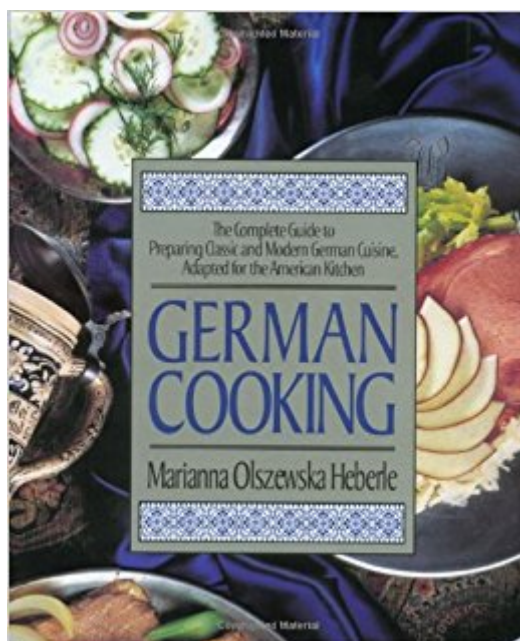


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# German Cooking: The Complete Guide To Preparing Classic And Modern German Cuisine, Adapted For The American Kitchen



## Synopsis

Much more than sausage and sauerkraut, German Cooking combines traditional recipes with lighter dishes that reflect the contemporary German lifestyle. From soups and salads to entrees and desserts, this book is packed with more than 200 easy-to-follow recipes—accompanied by intriguing details about the historical and cultural origins of the dishes. You'll find classic favorites such as Wiener Schnitzel and Black Forest Cherry Cake, as well as modern innovations like Quick Marinated Beef and Chilled Peach & Pear Soup, in this collection of authentic German recipes adapted for the American kitchen.

## Book Information

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## Customer Reviews

The fall of the Berlin Wall. The joining of East and West. "All of this has stirred ethnic fervor in the hearts of anyone with even a slight German background and has instilled those same individuals with the desire to learn more about their cultural heritage." Leaving aside the possible chill wrought by the thought of Germans stirring their ethnic fervor, this is basically just a cookbook. It offers all the echt German dishes: Hasenpfeffer, Black Forest Cherry Cake, Heaven & Earth (made with potatoes and apples), two types of Sauerbraten, three kinds of potato salad, five herring recipes as well as some dishes more closely associated with the old Austro-Hungarian empire, like goulashes and Wiener schnitzel. At its best, the German cooking here is very gemütlich, like Sweet Dumplings with cherry sauce, Eggs in Spinach or the Stuffed Pork Roast with pitted prunes, brandy, bacon and spices. Less good are dishes like Mushroom & Ham Delights or Ham & Noodle Casserole, which

are likely to raise visions of Luther League potlucks. Although Heberle (Polish Cooking) does describe the different areas of Germany in her introduction, she does little to contextualize the recipes themselves. Copyright 1996 Reed Business Information, Inc.

There have been other German cookbooks on the market; but most feature heavy foods and fat-laden dishes which modern cooks may avoid. Heberle's title lightens traditional savory German cuisine to reflect contemporary lifestyles and concerns: many dishes may be made ahead and heated later, while chapters with appealing subjects ("Sausages & Combination Dishes") provide cooks with intriguing dishes. -- Midwest Book Review

Ms. Heberle's book is a veritable survey course in the basics of traditional German cooking. It includes a simple and reliable recipe for the classic Wiener Schnitzel. Her Berlin Beef Rolls sound delectable; can't wait to try them. Her homemade ice cream requires no special churning equipment. She includes an overview of German beers and wines, metric conversion tables, and a list of traditional recipes served by German Jews on holy days. There is even a brief history of Germany that describes German geographic culinary regions. If the work has any shortcoming, it is that there is nothing new to be found in its pages, but that is also the strength of GERMAN COOKING: it offers a rich array of the tried and true. One caveat: Ms. Heberle assumes her readers know the fundamentals of food preparation: She won't bother to tell you to trim the silver-skin off of the outer edges of veal cutlets before pounding them, and she assumes her readers have lots of staples in their larder--staples that are, however, readily available to American cooks. I have only just begun to tap the extensive resources of GERMAN COOKING; it is a nicely designed book with readable typefaces and pages that stay open without the use of clips. And it is offered at a price that leaves the buyer some extra cash for grocery shopping. It's a good deal all around.

I highly recommend this book because of the excellent recipe choices. This book is very well done and the ingredients are easily found. I am just as impressed with this book as I was with "The New German Cookbook" by Jean Anderson. You will not regret purchasing this book.

have since ordered other german cook books

Love it!

Great copy and worth having.

This cookbook has a ton of great German recipes and is a great cooking resource. It could use some pictures though...

I absolutely loved this book, as does my mother who is originally from Silesia, Germany (now Poland). The recipes use authentic ingredients, are easy to follow, and are indicative of the foods from all regions of Germany, not just East, West, South, North like so many other cookbooks. My father was stationed throughout Germany, so we are familiar with the different flavors of Germany and appreciated the author's broad reach so that we could sample our many favorites, and we found new ones, too. My mother is very critical (no surprise!) about German cookbooks and asked me to order this one for her birthday since she's enjoyed the recipes we've prepared.

We lived in Germany and loved to travel and try foods from all over Europe. My husband loves to cook so I bought this cookbook for him. We have all loved every recipe he has made from this book. Every one has turned out and has tasted as authentic as possible when you can't get every ingredient from Germany (it's hard to find quark in the States).

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