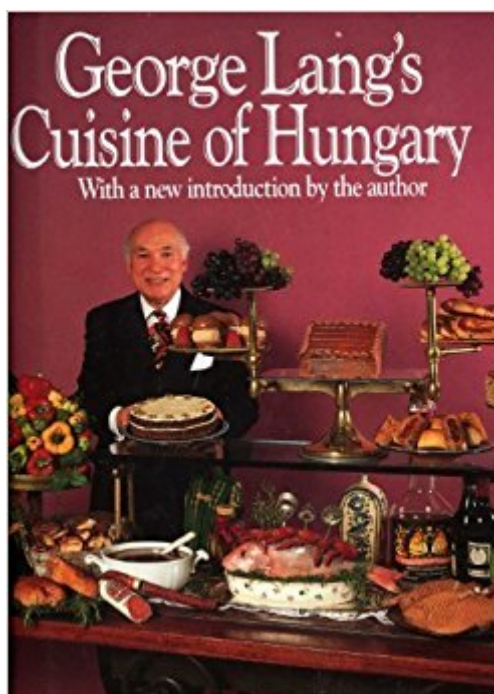


The book was found

# George Lang's Cuisine Of Hungary



## Synopsis

A definitive compilation of authentic Hungarian dishes features more than three hundred delectable, fully tested recipes for traditional Hungarian fare, along with entertaining information on Hungarian culinary traditions.

## Book Information

Hardcover: 495 pages

Publisher: Wings Books (June 13, 1994)

Language: English

ISBN-10: 0517118688

ISBN-13: 978-0517118689

Product Dimensions: 1.2 x 7 x 9.8 inches

Shipping Weight: 2.6 pounds

Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (22 customer reviews)

Best Sellers Rank: #82,386 in Books (See Top 100 in Books) #2 in [Books > Cookbooks, Food & Wine > Regional & International > European > Hungarian](#) #441 in [Books > Deals in Books](#)

## Customer Reviews

This is a wonderful book, full of quirky facts and Hungarian cooking history. The author is opinionated in the most delightfully Hungarian way. Did you know, for example, that just as "the secret of the abundance of good Hungarian string instrumentalists is that they have a well developed "sound sense", it is most probable that Hungarian housewives and cooks are either born with or develop a keen "soup sense"? No? Or what about this gem: "it wouldn't be too farfetched to say that Hungary specialises in winning international culinary battles and losing revolutions". Hmm. The French and Italians might have a thing or two to say about that. To use it as a cookbook, you pretty much need to be an experienced cook. How about the soup recipe that begins, "first mince some meat"? Or the one that half way through instructs you to "make a roux" with no further hints? I've made about 10 recipes from this book. With the exception of simple dumplings, none has taken less than an hour, most upwards of two. Oh yes, the result is worth it. Yummm. It's just not for the fainthearted. Buy the book for the history and other reading. For example, a list of actions Hungarian farmers were required to perform each month in 1674. A sample: February - Every fifth day you have to give kiln-dried beans to peacocks to make sure that they will lay eggs speedily enough. March - Put three goose eggs under the stork and when they hatch take them away from the stork. You can catch crabs with frog's legs, and fish with your hands if you smear your feet and

legs with a mixture of melted game grease and honey. April - buy salt for the summer and put carp into the lake. No explanation for why the eggs go under the stork!

[Download to continue reading...](#)

George Lang's Cuisine of Hungary Cuisine Of Hungary Presidential Campaigns: From George Washington to George W. Bush Lang & Linguistic In Bahrain Mon (Library of Arabic Linguistics) Perseguir las estrellas (Lang Downs nÂ° 2) (Spanish Edition) The Universe of Us (Lang Leav) Love & Misadventure (Lang Leav) Classic Hungarian Goulashes: Deliciously Decadent Hungarian Cuisine (hungarian recipes, hungarian recipe book, hungarian cookbook, hungarian cooking book, hungarian books, hungarian cuisine, hungarian Great-Grandma's Croatian Cuisine (Croatian Cuisine Book 1) Culinaria Hungary: A Celebration of Food and Tradition Culinaria Hungary The Sunday Ladle: Hungary to Cuba to America: A Love Story With Recipes Flavors of Hungary (101 Productions) Culinaria Hungary (Culinaria) Hungary: Its Fine Wines and Winemakers Sixth European Conference on Software Maintenance and Reengineering: Proceedings 11-13 March 2002 Budapest, Hungary Poverty in Transition and Transition in Poverty: Recent Developments in Hungary, Bulgaria, Romania, Georgia, Russia, and Mongolia Streetwise Budapest Map - Laminated City Center Street Map of Budapest, Hungary - Folding pocket size travel map with metro map Colors of the Wind: The Story of Blind Artist and Champion Runner George Mendoza George Washington's Chinaware

[Dmca](#)