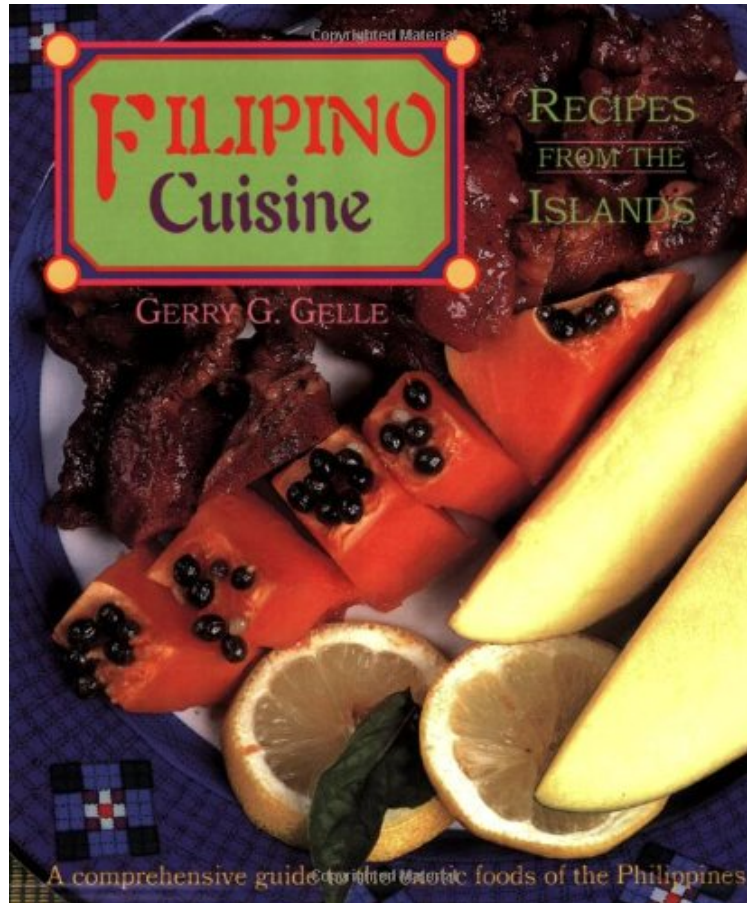


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Filipino Cuisine: Recipes from the Islands

Gerry G. Gelle

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Gerry G. Gelle : Filipino Cuisine: Recipes from the Islands before purchasing it in order to gauge whether or not it would be worth my time, and all praised Filipino Cuisine: Recipes from the Islands:

1 of 1 people found the following review helpful. A must for every Filipino kitchen. By nycMARCseattleLearning recipes from my Mom was difficult because instead of saying things like "put 2 teaspoons", she would say things like "you just put this much (puts arbitrary amount using hand or random spoon), you know, till it's good". She would get frustrated when the OCD in my needed specific measurements. After talking with friends, I found I was not alone. This book gives easy directions and measured amounts. It also has optional add-on ingredients for some recipes. I've gotten so good at cooking my favorite dishes that I too, can now fine-tune the ingredients to match the way my Mom made it. In other words I just use the ingredient servings mentioned in the book, and then add more or less "till it's good". Interestingly my Mom read it too and she loved it so much that she asked me to order a copy for herself. 2 of 2 people found the following review helpful. Excellent By lauraellen This is a great compendium of traditional recipes. I am second-generation Filipino American, and have been frustrated as I try to recreate the foods I grew up with as nothing is written down in my family ("add a little of this, some of that.."). The recipes in this book are well-written

and well explained, and I have been really happy with everything I've made. It's quite big-- 280 pages, and comprehensive. It is definitely worth the price, and I've purchased again for a gift. 1 of 1 people found the following review helpful. Five Stars By PelesHiiaka Great recipes and not too complicated to follow.

A surprise to those unfamiliar with the Philippines is the great geographical diversity of the islands and their six major culinary regions. Gerry Gelle's contribution to our understanding of this diversity is his knowledge of these regions. His recipes include the mountain and coastal regions of Northern Luzon and the many islands of the Visayas and the island of Mindanao. We learn of the rich mixtures of people, from the Pangasinans of Luzon with their specialty of "cultured" fish, to the Tagalogs, who use vinegar and fruits to give their dishes the preferred sour taste. He explains the use of guinamos, a paste of fermented shrimp or fish in the Visayas, and the use of hot chilies and spices to make curry in Mindanao. After cooking with these recipes, you will know the aromas and tastes of Filipino cooking.

Beautifully produced and highly recommended. This is the most interesting of all books on this cuisine. This encyclopedic effort, with 279 recipes, should delight anyone with an adventurous palate and a taste for culinary exploration. An interesting and informative book for cooks who want to expand their horizons and familiarize themselves with another aspect of Asian cooking. About the Author Gerry G. Gelle is a second-generation Filipino American who has dedicated himself to preserving Filipino cuisine.