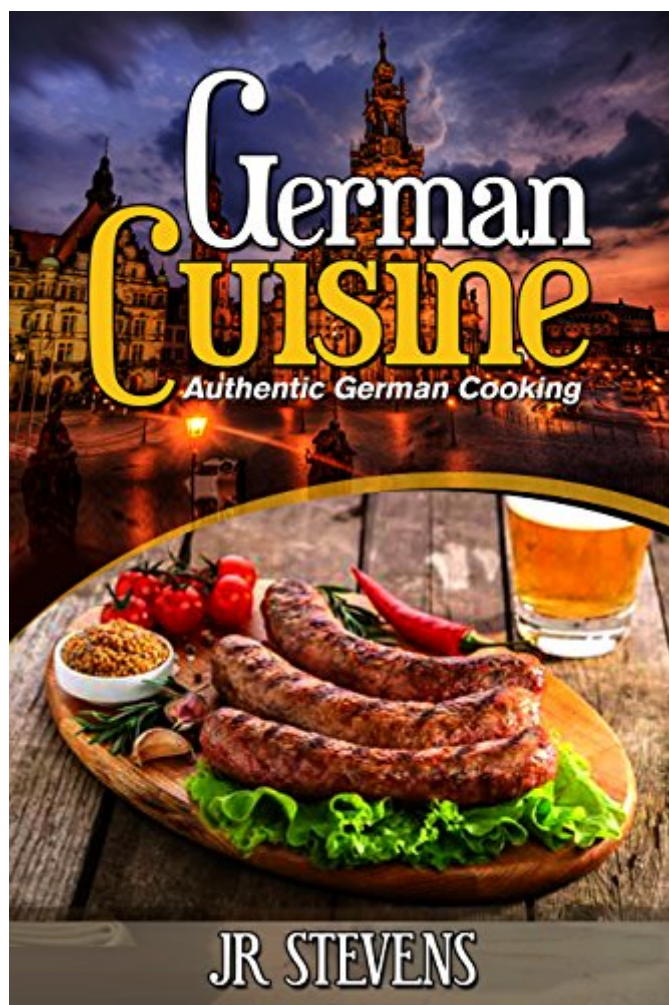


The book was found

German Cuisine: Authentic German Cooking For The Home Chef



Synopsis

55 Delicious German Recipes Experience great German cuisine, from delicious soups, casseroles, beef, pork, poultry, dumplings and desserts. You'll find classic recipes for schnitzel, steckerlfisch, runza, eintopf, pfeffernuesse, donauwelle and more. Follow easy-to-use recipes that are adapted to the home chef. German influence on the American diet, from hamburgers and bratwurst, to jelly doughnuts and cakes, has been enormous. You'll learn new food preparation and cooking techniques that can be easily adopted for other recipes. Guten Appetit! Enjoy Delicious German Recipes Today! Grab Your Copy NOW!

Book Information

File Size: 2405 KB

Print Length: 84 pages

Publisher: Encore Publishing (July 2, 2014)

Publication Date: July 2, 2014

Sold by: Â Â Digital Services LLC

Language: English

ASIN: B00LICLILY

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Not Enabled

Best Sellers Rank: #297,623 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #7

in Â Â Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International >

European > German #11 in Â Â Kindle Store > Kindle eBooks > Cookbooks, Food & Wine >

Regional & International > European > Hungarian #24 in Â Â Books > Cookbooks, Food & Wine >

Regional & International > European > German

Customer Reviews

This is the weirdest German cookbook I have seen. Being German and having two cooks as parents, I am not impressed. A number of the German titles in parenthesis make you want go, "um, what"? For example, Zweibelkuchen? It is Zwiebelkuchen. And where is the yeast in the dough? And poppy seeds, really? It is caraway seeds, not poppy seeds. They help prevent gas. Knoephia Dumpling - does he mean Knoepfla dumpling? Get your spellings right, dude! Mushroom soup - this

recipe is basically hot water with some mushrooms, a few sprinkles of parsley and salt. Bon appetit! Deutsche Knoedelsuppe? It's not Knoedelsuppe - it's Griesnockerlsuppe! I could go on, but what's the point. Don't waste your money. You can get authentic recipes from a lot of websites. If it has to be an actual book, try Grandma's German Cookbook by Linn Schmidt and Birgit Hamm, The German Cookbook: A Complete Guide to Mastering Authentic German Cooking May 5, 2010 by Mimi Sheraton or anything else, but this one. This one actually gets two stars, since the author did get a few recipes right.

German Cuisine: Authentic German Cooking for the Home Chef by J. R. Stevens Interested in this book because the company my husband works for live and work in Germany and I have thought of inviting them to dinner when they visit. Also husband's family is from Germany as well and I think a lot of her dishes made over the years originated from there. Short introduction then into the recipes broken up into everyday categories. Each recipe has the American name and then the German name, prep and cooking time and servings. List of ingredients - I'm not sure where you can get most of them in the US and I don't think all of them are very healthy but you might be able to substitute for your dietary needs. Directions are also included but there are NO pictures and there is NO nutritional information. Potato patties are similar to what we today make but we use low sodium products. Potatoes and dumplings look interesting and I'd be using low sodium low fat broth and skim milk for the cream. Love just the simple recipe for the dumpling and one for potato dumpling, as I can put them in the electric pressure cooker and make them in the chicken soup we make or beef stew. German spice cookies sound interesting in the fact it uses pepper. Like apple pie cake because it serves 2-4, just right size and I can substitute for healthier options. Blueberry cake also sounds good but I don't think it's going to serve 40 people! Some of the recipes start off in US measurements and then are mixed with metric. Not sure why. German cookies serves 240? That's a ton of cookies for just using 2 1/4 c flour even though they are like 1 inch snakes cut into 1/4 length. Other works by the author are highlighted at the end.

Lots of interesting recipes in this one that I would love to try. There were a few that didn't appeal to me, but not many. This is a nice addition to my digital cookbook collection. Worth downloading!

Love German Cuisine

Good looking recipes. I do wish that there were pictures though. My grandmother was German and

some of the recipes are close to hers.

Some great recipes. Love German food. Appreciate that I got it free. Thank you for offering free copies of so many good recipe books!! I appreciate that being on a fixed income now.

Great book that is loaded with awesome recipes

This sure has a lot of great sounding recipes, I can't wait to start cooking.

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