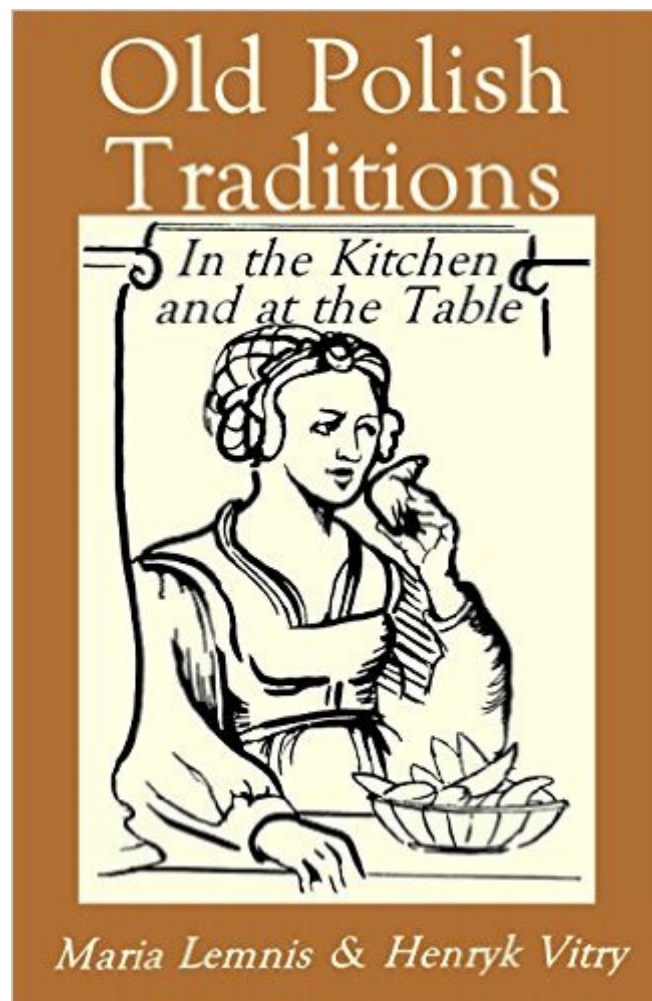


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# Old Polish Traditions In The Kitchen And At The Table (Hippocrene International Cookbook Series)



## Synopsis

Here are nearly 100 recipes for such classic Polish favorites as "Beer Soup with Sour Cream and Cottage Cheese," "Roast Beef Roll with Mushrooms," "Roast Pork with Caraway Polish Style," and "Old Polish Royal Mazurek." Short essays also cover subjects like Polish hospitality, holiday traditions, even the exalted status of the mushroom. The recipes are traditional family fare.

## Book Information

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## Customer Reviews

I rather liked this book for two reasons. 1) The way it is organized and 2) the fact that it is not a rehash of how to cook kielbasy and pirogi. (In fact there is only one kielbasy recipe listed.) - The author(s) describe a period in Polish history, all of which is very informative, and then give you recipes for the foods that were prominent at that time. As a result, you don't get the standard list of Polish recipes, but rather a unique package of traditional food, going way back. A very nice arrangement and very nice recipes. Easy to read (very interesting) and printed very nicely, and it makes you hungry just reading it. Also note: since it goes back in history, it does ALSO contain those special Lithuanian dishes.

Not many people realize how \*fine\* is Polish cooking - and how sophisticated are traditional Polish dishes. This book dispels many myths - for example, it is NOT the kielbasa, cabbage rolls and pierogi what is the best and most celebrated food in Poland. This is more than a cookbook - it is a wonderful history book filled with an amazing mix of culinary facts written in very entertaining style. Authors Maria Lemnis and Henry Vitry are very well known Polish food columnists (as celebrated as

Julia Child is in the US). They are brilliant writers who understand Polish food better than any other cook book writer. It is a pure delight. Definitely the best book on Polish food in English language. Written for people who can appreciate a good story, fine writing and good food. It has not as many recipes as other cookbooks mentioned here, perhaps 50 recipes or so. But it is the quality of recipes that counts. This book should be staple in every household aspiring to cook a Polish dish now and then - it is carefully edited and illustrated and makes also a PERFECT gift!

"Old Polish Traditions" is a good place to start learning about Polish food and customs. The book has good, short, sections devoted to Polish customs and traditions. And, it has good recipes for a number of Polish foods, especially finer food. This is not a long book and there are many, many, Polish food recipes. However, it is a good place to start learning. Read through the book and its recipes. Start with something simple, such as a mushroom soup. However, many of these recipes can be difficult and/or time-consuming. For instance, Bigos is a hunters stew, usually started with saurkraut and two or more types of meat and is rarely ready to eat in less than three days. Some of the recipes can be daunting, such as stuffed roast pig. Some of the dishes take time, labor, and much practice to achieve really good results. Paczki (doughnuts) and Pierogi are among this class. Some of the Polish dishes are not simple. For instance, I can make a white borsht in less than two hours, but a proper and better tasting white borsht takes four hours of work, spread over three or four days. So, for a while, stick to the easiest recipes. If you like some of those, perhaps you should buy a cookbook with more Polish recipes to continue building your skills. Then, come back and start working on some of the more difficult recipes. Simple recipes include: Dry-Roasted Buckwheat, Barley soup (Krupnik), Roast Beef Roll with Mushrooms, red-beet salad with horseradish, and date mazurek.

As a cookbook, this is probably at best a 3/5. It's written as an anthology of Polish cooking traditions and has a few historical references, though it's far from comprehensive. I'd call it "interesting," but I wouldn't call it essential.

An interesting compilation of old Polish recipes along with lots of historical data that I found extremely interesting. So many recipes I remember my grandmother preparing, but I was too young to appreciate her culinary talents, and never thought I'd ever want to make paczki! Maybe I never will make paczki, but now I have the recipe.

So...I bought this for my father for his Birthday in mid-October. He is still emailing me and telling me how much he loves it. He is Polish American (both of his parents emigrated to New York as children) and very proud of his heritage, so it was only natural that I would get something that would enhance his ethnocentric views and encourage his pride. He shared that the recipes and stories are wonderful and read the book in record time.

I had given this book as a gift, but heard that it has great anecdotes inside and recipes. My friend was happy to receive it for the holidays. One mushroom soup recipe is currently being tested, so I've been told.

This is a cherished book Old stories Old traditions and recipes Does it get any better. Things my Baba did now make sense. I love love this book had to buy it now several times as I keep giving it away may have to order another will do so from this seller if possible Great experience fast accurate everything you want!

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