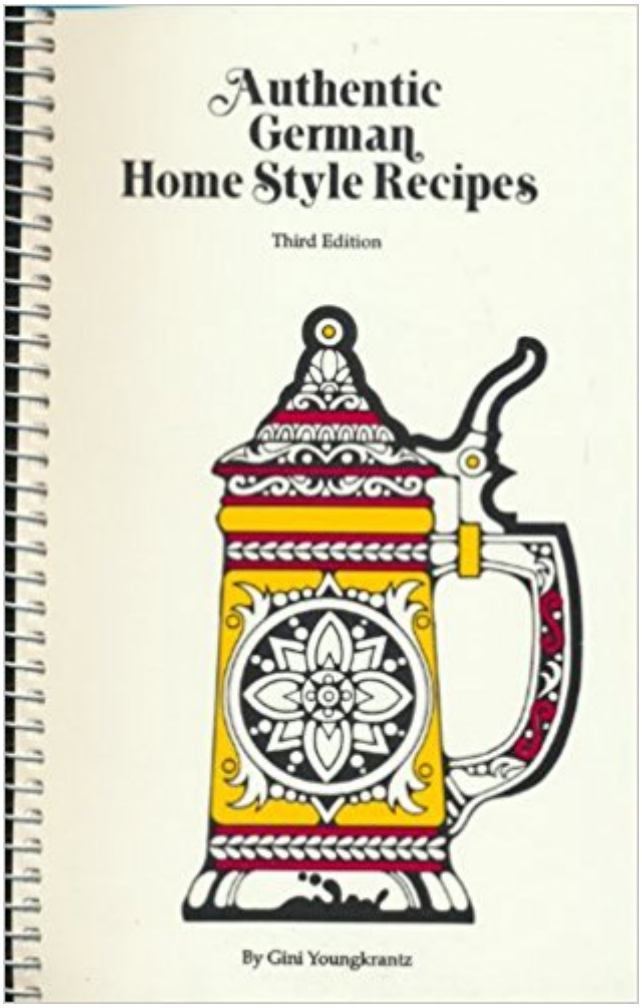
Ebook Directory
the best source of ebook

The book was found

Authentic German Home Style Recipes



PDF
Adobe
DOWNLOAD EBOOK

Synopsis

Authentic German Home Style Recipes has over 280 recipes found in German kitchens. Additionally the cookbook has the history of the city of Heidelberg, Germany as well as common German sayings translated into English, many helpful hints and German traditions. All ingredients can be found in U.S. food stores and measurements are in the English system. --This text refers to an out of print or unavailable edition of this title.

Book Information

Spiral-bound: 223 pages

Publisher: Diversified Publications; 3rd edition (1990)

Language: English

ISBN-10: 0939593025

ISBN-13: 978-0939593026

Package Dimensions: 8.4 x 5.4 x 0.7 inches

Shipping Weight: 8.8 ounces

Average Customer Review: 4.3 out of 5 stars 24 customer reviews

Best Sellers Rank: #1,089,129 in Books (See Top 100 in Books) #65 inÃ Â Books > Cookbooks, Food & Wine > Regional & International > European > German

Customer Reviews

"German-born Gini Youngkrantz is such a good cook that she can’t entertain without guests asking for her recipes. They wondered how she goes about making her cabbage and potatoes, her homemade German noodles and her stollens. ...Her first edition came out in 1986 and she continues to update and add new recipes. The fourth and most recent edition contains the bread recipes she had been reluctant to include. ’Bread is the hardest, that’s why I never put the bread recipes in the book,’ she said. ’Even when I made the bread, I had to do it more than once.’ But the majority of the recipes are simple and her directions, easy to follow..." -- Belleville News-Democrat, Belleville, IL"New book helps Americans to cook like Germans do Gini Youngkrantz, who grew up in Heidelberg, Germany, and is married to a retired American serviceman, published her first edition of her cookbook ’Authentic German Home Style Recipes’ in 1986. She and her husband Bob printed 1,000 copies, and when the book was reviewed by the Army Times, a military newspaper, copies sold out in record time. Since then more than 52,000 copies of Youngkrantz’s cookbook have been sold in the United States and Germany. Most are sold in military-post and base exchanges. In Germany, the book is on the best-seller category. ...’It’s a simple book - with recipes that are easy

and don’t need any special ingredients,’ she explained." -- The Gazette, Colorado Springs, CO --This text refers to an out of print or unavailable edition of this title.

Gini Youngkrantz was born in Heidelberg, Germany and began her cooking experiences at age 4. Once she completed high school she attended professional cooking classes as a part of her hotel management training. She has now been cooking for over 56 years. Her cookbook is used by German restaurants in the United States to prepare their menus. --This text refers to an out of print or unavailable edition of this title.

I am originally from the Heidelberg area and have lived in the US for many, many years now. Over the years, I’ve missed some of my German grandma’s home-style cooking, so I bought this cookbook several years ago and still love cooking with it today. As a matter of fact, there’s not a page I haven’t written on or highlighted the extra-special recipes.As I first flipped through the pages, not only was I thrilled with the everyday recipes, which are well known in the Heidelberg area, the ones I grew up with, but the author even goes a step further by describing holiday traditions and German customs, stuff I had almost forgotten about over the years.Another big plus is that it was written in English with American ingredients and measurements, so I bought this book for my daughter when she went off to college, my mother-in-law, and other friends who’ve been to Germany and missed the food.My version was comb bound, so it stays open flat on the counter when I’m cooking with it. It’s so much more efficient than having to hold the page down with a can of sauerkraut to keep the pages from turning, as I have to with bound cookbooks. I don’t know if that has changed, though.About the not so favorable reviews, this is meant to be a practical book for everyday German cooking. Not every recipe is supposed to be gourmet, so when a can of peas and carrots is listed as an ingredient, that’s how I grew up eating it. Just like in the States, we use short-cuts in Germany, too. As a matter of fact, yes, the real thing is nice, but I still get a feeling of nostalgia, when I eat canned peas and carrots as a side or alone, topped with butter and sprinkled with some salt and pepper. JUST LIKE IT WAS AT HOME! Can’t get more authentic than that!!!

I bought this book in 2003 and I still use it to this day. I am from Germany and live in the US now. The recipes here are basic recipes that you would find in regular households. I also have other german cookbooks with the more complicated stuff. Regular german households don’t go making Schnitzel or Sauerbraten every day.The bolognese recipe is still one of my favorites which I fiddled with just a tad. The goulash soup, also great. All the soups are great and I also love the cookie

recipes.I love making the noodle chicken salad with the yogurt. I have no way of getting Quark here in the US so the recipes are adjusted to items I can easy get here in the US. Its very good.

I looked through this book when I first received to see what recipes it contained. I decided to make the Lemon Cake for my Mom for Mother's Day. I was so disappointed.....the temperature & amount of time to bake this cake are clearly incorrect. It says to bake at 375 deg for 60-70 minutes. I baked this cake twice.....the first time as indicated & it was terribly burned (inedible!). The second time, I reduced the temperature to 350 deg & baked for 55 minutes, which was right on. I am an experienced baker & my oven is within 5 deg of desired temperature. I will say that the cake is very lemony & was enjoyed by all.

Awesome Book that is now out of print. I bought one years ago at a German Deli in CHicago. There were so many receipes here that were similiar if not identicle to my mothers that my brother wanted it. There are many receipes for the comfort food that i remember as a child. I was very happy to find it here on . It was a great gift for him. The book has many German saying at the end of each page with the translations so it was a fun trip down memory lane.

Fantastic book takes me back to my own ancestryhave made several menus from the book successfully

I have made several of the recipes and, so far, all have been great. None of the recipes require buying "special" ingredients. They are easy to prepare and delicious. I am having so much fun with this cookbook! I highly recommend this book to anyone who wants to try their hand at German cooking.

Perfect recipes! Have used it for years, now my friends get to use it, too!

Some great recipes for foods we enjoyed in Germany! Easy to read with clear instructions.

Download to continue reading...

German: German Recipes - The Very Best German Cookbook (German recipes, German cookbook, German cook book, German recipe, German recipe book) German: Short Stories for Beginners + German Audio: Improve your reading and listening skills in German. Learn German with Stories (German Short Stories 1) (German Edition) Authentic German home style recipes

German Children’s Books: I Love My Mom - Ich habe meine Mama lieb (English German bilingual books): English German childrens books (English German Bilingual Collection) (German Edition) Ich habe meinen Papa lieb I Love My Dad (german english bilingual, german children’s books): german kids books, kinderbuch, german childrens stories ... Bilingual Collection) (German Edition) Die RÃƒÂ¤der - Das Freundschaftsrennen(german for toddlers, german baby books, kinderbuch deutsch): german books for kids -The Wheels -The Friendship Race (German Bedtime Collection) (German Edition) INTERIOR DESIGN : The Beginner’s guide, organise your home, techniques and principles on art of decoration: Customise your home with us (Home design, home construction, home arranging with style) German Home Cooking: More Than 100 Authentic German Recipes; Passed Down from Generation to Generation German Recipes from Epcot’s Germany Pavilion (Walt Disney World Resort): Book1: Great German Recipes - Book 2: Germany Style Recipes Authentic Recipes from Jamaica: [Jamaican Cookbook, Over 80 Recipes] (Authentic Recipes Series) New England Style Cooking: Authentic Recipes from Connecticut, Maine, Boston, and Vermont (New England Cookbook, New England Recipes, New England Cooking, Boston Recipes, Boston Cookbook Book 1) German Cuisine: Authentic German Cooking for the Home Chef Barron’s German-English Pocket Dictionary: 70,000 words, phrases & examples presented in two sections: American style English to German -- German to English (Barron’s Pocket Bilingual Dictionaries) Authentic Recipes from Indonesia (Authentic Recipes Series) Authentic Recipes from Vietnam (Authentic Recipes Series) German Cooking: A Cookbook of Authentic German Food Recipes German Cookbook - 25 Delicious German Food Recipes to Please your Taste Buds: Try the Best German Recipes German children’s book: My Daddy is the Best. Mein Papa ist der Beste: German books for children.(Bilingual Edition) English German children’s picture ... for children:) (Volume 7) (German Edition) Learn German III: Parallel Text - Easy Stories (German - English) Bilingual - Dual Language (Learning German with Parallel Text 3) (German Edition) I Love to Keep My Room Clean Ich rÃƒÂ¤ume mein Zimmer gerne auf (English German Bilingual): German bilingual childrens books (English German Bilingual Collection) (German Edition)

Contact Us

DMCA

Privacy

FAQ & Help