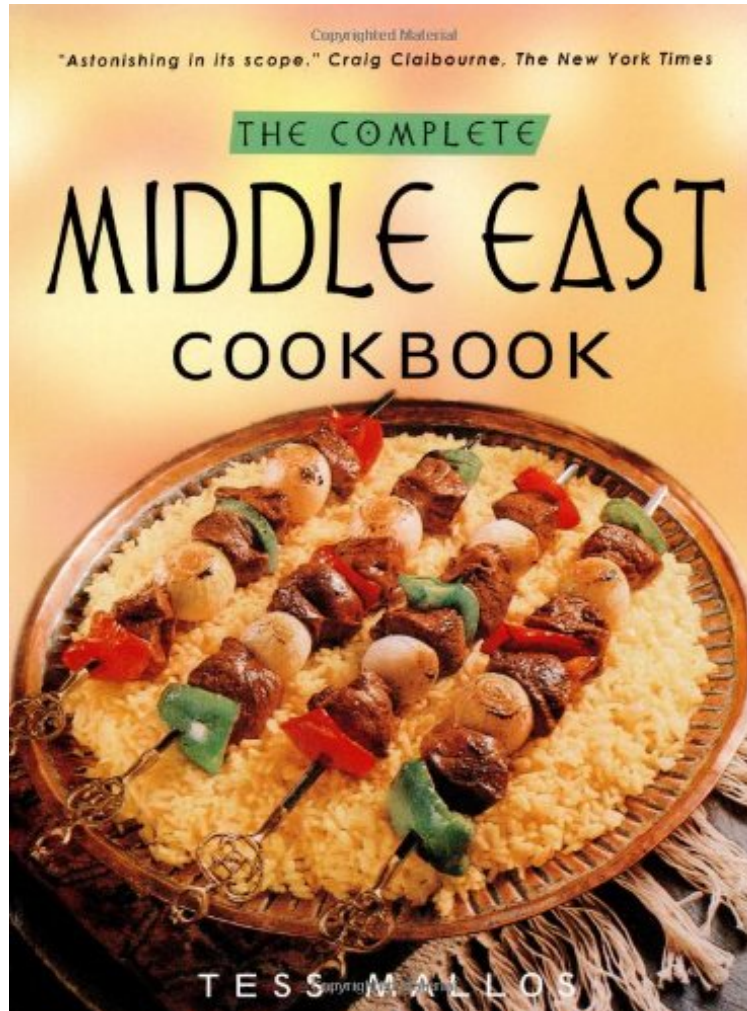


[Get free] The Complete Middle East Cookbook

# The Complete Middle East Cookbook

*Tess Mallos*

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**Tess Mallos : The Complete Middle East Cookbook** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Complete Middle East Cookbook:

29 of 29 people found the following review helpful. A deservedly popular cookbookBy A CustomerThis handsome, thorough, and practical guide featuring many full-color photos offers a panoramic view of the region's food traditions. The recipes are easy to follow and range from earthy to exotic. The author's clear, detailed instructions and her sense of humor are most welcome. I have owned this cookbook for some time and refer to it often. I have also given several copies as gifts to friends who like to cook, and they have been truly pleased. Another cookbook that belongs in every serious food lover's library is "Recipes and Remembrances from an Eastern Mediterranean Kitchen: A Culinary Journey through Syria, Lebanon, and Jordan," by Sonia Uvezian. This remarkable, richly illustrated volume captures the soul of the region's cookery in a fascinating blend of exceptionally informative text and hundreds of magnificent

recipes. 0 of 0 people found the following review helpful. Love but wish it had more pics  
By Shopper8163I highly recommend . Although I am more of a visual learner and I was hoping that this book would be a little more graphic. Several of the recipes have no picture, so you will have to look the names up online to know if it looks like something youd wanna eat before trying to cook it. 0 of 0 people found the following review helpful. Very satisfied  
By ChristiI bought this years ago. This book was in the condition as described, used but good condition. I use recipes from it and there's descriptions about the minor regional differences between recipes. Love the book and I still have it, no regrets buying it!

The food of the Middle East is known for its diverse flavors and colors. Now you can enjoy all of these titillating meals in the comfort of your own home! Tess Mallos shows us how to produce delectable meals from the fascinating cultures of the Middle East, with recipes carefully tested and set out in easy to follow steps. Many of the dishes are illustrated, in 80 superb photographs. This book provides a brilliant insight into the regional dishes of Greece, Turkey, Lebanon, Egypt and Syria and an invaluable introduction to some of the lesser known cuisines of other countries in the region: Afghanistan, Armenia, Cyprus, Iran, Iraq, Jordan, Saudi Arabia, Bahrain, Kuwait, Oman, Qatar, the United Arab Emirates, and Yemen. The pages in this Middle Eastern Cookbook guide the reader through the vast scope of Middle Eastern food recipes and photographs show how to use familiar foods in new and exciting ways, while the introduction to each chapter examines the food, lifestyle and cooking methods of each country, to explain exactly how to use the right ingredients in delicious, authentic dishes. The recipes ensure that the traditional essence of each cuisine is preserved, while the instructions are given in the clearest and most accessible way for the modern cook, with guidance wherever necessary for the use of today's appliances. The basics of Middle Eastern cooking are carefully explained, and the glossary gives regional names and descriptions of a host of food and ingredients. The Complete Middle East Cookbook is a joy to read and use in the kitchen. A bestselling classic, it has been revised and enhanced with contemporary photographs, so that it will continue to delight all who seek to know and enjoy the rich and varied cuisines of the Middle East. Recipes include: Spanakopita (Spinach Pie) Koupepia (Stuffed Grape Vine Leaves) Patlicanli Pilav (Eggplant Pilaf) Samak Mashwi (Barbecued Fish With Dates) Kibbeh (Ground Lamb and Burghul) Nane Lavash (Wholemeal Flat Bread) Baklava (Almond and Cardamom Pastry)

From School Library JournalYA-A tasteful tour of the Middle East. Each country is introduced with a short history, and descriptions are given of typical cooking methods and ingredients. The food is beautifully photographed, and recipes are easy to follow. However, many include items found only in ethnic food markets and require some degree of expertise to prepare. Copyright 1994 Reed Business Information, Inc. "Astonishing in its scope." Craig Claibourne, the New York Times "A tasteful tour of the Middle East. Each country is introduced with a short history, and descriptions are given of typical cooking methods and ingredients. The food is beautifully photographed, and recipes are easy to follow." School Library Journal "This book divides the Middle East by countries and regions that have similar foods. It has eleven chapters of regions with recipes as well as other chapters (cooking supplies and introductory, etc.)." Crafty Moms Share blog About the Author Tess Mallos has worked for over 40 years in the food industry, and is the author of many successful books. She has traveled extensively in the Mediterranean and the Middle East, researching authentic local recipes.