

Classical Turkish Cooking

By Ayla E. Algar

Genre : Regional & Ethnic

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Classical Turkish Cooking by Ayla E. Algar is Regional & Ethnic 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, manti 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. **Top Books, Featured Books, Top Textbooks, Top Free Books, Top Audiobooks, Audiobooks, Arts and Entertainment Books, Biographies and Memoir Books, Business and Finance Books, Children and Teens Books, Comics and Graphic Novels Books, Computers and Internet Books, Cookbooks Food and Wine Books, Fiction and Literature Books, Health, Mind and Body Books, History Books, Humor Books, Lifestyle and Home Books, Mysteries and Thrillers Books, Nonfiction Books, Parenting Books, Politics and Current Events Books, Professional and Technical Books, Reference Books, Religion and Spirituality Books, Romance Books, Sci-Fi and Fantasy Books, Science and Nature Books, Sports and Outdoors Books, Travel and Adventure Books**

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[The Gaijin Cookbook](#)

By : **Ivan Orkin**

Ivan Orkin is a self-described gaijin (guy-jin), a Japanese term that means “outsider.” He has been hopelessly in love with the food of Japan since he was a teenager on Long Island. Even after living in Tokyo for decades and running two ramen shops that earned him international renown, he remained a gaijin. Fortunately, being a lifelong outsider has made Orkin a more curious, open, and studious chef. In *The Gaijin Cookbook*, he condenses his experiences into approachable recipes for every occasion, including weeknights with picky kids, boozy weekends, and celebrations. Everyday dishes like Pork and Miso-Ginger Stew, Stir-Fried Udon, and Japanese Spaghetti with Tomato Sauce are what keep the Orkin family connected to Japan. For more festive dinners, he suggests a Temaki Party, where guests assemble their own sushi from cooked and fresh fillings. And recipes for Bagels with Shiso Gravlax and Tofu Coney Island (fried tofu with mushroom chili) reveal the eclectic spirit of Ivan’s cooking.

[A New Book of Middle Eastern Food](#)

By : **Claudia Roden**

'Meticulously collected, compellingly assembled, lovingly told ... informative, delectable and incredibly useful' Yotam Ottolenghi Claudia Roden's *A Book of Middle Eastern Food* is your ultimate cookbook and guide to the rich and exotic recipes of the Middle East . . . As heard on BBC Radio 4's

new 5-part series. First published in 1968, Claudia Roden's bestselling classic Book of Middle Eastern Food revolutionized Western attitudes to the cuisines of The Middle East. Containing over 500 modern and accessible recipes that are brought to life with enchanting stories, memories and culinary wisdom, this book takes readers on a cook's tour of countries including Syria, Lebanon, Egypt, Turkey, Greece and Morocco. Inside there's a delicious array of dishes to try: Hot Stuffed Vine Leaves, Sweet and Sour Aubergine Salad, Courgette Meatballs, Persian Lamb, Moroccan Tagine with Fruit and Honey, Hummus, Tabbouleh, Turkish Delight and Coconut Orange Blossom and Lemon Cake. Now in this beautiful new edition, Roden's timeless work will continue to inform and inspire as the next generation of cooks discovers its riches. 'Roden's great gift is to conjure up not just a cuisine but the culture from which it springs' Nigella Lawson

[Simple French Cookery](#)

By : **Edna Beilenson**

Carpe Kitchen! The door of the Peter Pauper vault has swung open to release our legendary old-school cookbooks...for your e-reader! "French Cookery is French Witchery," says Edna Beilenson, the author of this quirky 1950s cookbook. She invites you to delight in the magic of a scrumptious Tarte à l'Apricot or Quiche Lorraine. Bite into a piece of succulent Chicken Sauté Echalote or sip a glass of Pinot Noir with a Roast Duck à l'Orange. Say "adieu" to all your worries as you share a delicious slice of French Cheesecake with your significant other by candlelight. Try the Poire Maxim's. Experience the enchantment of French cuisine once and for all with this vintage compilation of French recipes, pleasingly decorated by Ruth McCrea. Amusez-vous! Your guests you will flatter, Your name you'll enhance, With these gourmet delights From the kitchens of France!

[La cucina sarda di mare](#)

By : **Laura Rangoni**

In oltre 450 ricette Gusto e semplicità, tradizione e innovazione, nelle migliori ricette di pesci, molluschi e crostacei Grazie al turismo, la cucina di mare della Sardegna è andata incontro a una veloce evoluzione che, ispirandosi agli usi locali, ha permesso all'isola di toccare le vette assolute del gusto. Accanto a una cucina povera, basata sull'utilizzo di pesci meno pregiati, tipica delle popolazioni che abitano la costa, si è andata sviluppando una cucina estremamente raffinata, per accontentare i palati fini dei villeggianti. La materia prima non manca: dai crostacei della zona di Alghero ai tonni di Carloforte, fino alle grigliate di pesce di Palau, della Maddalena o di Cala Gonone, le preparazioni gastronomiche si sono diversificate sempre più, accogliendo elementi innovativi senza però mai rinnegare la tradizione isolana. Laura Rangoni sommelier, giornalista iscritta all'Associazione Stampa Agroalimentare, è tra i più conosciuti autori italiani contemporanei di cucina. Studiosa di tradizioni popolari e ricercatrice di storia dell'alimentazione e della gastronomia, ha all'attivo un centinaio di pubblicazioni tra saggistica e manualistica e ha scritto su quotidiani nazionali e su numerose riviste di settore. È presidente del Centro Studi Tradizioni Alimentari Eno Gastronomiche. Con la Newton Compton ha pubblicato, tra gli altri, Ammazzacaccia; La cucina piemontese, La cucina bolognese; La cucina toscana di mare; La cucina sarda di mare; La cucina milanese; Turisti per cacio; Kitchen Revolution; La cucina della salute; Il grande libro dell'orto e della cucina naturale; 1001 ricette di pizze, focacce e torte salate; 1001 ricette della nonna.

[Sushi per principianti](#)

By : **Aya Imatani**

Ami la cucina giapponese ma pensi che sia impossibile da rifare a casa? Vorresti mangiare più spesso il sushi ma è troppo costoso? Finalmente - grazie a questo manuale che spiega tutti i passaggi da fare e li illustra con molte foto step-by-step - riuscirai anche tu a preparare il sashimi, il maki sushi e molte altre squisite ricette del Sol Levante. Seguendo i consigli pratici dell'autrice Aya

Imatani, scoprirai quali sono gli strumenti fondamentali, le preparazioni di base, il nome corretto delle varie ricette, i trucchi per impiattare al meglio i cibi. E non solo: potrai perfino scoprire alcune pietanze speciali che non troverai facilmente nei sushi bar, ma che tutte le nonne e le mamme nipponiche amano preparare per le proprie famiglie, come la Torta Sushi (fatta con pollo e salsa teriyaki) e il Temarizushi (con tonno, salmone e avocado). • Tamago nigiri, l'omelette giapponese • Sake sashimi con salmone • Temaki della California: gamberi, insalata di granchio e asparagi • Kappa maki, il sushi vegetariano a base di cetriolo • Takosumiso con polpo tagliato a fettine • Miso shiru, la zuppa di miso • Insalata maki con gamberoni e lattuga • Ikura gunkanmaki con uova di salmone Aya Imatani grande esperta di cucina nipponica, è cresciuta nel sushi bar che il padre possedeva a Kobe, in Giappone. Autrice di vari libri sul sushi, possiede una ditta di catering specializzata in ricette della tradizione culinaria dell'Asia.

[**Kawaii, recettes japonaises trop mignonnes !**](#)

By : **Laure Kié**

Kawaii signifie « mignon » en japonais. Mélangeant la culture pop japonaise et l'univers des mangas, la cuisine kawaii vous surprendra par son originalité et sa facilité de réalisation ! Bento, onigiri, sushi ou desserts... Que ce soit pour les enfants ou pour les plus grands, ce livre vous permettra de réaliser des recettes saines et savoureuses qui vont en faire craquer plus d'un ! Des astuces, des tours de main, des infos sur les ingrédients et toutes les recettes détaillées en pas à pas.

[**Ken Hom's Simple Thai Cookery**](#)

By : **Ken Hom**

In Simple Thai Cookery (published in hardback as Foolproof Thai Cookery), Ken Hom demystifies this delicious and popular cuisine. He describes the basic techniques needed to recreate authentic Thai food and demonstrates 40 of the most well-known dishes with step-by-step instructions and photographs to accompany every stage from start to finish. Ken's recipes will appeal to the experienced cook and the novice alike as all are quick and easy to prepare and use readily available ingredients such as lemon grass, ginger and, of course, small Thai chillies. Foolproof instructions will guarantee excellent results every time, from healthy 'Spicy noodle salad' or the comforting 'Coconut chicken soup' to sweet and sour 'Pad thai' or hot and spicy 'Green curry prawns'. With tried-and-tested recipes that include appetizing soups and starters, quick and easy fish, meat and vegetarian main courses and a variety of delicious accompaniments, this is an essential cookbook for anyone who loves Thai food.

[**Loja en Recetas**](#)

By : **Antonella Cornejo Carrión**

Las tradiciones de las culturas siempre se han hecho alrededor de la cocina y sus recetas. Este libro tiene como finalidad rescatar las recetas de la familia de mi abuela materna y dar a conocer la provincia de Loja a través de sus recetas.

[**Il menù delle feste natalizie con.. la Vernaccia di San Gimignano**](#)

By : **Consorzio della Denominazione San G**

Le feste in compagnia della Vernaccia di San Gimignano, il risultato di Un food contest che ha visto riuniti 18 foodblogger di tutta Italia alle prese Vernaccia di San Gimignano nelle tipologie Annata e Riserva: un'occasione per riscoprire insieme la versatilità a tavola di questo grande vino bianco italiano, prima DOC riconosciuta nel nostro paese. Troverete le ricette di Acqua e menta, Bibikitchen, Cuoca a tempo perso, eNozioni, Experimental cook, Fico secco uva passa, Gustorie, La cucina spontanea, La cuoca dentro, La forchetta e il coltello, La luna sul cucchiaino, La Signora Laura,

Peperoni e Patate, Ricette barbare, Ricette di Cultura, Tre code in affitto, Una blogger in cucina, Una cena con Enrica.

[My Year in Meals](#)

By : **Rachael Ray**

Ever wonder what Rachael Ray cooks when the cameras aren't rolling? Here she gives you an inside look into her kitchen for one full year. My Year in Meals offers intimate access to tasty dishes that will take you from breakfast to dinner. From the meals she whips up at a moment's notice to family feasts, and dishes inspired by her travels around the world, you can now enjoy twelve incredible months of Rachael's homemade favorites. Need something to get you out of bed in the morning? Try the Almond Custard Brioche Toast or Eastern Egg Sandwiches with Bacon. Looking to fire up that backyard barbecue? Try the Baby Back Ribs with Bourbon BBQ sauce. For something simple that will knock your guests' socks off, try Rachael's Egg Tagliatelle with Truffle Butter and Butternut Squash Risotto. Rachael even shares her husband John Cusimano's amazing cocktail recipes, guaranteeing that you'll never reach for store-bought Margarita mix again. To top it off, Rachael includes personal stories behind many of the dishes and her own never-before-seen photos of these culinary creations. In no time at all, you'll feel like you've stepped into her home for a change! *** A year of delicious food is only enhanced by a selection of equally tasty cocktails, and Rachael's husband, John Cusimano, is no stranger to the cocktail shaker. Now he's sharing his secrets with you. Whether shaken or stirred, straight up or on the rocks, with a cherry or a twist, John's creations—like his Strawberry Velvet featuring honey liqueur, strawberries, and lime—are always fresh, fun, and certain to make any gathering more memorable. With plenty of options for every occasion and season, such as the Pomegranate Margarita, the Halloween Fizz, and the Nod to Nog, these fabulous concoctions are the perfect complement to Rachael's year of great eating.

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. *A Turkish Cookbook for Beginners: Learn Delicious Turkish Cooking in Only Minutes* (Turkish Cooking at Home, Ethnic Cookbooks, and Turkish Cook Books 1). Ayaz Babacan. 3.9 out of 5 stars 12.Â From Publishers Weekly. This compendium of Turkish fare does much to advance Algar's (*The Complete Book of Turkish Cooking*) theory that "it is the imaginative combination of carefully cooked ingredients, however humble they may be, that creates good taste." *Classical Turkish cooking* by Ayla Esen Algar, 1991, HarperCollins edition, in English - 1st ed.Â Are you sure you want to remove *Classical Turkish cooking* from your list? *Classical Turkish cooking. traditional Turkish food for the American kitchen.* 1st ed. by Ayla Esen Algar.