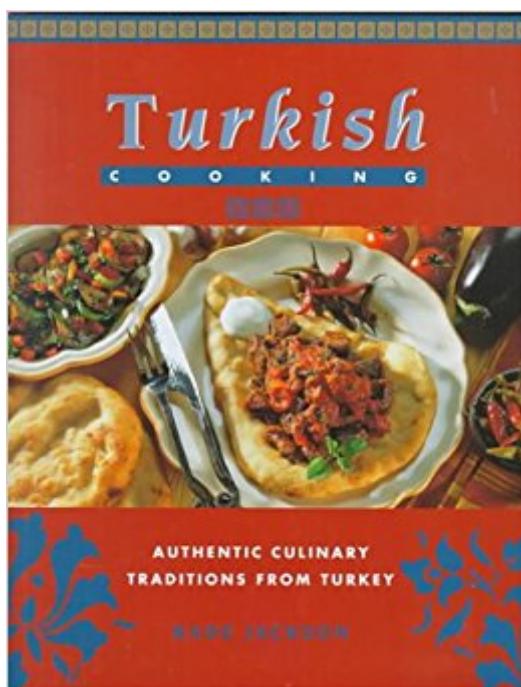


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# Turkish Cooking: Authentic Culinary Traditions From Turkey



## **Synopsis**

Book by Jackson, Bade

## **Book Information**

Hardcover: 128 pages

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## **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 authos have included EVERYTHING you might want to make in the way of authentic Turkish Dishes.

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