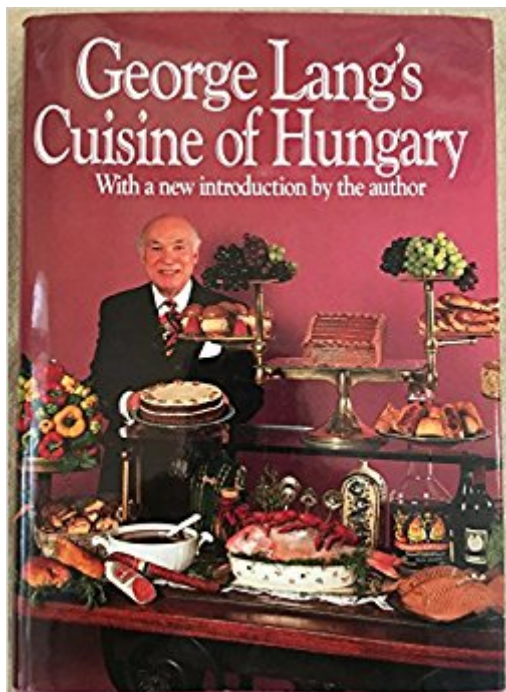


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George Lang's Cuisine Of Hungary



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

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Customer Reviews

An ancient classic that you can't go wrong with. The book starts with a history of Hungarian food which included everything you could possibly want to know and then some. Hungary is the spot in Europe where numerous highly diverse cultures meet, and this does result in a food tradition that is hybrid, very tasty, interesting, but pretty heavy. If you look around the shops in Hungary, town and country, there are pastries everywhere. Hungarians love them, and French, Austrian, German, and Turkish influences blend into an orgy of carbohydrates, some heavy and peasantry, and others light and highly sophisticated. The baking section of this volume is, therefore, huge, and much appreciated by lovers of substantial sweets. There are good sections on the soups and stews of a stovetop, or cooking kettle (hanging from a tripod with a live fire under it), tradition, rich, traditional, and thoroughly filling, especially with the addition of floury dumplings, to concoctions already containing starchy foods like potatoes. What is not here are the ways in which Hungarian chefs have lightened up their offerings since the advent of a sophisticated tourist industry following the demise of communism. Including this would have given it the fifth star. Ways to fry and braise all kinds of meats are faithfully described, and so is the method of making the vegetable "salads" that are more like light pickles, and are traditionally served with the many meats. A meal in Hungary is not considered festive if there is only one kind of meat, and this book will help you make many kinds

to rival the groaning boards of the American South. Most csardas offer plates for two for both lunch and dinner, and this shared offering usually has roast duck, fried chicken, schnitzels, some very fatty pork rind fried into a circle, and some beef! Followed by Strudel with ice cream, of course! Yet, when you look around at the Hungarian population, they are a handsome people with far less obesity evident than in the U.S. Maybe those shared platters are eaten only once a year! The very serious and conscientious author of this hefty tome is the proprietor of Gundel's, perhaps the best-known restaurant in Budapest. So you cannot go wrong following his instructions: but to make the dishes acceptable to health-conscious Americans, you will have to put on your nouvelle cuisine thinking cap and figure out how to lighten things up.

This is the quintessential Hungarian cook book and a history lesson as well. Being a second generation Hungarian, I grew up loving my grandmothers' Hungarian dishes. Now, I can not only make them myself; but, I can leave a legacy of Hungarian cuisine for my children and grandchildren. The recipes are easy to follow, authentic, and comprehensive. You can't go wrong with this one! The stories about the history of Hungary are fascinating!

I allowed a friend to borrow this book and never got it back. I actually missed it and had to order another copy! Really, it is more than just a cookbook. There's a well researched introduction profiling the different cuisines from one section of Hungary to another, and thoughts as to how all of them developed. I would highly recommend this book for every Hungarian and also for everyone who likes the best cuisine in the world - Hungarian!

For many who have been fortunate enough to have had it, there is nothing better than good Hungarian food. As the child of a political refugee from Communist Hungary and an American mother who embraced Hungarian culture and language, and also having had the good fortune to visit Hungary many times, I have been familiar with and loved Hungarian cuisine for a long time. I have also been frustrated in my search for a good, thorough, Hungarian cookbook, and generally have to look through several I own anytime I'm trying to find a recipe. Finding authentic recipes has become even more difficult in the last decade or so, as more and more Hungarian recipes have become westernized and modified even in Hungary. Mr. Lang's book is the best, most useful, and completely thorough on authentic Hungarian cooking that I have found. It has enabled me to recreate some of the most delicious dishes my grandmother served me, as well as some of the exceptional pastries and cakes that were commonplace in Hungarian and Austrian coffee houses in

the past. Mr. Lang's recipes are excellent, and will enable anyone to cook truly great Hungarian food. Additionally, for those who are interested (or who may become interested through experiencing the cuisine,) Mr. Lang has included a masterfully researched section on the history and culture of Hungary. A great book for those who simply enjoy creating and eating good food, to those who are already knowledgeable of Hungarian cooking and culture.

I really enjoyed this cookbook. Since I have a Hungarian background, I am always interested in cookbooks about Hungarian foods. I have to say, this is one of my favorite and most complete books that I have. Very, very happy with this cookbook and would surely recommend to others. These recipes are very close to what my grandparents cooked and we enjoyed!

This one is one of those cookbooks you come back to over and over again. For inspiration and comfort and good storytelling. It was a major landmark when it was first published and many generations of chefs have turned to it as they explored traditional cuisines beyond the haute and pizza and pasta.

You can have all the essential Hungarian recipes under one cover by this famous chef and restaurateur. (By the way, he was the life long best friend of János Starker, the world famous cellist.) Easy to follow instructions with historical notes. It is great even just for a 'reading' material.

I really enjoyed this because it was more than a cookbook it was a history lesson and if you have any Hungarian blood in your line you will learn where many of your foibles come from.

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