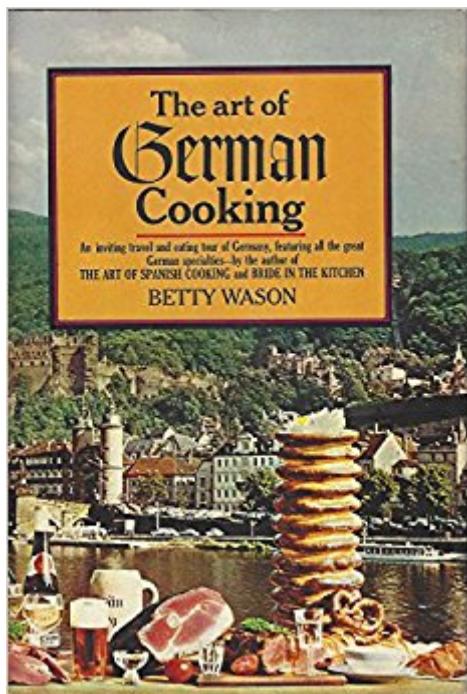


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The Art Of German Cooking



Synopsis

No appetite is more international than a German's -- and the art of Germany's cookery now reaches around the world. No longer satisfied with sauerkraut and schnitzel, the twentieth-century German cuisine includes dishes spiced with Indian curry or made more piquant with chunks of Hawaiian pineapple. Kasseler Rippchen vies with Filet of Sole and Bananas, Swabian Potato Soup alternates with Escorial Salad. The German taste has radically changed -- while remaining thoroughly Teutonic -- and in *The Art of German Cooking* a noted culinary authority gives us the best of both possible worlds: those dishes native since the time of Frederick Barbarossa, and those recipes newly arrived since the end of World War II. Betty Wason takes us on a guided tour through the kitchens of modern Germany, offering tasty helpings of such hearty staples as Sauerbraten as well as such unfamiliar dishes as Krabben Cocktail à la Adam (invented by the owner of the Adams Kleine Hotel of Rothenburg) or Himmel und Erde ("Heaven and Earth" -- a potato speciality of the Rhineland). Nor are vegetables, salads and desserts slighted -- Miss Wason gives the complete rundown on these, along with helpful notes on wines, beers and other beverages. All in all, *The Art of German Cooking* is the cookbook for people fascinated by the dishes of twentieth-century Germany and who want to learn how to prepare them.

Book Information

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Customer Reviews

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Awesome recipes and well-written! Particularly like the cake/tart sections. An essential for those who like German cooking. And now I still have to add words to the review for it to be published....short and concise does not work at AMZ.

Book was listed as new in wrapper BUT, it had been rewrapped and is shop worn with visible flocking. Not worth the money, should have been in the \$5.00 range.

EVERYTHING IS GREAT. great, and very happy. i receive it very fast. Nicely weighted and sharp. Very well-made. in my family it is necessary,

The proof is all in the taste. These recipies, at least the ones I've tried, taste authentic, reflect regional variations well, while being easy to follow and clearly written. Definitely a winner!

I bought this cookbook as a softcover in a Stars and Stripes Bookstore in Germany in 1969. I have used it ever since. it is the best German cookbook for the average cook I have found. try the hot potato salad or4 try the hot potato salad sauce on spinach for a spinach salad . The red cabbage is magnificent. My only problem is that my book is disintegrating from age. i'm trying to find a new copy.

Good looking recipes. Nince long introduction on the front end.

Simply the best German cookbook in English there is. Recipes have been translated, and effort

made to change all measurements from metric to standard. Plus, it contains all of your favorite German recipes. Fun to cook, delicious on the palate!

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