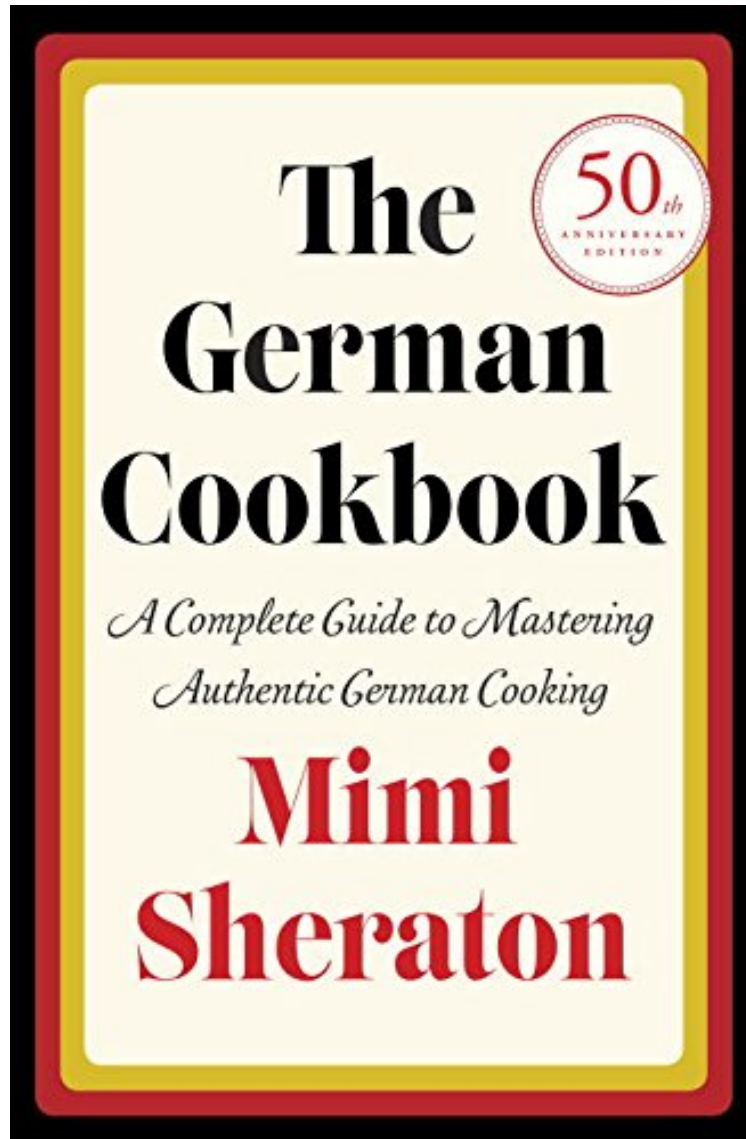


(Ebook pdf) The German Cookbook: A Complete Guide to Mastering Authentic German Cooking

The German Cookbook: A Complete Guide to Mastering Authentic German Cooking

Mimi Sheraton

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Mimi Sheraton : The German Cookbook: A Complete Guide to Mastering Authentic German Cooking before purchasing it in order to gauge whether or not it would be worth my time, and all praised The German Cookbook: A Complete Guide to Mastering Authentic German Cooking:

18 of 18 people found the following review helpful. Best German cookbook! All the traditional recipes, but some I'd never heard of, too! Delicious! By Jennifer Guerrero I adore this book! It's got all of the traditional German dishes that

you're looking for. It also has entries that I'd never heard of. Pictured below: 1) Tyrolean Omelette - p92. It's an omelette with bacon and brats in it, finished with tomato slices and parsley. It was so simple and quick to make, visually beautiful, and absolutely delicious! 2) I'm learning some techniques I'd never heard of, too. For her recipe for Rheinischer Sauerbraten - p147, she advises that the roast must be well larded with thin matchstick strips of bacon or salt pork. It should be what? Her other stuff is delicious, so I went ahead and ordered the larding needle to try this out. SCI Scandicrafts Larding Needle with Wood Handle - 13 Inch oh my gosh! I'm so glad I did! It was amazing! In the photo below, you can see the polka dots where the bacon runs through the roast. 3) Bratwurst in Ale - p252, and Himmel und Erde (Heaven and Earth - mashed potatoes with applesauce, sugar, salt, and vinegar stirred in) - p313. She doesn't give ingredient measurements for Himmel und Erde. I went with 2 1/4 lbs russet potatoes, 3 Granny Smith apples, 4 T unsalted butter, 2 t kosher salt, 1 t sugar, and 1 T apple cider vinegar. Loved it! I doubled the butter and flour for the brick roux for the brats so I'd have a thicker gravy. 4) There's so much fun information to be had between recipes. :) 5) Cheese Schnitzel p 165 and Sptzle p 60. Easy peasy and delicious! I find it super handy that there are both English and German indexes in the back. The only disappointment with this book is that there are no pictures. 0 of 0 people found the following review helpful. Great German Cookbook. A Classic. By mikey Great cookbook. Wide selection of regional recipes. This is a classic cookbook which is highly rated by purchasers. I am among that group and can only recommend the book. This particular book was a gift for a colleague who retired. He is a "foodie" and raved when he received the book. He tried several recipes and his feedback was great. I live in Germany and my spouse is German. We cooked a cross section of recipes and are well satisfied with the results. Easy instructions and tasty results. 0 of 0 people found the following review helpful. Excellent German Cookbook! By Scully One of the best German cookbooks on the market. I have owned this same book for many years, and purchased this particular copy as a gift for my mother, who though she no longer cooks, loves to read cookbooks and "re-live" the memories of great food she used to make. It may sound silly, but it makes her happy! And, the recipes are excellent and authentic! All of my fellow German-American friends have a copy of this cookbook, only with an older print date. :) If you love German food, this is the cookbook to have!

Now in a celebratory fiftieth anniversary edition, The German Cookbook is the definitive authority on German cuisine, from delicious soups and entrees to breads, desserts, and the greatest baking specialties in the world. In addition to easy-to-follow recipes, renowned food writer Mimi Sheraton also includes recommendations for restaurants at home and abroad, as well as tips on ordering traditional fare. Historically, German influence on the American diet, from hamburgers and frankfurters to jelly doughnuts and cakes, has been enormous. But, as the author writes in a brand-new Preface, Americans have begun to realize that Austrian and German cooks have long been adept at preparing foods that are newly fashionable here, whether for reasons of health, seasonality, economy or just pure pleasure. Many standards foreshadowed the precepts of new cooking, such as pickling, and combining sweet with savory. Alongside old Bavarian favorites, The German Cookbook includes recipes for nose-to-tail pork, wild game, and organ meats; hearty root vegetables and the entire cabbage family; main-course soups and one-pot meals; whole-grain country breads and luscious chocolate confections; and lesser-known dishes worthy of rediscovery, particularly the elegant seafood of Hamburg. Since Mimi Sheraton first began her research more than fifty years ago, she has traveled extensively throughout Germany, returning with one authentic recipe after another to test in her own kitchen. Today, The German Cookbook is a classic in its field, a testament to a lifetime of spectacular meals and gustatory dedication. So Prosit and gut essen: cheers and good eating!

From the Inside Flap A complete cookbook, from the most elegant to the most basic, with every recipe tested for the American kitchen. About the Author Mimi Sheraton is a pioneering food writer and a former restaurant critic for The Village Voice, Time, Cond Nast Traveler, and The New York Times. Her writing on food and travel has appeared in such magazines as The New Yorker, Vanity Fair, Smithsonian, Vogue, Town Country, New York, and Food Wine. She has written sixteen books, including The German Cookbook, first published in 1965 and never since then out of print, and a memoir, Eating My Words: An Appetite for Life. Her book The Whole World Loves Chicken Soup won both the IACP and James Beard awards, and she won a James Beard journalism award for her Vanity Fair article on the Four Seasons fortieth anniversary. Her latest book is 1,000 Foods to Eat Before You Die. She was born in Brooklyn and is a longtime resident of Greenwich Village.