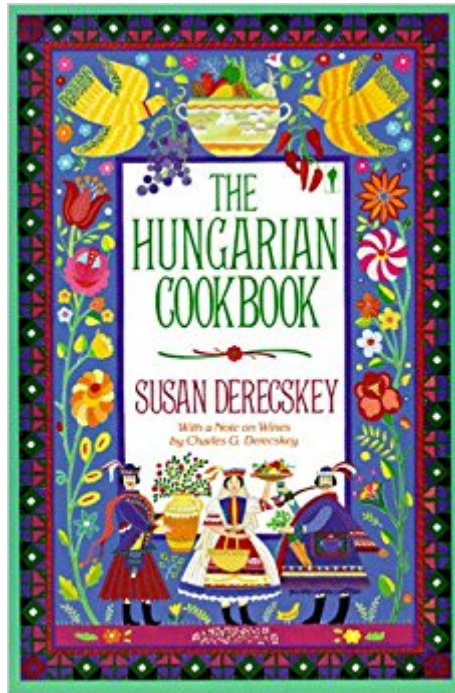




The book was found

The Hungarian Cookbook



Synopsis

The Hungarians, a fierce and proud people, take particular pride in their unique cuisine, which is on a par with the world's finest. It is basically straightforward and simple, its ingredients, for the most part, easily available and its techniques not hard to master. In its imaginative use of meats, vegetables, and grains, and in its special seasonings, it offers the American cook--whether novice or accomplished--a welcome and exhilarating change. A whole new range of flavors and combinations becomes available to the adventurous cook in Susan Derecskey's fine collection of recipes. They include, of course, such classics as goulash and chicken paprikash, but far more unusual and exotic ways to prepare beef and pork and poultry and lamb are detailed. Dumplings and noodles for wonderful soups are easier to make than you might expect, and the many ways of preparing all kinds of vegetables will astonish you. Desserts are superlative and addicting. Suggestions for complete menus and the wines to accompany them add to the book's usefulness.

Book Information

Paperback: 288 pages

Publisher: William Morrow Cookbooks; 1 edition (October 14, 1987)

Language: English

ISBN-10: 0060914378

ISBN-13: 978-0060914370

Product Dimensions: 6.1 x 0.7 x 9.2 inches

Shipping Weight: 14.4 ounces (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 45 customer reviews

Best Sellers Rank: #191,034 in Books (See Top 100 in Books) #8 in Books > Cookbooks, Food & Wine > Regional & International > European > Hungarian

Customer Reviews

'The recipes... are almost delectable enough to eat right off the page.... The interested but inexperience cook will find Mrs. Derecskey's attention to clarity helpful. Even a novice can understand how to execute the recipes from her thorough instructions.'- Los Angeles Times "Our appetite for this interesting cuisine, a melding of Germanic, Slavic, Tartar, and Turkish influences, has been whetted by [this] excellent new work."--New York Times

Susan Derecskey was born in New York City and educated at Brooklyn College and the University of Strasbourg. She worked in publishing and journalism until she met a transplanted European

journalist named Charles Derecskey, by origin a Hungarian from Transylvania, and embarked on the globe-trotting uncertainties of life with a foreign correspondent. Already an accomplished cook in the French mode, she began to cook Hungarian, first as a treat for her husband, then as a parlor trick, finally as an obsession. When the Derecskeys returned to the United States, Susan already had an extensive collection of notes and recipes she had accumulated and tested wherever they were: the Congo, Paris, Germany and as culmination -- Hungary. Here, in the fine restaurants of Budapest and the more modest establishments and homes of Transylvania, she learned how the classic dishes should be made and developed that instinct for the cuisine that separates the gifted cook from the merely skillful one. Her husband and two young sons cheered her on through the writing of *The Hungarian Cookbook*. They still gather every summer in the big kitchen at Ledgewood in the Adirondack Mountains, where many of the recipes in the book were put to the test. This annual ceremony of renewal is bound to feature such enshrined favorites as kohlrabi soup and chicken paprikash and one or more of those fabulous Hungarian desserts.

My Father's parents were from Hungary & my dad when not working cooked every Sunday for 9 kids giving my mother a break. My dad mastered at soups, all in one meal. Meat, Vegetables & Noodles using whole chickens, beef roast, beef short ribs, turkeys. Meat dishes are Hungarian favorites sausages, chickens, & cuts of beef. Cabbage & Noodles dishes are among other favorites & all are in this book. Pastries are covered as well even though my dad was not a sweet eater. The book covers well of Hungarian desserts, soups, meat, noodle & cabbage dishes.

This is a wonderful cookbook filled with recipes for foods my mother and grandmother made. Mrs. Derecskey includes hints and tips that ensure an excellent outcome. Her inclusion of the Hungarian name and pronunciation of the dish is a nice touch. The only thing missing are photos of the dishes.

I have really enjoyed this cookbook. We've had this now over a year and love picking out recipes to try. I don't consider myself a good cook because rarely can I follow a recipe exactly, however, most of the recipes in here don't have to be followed to the letter to be good. The cucumber salad has become a fixture at our meals and I really like the dumpling recipes. The dishes in this book aren't too heavy (especially if you adjust for low fat) and they bring a lot of comfort on a cold winter day. The soup recipes are excellent and a great way to expand veggie horizons. My only complaint is I tend to get a little lost reading the instructions for recipes. I think that may just be my impatience, but something numbered or bulleted would be nice. Don't let this stop you from buying this book - it is

really great. You'll learn a bit about Hungarian culture and get to have some wonderful food.

Several recipes remind me of my grandmother's. Can't wait to try them.

Haven't had a chance to cook too much out of here, but when my favorite hungarian restaurant closed down, the chef personally recommended this book. (Her restaurant closed because she was old and tired, the seats were packed every night)

I bought this for my mom as a birthday gift. We are Hungarian decent on both sides of my family. The recipes brought back many memories of food I had at relatives gatherings. My mom was so pleased with this book. I dare to say it was her favorite gift. The pages are already well worn.

VERY GOOD

Have used this book for years, Christmas gift for my cousin, she loved it.

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

Classic Hungarian Goulashes: Deliciously Decadent Hungarian Cuisine (hungarian recipes, hungarian recipe book, hungarian cookbook, hungarian cooking book, hungarian books, hungarian cuisine, hungarian Hungarian: Learn Hungarian Bundle 2-1 (Hungarian: in a Week! & Hungarian: 1062 Most Common Phrases & Words): Hungarian Language for Beginners (Learn Hungarian, Hungarian, Hungarian Learning) Hungarian: in a Week! Learn Hungarian In Less Than 24 Hours: The Ultimate Crash Course For Beginners (Hungarian, Hungary, Travel Hungary) The Hungarian Cookbook: The 50 Most Delicious Hungarian Recipes (Recipe Top 50's Book 102) Easy Hungarian Cookbook: Authentic Hungarian Cooking Peregi Verbunk Op. 40 for Violin, Viola or Clarinet and Piano: Hungarian Dance (Ungarischer Tanz) English, German and Hungarian Hungarian Dessert :KÃ rtÅ's KalÃjcs Or How To Make Hungarian Chimney Cake, Secrets and recipes for the perfect chimney cakes (Traditional Dessert, Transylvanian ... Special Occasions, Wedding Dessert) Hungarian Cook Book: Pleasures of Hungarian Foods and Wines Top 30 Proven and Tested HUNGARIAN Recipes For Every Member of The Family: Tried and Guaranteed To Work Top Class, Most-Wanted And Delicious Hungarian Recipes You Will Never Ever Forget Hungarian: 1062 Most Common Phrases & Words: Speak Hungarian, Fast Language Learning, Beginners, (Hungary, Travel Hungary, Budapest) Hungarian Phrasebook: The Ultimate Hungarian Phrasebook for Travelers and Beginners (Audio Included) Hungarian in a Week! Start Speaking Basic Hungarian In

Less Than 24 Hours: The Ultimate Crash Course For Beginners (Hungary, Travel Hungary, Budapest) Easy Asian Cookbook Box Set: Easy Korean Cookbook, Easy Filipino Cookbook, Easy Thai Cookbook, Easy Indonesian Cookbook, Easy Vietnamese Cookbook (Korean ... Recipes, Asian Recipes, Asian Cookbook 1) Mug Recipes Cookbook : 50 Most Delicious of Mug Recipes (Mug Recipes, Mug Recipes Cookbook, Mug Cookbook, Mug Cakes, Mug Cakes Cookbook, Mug Meals, Mug Cookbook) (Easy Recipes Cookbook 1) Easy European Cookbook Box Set: Easy English Cookbook, Easy Greek Cookbook, Easy French Cookbook, Easy Irish Cookbook, Easy German Cookbook, Easy Portuguese ... Portuguese Recipes, Irish Recipes 1) The Hungarian Cookbook Hungarian Cookbook: Old World Recipes for New World Cooks The Paprikas Weiss Hungarian Cookbook Hungarian Cookbook: Old World Recipes for New World Cooks, Expanded Edition The Art of Hungarian Cooking: Revised Edition (Hippocrene International Cookbook Classics)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)