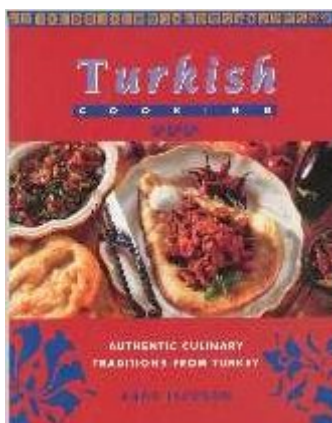


The book was found

# Turkish Cooking: Authentic Culinary Traditions From Turkey



# Synopsis

Turkish Cooking

## Book Information

Paperback: 128 pages

Publisher: Hackberry Press; 1st edition (January 1, 2003)

Language: English

ISBN-10: 1931040354

ISBN-13: 978-1931040358

Product Dimensions: 10.9 x 8.5 x 0.2 inches

Shipping Weight: 12.8 ounces

Average Customer Review: 4.3 out of 5 starsÂ Â See all reviewsÂ (3 customer reviews)

Best Sellers Rank: #2,397,755 in Books (See Top 100 in Books) #77 inÂ Books > Cookbooks, Food & Wine > Regional & International > European > Turkish

## Customer Reviews

I am a dedicated self-taught Turkish cook, and became hooked on this type of food since spending a year living in Turkey many years ago. I have an extensive collection of Turkish cookery books, but I have the feeling that this one was written as a light, middle-of-the road introduction to this style of food, aimed at a US audience. I think it's probably the least-used book in my collection. It's not that it's badly done - all the ingredients would be easy to find in many parts of the world, and that's extremely important; in addition, the recipes, apart from one HUGE boo-boo, are authentic and easy and straightforward to make. What on earth possessed the author to include bacon in a collection of recipes from a Muslim country is entirely beyond me. Although it might totally shoot in the foot any ideas of authenticity for the remaining recipes, it is actually the only mistake I have found of this nature. Very annoyingly the author insists on referring to a traditional and universal Turkish staple, borek - as pies, which they are most definitely not. Anyone actually going to Turkey and trying to obtain a 'pie' would end up both disappointed and hungry. I find it irritating because it makes the assumption that 'borek' would be too difficult for people to say or something, and I'd contest if 'borek' is too difficult for non-Turks to attempt to say then probably cookery is beyone their ability as well. In addition, the idea of a 'pie' is inaccurate, as the idea it conjures up in the mind of a non-Turk is nothing like actual 'borek'. I mean ok, pastry is involved. That's as far as it goes. Those little niggles aside however, if you know nothing about Turkish food, and you're interested, this is an ok option to choose, although I would recommend other titles over this one if available.

[Download to continue reading...](#)

Classical Turkish Cooking: Simple, Easy, and Unique Turkish Recipes (Turkish Cooking, Turkish Cookbook, Turkish Recipes) (Volume 1) Turkish cooking: Authentic culinary traditions from Turkey 50 Dry Rubs for Roast Turkey Breast: BBQ Turkey Roast, Turkey Roast Seasoning, Deep Fried Turkey Turkish Cooking in 30 Minutes: Cook Delicious Turkish Food at Home With Mouth Watering Turkish Recipes Cookbook The Food and Cooking of Turkey: All the traditions, techniques and ingredients, including over 150 authentic recipes shown in 700 step-by-step ... and learn how to bring it to the modern table A Turkish Cookbook for Beginners: Learn Delicious Turkish Cooking in Only Minutes My Italian Kitchen: Top 34 Easy Authentic Pizza, Pasta, Soup, Dessert Recipes for Spectacular Italian-Inspired Cooking (Authentic Cooking) The Complete Book Of Turkish Cooking: All The Ingredients, Techniques And Traditions Of An Ancient Cuisine Turkish Fire: Street Food and Barbecue from the Wild Heart of Turkey Indian Cooking: for Beginners - Indian Recipes Cookbook 101 - Indian Cuisine - Indian Culinary Traditions (Indian Food Recipes - Indian Food Cookbook for Beginners) Turkish-English/English-Turkish Dictionary and Phrasebook (Hippocrene Dictionary & Phrasebooks) Easy Hawaiian Cookbook: Authentic Tropical Cooking (Hawaiian Cookbook, Hawaiian Recipes, Hawaiian Cooking, Tropical Cooking, Tropical Recipes, Tropical Cookbook Book 1) Culinary Calculations: Simplified Math for Culinary Professionals Welcome to Culinary School: A Culinary Student Survival Guide (2nd Edition) Gluten-Free Baking with The Culinary Institute of America: 150 Flavorful Recipes from the World's Premier Culinary College The Land of the Five Flavors: A Cultural History of Chinese Cuisine (Arts and Traditions of the Table: Perspectives on Culinary History) The Arab Table: Recipes and Culinary Traditions Taste as Experience: The Philosophy and Aesthetics of Food (Arts and Traditions of the Table: Perspectives on Culinary History) The Russian Heritage Cookbook: A Culinary Heritage Preserved in 360 Authentic Recipes Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, deserts)

[Dmca](#)