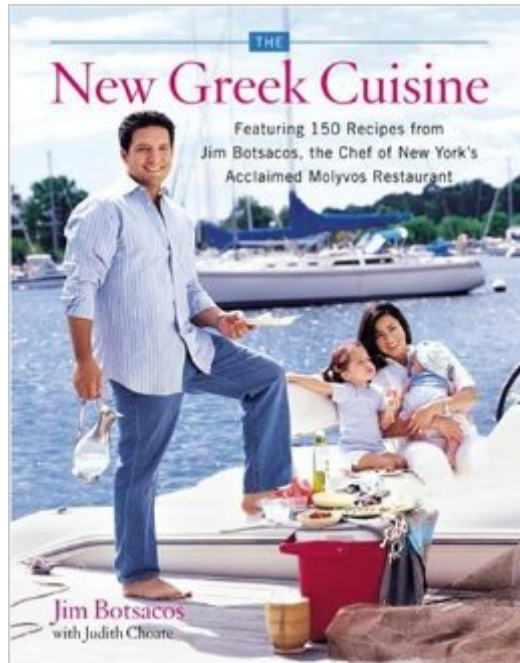


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# The New Greek Cuisine



## Synopsis

The acclaimed chef from Molyvosâ™s New Yorkâ™s every best Greek restaurant • (Esquire)â™ reinvents one of the worldâ™s classic cuisines in 150 recipes that celebrate its fresh ingredients and bold flavors. Before the Livanos family opened Molyvos they wanted to be sure their food hit all the right notes. So they hired gifted chef Jim Botsacos and took him on a tour of the Greek isles, spending many nights dining and cooking in Greek homes. Jimâ™s immersion in Greek cuisine and his own bistro-influenced sensibility made an immediate impression on New York restaurant critics, including Ruth Reichl, whose three-star rave thanked Molyvos for reminding her âœhow truly wonderful Greek food can be.â • Now, with *The New Greek Cuisine*, anyone can âœgo Greekâ • with flair. While staying true to tradition, the recipes in *The New Greek Cuisine* bring everything to the next level by emphasizing ingredients and presentation and intensifying flavors. Home cooks can start small by learning to make marvelous mezes, including mussels with mint or a crustless leek and cheese pie. When itâ™s time to move on to entrees, there are plenty of tasty and satisfying options, from braised lamb shanks with orzo to plank-grilled prawns. Inventively simple sides such as roasted âœcrackedâ • potatoes with coriander and red wine, or comforting pastitsio--a Greek macaroni and cheese--could become new family favorites. And no Greek meal would be complete without desserts like semolina cake with yogurt and spoon sweets or easy pinwheel-shaped baklava. Based on staples such as fish, whole grains, and olive oil, Greek food is not only healthy and delicious but offers a welcome break from other overexposed Mediterranean cuisines. And this richly illustrated cookbook by one of the new Greekâ™s most talented practitioners is the perfect way to discover its many delights.

## Book Information

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## Customer Reviews

The trouble with cooking the more exotic foreign foods is getting the appropriate ingredients. In fact in the introduction to this book, the author talks about the effort he had to go through to get the fresh spices for his large New York City restaurant. This included getting local farmers to grow special spices, cheese importers to bring in some of the more obscure Greek cheeses, others to bring in Greek wines and brandies. But after that he recognizes that those of us that live out in the hinterlands have a very difficult time getting those ingredients so he has found substitutes. Example: 'Horta - The Greek name for wild greens, most of which are unknown in America. I substitute bitter greens such as mustard, chard, kale with, I believe, great success.' Another area where I've been very successful in getting strange and wonderful foods is 's Gourmet Foods section. Having said all that, you get into the recipe part of the book and you find some truly wonderful dishes. As Mr. Botsacos says, even the local Greeks like his rendition of the traditional recipes. So do I.

This cook book is a great addition to my cook book collection. I am Greek and have many of the same recipes but this book gives a little twist to some of the old favorites that is refreshing. Easy to follow recipes for the Greek and non-Greek alike.

The recipes are truly Greek, with really no "Americanizations." They were easy to follow and although some took time to prepare, the results were outstanding. We made some of the dips for New Years and they were incredible and HEALTHY!!!!!!!!!!!!

I have hundreds of cook books that I both read for enjoyment and use for -obviously- the joy of cooking (and eating). This one ranks high. The author's commentary is interesting and gives a richer flavor to the individual recipes as well as to the entire book. The recipes are a step beyond the basic and traditional Greek offerings, but not overly complex or intimidating. I was drawn to the book after seeing the author on Martha Stewart's program and am very glad I followed up with the purchase. If you have been to Greece and /or enjoy Greek flavors and foods, this is a worthwhile purchase to help recall and relive and reconstruct the experiences.

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