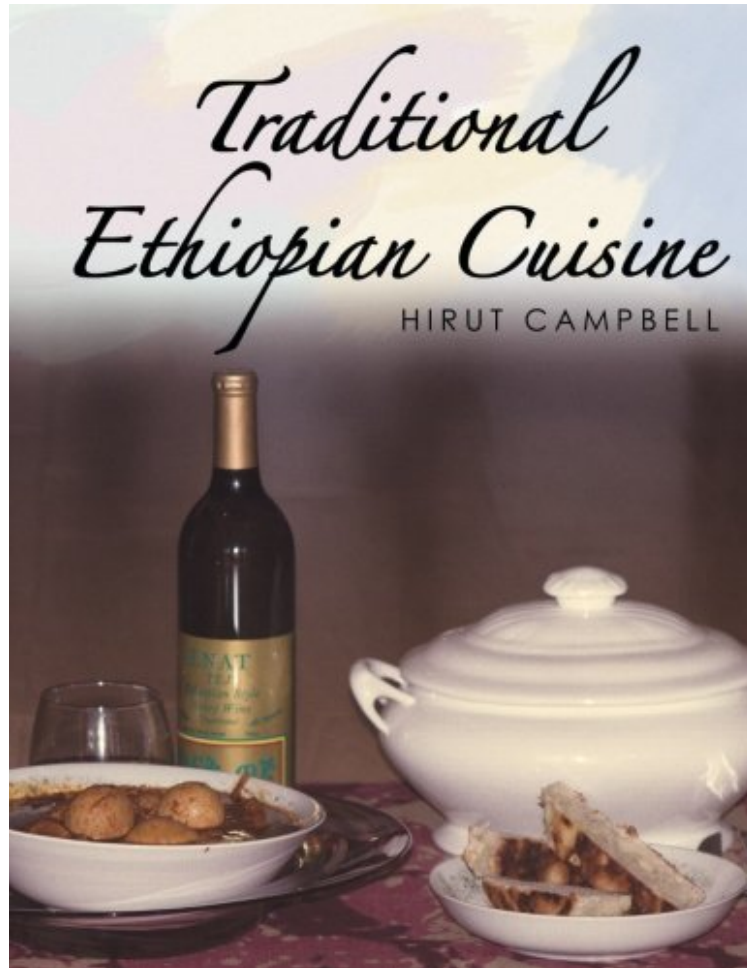


(Ebook free) Traditional Ethiopian Cuisine

Traditional Ethiopian Cuisine

Hirut Campbell

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Hirut Campbell : Traditional Ethiopian Cuisine before purchasing it in order to gage whether or not it would be worth my time, and all praised Traditional Ethiopian Cuisine:

0 of 0 people found the following review helpful. A Mixed Bag By Jim in NYC On the plus side, each recipe is accompanied by a clear photograph showing you what the finished product is supposed to look like. But on the negative side, there is a LOT of repetition among the dishes, and the ingredients for each dish are presented out of the order you need them or occasionally not included in the ingredient list, while some that are included show up nowhere in the instructions (for example, the black olives listed in a sardines and shrimp dish). All in all, it's a good starter, but by no means can this be considered definitive. 4 of 6 people found the following review helpful. great cook book By Stephen Campbell This one is great. It gives you exact measurements and complete instructions. It's very easy to

follow. Tried two dishes so far and both turned out delicious.

About the AuthorThe author was born and raised in Ethiopia. With a father who was an ambassador for famed Haile Selassie and a mother a major land owner, farmer and restaurateur, she was exposed to both local and international cultures. As the fourth child of ten siblings, she was often tasked to prepare foods for both the family and guests. An unwritten law in Ethiopia states that any visitor to the home is treated to meals as a family member. As a result, preparation of traditional meals for multiple visitors, often from other countries, was commonplace. With a home of considerable social stature, cooking, from breakfast through supper, became a daily regime. With the addition of land ownership, most natural ingredients to every meal were furnished on site. Sources included animal husbandry, naturally grown herbs and spices as well as fresh, organic vegetables, both from the local culture roots as well as international varieties. The aroma from such a well-seasoned and welcoming home became part of the local ambiance and the prepared cuisine was unique. The traditional recipes contained in this work exemplify that rich history. After attaining US citizenship in 1980, the author completed a degree in Accounting and worked in the technical industry of Silicon Valley, California. In 1989, she married an American Physicist and raised two children. From 1997 through 2001, she built, and successfully grew an award winning Euro style cafeacute; in downtown San Jose adjacent to the city's conference center and 4-star, Fairmont Hotel. Never abandoning her cultural heritage, the author has striven to bring you a comprehensive work on the heart of culture of Ethiopia, in the form of its unique cuisine.