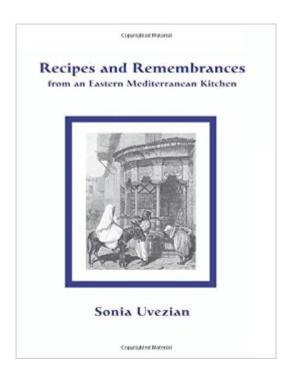
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Recipes And Remembrances From An Eastern Mediterranean Kitchen: A Culinary Journey Through Syria, Lebanon, And Jordan





Synopsis

Located in the very heart of the eastern Mediterranean, the area comprising Syria, Lebanon, and Jordan has provided the world with what is considered by many to be Arab food at its best. In this landmark, one-of-a-kind volume Sonia Uvezian gives this time-honored cuisine the kind of presentation it truly deserves. Recipes and Remembrances from an Eastern Mediterranean Kitchen is a revelatory work rich in personal reminiscences; insightful quotations, anecdotes, and proverbs; valuable information on ingredients, utensils, daily meals, and traditions; and evocative period illustrations. Sonia Uvezianâ ™s many memories and associations establish a sense of place and emotional pull rarely encountered in Middle Eastern culinary literature. The â œeastern Mediterranean kitchenâ • in the title is actually that of her familyâ ™s summer home in the Bekaa Valley as well as the one in their Beirut apartment. It is where the Uvezians prepared the food they grew themselves or bought from nearby farms, orchards, and markets. Written by one of the worldâ ™s foremost authorities on Middle Eastern and Caucasian cooking and over two decades in the making, this is a fascinating and highly original book imbued with a keen sense of historical perspective and a deep respect for the regionâ TMs cultural heritage. Few cookbook authors have approached their subjects with the thorough, painstaking research reflected in this work. A profound understanding of eastern Mediterranean food shines through in its hundreds of superb, clearly written recipes, which are often preceded by illuminating introductory remarks. From the definitive and much-needed section on pomegranates and pomegranate molasses through the fabulous chapters on desserts and beverages, this book provides indispensable reading for anyone interested in the cookery and culture of Syria, Lebanon, and Jordan. Like the authorâ ™s groundbreaking classics, The Cuisine of Armenia and Cooking from the Caucasus, which were among the first to bring Middle Eastern and Caucasian cooking to America, it is long on such traditional dishes as tabbouleh and baklava but also includes innovations, among them Damascus-Style Cheese Dip with Toasted Sesame Seeds and Nigella and Grilled Quail with Sour Cherry Sauce. Timeless and timely, Recipes and Remembrances from an Eastern Mediterranean Kitchen is a welcome blend of scholarship and entertaining reading. A genuine contribution to culinary literature that has achieved the status of a classic, it will be a treasured addition to the library of anyone interested in Middle Eastern cooking.

Book Information

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Customer Reviews

Bitter experience has taught me not to put much faith in rave reviews of cookbooks. I must admit, however, that all of the previous customer reviews of this book are absolutely on target. Recipes and Remembrances from an Eastern Mediterranean Kitchen is one of the greatest cookbooks I have ever used and is unquestionably the best in its subject area. Fascinating text and fabulous recipes make this inspired volume a must for anyone interested in Middle Eastern cooking. The author gives such clear and east-to-follow directions that I have not had a failure yet. Recently I gave a dinner party using recipes from this book, and it was a huge success. People are still raving about Uvezian's Hummus with Red Pepper Paste, Damascus-Style Cheese Dip with Toasted Sesame Seeds and Nigella, Tabbuleh, Fried Stuffed Kibbeh, Baklava, Aleppan Wedding Cookies, and, last but not least, her Mulled Pomegranate Wine Punch. Some other favorites of mine from this book include Hummus with Mixed Spices, Toasted Nuts, and Mint (battle-weary hummus gets a new lease on life); Yogurt Cheese Dip with Red Pepper Paste (Muhammara Labna) (Uvezian's version is in a class by itself); Orange, Lemon, and Onion Salad with Black Olives and Mint (full of beguiling contrasts); Lentil Soup with Swiss Chard and Potatoes (earthy and deeply satisfying); Baked Fish with Tomato Sauce Garnished with Sautéed Pine Nuts, Raisins, and Onions (seduces both eye and palate); Chicken, Pepper, and Tomato Kebabs (Shish Tawuq) (a popular restaurant dish that is simple to prepare at home); Musakhan (this easily made version beats all others I've tried); Quail or Cornish Hens with Sour Cherry Sauce (I'll spare you a stream of inadequate adjectives!

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