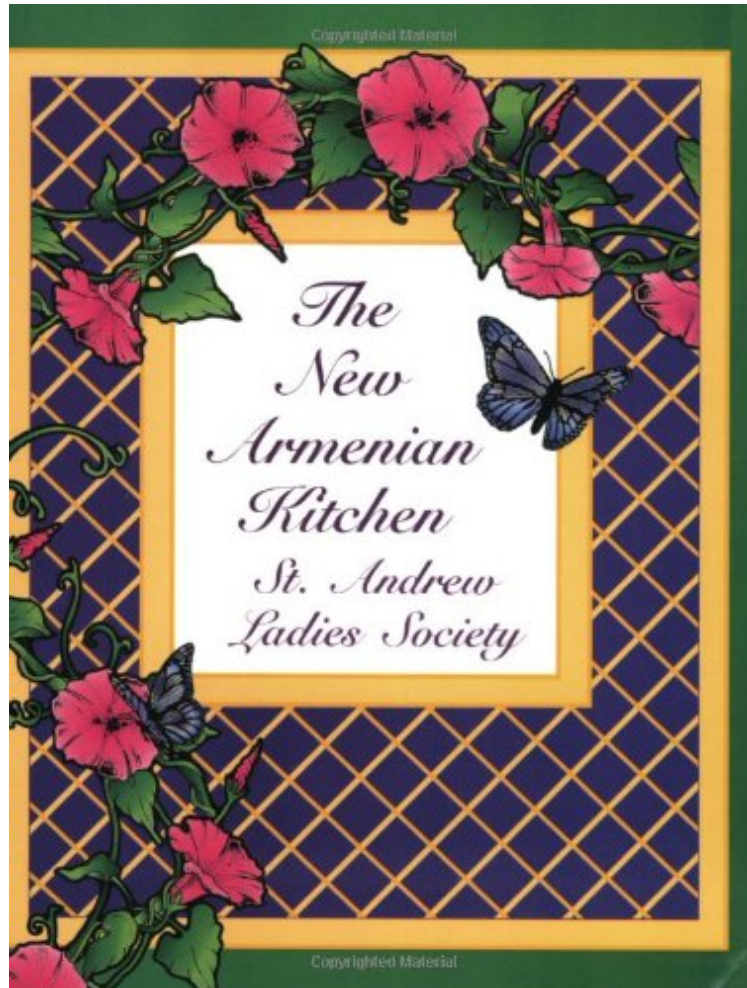


The New Armenian Kitchen

St. Andrew Ladies Society
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St. Andrew Ladies Society : The New Armenian Kitchen before purchasing it in order to gage whether or not it would be worth my time, and all praised The New Armenian Kitchen:

1 of 1 people found the following review helpful. Poorly done, missing numbersBy Jan H. Virtually every recipe is missing numbers in the measurements area of the ingredients list, as well as in the directions -- "bake ... 0 minutes" -- on my Kindle Fire, these missing numbers show up as blank squares. In several places the title and ingredients are meshed into the directions of the recipe before it. Here's a couple of examples of missing numbers: CHOREG Mable Kapjian (Loc 425, approx. pg. 60)/4 C. % milk C. margarine 2 T. dry yeast/2 C. warm water 3/4 C. sugar/2 tsp. salt/2 tsp. mahleb/2 tsp. sev gundig (nagella seeds) 6 to 8 C. bread or unbleached flour tsp. vanilla4 eggs, room temp., beatenHeat milk and fats until fats are soft. Proof yeast in warm water and a little of the sugar measurement (tablespoon). In large mixing bowl, combine salt, mahleb, sev gundig, remaining suar and 4 cups of flour. Make a well and add the proofed yeast, milk/fats mixture, vanilla and the eggs. Knead until you have a soft dough. Punch down, cover and let rise again until double. Form kiwi-sized balls, cover and let rest a few minutes. Shape into knots (or

whatever you like) and place on parchment-lined baking tray. Let rise until almost double. Baste with mixture of beaten egg mixed with 1/4 cup milk. Bake in preheated 375deg; oven for 10 minutes on middle shelf and 5 minutes on top shelf (or until desired color).LAVOSH Veronica Sarkissian (Loc 533, approx. pg. 74)pkg. yeast2 C. warm water /2 tsp. sugar 5 C. flourT. salt/2 C. butter, meltedProof the yeast in cup warm water plus sugar for 10 to 15 minutes. Add remaining ingredients. Knead 10 minutes. Cover and allow to rise about 2 hours or until doubled in warm place. Divide dough into 8 to 10 pieces. Roll out to about the size that will fit on cookie sheet (very thin). Place on a greased cookie sheet. Prick with a fork. In lowest part of your oven bake at 475deg; until slightly brown. This dry thin bread may be stored for many weeks.2 of 2 people found the following review helpful. Something's MissingBy Lynn in OhioI give this book one star only because of how it was formatted for Kindle.I downloaded the Kindle edition of this book and it was full of missing ingredients and directions, such as in the Bird's Nest Boureg, the ingredients read:1/4 lb. Monterey Jack cheese, grated egg/4 lb. feta cheese, crumbled/2 C. minced parsleyRed bell pepper squares, for garnish DOUGH:1lb. filo doughC. clarified butterI feel cheated because the recipes all look good, but who knows how much of each ingredient is needed with the Kindle edition. Please, someone fix this SOON!!1 of 1 people found the following review helpful. Useless until corrected. Ingredient Quantities are Missing/Incomplete.By KellieWhat a disappointment. As Lynn from Ohio mentioned in the last review, quantities of ingredients are missing/incomplete. What you see in the "sample" is exactly what you get once you have purchased this Kindle version.Sometimes the sample is flawed but then after purchase, it downloads/displays correctly. But that didn't happen here. Clearly an oversight in the formatting, one that I hope will be corrected very soon.My great-aunt was of Armenian descent and so many of these recipes bring back memories. But I'll just have to wait patiently for now. I will revise my rating once I receive the corrected version.

Inside find a compilation of 450 recipes from scores of Armenian cooks. about 300 of them are Classic and Updated Armenian recipes. The spiral binding allows the colorful laminated cover and book to stay open, while you cook.This book has a detailed index, and also a glossary of more than 100 words which explain foreign words and cooking terms. Sprinkled liberally throughout the book are Armenian historical facts and proverbs, plus 38 pages of household hints.

From the AuthorI put together "The New Armenian Kitchen" and feel it is a great Armenian value, with over 450 recipes as well as many pages of household hints. We contacted hundreds of Armenians and asked them to submit their family and friends' favorite recipes. The response was overwhelming. The name of each contributor is proudly displayed right next to their recipe. In many cases families grandmother's recipes were submitted in loving memory. Our book has around 300 classic Armenian recipes and updated variations plus many time savers with simple preparation methods, making it a real value among Armenian cookbooks. In short there is something for everyone. There are challenging and detailed recipes that start everything from scratch, like the many Choreg variations (yeast breads), Baklava and Bourma, Chicken Kiev, or Walnut Mourapa (preserved whole green walnuts.) There are also fast easy recipes like Cherry Dump Cake (a variation on a boxed cake mix) or Curried Tuna Casserole (a tasty, fast and easy canned tuna dinner.) The recipes are as varied as the people that offered to share their family recipe secrets and treasures. I spent much time in gathering the many historical facts and proverbs that appear throughout the book among the recipes. I also listed more than 100 words in the glossary that I felt might make the book more user friendly. Our cookbook committee spent countless hours proofing the recipes and creating a detailed index to make recipes easier to find. Everyone worked as volunteers for our non profit group, and all monies earned will go into our charitable projects.About the AuthorThe St. Andrew Ladies Society is a non profit organization that is part of the Armenian Apostolic Church. Located in Cupertino California, they carry on many charitable activities in the local community as well as abroad. Each year the group uses many of the recipes in the cookbook at their Food Fair that attracts hundreds of Armenian food lovers.