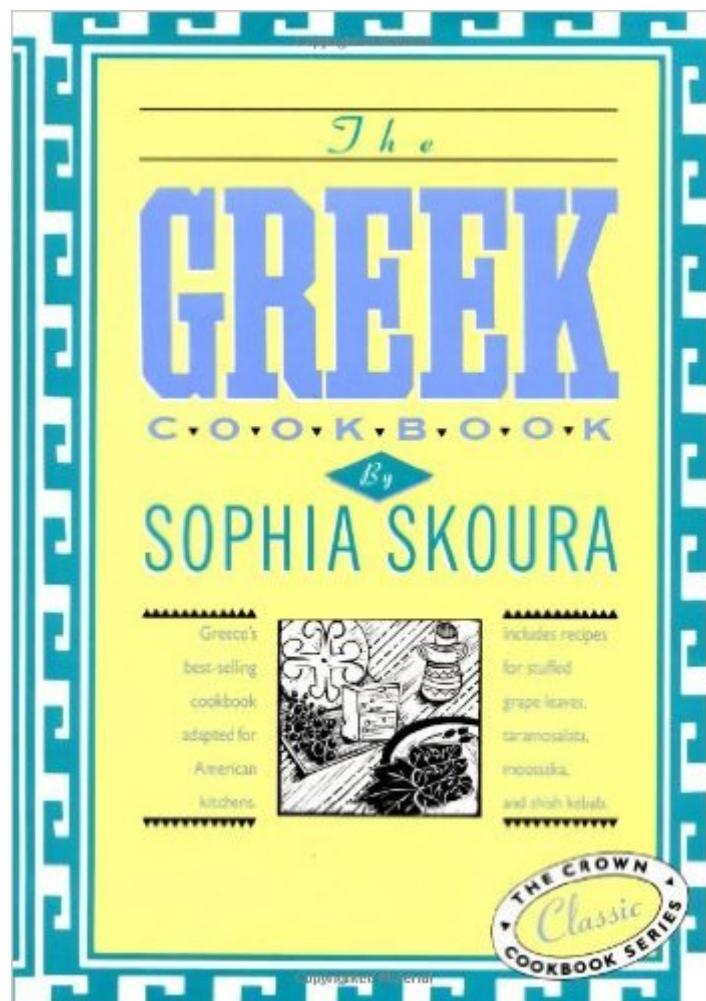


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The Greek Cook Book



Synopsis

Here are the dishes your mother used to make, from the cookbook your grandmother brought over from the old country. Crown's Classic Cookbook series features a collection of the world's best-loved foreign cookbooks, specially adapted for use in American kitchens. Authentic and comprehensive, these reasonably priced books are a welcome addition to the culinary library of any cook.

Jewish Cookery by Leah H. Leonard The classic book on Jewish cuisine, featuring traditional recipes for gefulte fish, kreplach, knishes, challah, and kugel, as well as guidelines for keeping a kosher kitchen and menus for holiday meals.

The Finnish Cookbook by Beatrice A. Ojakangas The first cookbook devoted to introducing Finland's fascinating but little known cuisine to America. Including recipes for Sour Rye Bread, Fish in a Crust, Finnish Smorgasbord, and Bishop's Pepper Cookies.

German Cookery by Elizabeth Schuler Germany's best-selling cookbook adapted for American kitchens. Containing recipes for all the German favorites such as Wiener Schnitzel, Sauerbraten, Spatzle, and Apple Strudel.

The Greek Cookbook is a translation and adaptation of Greece's best-selling cookbook, containing 500 of its choicest recipes. Yet all of these -- many of them exotic by American standards -- use American measurements and can be easily prepared from ingredients readily available to the American cook.

Phyllo, that versatile pastry used as the basis for many Greek entrees and appetizers as well as desserts, appears here in many delectable forms. Try the baklava with honey syrup, or Copenhagen (the pastry named for the Greek king who was originally a Danish prince). You'll find excellent recipes too for the famed Greek dolmathes (rolled grape leaves) and yemista (stuffed vegetable preparations such as stuffed artichokes). You might prefer to sample a baked specialty like moussaka or one of the au gratins made with lamb, eggplant, or squash.

Having visitors? Welcome them as the Greeks do, with a choice of glykos or spoon sweets -- perhaps eggplant, or rose petal, or apricot. For a cocktail party, serve any of the marvelous canapes or hot hors d'oeuvres like taramosalata (pureed roe salad) and piroksi (dumplings). And formal entertaining takes on a new exotic twist when you serve lamb on a spit or an octopus main course.

The Greek Cookbook also includes a glossary explaining all Greek culinary terms as well as examples of typical Greek menus. For the experienced cook who wants to prepare an authentic Greek banquet or the novice who wants to spice up an ordinary meal with a Greek specialty, The Greek Cookbook is indispensable.

Book Information

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Customer Reviews

Sophia Skoura's Greek Cook Book contains many of the staples of Greek cuisine in an easy, simple to follow format. The recipes are authentic and those I have prepared from the book are delicious, especially the eggplants imam baldi (eggplants stuffed with tomato, onion and garlic and slowly roasted while slathered in olive oil). A drawback for non-Greeks is the lack of recipes for tzatziki (yogurt-garlic sauce) and a typical Greek marinade for grilled fish and meats. However, no cookbook I own in Greek contains them either. I suppose most Greeks know how to prepare these things just from watching their mothers, and Skoura's book was originally written in Greek for use in Greek households. But since this book is an adaptation, even the very basics might have made a welcome addition. Overall, it is an excellent reference guide on the how-tos of Greek cooking, with a straightforward presentation and chock-full of delicious recipes.

I am a first generation Greek American. As a small child I remember my mother using a cookbook by Sophia Skoura which was written entirely in Greek. When I found this book translated into English I was thrilled!!! I've owned it for 13 years and have used it so much that it's worn out. I'm purchasing another today and buying an extra copy for my daughter to have when she grows up. I can't say enough good things about this book. It's has very traditional recipes that are easy to follow. You won't be disappointed!

I have had this cookbook for years and made many recipes out of it. They all turned out great! I highly recommend this book if you want to make Greek food.

This book was disappointing because it calls for ingredients that are not available where I live. Otherwise it seems to be a real Greek cookbook, which is what I was looking for. I wish this author would adapt her recipes for small towns in the USA and write another book.

JUST like my mum's cooking. She has the Greek version of this and I was tickled pink to find it translated for future generations. You can't go wrong with this book. YIASOU and OPA AND KALI OREXI (salute and yihhhaaaa and Bon Appetite). Thumbs Up

I ordered one copy for myself, and 2 more as gifts. Used. I ordered Good+ used copies, all were priced at USD .01, and with \$3.99 shipping ended up at \$4.00. Bargains. This is the cookbook Greek mothers recommend for their kids to use. Its what my mom bought my sisters, and I lent my copy out years ago, and finally replaced it. Take it from someone whose mother's maiden name has 6 consonants and 8 vowels, born in Athens, nearest stop Kifissia.

I am also first generation Greek - American and I know how authentic Greek food is supposed to taste...I have made MANY things in this cookbook and they are all AMAZING!!!! It is very easy to follow...and yes it would be nice to have pictures, especially if you have no idea what the foods are supposed to look like, BUT it is still a very authentic cookbook!!! I recommend it to anyone and everyone!!!

I am an avid cook of international foods and love to have a theme for all my dinner parties and gatherings with family and friends. I was stuck on the greek theme for several months...All the receipes were...Delectable Culinary Nervana!

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