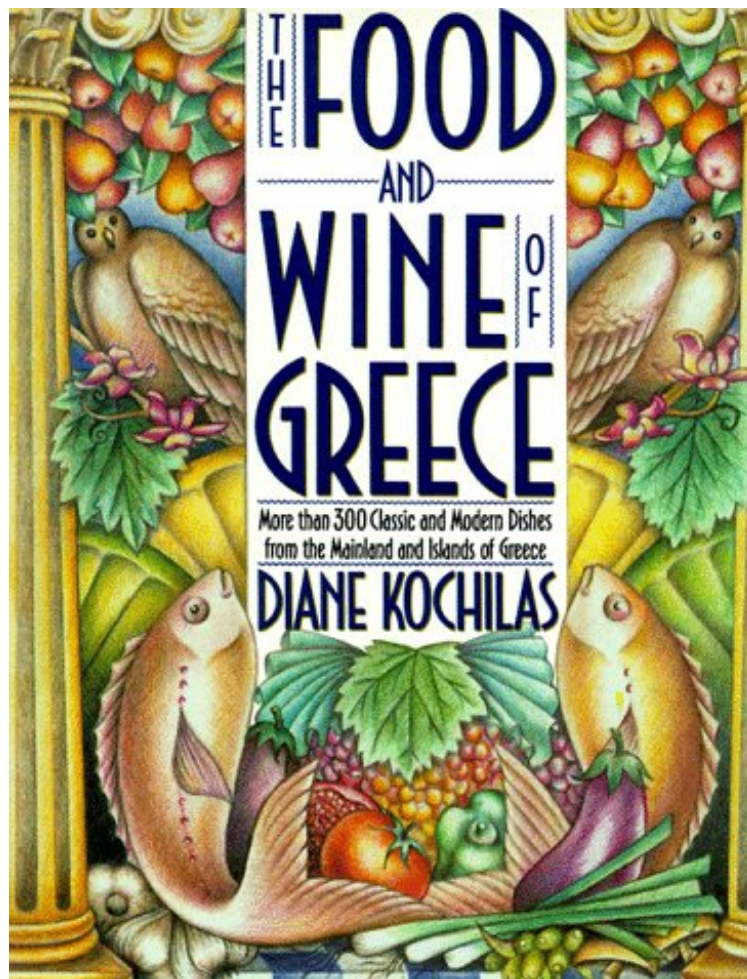


[Pdf free] The Food and Wine of Greece: More Than 300 Classic and Modern Dishes from the Mainland and Islands of Greece

The Food and Wine of Greece: More Than 300 Classic and Modern Dishes from the Mainland and Islands of Greece

Diane Kochilas, Vassilis Stenos
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#832899 in Books 1990-11 Ingredients: Example Ingredients Original language: English PDF # 1 9.25 x 7.50 x 1.25l, #File Name: 0312050887354 pages | File size: 75.Mb

Diane Kochilas, Vassilis Stenos : The Food and Wine of Greece: More Than 300 Classic and Modern Dishes from the Mainland and Islands of Greece before purchasing it in order to gage whether or not it would be worth my time, and all praised The Food and Wine of Greece: More Than 300 Classic and Modern Dishes from the Mainland and Islands of Greece:

2 of 2 people found the following review helpful. Excellent Comprehensive Resource For Greek Cooking By Steph BI specifically purchased this book in the hopes that it might contain the recipe for the Ouzo Sauce in the Shrimp and Scallops in Ouzo served in the Pylos restaurant in NYC. Sadly, it does not. It does have several hundred other delicious Greek recipes. I'd compare it to the Joy of Cooking if Joy handled only Greek food. It doesn't have pictures,

so if that's a deal breaker for you, you may prefer her newest title, *The Country Cooking of Greece*, which has many pictures and also covers a lot of ground. As a first-generation Greek-American, I'm glad I can have this resource for when my Yiayia is not able to offer her own recipes. 0 of 0 people found the following review helpful. The book has some serious depth and happy its my first introduction in Greek Cuisine. By Bob in SDA Greek cookbook was missing from my library, I used to think it similar to Mexican Food, why not just go out for it when you have the urge. After dropping that line of thinking and getting this book, I have to admit what a mistake. The book has some serious depth and happy its my first introduction in Greek Cuisine. 15 of 16 people found the following review helpful. Love that wonderfully scented Greek Lamb. By rodboomboom We are so blessed here in the Detroit Metro area to have Greek Town with all its outstanding restaurants. You can even get their cookbook which is excellent: *Opaa! Greek Cooking Detroit Style*. Kochilas' cookbook is even larger with over 300 recipes plus variations on most dishes, background sketches and wonderful memories of the dishes she's describing. I am in love with the way Greeks do Lamb Stews--scented with allspice and cinnamon with just right acidic balance of rich tomato sauce. Kochilas' recipe *Arni Kapam* (Lamb in a Spicy Tomato Sauce) has become a favorite. Surprisingly so, I am a nut for Snails, so her *Cochli me Pligoui* (Snail and Bulgur Pilaf) is out of this world as well as the Cretan Classic Snail Stew. Her classic *Pastitsio* and *Mousakka* are excellent as well as Chicken-Lemon Soup and syrupy *Baklava* desserts. One fine, well done cookbook.

Greece and its many islands are rich with traditional and regional culinary dishes that go far beyond the standard fare of moussaka and spinach pie. Diane Kochilas collected 250 recipes, adapting them where necessary, to make them accessible to modern cooks with modern ingredients, in this comprehensive guide to an exciting but relatively unexplored cuisine.

From *Library Journal* There are few good Greek cookbooks available; the *Recipe Club of St. Paul's Complete Book of Greek Cooking* (LJ 4/15/90) is an exception and a useful basic introduction to the cuisine. Kochilas's more ambitious book includes background on the country and its customs, wine recommendations with each recipe, and informative headnotes on dishes as familiar as *Baklava*, as exotic as *Snail and Bulgur Pilaf*. For subject collections. Copyright 1990 Reed Business Information, Inc. "An irresistible cookbook filled with tantalizing recipes, delightful stories, and gastronomic joy. I loved it." --Paula Wolfert, author of *Mediterranean Cooking*, *The Cooking of Southwest France*, and *Paula Wolfert's World of Food* "I expect [*The Food and Wine of Greece*] to become a classic in its field." --John Mariana, food and travel correspondent for *Esquire* magazine and author of *The Dictionary of American Food and Drink*