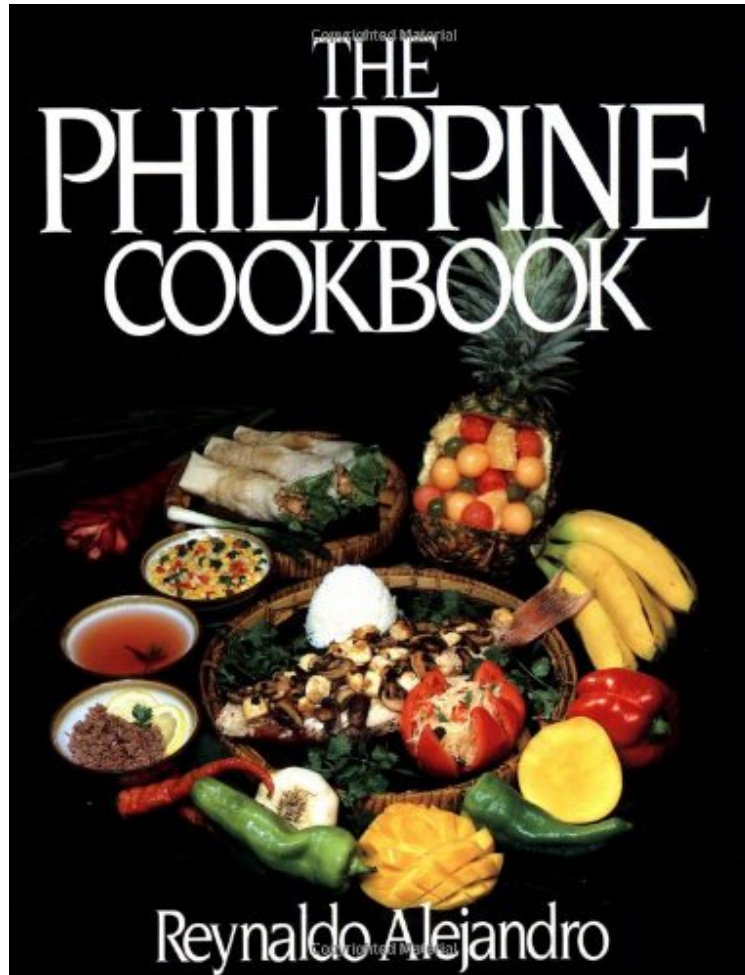


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## The Philippine Cookbook

*Reynaldo Alejandro*

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**Reynaldo Alejandro : The Philippine Cookbook** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Philippine Cookbook:

4 of 4 people found the following review helpful. Basic but good By BeePillI bought this book because I needed to know the basics of Filipino cooking, and my Filipino relatives do not write their (or their maids') recipes down. I cannot just call my aunt in Manila to ask her cooks how to make kalderetang kambing, and searching on the internet for it turns up hundreds of results with personal twists. Plus its hard to cook and use an iPad without getting it all sloppy and wet. I'd rather get a paperback book messy. I realize that cookbook recipes are not to be followed 100% and that is why I love this book. It lets me be open to interpretation, which is the reality of Filipino cooking. No two households make one Filipino dish the same. Neither do any two restaurants. This book gives you the basic recipe and you can tweak it any way you want. Make it taste like Lola's cooking, or put your own twist. My only gripe is that there are no photos. I like photos! Otherwise I would recommend this book for any cook's library, especially if you

like experimenting with Asian or Filipino cuisine.3 of 3 people found the following review helpful. OH YUM - MASARAPBy Joseph H. RaceI don't pretend to be an expert cook, but I do have a lot of fun in the kitchen, especially with my teenage daughters. I do believe that they find me a source of entertainment with my recipes right from this cookbook. We turned out some great dishes, e.g., Lumpia Shanghai, Philippine Fred Rice, Rellenong Manok, Paksiw Na Bangus, Maruya, Pianono, etc. My son likes to kick back and watch the interaction, but then he is the first in line to grab the finished product. I liked this cookbook and found it to be helpful, easy to use, and covering a large range of Filipino food. Well done!0 of 0 people found the following review helpful. Great packaging. Will use again when need arisesBy Magnum79Product arrived as advertised. Great packaging. Will use again when need arises. Recommended to everyone.

Here is the cookbook that presents to America the cooking of the Philippines, an extraordinary classic cuisine adapted to the specific requirements of the U.S. kitchens. In it you'll find adobomdash;a rich marinated stew of chicken or pork, succulently flavored with vinegar and soy sauce; pancit guisadomdash;sauteacute;ed noodles laced with crunchy vegetables, thinly sliced sausage, and baby shrimp; estofadomdash;prepared with burnt sugar sauce; and ginataanmdash;meat prepared with coconut milk. Reflecting the best elements of the cooking of Malaysia, China, and Spain, which form the ethnic base of the 7,000 Philippine Islands, this cuisine is not only marvelously tasteful, but quick and easy to prepare, as well as light and nutritiousmdash;perfect for the health-minded American with more imagination and taste than time or budget. If you're looking for a whole new array of tastes and textures in appetizers, rice, meat, fish entrees, noodles and vegetarian dishes, salads, condiments, and desserts, you'll find your palate wonderfully stimulated by The Philippine Cookbook.

About the AuthorReynaldo Alejandro, a young Filipino-American, is a cook, caterer, dancer, choreographer and author. He was the coordinator of food arrangements for the recent Philippines display at Bloomingdale's in New York. He makes his home in Manhattan.