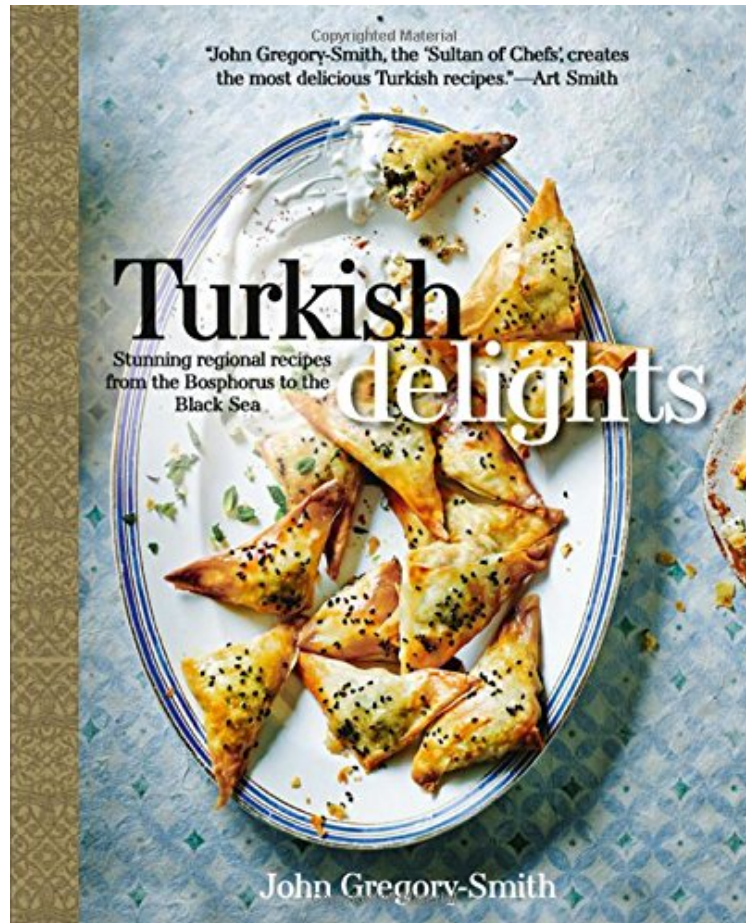


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Turkish Delights: Stunning Regional Recipes from the Bosphorus to the Black Sea

John Gregory-Smith

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John Gregory-Smith : Turkish Delights: Stunning Regional Recipes from the Bosphorus to the Black Sea

before purchasing it in order to gauge whether or not it would be worth my time, and all praised Turkish Delights: Stunning Regional Recipes from the Bosphorus to the Black Sea:

2 of 2 people found the following review helpful. Simply delicious recipes
By Lynette Joy Kleeman So many wonderful recipes that are simply delicious - tasty and easy to make. A must for anyone who loves middle eastern food and flavours.
0 of 0 people found the following review helpful. Four Stars
By Roscoe F. Ward My wife liked the book. It has some Turkish recipes that she had not seen before.
4 of 5 people found the following review helpful. Five Stars
By Don Bauman Love these recipes! I found all the more unusual ingredients readily available online, so I'm off and cooking.

From the sumptuous buttery pide of Samsun on the Black Sea to the fiery kebabs of the east, Turkish cuisine is

regional, seasonal, and steeped in history. Opulent Ottoman dishes first eaten centuries ago in the sultans' palaces, humble peasant stews, and mouth-watering street food all come together in this collection of over 100 aromatic and alluring recipes. Turkey is home to a varied cuisine that begs to be explored, region by region; from the huge, snow-capped mountains of the East and the vast, lake-covered plains of the center to the balmy Aegean and Mediterranean coasts. Discover the Iskender kebab from the city of Bursa in the northwest, sample the Akkcedil;abat Beef Kouml;fte from the Black Sea region, and give in to temptation by tasting sweet Katmer pastries from Gaziantep. With inspiring and exciting dishes covering everything from Turkish breakfasts and salads to delicious kebabs and exquisite seafood, plus sweet dishes, let John Gregory-Smith show you his world of Turkish Delights.

A gorgeous mixture of modern, regional, and traditional Turkish dishes ndash; I want to cook them all! (Diana Henry)ldquo;John Gregory-Smith, the lquo;Sultan of Chefs', creates the most delicious Turkish recipes.rdqo; (Art Smith)ldquo;Turkey is a country with a variety of landscapes, which in turn means a variety of flavors, ingredients, and traditional dishes. Thankfully, John's book covers more than 100 regional dishes that have our mouths watering.rdqo; (Honest Cooking)ldquo;Set aside everything you know about Turkish delights, and pick up a copy of Turkish Delights. It's a collection of recipes by author and culinarian John Gregory-Smith, who specializes in the cuisine of this vibrant region.rdqo; (Food Republic)About the AuthorJohn Gregory-Smith is a talented cook, recipe developer, and travel writer who specializes in Turkish cuisine. He is passionate about Turkey, having explored the country extensively over the last 10 years and regularly hosts Turkish pop-ups and secret supper clubs in London. This is Gregory-Smith's third book and follows the success of Mighty Spice Cookbook and Mighty Spice Express. He edits online magazines eat.travel.live and Tesco Real Food, and is a columnist for Grazia online. His recipes have featured in The Times, Sainsbury's magazine, Easy Cook, GQ, Men's Health, the Daily Mail, and the Huffington Post. He has also appeared on TV programs in both the UK and US.