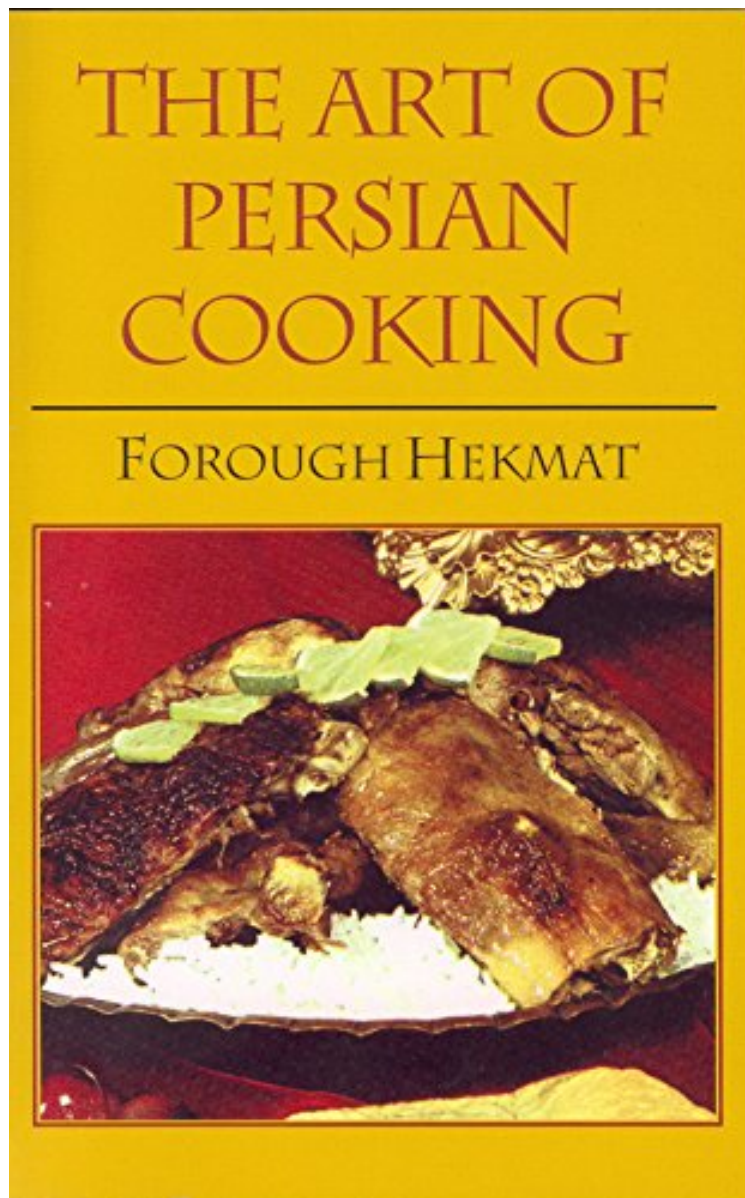


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Forough-Es-Saltaneh Hekmat

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before purchasing it in order to gauge whether or not it would be worth my time, and all praised *The Art of Persian Cooking* (Hippocrene Cookbook Library (Paperback)):

0 of 0 people found the following review helpful. Great book! By Fun Cooking My favorite part of this book is the pilafs! I've tried many of the recipes and they worked for me. I like that this book includes a variety of pilaf recipes and walks you through the basics of cooking rice using Persian techniques. There aren't any pictures in the book. There may be some line art illustrations, I can't remember. But if you like to see a picture of the dish you are preparing, this book may be a disappointment. Usually, I like pictures of meals, but the recipes in this book are so good that I like this book despite the lack of pictures. :) 0 of 0 people found the following review helpful. Fine Book By Anwar Great recipes in here! I also like the drawings and ceremonial background info. I am looking forward to setting myself up with a rotisserie just for this. Not that fancy equipment is needed, actually but I am so excited it has me wanting to kinda be a hobby gourmet type. This is so fun! 0 of 0 people found the following review helpful. The recipes were very nice. By Customer The back was broken on the book. We sent it back and got another one and the back was broken on it, too. The recipes were very nice.

"For many centuries, the Iranians have looked upon food from three different points of view—the medicinal, the philosophical, and the cultural." So reads the preface to this informative and unusual cookbook. In addition to covering 200 sumptuous classic Persian recipes, this collection features special sections on "The History of Persian Cuisine," "Food and Entertainment within the Persian Home," and "The Fundamentals of Classic Persian Cooking." The nutritious, easy-to-follow recipes include such traditional Persian dishes as Abgushte Adas (Lentil Soup), Mosamme Khoreshe (Eggplant Stew), Lamb Kabob, Cucumber Borani (Special Cucumber Salad), Sugar Halva, and Gol Moraba (Flower Preserves). From creating a holiday menu to determining which utensils to use, *The Art of Persian Cooking* covers a wide array of practical information to help even the novice chef prepare elaborate Persian dishes. The exotic fare is further enhanced by rich descriptions of the cultural and culinary history of Persian cuisine, without which it cannot be fully appreciated.

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