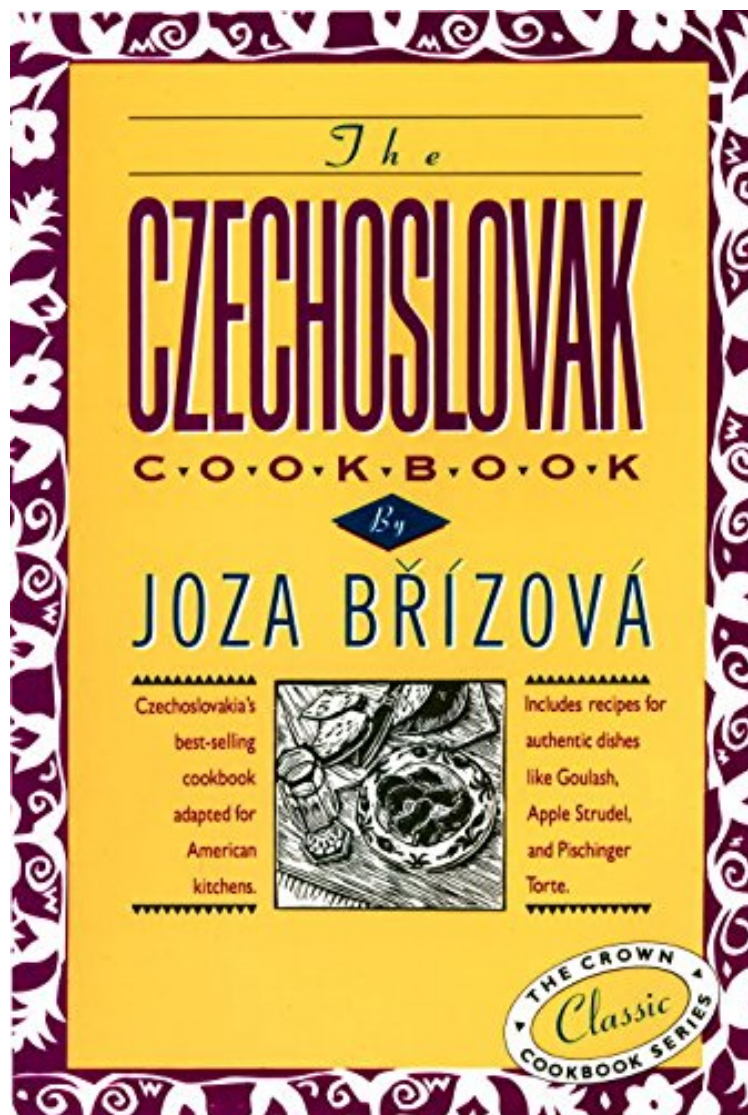


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Joza Brizova

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Joza Brizova : The Czechoslovak Cookbook: Czechoslovakia's best-selling cookbook adapted for American kitchens. Includes recipes for authentic dishes like Goulash, ... Pischinger Torte. (Crown Classic Cookbook)

before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Czechoslovak Cookbook: Czechoslovakia's best-selling cookbook adapted for American kitchens. Includes recipes for authentic dishes like Goulash, ... Pischinger Torte. (Crown Classic Cookbook):

4 of 4 people found the following review helpful. A taste of BohemiaBy Jean-Francois GobinWhen saying "Gastronomy", certain countries immediately comes to mind. The former Czechoslovakia - now the Czech Republic and the Slovak Republic - are not among these ones. It would however be a mistake to think they have nothing to bring to the culinary table. These recipes are traditional dishes adapted for the American cuisine, and whether you are of Czech ancestry and want to have a taste of your heritage, or you are simply curious to discover some Central European recipes, this book will be a good introduction. The recipes are clearly explained and the instructions easy to follow. Dobrou chu!7 of 7 people found the following review helpful. Finally! An authentic Czech cookbook. By Elpie von SchonbergI've been looking for an authentic Czech cookbook in English for a little while now to little avail. Most of the books I came across had either heavily Americanized Czech recipes (using ingredients that Czech cooks never use) or the book may have had one or two decent recipes (usually in the baking section) and then filled in with standard American recipes. I was beginning to think that maybe authentic Czech cookbooks in English don't exist and then I read the reviews for this one- so I gave it one last shot. I was so excited when it came in- it's full of food that I grew up on. I gave this copy to my 3rd generation Slovak friend as a wedding gift but I'll be ordering another copy for myself. Two enthusiastic thumbs up!6 of 6 people found the following review helpful. MemoriesBy horkazenaI think this cookbook has the true recipes from different regions of Czechoslovakia. I say Czechoslovakia because I mean before The Czech Republic. Many of these recipes are from my childhood that my mom cooked on a daily bases and also what my kids grow up on.. This book was given to me many years ago so I bought one for my culinary daughter. She made bread dumplings and Chicken Paprika in a competition according to the recipe without practicingand won. I would recommend this cookbook due to the original recipes that are easy to follow.

Joza BrizovaIn Czechoslovakia, a country known for fine cooks, a copy of Varime Zdrave Chutne a Hospodarne graces nearly every kitchen. Now this best-selling Czechoslovak cookbook has been adapted for American use. The Czechoslovak Cookbook contains over 500 authentic recipes that convey the essence of Czechoslovak cuisine. Hearty soups made from modest ingredients are one of the hallmarks of Czechoslovak cuisine. Contained in this volume are recipes for such favorites as Garlic Soup, Creamed Fish Soup, and Rye Bread Soup. Robust meat dishes include Ginger Roast Beef, Braised Beef with Vegetables and Sour Cream, Beef Goulash, Tartar Beefsteak, Mutton with Marjoram, Veal Cutlets with Mushrooms, Stuffed Breast of Veal, Veal Paprika, Roast Pork with Capers, Braised Sweetbreads, and a variety of pates. The poultry and game chapter contains recipes for Chicken Paprika, Roast Capon, Roast Goose. Stuffed Roast Squab, Roast Hare with Sour Cream, and Leg of Venison with Red Wine. The Czechs are particularly fond of meals centered around egg dishes and dumplings, for instance Baked Eggs with Chicken Livers, Farina Omelet, Noodle Souffle with Cherries and Nuts, Noodles with Farmer Cheese, Napkin Dumplings, Dumplings with Smoked Meat, and Sour Cream Pancakes. Rounded out with a vegetable dish like Sauteed Cabbage, Green Beans Paprika, or Stuffed Kale Rolls, these entrees make a tasty and inexpensive dinner. The Czechs are justifiably famous for their baking, and The Czechoslovak Cookbook is full of delectable baked goods: Bohemian Biscuits. Crisp Potato Sticks, Salt Rolls, Pretzels, Christmas Twist, Checkerboard Cookies, Bishop's Bread, and Honey Cake. Suitable for both the experienced cook and the novice who hasn't ventured beyond broiling a steak, The Czechoslovak Cookbook is a valuable asset to any kitchen.

From the Inside FlapJoza Brizova In Czechoslovakia, a country known for fine cooks, a copy of Varime Zdrave Chutne a Hospodarne graces nearly every kitchen. Now this best-selling Czechoslovak cookbook has been adapted for American use. The Czechoslovak Cookbook contains over 500 authentic recipes that convey the essence of Czechoslovak cuisine. Hearty soups made from modest ingredients are one of the hallmarks of Czechoslovak cuisine. Contained in this volume are recipes for such favorites as Garlic Soup, Creamed Fish Soup, and Rye Bread Soup. Robust meat dishes include Ginger Roast Beef, Braised Beef with Vegetables and Sour Cream, Beef Goulash, Tartar Beefsteak, Mutton with Marjoram, Veal Cutlets with Mushrooms, Stuffed Breast of Veal, Veal Paprika, Roast Pork with Capers, Braised Sweetbreads, and a variety of pates. The poultry and game chapter contains recipes for Chicken Paprika, Roast Capon, Roast Goose. Stuffed Roast Squab, Roast Hare with Sour Cream, and Leg of Venison with Red Wine. The Czechs are particularly fond of meals centered around egg dishes and dumplings, for instance Baked Eggs with Chicken Livers, Farina Omelet, Noodle Souffle with Cherries and Nuts, Noodles with Farmer Cheese, Napkin Dumplings, Dumplings with Smoked Meat, and Sour Cream Pancakes. Rounded out with a vegetable dish like Sauteed Cabbage, Green Beans Paprika, or Stuffed Kale Rolls, these entrees make a tasty and inexpensive dinner. The Czechs are justifiably famous for their baking, and The Czechoslovak Cookbook is full of delectable baked goods: Bohemian Biscuits. Crisp Potato Sticks, Salt Rolls, Pretzels, Christmas Twist, Checkerboard Cookies, Bishop's Bread, and Honey Cake. Suitable for both the experienced cook and the novice who hasn't ventured beyond broiling a steak,

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