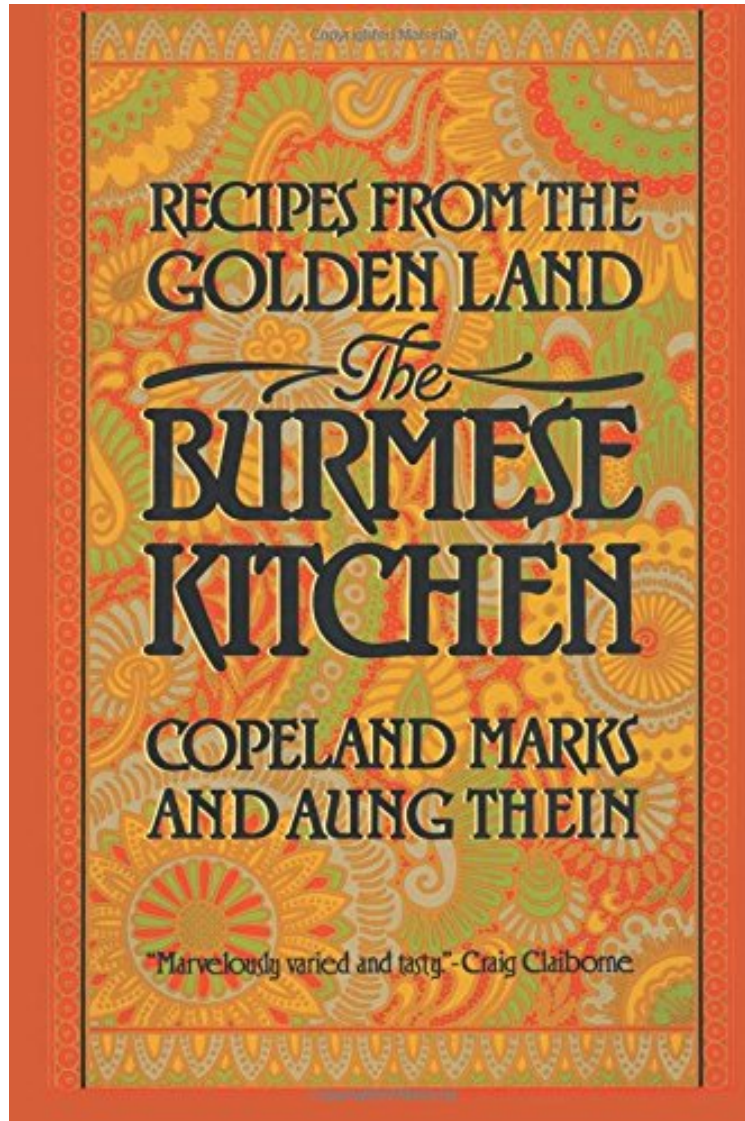


[Library ebook] The Burmese Kitchen: Recipes from the Golden Land

The Burmese Kitchen: Recipes from the Golden Land

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Copeland Marks, Aung Thein : The Burmese Kitchen: Recipes from the Golden Land before purchasing it in order to gage whether or not it would be worth my time, and all praised The Burmese Kitchen: Recipes from the Golden Land:

8 of 8 people found the following review helpful. Easy to make recipesBy Busy MomI'm Burmese but I grew up in the States so the Burmese food I'm familiar with is my mom's. There are some I tried which tasted like my mom's cooking. My family is Burmese Muslims so our cooking is slightly different from a true Burmese so I was surprised to find

some of my favorite foods featured in the book. I made Dan Bauk (Spiced Chicken and Rice) for a friend from Panama and she loved it and it was nice to be able to share the recipe with her to take back to Panama. Also, Semolina Sweet in Coconut Cream (Shwe Gyi) is something everyone enjoys because it's made with cream of wheat which most Americans are familiar with. 11 of 11 people found the following review helpful. Incredible. By Claire I am the granddaughter of Aung Thein, who worked with Mr. Copeland Marks for this book. All of the recipes were all diligently worked on, and even my father helped by driving Mr. Marks home.. The recipes are amazing, and I love it all. I wish that they had lived longer for me to thank them so much for a great book that would let me know how my grandfather's cooking was like. I am so glad that this book was made. Rest in peace to the both of them. 11 of 11 people found the following review helpful. a very good and unique book By Michael B Elliott One of the few books available concerning burmese cuisine this book is definitely informative, and useful as a key to burmese flavour combinations and palate. I have had this book for over 15 years (I recommend page 103.. labour intensive but a family favourite and the only curry that my mum will clean her coffee grinder to make). True, there are no pictures, but I guess it let's you dream a bit, and it in no way detracts from the book; I mean who wants to try and make something look the way a food stylist has spent three hours on anyway? By and large the recipes are quite good and not too complicated... If there were a negative side to the book it would be that some recipes just aren't suited to western palates (even if they are authentic?), and have to be seen in the context of a multi dish meal with condiments and sauces. All in all, a fascinating look at an undeservedly unknown cuisine and another lovely addition to the prolific Mr. Copeland Marks' oeuvre.

The delicious cuisine of Myanmar (Burma) is made accessible to the home cook by the esteemed Copeland Marks. This book is a treasure that shines a light on the unsung cuisine that marries the flavors of China, India and Thailand with mouthwatering results.

About the Author Copeland Marks was a world traveler who authored 16 cookbooks on various exotic and little-known cuisines. His method involved traveling to various regions, cooking with and learning from the local people. His other books include False Tongues and Sunday Bread: A Guatemalan and Mayan Cookbook and The Varied Kitchens of India. He lived in New York until his death in 1999. A former lecturer at the University of Rangoon, Myanmar (Burma), and the University of Hamburg, West Germany, Aung Thein is a health educator who practices the Burmese Buddhist system of medicine. He lives in Queens, New York.