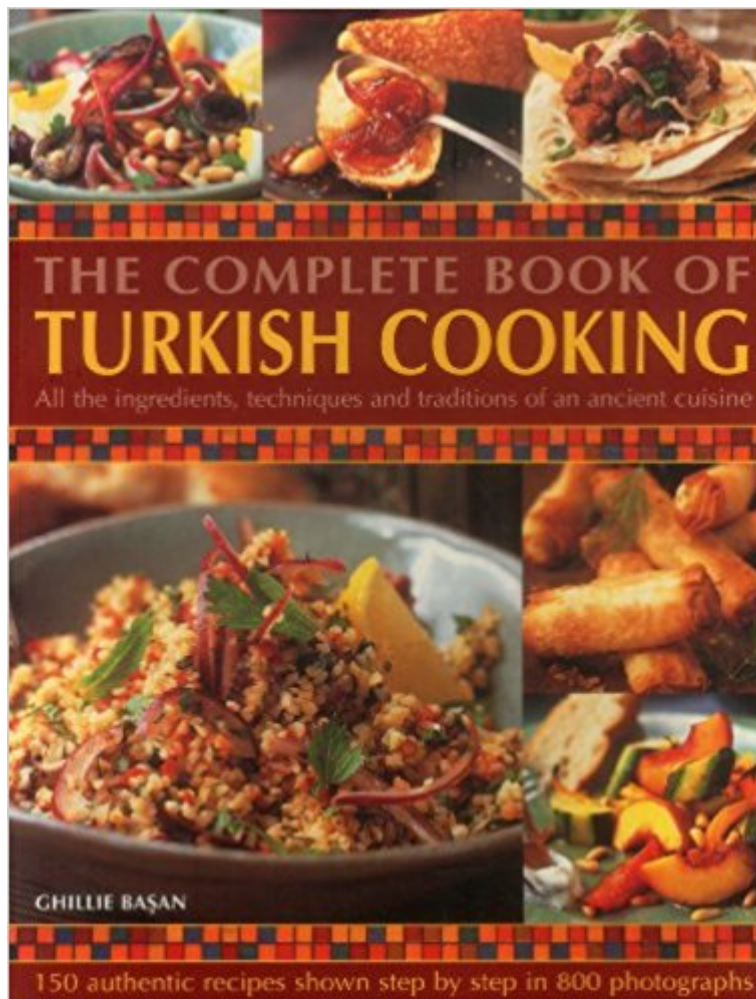


The book was found

The Complete Book Of Turkish Cooking: All The Ingredients, Techniques And Traditions Of An Ancient Cuisine



Synopsis

Discover classic and modern Turkish cooking in more than 150 authentic recipes, shown step by step in 800 sumptuous photographs.

Book Information

Paperback: 256 pages

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Product Dimensions: 9.1 x 0.7 x 11.7 inches

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Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (23 customer reviews)

Best Sellers Rank: #218,820 in Books (See Top 100 in Books) #6 in [Books > Cookbooks, Food & Wine > Regional & International > European > Turkish](#)

Customer Reviews

This book seems to be a good cross section of the cuisine we experienced during our travels in Turkey. The pictures are beautiful and of good quality. The recipes are easy to understand, with most ingredients easy to find in your pantry or at the local grocery store. We have not been disappointed yet!

I bought two of these books to give as parting gifts, to my favorite yoga instructor and my councilor. They both loved it. The recipes are not very traditional but are very good for the American consumer. The pictures are amazing. The recipes are ok, in my opinion. All in all great gift, especially for people that are curious about international cuisine. I would buy and gift this book again.

We have enjoyed this book. Basically, we are learning that Turkish cuisine is far more extensive than we realized. We have eaten dishes from Greece, the Balkans and Middle East that we assumed were from specific countries only to learn that several dishes were variations on a Turkish dish. We also have been trying various recipes and enjoyed the different nuances. We look forward to eating in Turkey. Jim & Sandra Kolka

My husband and I just returned from a fantastic trip to Turkey. One of the most memorable parts of our trip was the food, and this book is helping us prolong our experience. Whether you've been to Turkey or not, give this book a try, and give your tastebuds an exotic treat!

Have not used a recipe yet..... However, the format , the recipes, the illustrations are marvelous..... Living in turkey for 3 months of the year....and knowing its cuisine..... This book is just a winner!!!!

wonderful experience in new cuisines. easy to understand clear recipes and great background in turkish culture as well as cuisine. Excellent for the novice in middle eastern cooking if you can read, you can cook these recipes like an expert.

I love this book. The recipes are easy, the pictures are beautiful. I enjoyed learning about the culinary history of Turkish cuisine. I want to make everything in this book!

I've bought this book along with "Classical Turkish Cooking: Traditional Turkish Food for the American Kitchen" and "Sultan's Kitchen" and I can tell you that this one is the BEST!! It has over 150 recipes with photographs to help in cooking and getting a clear idea of what and how it's being cooked. For me as I'm not a native English speaker this helped me a lot in imagining what recipes might look like and taste. For the other two books, I don't recommend them as they almost have the same recipes without pictures.

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