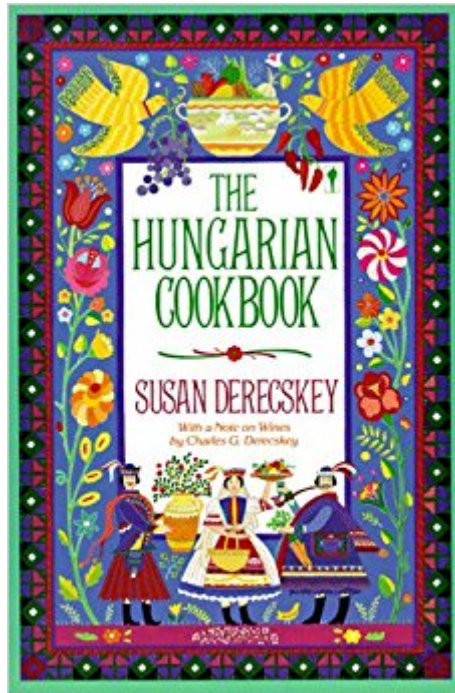




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The Hungarian Cookbook



Synopsis

The Hungarians, a fierce and proud people, take particular pride in their unique cuisine, which is on a par with the world's finest. It is basically straightforward and simple, its ingredients, for the most part, easily available and its techniques not hard to master. In its imaginative use of meats, vegetables, and grains, and in its special seasonings, it offers the American cook--whether novice or accomplished--a welcome and exhilarating change. A whole new range of flavors and combinations becomes available to the adventurous cook in Susan Derecskey's fine collection of recipes. They include, of course, such classics as goulash and chicken paprikash, but far more unusual and exotic ways to prepare beef and pork and poultry and lamb are detailed. Dumplings and noodles for wonderful soups are easier to make than you might expect, and the many ways of preparing all kinds of vegetables will astonish you. Desserts are superlative and addicting. Suggestions for complete menus and the wines to accompany them add to the book's usefulness.

Book Information

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Customer Reviews

'The recipes... are almost delectable enough to eat right off the page.... The interested but inexperience cook will find Mrs. Derecskey's attention to clarity helpful. Even a novice can understand how to execute the recipes from her thorough instructions.'- Los Angeles Times "Our appetite for this interesting cuisine, a melding of Germanic, Slavic, Tartar, and Turkish influences, has been whetted by [this] excellent new work."--New York Times

Susan Derecskey was born in New York City and educated at Brooklyn College and the University of Strasbourg. She worked in publishing and journalism until she met a transplanted European

journalist named Charles Derecskey, by origin a Hungarian from Transylvania, and embarked on the globe-trotting uncertainties of life with a foreign correspondent. Already an accomplished cook in the French mode, she began to cook Hungarian, first as a treat for her husband, then as a parlor trick, finally as an obsession. When the Derecskeys returned to the United States, Susan already had an extensive collection of notes and recipes she had accumulated and tested wherever they were: the Congo, Paris, Germany and as culmination -- Hungary. Here, in the fine restaurants of Budapest and the more modest establishments and homes of Transylvania, she learned how the classic dishes should be made and developed that instinct for the cuisine that separates the gifted cook from the merely skillful one. Her husband and two young sons cheered her on through the writing of The Hungarian Cookbook. They still gather every summer in the big kitchen at Ledgewood in the Adirondack Mountains, where many of the recipes in the book were put to the test. This annual ceremony of renewal is bound to feature such enshrined favorites as kohlrabi soup and chicken paprikash and one or more of those fabulous Hungarian desserts.

My Father's parents were from Hungary & my dad when not working cooked every Sunday for 9 kids giving my mother a break. My dad mastered at soups, all in one meal. Meat, Vegetables & Noodles using whole chickens, beef roast, beef short ribs, turkeys. Meat dishes are Hungarian favorites sausages, chickens, & cuts of beef. Cabbage & Noodles dishes are among other favorites & all are in this book. Pastries are covered as well even though my dad was not a sweet eater. The book covers well of Hungarian desserts, soups, meat, noodle & cabbage dishes.

This is a wonderful cookbook filled with recipes for foods my mother and grandmother made. Mrs. Derecskey includes hints and tips that ensure an excellent outcome. Her inclusion of the Hungarian name and pronunciation of the dish is a nice touch. The only thing missing are photos of the dishes.

I have really enjoyed this cookbook. We've had this now over a year and love picking out recipes to try. I don't consider myself a good cook because rarely can I follow a recipe exactly, however, most of the recipes in here don't have to be followed to the letter to be good. The cucumber salad has become a fixture at our meals and I really like the dumpling recipes. The dishes in this book aren't too heavy (especially if you adjust for low fat) and they bring a lot of comfort on a cold winter day. The soup recipes are excellent and a great way to expand veggie horizons. My only complaint is I tend to get a little lost reading the instructions for recipes. I think that may just be my impatience, but something numbered or bulleted would be nice. Don't let this stop you from buying this book - it is

really great. You'll learn a bit about Hungarian culture and get to have some wonderful food.

Several recipes remind me of my grandmother's. Can't wait to try them.

Haven't had a chance to cook too much out of here, but when my favorite hungarian restaurant closed down, the chef personally recommended this book. (Her restaurant closed because she was old and tired, the seats were packed every night)

I bought this for my mom as a birthday gift. We are Hungarian decent on both sides of my family. The recipes brought back many memories of food I had at relatives gatherings. My mom was so pleased with this book. I dare to say it was her favorite gift. The pages are already well worn.

VERY GOOD

Have used this book for years, Christmas gift for my cousin, she loved it.

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