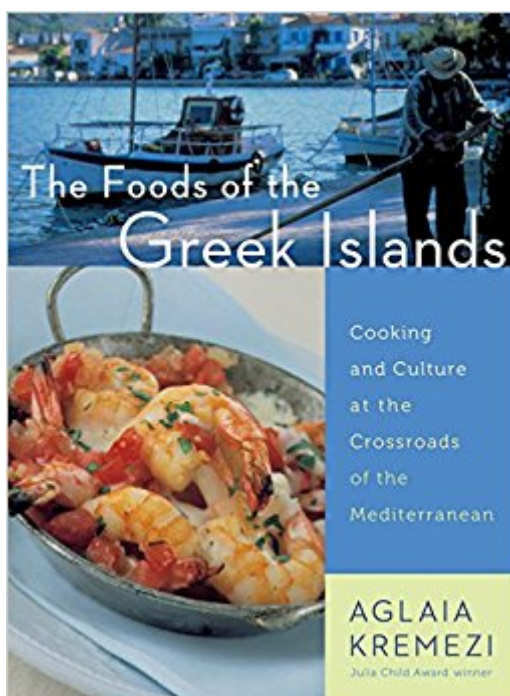


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The Foods Of The Greek Islands: Cooking And Culture At The Crossroads Of The Mediterranean



Synopsis

The best-selling collection of simple, seasonal recipes for the foods of the Greek Islands from a Julia Child Award-winning author, available for the first time in paperback. In this book, called by Time Magazine "the next best thing to a cruise through the Greek islands," Aglaia Kremezi showcases the fresh, uncomplicated recipes—many of them vegetarian—that she collected from local women, fishermen, bakers, and farmers. Like all Mediterranean food, these dishes are light, simple, and feature seasonal produce, fresh herbs, and fish. Passed from generation to generation by word of mouth, most of these recipes have never before been written down. All translate easily to the American home kitchen: Finger-Sized Fried Greens Pies; Onion, Tomato, and Feta Turnovers; Cod with Artichokes. Filled with lush photographs and stories of island life, *The Foods of the Greek Islands* is for all cooks and travelers who want to experience this diverse and deeply rooted cuisine firsthand.

Book Information

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Customer Reviews

The food of the Greek Islands, which stretch from the Turkish shore to the eastern Ionian Sea, is simple but packed with flavor. Aglaia Kremezi has gathered over 150 recipes from these ancient, sunny lands and presented them with fascinating historical and cultural notes in *The Foods of the Greek Islands*, a landmark collection. The dishes she offers, such as Spaghetti with Lobster Sauce, Meatballs with Rice and Herbs in Lemon Broth, and Baked Mixed Vegetables, are as easy to prepare as they are wonderful to eat. Readers long hoping to find authentic recipes for the best Greek cooking, and those who enjoy fine Mediterranean food, should hail the book. Beginning with

island-by-island food profiles, the book then offers sections on meze, the famed small-dish appetizers; pitas and pies; entrees; seasonal salads; bread; and desserts. Welcome attention is also given to beans, rice, bulgur, and pastas, and dishes such as White Bean Soup with Wild Celery and Lemon, Bulgur with Chicken Liver and Currants, and Penne with Olive Oil and Toasted Cheese should become everyday and special-occasion household favorites. Bread and dessert recipes are equally satisfying: Kremezi's Olive and Mint Bread and Saffron, Allspice, and Pepper Biscuits, among others, will please bakers amateur and pro, while the sweets, based on honey, fruits, nuts, and cheese, are similarly tempting. Illustrated with color photos, and with a comprehensive ingredient glossary, the book is a window on cooking few of us could enjoy until its much appreciated arrival. --Arthur Boehm --This text refers to an out of print or unavailable edition of this title.

The Julia Child Award-winning author of *The Foods of Greece* returns with an equally engaging, personal take on the foods of Greece's many islands. Each very different from the others, stretching from Turkey to the Ionian Sea. Like Marcella Hazan, Kremezi has an informed and authentic voice that is gentle enough for beginners, and though her anecdotes and folklore add an inviting context and charm to this cookbook, it's the enticing recipes themselves that make it so winning. Lemons and legumes feature prominently in Greek-island cooking, as does seafood. Among the array of "uncomplicated" yet "sophisticated" dishes Kremezi features are Terrine of Fish with Leeks, Orange and Lemon and Black-Eyed Pea Salad with Herbs, Walnuts and Pomegranates. One might expect Baked Chickpea and Lamb Stew from Greece, but Pork with Cabbage made with tomatoes, red wine, and cinnamon clearly reflects a multicultural influence. An entire chapter on savory pies could almost stand alone with such tempting offerings as Finger-Sized Fried Green Pies, and another on breads includes Savory Cheese and Mint Muffins. Desserts that make excellent use of fresh fruit include Baked Apples with Dried Figs and Almonds in Sweet Wine Syrup and Cherry Spoon-Sweet Preserves. Kremezi consulted on the menu for New York's premier Greek restaurant, Molyvos, and a dozen or so of the restaurant's recipes are included in this standout volume. (Nov.) Copyright 2000 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

The recipes are nice, and the layout of the book is good; Also Aglaia gives nice tips in many of the recipes, and variations of what can be used instead of the particular one in the recipes. and the photo's that are in the book are very nice. It was well worth the money. I am very pleased with this

book.

Beautiful book, very informative in many levels, very well written! Really enjoyed reading it and going back to it many times!

Since Greek or Middle Eastern is my favorite food I decided to buy this book. As promised it was in very good condition. I really like the simplicity of the recipes and altho I can buy exotic spices at a nearby spice store I like that most of the recipes do not require them.

nice recipes

I love this book - after spending 1 week with Aglaia at her home/cooking school in Kea, Greece last May I learned so much about the cuisine of the Greek islands; this book sums up the joy of the wonderful foods that Aglaia knows so well; highly recommend this book !

Great book

My mom was born and raised in a small Greek Village. She's an outstanding cook, and is always in the kitchen. When I gave her this book, she was skeptical that there would be anything she hadn't seen before. But to my delight, she remarked how much she loves her book and that many of the recipes are the best she has seen in a long time.

Great book. Gives me numerous ideas about Greek food. I use it for more for inspiration.... easy to follow.

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