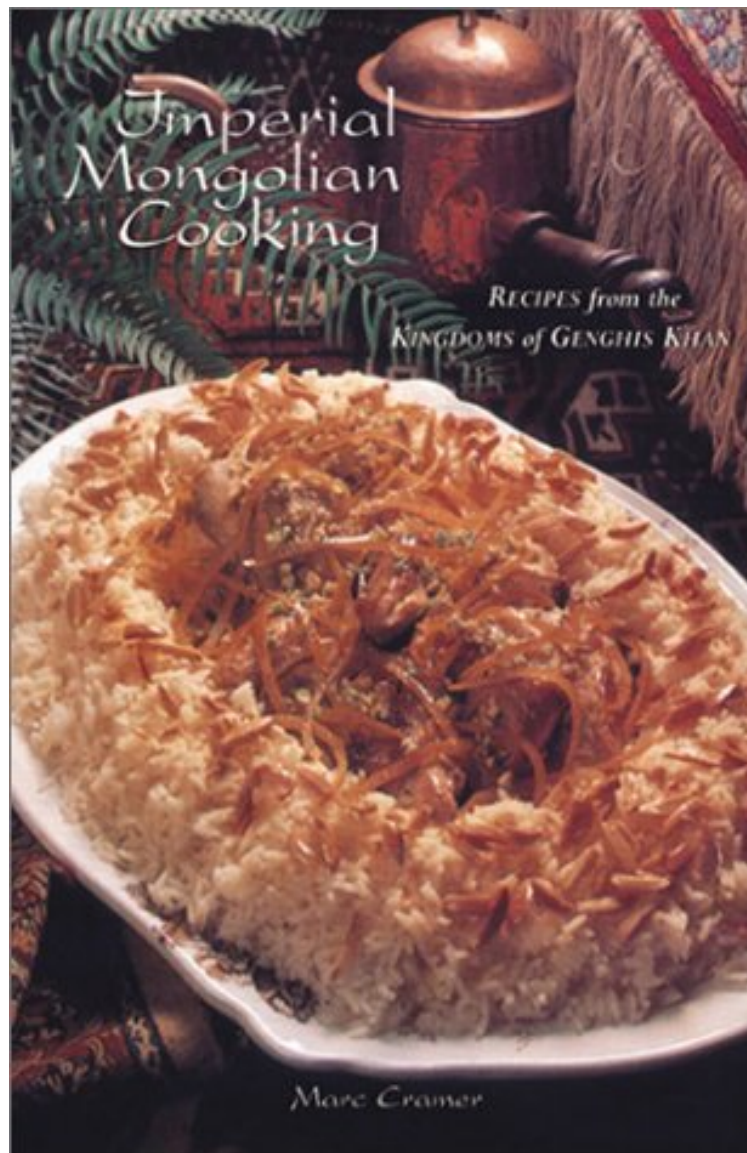


(Mobile pdf) Imperial Mongolian Cooking

Imperial Mongolian Cooking

Marc Cramer

ePub | *DOC | audiobook | ebooks | Download PDF



DOWNLOAD



+

READ ONLINE

#1575118 in Books Hippocrene Books 2000-12Original language:EnglishPDF # 1 .96 x 5.85 x 8.61l, #File Name: 0781808278211 pages | File size: 24.Mb

Marc Cramer : Imperial Mongolian Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised Imperial Mongolian Cooking:

0 of 0 people found the following review helpful. but they look prettyBy Deena GrangerI haven't tried the recipes yet, but they look pretty good0 of 0 people found the following review helpful. Not really MongolianBy manthraFun, but not really Mongolian8 of 8 people found the following review helpful. Not Mongolian cooking at allBy cxlxxmxWhen I ordered this book, I understood that the cooking had something to do with the Mongol empire. I thought maybe these

were recipes that were developed and written down by Chinese cooks during the period when the Mongolians sat on the jade throne. But no! This book is only a collection of recipes from countries that used to be in the Mongol empire. In other words, since the Mongols controlled most of the Eurasian land mass, this book is simply a collection of random recipes from across Asia. It could be called "Asian Cooking" rather than "Imperial Mongolian Cooking." There is no other theme I could discern like "Genghis' favorite soups." Moreover, the book is small and bound in a way that does not make it easily used in a kitchen. Very disappointed with this purchase.

In the late 12th and early 13th centuries, Genghis Khan ruled one of history's largest land empires, dominating two dozen countries and stretching from the Black Sea in Russia to the South China Sea. This book is the first book to explore the ancient culinary traditions of this empire, opening a window onto a fascinating culture and a diverse culinary tradition virtually unknown in the West. These 120 easy-to-follow recipes encompass a range of dishes - from Appetisers, Soups and Salads to Main Courses (Poultry and Game, Lamb, Beef, Fish and Seafood), Beverages and Desserts. Among them are: Bean and Meatball Soup; Spicy Steamed Chicken Dumplings; Turkish Swordfish Kabobs; and, Uzbek Walnut Fritters. The recipes are taken from the four khantes (kingdoms) of the empire which include the following modern countries: Mongolia, Chinese-controlled Inner Mongolia, China, Bhutan, Tibet, Azerbaijan, Kyrgyzstan, Tajikistan, Turkmenistan, Uzbekistan, Kazakhstan, Georgia, Armenia, Russia, Poland, the Ukraine, Hungary, Burma, Vietnam, Iran, Iraq, Afghanistan, Syria and Turkey.

"... Cramer took care to select accessible ingredients and cooking techniques familiar in modern Western kitchens." -- The Post-Crescent (Appleton-Neenah-Menasha, Wisconsin), June 6, 2001 "... This book is a collection of recipes that open a window onto a diverse and unknown culinary tradition that is worth exploring." -- Flavor Fortune, Summer 2001 issue