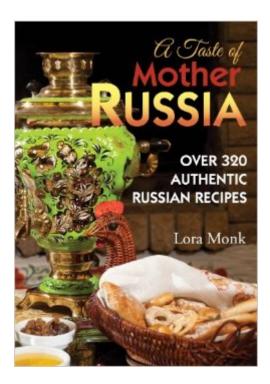
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# A Taste Of Mother Russia: A Collection Of Over 320 Authentic Russian Recipes





## Synopsis

Whether you are looking for food like your mother used to make, or you are looking for an exciting new cuisine to tempt your palate, A Taste of Mother Russia is the book for you. It contains over 320 authentic and exciting Russian recipes from appetizers (zakouski) to desserts and everything in between. If you are of Russian descent, you will find many old family favorites as well as new dishes to please your family. If you are new to Russian cooking, you will be amazed at the wonder of Russian cuisine. Lora Monk, the author, was taught to cook by her grandmothers in the Ukraine. She learned to cook the old dishes the old way--by taste and by eye. Since she has come to America, she has continued her love of cooking and has found recipes beyond her grandmothers' repertoire. But she still follows the simple creed they instilled into her many years ago, "Food should never be boring!"

#### **Book Information**

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### **Customer Reviews**

I liked the Kindle version so much I bought the hard copy. This cookbook provides a plethora of recipes encompassing all facets of Russian cooking. I am not Russian, but I enjoy trying new foods. This cookbook is certainly good for people who want to experience the Russian cuisine for the first time. I highly recommend this cookbook for everyone.Pros:The cookbook appears to cover the gamut of Russian cooking. It has recipes in every category from Appetizers to Desserts. I like the fact that when a recipe calls for a type of sauce, the sauce recipe is included in the book. It does not assume that you know how to make these sauces like some other cookbooks do.This cookbook is logically organized. The recipes appear in the cookbook in a logical sequence. First there are the

appetizers (or Zakouski), the soups, followed by salads, meat, poultry, etc. Within each chapter, recipes with similar ingredients are grouped together. The instructions for the recipes are divided into numbered steps. I find that particularly helpful -- I do not like cookbooks that list the procedure in a single paragraph after the ingredients. By listing the procedure in numbered steps, it makes it easier for me to keep up with what I am supposed to do. The cookbook lists one recipe per page. This also helps those of us who are less organized. The chapters

cover:ZakouskiSoupsSaladsMeatPoultryFishCasserolesVegetablesPirog, Piroshki & other Savory PastriesBreadsDessertsEgg DishesBeveragesSaucesMiscellaneousCons:The book is perhaps a trifle heavy on fish recipes. But then again, the Russians are great fish eaters. This is merely a personal preference.Again, I highly recommend this book.PS: You have got to try the Sour Cream and Jam Pie!

There are many cookbooks out there on Russian and Ukrainian cuisine but what I like about this one is the simplicity of the recipes. I have tried many of the recipes in this book and most turned out exactly like my grandmother used to serve me. This cookbook is excellent when it comes to authenticity.For recipes like the traditional Russian salads the ingredients are going to be similar to other cookbooks because much like an American style potato salad recipe or cake recipe these recipes have been handed down from generation to generation and have not changed greatly.Some of the dishes are time consuming for those with more advanced culinary skills so this cookbook is not just for those who have started to learn to cook.I particularly enjoy the fish recipes because these really are not your typical fish recipes.

Like another reviewer here, I initially purchased the Kindle version and was so pleased with the book I'm now ordering the paper edition. The assortment of recipes in this book is very good, and includes a full section on breads, which I'm quite interested in and find that many such cookbooks don't even get into at all. Something I like about this book is that the recipes seem authentic, practically useful and down to earth--food that people actually cook--rather than a collection of interesting exotica, rarities and individualistic concoctions, which renders a lot of cookbooks ultimately unused.I also wanted to note that people reviewing this book here unfavorably seem to be basing their rating on formatting issues, graphic presentation, and the lack of supplemental tourist guidebook information. This book does not prioritize these things. I find it a little strange that people would buy this book then complain about this--doesn't provide and extensive preview? At any rate, if that's what you're looking for, don't buy it. If you want good recipes however, I would recommend

was purchased as a gift for my son ,who has the desire to be a chef,has been collecting cookbooks for several years and has a great love of ethnic cuisines.was thrilled with this book,has already planned this weekends meal

There is a wide variety of easy to follow recipes in this book. The ones that I have tried thus far have been simple and delicious. I like to add healthy things to my family's meals and these recipes will be perfect for that. We tried the Ukrainian Fruit Pilaf the first day. It was great! Full of fiber, vitamins, and a little protein and the best part was that everyone enjoyed it. I definitely recommend this book. Especially for people trying to increase their Omega3 intake, there are several recipes for herring and salmon in this book.

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