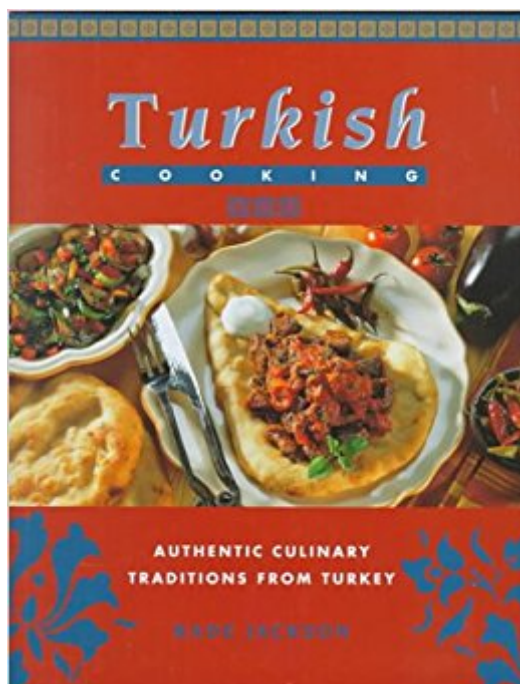


The book was found

Turkish Cooking: Authentic Culinary Traditions From Turkey



Synopsis

Book by Jackson, Bade

Book Information

Hardcover: 128 pages

Publisher: Book Sales (September 1998)

Language: English

ISBN-10: 078580918X

ISBN-13: 978-0785809180

Product Dimensions: 1 x 9 x 11.2 inches

Shipping Weight: 1.8 pounds

Average Customer Review: 4.1 out of 5 stars 3 customer reviews

Best Sellers Rank: #1,854,219 in Books (See Top 100 in Books) #84 in [Books > Cookbooks, Food & Wine > Regional & International > European > Turkish](#)

Customer Reviews

Book by Jackson, Bade

I love this cookbook, because there is a delicious looking picture of almost every recipe in this book. Unless you are of Turkish ancestry, and know how the various dishes in this book should turn out and be presented, the pictures in this book will be most helpful to you in determining whether or not you've done it right. Great pictures also help for presentation value, when you are cooking for your guests. I wish every cookbook, especially the ethnic ones, would be like this one.

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 beyond 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. Gulseren Sancakli's & Margaret Oliphant's little book is a diamond. A million times better than this and, although small and cheap, it has been in constant use in my kitchen since I purchased it in Istanbul. There's another book which I'd also rate a bit higher than this, despite the horrible orthography, and that Inci Kut's book. It's good for ease and authenticity, you just have to not mind the spelling too much. However, it's pretty nearly unobtainable now I think and the Oliphant/Sancakli one is a better bet. Alternatively, if you're looking for something a bit more authentic & interesting & you have more familiarity with Turkish food, Ozan Ozcan's book is a much better bet.

This book has all the everyday recipes I love to enjoy in Turkey. The recipes are pretty easy to follow and the authors have included EVERYTHING you might want to make in the way of authentic Turkish Dishes.

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

Classical Turkish Cooking: Simple, Easy, and Unique Turkish Recipes (Turkish Cooking, Turkish Cookbook, Turkish Recipes) (Volume 1) A Turkish Cookbook for Beginners: Learn Delicious Turkish Cooking in Only Minutes (Turkish Cooking at Home, Ethnic Cookbooks, and Turkish Cook Books 1) Turkish Cooking: Authentic Culinary Traditions from Turkey The Best Turkish Cookbook - Turkish Cooking Has Never Been More Fun: Turkish Recipes for Everyone Turkish Cooking in 30 Minutes: Cook Delicious Turkish Food at Home With Mouth Watering Turkish Recipes Cookbook Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Turkish Odyssey, A Traveler's Guide to Turkey and Turkish Culture Turkish Culinary Art: A Journey through Turkish Cuisine Turkey Fethiye-Antalya Topographic Map Atlas with Index 1:50000 (1 cm=500 m) Lycian Way (Likya Yolu) Complete Hiking Trail in Large Scale Detail ... Coast of Turkey (Turkey Hiking Topo Maps) The Ultimate Turkish Cookbook: The Most Authentic Turkish Food Recipes in One Place Orientation Guide to Turkey and the Turkish Culture: Religion,

Traditions, Family Life, Urban and Rural Populations, Geography, History, Economy, Society and Security A Turkish Cookbook for Beginners: Learn Delicious Turkish Cooking in Only Minutes Classical Turkish Cooking: Traditional Turkish Food for the American Kitchen Classical Turkish Cooking: Traditional Turkish Food for the America Best of Turkish Cooking: Selections from Contemporary Turkish Cuisine The Complete Book Of Turkish Cooking: All The Ingredients, Techniques And Traditions Of An Ancient Cuisine Williams-Sonoma Essentials of Mediterranean Cooking: Authentic recipes from Spain, France, Italy, Greece, Turkey, The Middle East, North Africa Turkish Kebabs: Exquisite tastes from famous Turkish kebabs with easy to make recipes at your kitchen Making Out in Turkish: (Turkish Phrasebook) (Making Out Books) Easy Hawaiian Cookbook: Authentic Tropical Cooking (Hawaiian Cookbook, Hawaiian Recipes, Hawaiian Cooking, Tropical Cooking, Tropical Recipes, Tropical Cookbook Book 1)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)