

[PDF] The Cuisine Of Armenia

Sonia Uvezian - pdf download free book

Books Details:

Title: The Cuisine of Armenia

Author: Sonia Uvezian

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Description:

Review "The 25th Anniversary edition of a classic cookbook, this has been revised and updated for new audiences. Several new recipes have been added, but the book even in its original form remains a standard reference for any interested in Armenian cuisine, with its range of recipes and cultural insights." -- *Reviewer's Bookwatch, The Midwest Book Review, January 1999*

A scholarly work. The definitive Armenian kitchen aid. -- *Stendahl, WCBS Radio, New York*

A study of Armenian cuisine. A beautifully produced tribute. -- *The Washington Post*

Back in print after many years, this is still the definitive guide. -- *The Reader's Catalog*

Handsome, well thought out, clearly written, authentic. -- *The New York Times*

Indeed the variety, not to mention the number, of dishes presented here is staggering. Uvezian shepherds us through course after course with conscientious directions and notes. Stand-up cooks will warm to the energetic way she maximizes fresh ingredients and minimizes mystique. -- *Kirkus Reviews*

My intense interest in things Armenian was inspired many years ago by several factors...a gripping novel called *The Forty Days of Musa Dagh* ...written by Franz Werfel...*My Name is Aram* by William Saroyan...Also, I'm very fond of the music of Aram Khachaturian...

Comes now a new reason for my Armenian enthusiasm. We used to hear a lot about "the starving Armenians" but...it is hard to think of Armenians being hungry when examining *The Cuisine of Armenia* by Sonia Uvezian...It is a book of recipes so rich, so lavish and exotic that most cooks will readily discard any prejudices they ever had against so-called "foreign food." -- *Josef Mossman, Des Moines Register*

The 25th anniversary edition of a classic cookbook, this has been revised and updated for new audiences. Several new recipes have been added, but the book even in its original form remains a standard reference for any interested in Armenian cuisine, with its range of recipes and cultural insights. -- *The Midwest Book Review*

The book is unique, beyond all kinds of praise and appreciation. -- *Committee for Cultural Relations with Armenians Abroad, Yerevan, Armenia*

This is an exceptional cookbook containing a dazzling selection of simple and exotic recipes...A treasure that every adventurous cook should possess, one that a mother would hand down to her daughter and she, in time, to her daughter. -- *Hartford Courant* --This text refers to an out of print or unavailable edition of this title.

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Situated at the crossroads of east and west between the Mediterranean, Black, and Caspian seas, the richly historic region of Armenia has provided the world with one of its most varied and exciting culinary traditions. Fragrant with the aroma of spices and herbs and ranging from earthy peasant fare to noble creations, Armenian cuisine abounds in succulent kebabs, stuffed vegetables and fruits, opulent pilafs, delectable breads, and irresistible pastries and confections that have been perfected by generations of ingenious cooks over a period of many centuries.

The 375 recipes and variations in *The Cuisine of Armenia* include many highly original specialties from the Caucasus, which were previously unknown in the West. As a bonus, the book contains a number of Sonia Uvezian's own superb creations, derived from the Armenian tradition, which are important contributions to a vigorous culinary style. Among these are Pomegranate-Glazed Roast

Chicken with Apricot and Chestnut Stuffing; Fried Fish with Oranges, Black Olives, and Mint; Saffron Rice Pilaf with Toasted Almonds and Sesame Seeds; and Yogurt Cream. Also included are much valuable historical information, a selection of perfectly harmonized menus, and an excellent glossary.

Long recognized as the standard in its field, *The Cuisine of Armenia* is the first book in any language to offer a comprehensive view of Armenian cookery. It has received outstanding reviews from major publications and has been a selection of four different book clubs, including Book-of-the-Month Club. Written by one of America's most gifted cookbook authors, it is a "must have" volume, whether you already own one or a dozen books on Armenian, Middle Eastern, or eastern Mediterranean cooking.

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