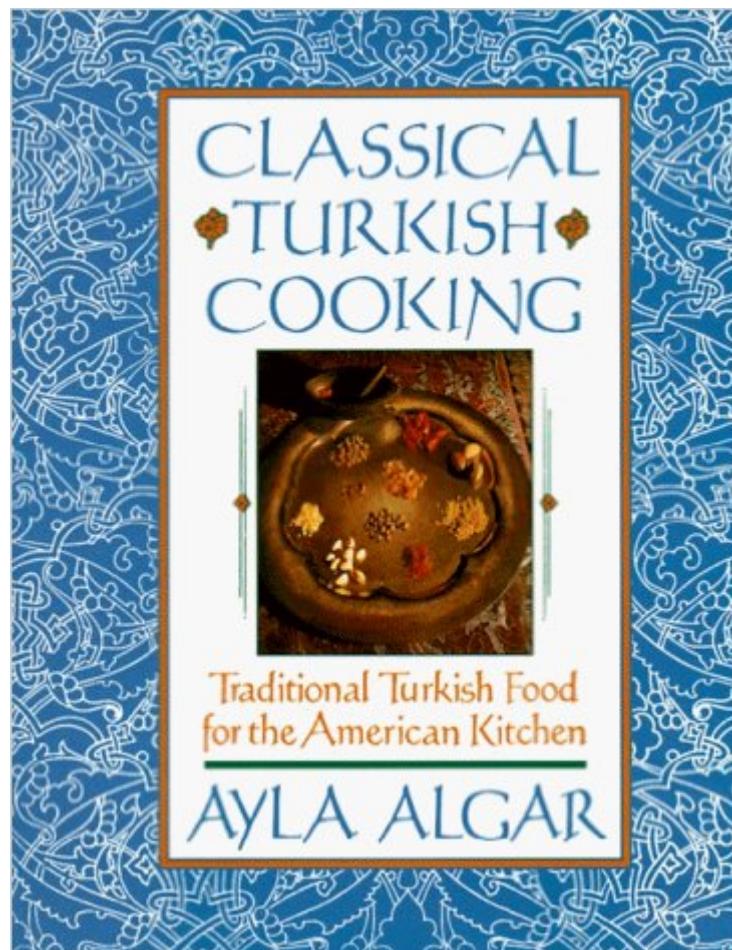


The book was found

# Classical Turkish Cooking



## **Synopsis**

Turkish food ranks high among the world's great cuisines. Its taste and depth place it with French and Chinese; its simplicity and healthfulness rank it number one. Developed by Turkish peasants for whom eating was obviously a great pleasure, Turkish cooking evolved to include the sophisticated "palace" cooking of Istanbul. It remains, however, a simple cuisine based on fragrant Mediterranean ingredients combined in exciting and unexpected ways. Ayla Algar, a Turkish-born lecturer at the University of California, Berkeley, provides American cooks with 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, mantı and other pasta dishes, lamb, poultry, yogurt, bread, baklava and other traditional sweets are introduced here to American cooks in accessible form, easy for any home cook to make. With its emphasis on grains, vegetables, fruits, olive oil and other healthy foods, Turkish cooking puts a new spin on familiar ingredients and offers culinary adventure coupled with a satisfying and delicious diet.

## **Book Information**

Hardcover: 320 pages

Publisher: William Morrow Cookbooks; 1st edition (October 29, 1991)

Language: English

ISBN-10: 0060163178

ISBN-13: 978-0060163174

Product Dimensions: 7.4 x 1.1 x 9.2 inches

Shipping Weight: 1.8 pounds

Average Customer Review: 4.2 out of 5 stars [See all reviews](#) (32 customer reviews)

Best Sellers Rank: #1,182,298 in Books (See Top 100 in Books) #33 in [Books > Cookbooks, Food & Wine > Regional & International > European > Turkish](#)

## **Customer Reviews**

'Classical Turkish Cooking' by Ayla Algar is a great exemplar of what a cookbook describing an important national cuisine should be, if there are few or no other books on the subject in English. At the outset, it is important to point out that the author makes an excellent case for the historical fact that Turkish cuisine, based on a long history of cuisine from the Ottoman empire, which inherited much from the equally important Persian / Iranian cuisine, is a truly interesting food culture, distinctive in enough different ways from the general Eastern Mediterranean milieu to make it worthy

of study and emulation. The Turkish / Ottoman cuisine is in every way a confirmation of the thesis stated most firmly by Paula Wolfert in 'Cous Cous and Other Good Food from Morocco' that one of the four requirements for the creation of an important, interesting cuisine is the presence of a sizable nobility and wealthy court in which chefs are well paid to create interesting dishes for the court and for entertaining diplomats to the court. Conspicuous consumption was not invented in the United States. Ms. Algar does us a great service by presenting a very nice thumbnail sketch of the history of the Turkish people who migrated to Asia Minor from central Asia and, on the way, picked up lots of culinary influences from the Iranians in the centuries following the rise of Islam throughout central Asia and the Middle East. Happily, unlike several other historical sketches I have seen recently in books on purportedly important cuisines, Ms. Algar ties her story in with actual culinary information, including linguistic and historical evidence for the origins of many different culinary trends in Turkey. I will not pretend to recount all of this.

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

Where is the Baby. Bebek nerede: Children's English-Turkish Picture book (Bilingual Edition). Turkish Baby book. Turkish Kids book Turkish Childrens ... for children) (Volume 2) (Turkish Edition) Children's book in Turkish: My Daddy is the Best! En Iyi Baba Benim Babam!: (Bilingual Edition) English Turkish Picture book for Children. Turkish book ... for children) (Volume 7) (Turkish Edition) Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Am I small? Ben kÃfÃ ÄfÃ§ÃfÃ k mÃfÃ yÃfÃ m?: Children's Picture Book English-Turkish (Bilingual Edition) (Turkish Edition) Classical Turkish Cooking Anatolia: Adventures in Turkish Cooking Turkish Cooking: Classic traditions, Fresh ingredients, Authentic flavours, Aromatic recipes Cooking the Turkish Way (Easy Menu Ethnic Cookbooks) Over a Fire: Cooking with a Stick & Cooking Hobo Style - Campfire Cooking The Everything Guide To Cooking Sous Vide: Step-by-Step Instructions for Vacuum-Sealed Cooking at Home (Everything: Cooking) Turkish Style Turkish Designs : Gift and creative paper book Vol. 2 My First Bilingual Book&#150;Music (English&#150;Turkish) The Turkish Cookbook: Regional Recipes and Stories Turkish Cookery A History of the 'Alawis: From Medieval Aleppo to the Turkish Republic Delilah Dirk and the Turkish Lieutenant Delilah Dirk And The Turkish Lieutenant (Turtleback School & Library Binding Edition) Sacred Spaces: Turkish Mosques & Tombs The Turkish Lover

[Dmca](#)