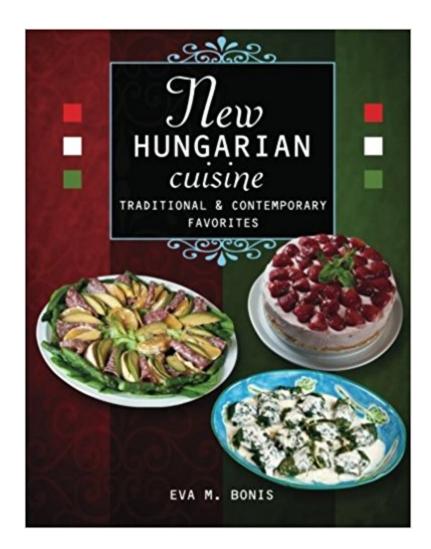
The book was found

New Hungarian Cuisine. Traditional And Contemporary Favorites





Synopsis

This book is unique. The goal of this book has been to create healthier, lighter and updated versions based on traditional Hungarian recipes, as well as create new recipes that incorporate current trends in Hungarian cuisine. Eleven Chapters ranging from Hors d'Oeuvres to Desserts with a total of 177 recipes including annotations. Each Chapter begins with an introduction. Some of the recipes retain traditional ingredients such as paprika, sour cream, garlic, and onion, as staples in the Hungarian diet. The origin of Hungarian paprika is also included. Some recipes are based on traditional ingredients, but updated to healthier modern versions. New recipes are created to follow the lighter side of Hungarian cuisine. With such a diverse collection of recipes, there is something to please the culinary beginner or the experienced cook who enjoys the challenge of tackling an eye-appealing simple or complex recipe. Some recipes are my mother's, and some are my friend's tried and true dishes, but applied with my own fresh look. Hungarian cuisine has gotten a serious update. Today Hungarian food is cosmopolitan. Even the classic Hungarian dishes are prepared with a modern flare. The Chapters are as follow: Hors D'Oeuvres, Soups, Main Dishes, Meats, Poultry, Seafood, Pasta, Potato, Rice, Vegetables, Salads, Desserts and Condiments

Book Information

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Customer Reviews

As the daughter of a Hungarian emigre, I have a particular fondness for the Magyar cuisine. As a 40-something American woman, I have a desire to keep my svelte figure. With the New Hungarian Cuisine, I am able to indulge in my favorite foods without gaining weight. While I own more than a dozen Hungarian cookbooks, this newest on my shelf is my new favorite. With the others, I have had to make substitutions to make the recipes healthier. With this one, the work has been done for

me.It's a good thing that my very American man likes Hungarian food- he's going to be getting even more of it now!Thank you for writing this book!

Very helpful to those, like me, who remembers eating great Hungarian food, but don't know how to cook them. These recipes are very accurately written, they are successful every time and can be put before important guests with pride. Eva M. Bonis has written a second excellent book, she is a true teacher of the wonderful Hungarian Cuisine.

This is a wonderful book with a tremendous range of recipes. Not only are the recipes delicious and straightforward, but the story that goes with each recipe as a backdrop really adds some richness. The stories carry you across the Atlantic to the streets and markets of Budapest, further whetting your appetite. For anyone with an interest in Hungarian cooking and heritage this is a wonderful book!

Have not had a chance to try any of the recipes yet. Looks like there are some great ones. However, I am disappointed that the publisher cheaped out and there are no color photos. Black and white photos just aren't appetizing.

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