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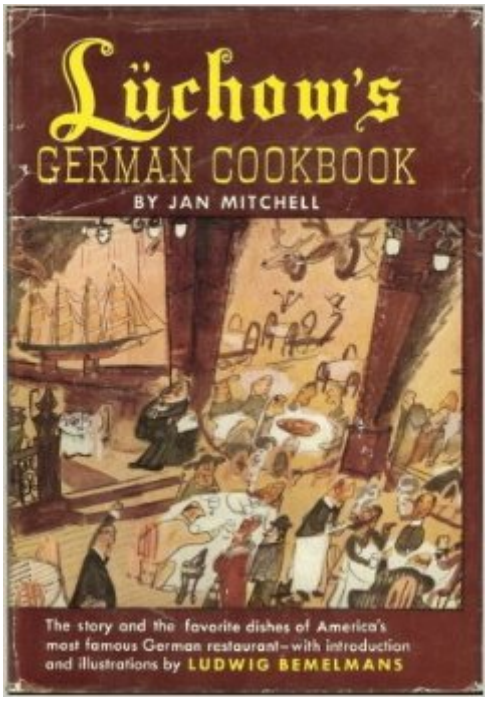
Luchow's German Cookbook: The Story And The Favorite Dishes Of America's Most Famous German Restaurant



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Synopsis

The story and the favorite dishes of America's most famous German restaurant. --This text refers to an alternate Hardcover edition.

Book Information

Hardcover: 224 pages

Publisher: Doubleday & Company, Inc. (1952)

Language: English

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Product Dimensions: 8.6 x 5.7 x 0.8 inches

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Average Customer Review: 4.7 out of 5 starsÂ Â See all reviewsÂ (23 customer reviews)

Best Sellers Rank: #1,289,773 in Books (See Top 100 in Books) #87 inÂ Books > Cookbooks, Food & Wine > Regional & International > European > German

Customer Reviews

Luchow's Restaurant is, alas, no longer in existence. In its time, it was without doubt the best German-Austrian restaurant in New York City. It was located on Union Square in Manhattan. I was first taken there by an aunt when I was a child. I loved everything about the place. The food, the surroundings, the artwork on the walls, the string quartet that played at dinner, the excellent hospitality provided to the guests by the staff -- all were unique in my experience. I ate there regularly for at least the next 20 years. I greatly regret that the restaurant is closed.This book, which is by Jan Mitchell, the last owner, brings back fully to mind the Luchow's that I knew and loved. Recipes for many of the classic Luchow's German-Austrian dishes, that I remember having eaten at the restaurant, are here. Also in the book are many anecdotes and descriptions by Mr. Mitchell of the features that made Luchow's what it was.If you knew Luchow's and loved it, you should have this book for sure. If you are perhaps younger, or for some other reason did not know this great restaurant, but yet you enjoy classic Bavarian and Austrian cooking, or if you have enjoyed visiting Munich or Vienna, or if you think that you would like to do so, you will find much to enjoy in this book. The recipes are clear and easy to read and to follow. Of course, some of the ingredients called for may not be readily available to you (e.g., fresh May wine, flavored with fresh woodruff? An ox head?). But the ingredients for others can be bought at retail in any truly good grocery in most metropolitan areas.If you would like to feel immersed in the great hospitality of a fine classic restaurant in late 19th century Germany or Austria (or New York City), this book is for you.

I was never much into cooking, I have been more of an eatin' out kind of gal. Well, now I work from home, and it gives me time to delve into the array of antique and out of print cookbooks I have ammassed from inheritance, or gifts, etc.I keep going to this book over and over again, for both simple, tradtional german or austrian recipes, to ornate, complicated dishes that require a week of preparation.Although many of the recipes are a bit outdated, as the ingredients and cuts are hard to find, this book is great in that it is the best of both worlds--it even has multiple recipies for potato dumplings--one more complicated and time consuming, one simple for last minuite addition to the family meal.Very few mistakes as well--every recipe I have tried has come out well on the first attempt. Although I have not gotten to the desserts yet....

Undoubtedly one of the best books on traditional German food ever written and an essential addition to any serious cook's bookshelf. I bought this book in the early 1970's, wanting to give my Hamburg-born husband a taste of home away from home. It was as close as I could hope to get to my mother-in-law's fabulous cooking. 38 years later I still use it, as it has the most authentic and delicious recipes for the German specialties that I learned to love during my travels there. The recipes for Paprika Huhn and Goulasch Spaetzle alone are worth the price of the book. And it is a real hoot to read (and re-read), even if you are totally clueless as to the identities and importance of the restaurant's once-famous patrons. If you ate Luchow's food every day, yes, you would be as big as a house, but if you want to prepare a special meal with authentic flavors and a true "WOW" reaction, this is the source to go toLuchow's German Cookbook: The Story and the Favorite Dishes of America's Most Famous German Restaurant.

German-American food is, for the most part, forgotten. I grew up with boiled beef and who eats that now? Still, it is good food and should not be forgotten. This cookbook has the old, traditional recipes. I am enjoying it immensely.

Great history / cookbook that explains an era that no longer exists. Many of the recipes are a bit "too traditional," like calves brains and such, but overall a great read. Don't get this book if you're looking for the Betty Crocker of german cookbooks.

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