

Recipes - American Cooking: Southern Style - Foods Of The World Series

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Editors of Time-Life Books : Recipes - American Cooking: Southern Style - Foods Of The World Series before purchasing it in order to gage whether or not it would be worth my time, and all praised Recipes - American Cooking: Southern Style - Foods Of The World Series:

0 of 0 people found the following review helpful. These are great books and should be reprintedBy Logical thinkerThese are great books and should be reprinted. The recipes are clear and work. This was an amazing achievement that I feel has never been equaled. This particular volume has a good overall examination of the various cuisines that have formed around the Caribbean. French influences in Haiti, Guadeloupe, Martinique. Spanish in Cuba, Hispaniola, Puerto Rico. British in Jamaica, Trinidad, Barbados, Leeward Islands. Overall the influence of West Africa.The book was well packed for shipping and as described. I would purchase again from this company.6 of 6 people found the following review helpful. FIVE STARS IS NOT ENOUGHBy Mary RaynorI have a collection of these Time-Life Foods of the World cookbooks published in the 70's. You absolutely cannot go wrong with any of them, this one included. These are narrative cookbooks, which means that along with the scrumptious easy-to-duplicate recipes, comes a history of the country and the way they eat, a peek into daily family life, maps of the area, and amusing anecdotes from real people about the foods of the country and how they are eaten and prepared. Five stars is not enough.0 of 0 people found the following review helpful. Great Indian FoodBy Carolyn WeyandThe best recipes and can be done in an American kitchen. The recipe for Garam Masala, aka Curry Powder, is wonderful. Excellent instructions every step of the way.

Part of Foods of the World. The contents include: Hors d'Oeuvres, Breakfast Dishes, Soups and Stews, Fish and Shellfish, Poultry and Game, Meat, Salads, Vegetables and Grains, Sauces and Dressings, Pickles and Preserves, Breads and Biscuits, Desserts and Candies, Cakes and Pies, Beverages.