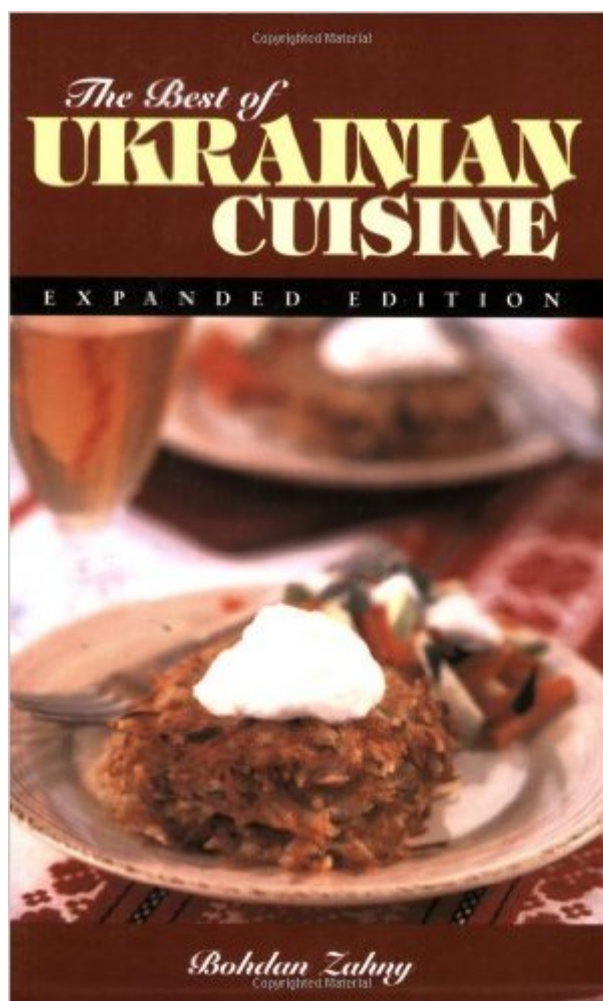


The book was found

The Best Of Ukrainian Cuisine (Hippocrene International Cookbook Series)



Synopsis

This compendium of Ukrainian cookery contains more than just your typical babka and borshch--it features more than 200 authentic Ukrainian recipes with the special touch that, until now, only a Ukrainian grandmother could provide. The Best of Ukrainian Cuisine gives away grandmother's trade secrets, enabling cooks to create everything from a simple salad to an entire Ukrainian feast. Living up to its name, this cookbook offers recipes for Ukrainian favorites, such as kasha (buckwheat groats), potato pancakes, and stuffed cabbage, along with popular contemporary dishes like pike sautéed in sour cream and apple babka. The inventive cooking techniques and wide variety of ingredients found in Ukrainian cuisine provide dishes that are rich in flavor and nutrition, as well as easy to prepare. Includes a complete list of menu items in Ukrainian and English.

Book Information

Series: Hippocrene International Cookbook Series

Paperback: 308 pages

Publisher: Hippocrene Books; Expanded edition (May 1, 1998)

Language: English

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Average Customer Review: 3.2 out of 5 stars [See all reviews](#) (12 customer reviews)

Best Sellers Rank: #1,585,798 in Books (See Top 100 in Books) #81 in [Books > Cookbooks, Food & Wine > Regional & International > European > Russian](#) #56447 in [Books > Travel](#)

Customer Reviews

An American with family members who make regular trips to Ukraine, I have some knowledge of the hearty and delicious cuisine of that wonderful country. I love this book because it presents the cuisine as it actually is in the towns of Ukraine. You are not presented with bastardized, Americanized recipes, but with the authentic cookery you would experience during a visit to a normal, middle class home. The book starts with a brief foreword on Ukrainian food traditions. In the back there is an 8-page bilingual dictionary of food terms and phrases to use in restaurants. In between, the book is packed with both traditional and contemporary recipes for everything from appetizers to main dishes to sweets and even a substantial section on beverages both alcoholic and not, and recipes for making several different kinds of beer. I highly recommend this book.

... which is not worth your time and money. If you really want to get to know the authentic Ukrainian cuisine - try to find another source, because this one is about the author's fantasies but not the Ukrainian reality. I am Ukrainian, I love my country, I'm proud of my people's history and I'm deeply devoted to my people's traditions, including the cooking and cuisine. And I have NEVER encountered in my whole life any of the recipes in this book, even although I've been to almost every here-and-there of my beloved country. Besides, some of the translations of the dish titles are not into Ukrainian but into some crazy and awkward mix of Russian and Ukrainian - being a linguist, I'm very sensitive to the books which are written in an incorrect and falsifying manner...If I could rate this book with "MINUS FIVE stars", I would gladly do this.

Being Ukrainian, I got this cookbook with the expectation of seeing some new and interesting recipes I'd never seen before. Instead I found things I've NEVER heard of being called Ukrainian recipes. It was definitely not even worth the shipping cost, let alone the time I spent looking through it. I hope the next Ukrainian cookbook I get is better than this one.

Many detailed recipes of Ukrainian origin. However, like many "ethnic" cook books, somewhat biased to the author's own family/regional experience. One important omission: no recipe for spinach borshch, based on spinach rather than the usual cabbage + beets. Similarly, the single recipe for sorrel borshch is really a beets + sorrel recipe.

I didn't think there would be a lot of recipes I could use, but I like ethnic cookbooks and decided to check it out. I was pleased and surprised to see a few recipes labeled vegetarian. Then I looked at them. Dear publishers, it's a pretty firm rule that vegetarian and lard should never appear in the same recipe (Volyn-style vegetarian borsch).

I have many Ukrainian Cook Books because I am of Ukrainian Heritage. I was in Ukraine and noticed how each famous dish is created in different ways from each region. This book provides me with recipes from each region. We plan to have a borscht cook off..Ukrainian Cuisine has 19 Borscht recipes. Borscht to Ukrainians is like Chili is to America. This book is a great complement to my Ukrainian Book Collection. From appetizers to dessert, and beverages, it offers you a good traditional and contemporary view of Ukrainian Cuisine. Myroslawa H.

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