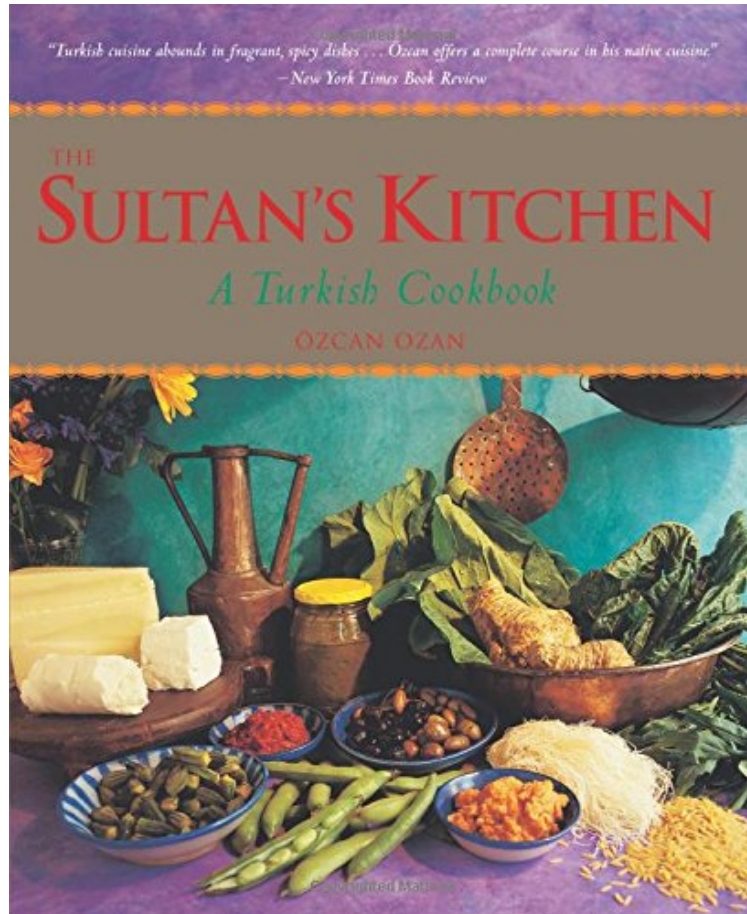


Sultan's Kitchen: A Turkish Cookbook

Ozcan Ozan

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Ozcan Ozan : Sultan's Kitchen: A Turkish Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised Sultan's Kitchen: A Turkish Cookbook:

2 of 2 people found the following review helpful. Beautiful book with yummy recipesBy Sunshine15This is a beautiful book. The instructions were very easy to follow and I loved the other information from the author. I have made two recipes to rave reviews! I purchased this book after it was recommended by in an article in the Food section of the Washington Post. The hardest part of this was finding one or two of the specialty ingredients. I look forward to making many more of the recipes from this book. This is a great purchase!4 of 4 people found the following review helpful. it's a keeperBy DSI'm originally from Turkey. I bought this book when I first came to US because I was having difficulty converting measures and finding certain ingredients. This book helped me a lot. It's a great book. The recipes I've tried turned out good, no changes were necessary. I gifted this book to several of my friends in the US and received compliments.4 of 4 people found the following review helpful. Beautiful, Tasty and Slightly Exotic CuisineBy MAKI bought The Sultan's Kitchen about two years ago and have tried many of the recipes. The results have been delicious! I especially like the summer salads which use some ingredients like dandelion and purslane which are

available, but ignored in most cookbooks. The Shepherd's Salad is a household favorite and a good "make ahead" light meal. As the author indicates in the preface, this is not fast cooking. It does not use prepared ingredients and you don't "throw it together." You cook slowly and lovingly. But most of the recipes are not difficult and the results are worth the effort. I also want to mention that this book is a feast for the eyes as well as the mouth. Instead of food presented against white backgrounds, bold color abounds. The dishes, glasses and tableware are in vibrant colors and add to the ethnic appeal. The recipes are on softly colored pages, which for me, makes them easy to find. All in all, Sultan's Kitchen is a very enjoyable cookbook.

"Not to be missed...a gem. This is real Old World cooking...devotees of Mediterranean cuisine would be remiss not to add this book to their collection."—Boston Globe Ranging from favorites such as chickpea pilaf to richly stewed lamb on a bed of eggplant, today's Turkish cuisine is fresh, distinctive, and flavorful—the result of over five centuries of culinary tradition. Whether you want to warm up with a tangy Peasant Soup (a hearty chicken soup), or top off a meal with a mouthwatering Pistachio Seomina Cake, The Sultan's Kitchen will show you how to produce the exotic tastes and aromas of Turkish food in your own kitchen. It offers over 125 healthy, delicious recipes that are both easy to prepare and based on readily available ingredients. The Sultan's Kitchen also shows you how to prepare a complete Turkish dinner, and features stunning images by photographer Carl Tremblay. This Turkish cookbook is sure to inspire you to create meals fit for a Sultan!

"Ozcan claims Turkish cuisine is one of the greatest in the world...[his recipes] manage to be fairly persuasive." —New York Times "A wonderfully varied selection...Ozcan's versions of the famous dishes ezogelin corbasi (a red lentil soup) and 'shepherd's salad' are the most richly and complexly flavored I've eaten." —Gourmet "Ozcan Ozan's Sultan's Kitchen deliciously captures the flavors of Turkish cooking traditions...Professionals and home cooks alike will find lots of savory ideas within the pages of this book to expand their repertoire of prized Mediterranean recipes." —Greg Drescher, Director of Education, The Culinary Institute of America at Greystone "Not to be missed...a gem. This is real Old World cooking...devotees of Mediterranean cuisine would be remiss not to add this book to their collection." —Boston Globe About the Author Chef Ozcan Ozan grew up in Izmir, Turkey, and has been cooking for nearly thirty years. Before coming to Boston he cooked professionally in Europe and Turkey, learning his craft in the traditional European fashion of working at each kitchen position until he became executive chef. He attended the Cordon Bleu cooking school in Paris. He is a member of the James Beard Association and cooked for the 1995 James Beard Awards dinner. His restaurant, Sultan's Kitchen, has been profiled in the Boston Phoenix as well as the Boston Globe, and was selected as the Best Middle Eastern Restaurant in Boston for 1997 by Boston Magazine. Zagat Restaurant Survey has ranked Sultan's Kitchen as Boston's Best Middle Eastern Restaurant for four years. Ozcan has appeared on TV and radio programs here and abroad. He lives north of Boston with his wife and two sons. Photographer Carl Tremblay is well known for his knack of bringing out the beauty in food and food-related objects. He created the photographs for The Olives Table (1997), and his work regularly appears in Boston Magazine as well as Cook's Illustrated, Inc. Magazine, and Yankee magazine.