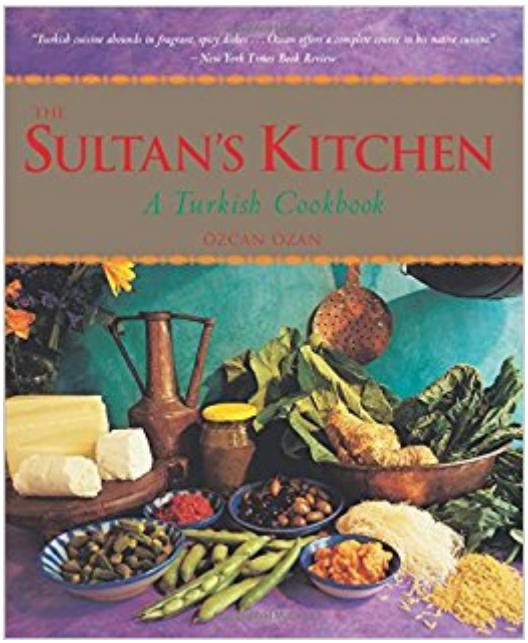
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Sultan's Kitchen: A Turkish Cookbook



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Synopsis

"Not to be missedÃ¢â ¬Â¦a gem. This is real Old World cookingÃ¢â ¬Â¦devotees of Mediterranean cuisine would be remiss not to add this book to their collection."Ã¢â ¬â •Boston GlobeRanging from favorites such as chickpea pilaf to richly stewed lamb on a bed of eggplant, today's Turkish cuisine is fresh, distinctive, and flavorfulÃ¢â ¬â •the result of over five centuries of culinary tradition.Whether you want to warm up with a tangy Peasant Soup (a hearty chicken soup), or top off a meal with a mouthwatering Pistachio Seomina Cake, The Sultan's Kitchen will show you how to produce the exotic tastes and aromas of Turkish food in your own kitchen. It offers over 125 healthy, delicious recipes that are both easy to prepare and based on readily available ingredients.The Sultan's Kitchen also shows you how to prepare a complete Turkish dinner, and features stunning images by photographer Carl Tremblay. This Turkish cookbook is sure to inspire you to create meals fit for a Sultan!

Book Information

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Customer Reviews

"Ozcan claims Turkish cuisine is one of the greatest in the worldÃ¢â ¬Â¦[his recipes] manage to be fairly persuasive." Ã¢â ¬â •New York Times"A wonderfully varied selectionÃ¢â ¬Â¦Ozcan's versions of the famous dishes ezogelin corbasi (a red lentil soup) and 'shepherd's salad' are the most richly and complexly flavored I've eaten." Ã¢â ¬â •Gourmet"Ozcan Ozan's Sultan's Kitchen deliciously captures the flavors of Turkish cooking traditionsÃ¢â ¬Â¦Professionals and home cooks alike will find lots of savory ideas within the pages of this book to expand their repertoire of prized

Mediterranean recipes." Ã¢â ¬â •Greg Drescher, Director of Education, The Culinary Institute of America at Greystone"Not to be missedÃ¢â ¬Â¦a gem. This is real Old World cookingÃ¢â ¬Â¦devotees of Mediterranean cuisine would be remiss not to add this book to their collection." Ã¢â ¬â •Boston Globe

Chef Ozcan Ozan grew up in Izmir, Turkey, and has been cooking for nearly thirty years. Before coming to Boston he cooked professionally in Europe and Turkey, learning his craft in the traditional European fashion of working at each kitchen position until he became executive chef. He attended the Cordon Bleu cooking school in Paris. He is a member of the James Beard Association and cooked for the 1995 James Beard Awards dinner. His restaurant, Sultan’s Kitchen, has been profiled in the Boston Phoenix as well as the Boston Globe, and was selected as the Best Middle Eastern Restaurant in Boston for 1997 by Boston Magazine. Zagat Restaurant Survey has ranked Sultan’s Kitchen as Boston’s Best Middle Eastern Restaurant for four years. Ozcan has appeared on TV and radio programs here and abroad. He lives north of Boston with his wife and two sons.Photographer Carl Tremblay is well known for his knack of bringing out the beauty in food and food-related objects. He created the photographs for The Olives Table (1997), and his work regularly appears in Boston Magazine as well as Cook’s Illustrated, Inc. Magazine, and Yankee magazine.

This is a beautiful book. The instructions were very easy to follow and I loved the other information from the author. I have made two recipes to rave reviews! I purchased this book after it was recommended by in an article in the Food section of the Washington Post. The hardest part of this was finding one or two of the specialty ingredients. I look forward to making many more of the recipes from this book. This is a great purchase!

I’m originally from Turkey. I bought this book when I first came to US because I was having difficulty converting measures and finding certain ingredients. This book helped me a lot. It’s a great book. The recipes I’ve tried turned out good, no changes were necessary. I gifted this book to several of my friends in the US and received compliments.

I bought The Sultan’s Kitchen about two years ago and have tried many of the recipes. The results have been delicious! I especially like the summer salads which use some ingredients like dandelion and purslane which are available, but ignored in most cookbooks. The Shepherd’s Salad is a

household favorite and a good "make ahead" light meal.As the author indicates in the preface, this is not fast cooking. It does not use prepared ingredients and you don’t "throw it together." You cook slowly and lovingly. But most of the recipes are not difficult and the results are worth the effort.I also want to mention that this book is a feast for the eyes as well as the mouth. Instead of food presented against white backgrounds, bold color abounds. The dishes, glasses and tableware are in vibrant colors and add to the ethnic appeal. The recipes are on softly colored pages, which for me, makes them easy to find. All in all, Sultan’s Kitchen is a very enjoyable cookbook.

My husband and I have prepared several of the recipes in this cookbook. The instructions are easy to follow and every dish has been excellent. There are a few ingredients that you may need to purchase, but the recipes work with fairly basic ingredients that you may already have. Turkish food is usually simple and fresh with a richness that comes from using olive oil, lamb, and produce that is harvested while young and tender. The dishes we have made so far have been much like the food I enjoyed in Istanbul (now if I could just locate a bottle of raki’’). In addition to many good lamb recipes and vegetarian entrees, there are also recipes for drinks, soups and small meze dishes that are wonderful snacks, side dishes, or appetizers. We are looking forward to cooking our way through the entire book!

never cooked turkish but went few times in restaurant and got hooked on turkish cuisine. this is an amazing book. not only pics will make you want to buy most of depicted copperware (i had to buy turkish copper peppergrinder on ebay asap!), but the recipes are all about home food, most are very simple and from widely available ingredients(had to buy sumac though from afgani store), he recommends substitutes for unavailable ones. made shish kabob, lentil soup, eggplant salad and they are awesome. ezme recipe was different from turkish restaurant but i guess there must be number of recipes for ezme. it is very healthy cuisine, a lot of legume/leefy green dishes, tons of vegetable recipes. the only downside not all the recipes have pictures and thats sad. i will cook mainly what looks inspiring on pics...

If you enjoy lamb dishes then this book is for you - you can substitute with Beef or Chicken but in my opinion WHY?? It’s also a book for people who enjoy cooking as much as eating. So if you are used to slapping stuff out of a box & calling it dinner this book isn’t for you. There are plenty of other yummy recipes to tempt your taste buds. For me it was well worth the investment.

This is one of those cookbooks you will actually use, over and over. Every recipe is interesting, delicious and clearly explained. Best grape leaves ever!

My favourite book and went to the restaurant and also bought an autographed copy from the CHEF. Love the recipes

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