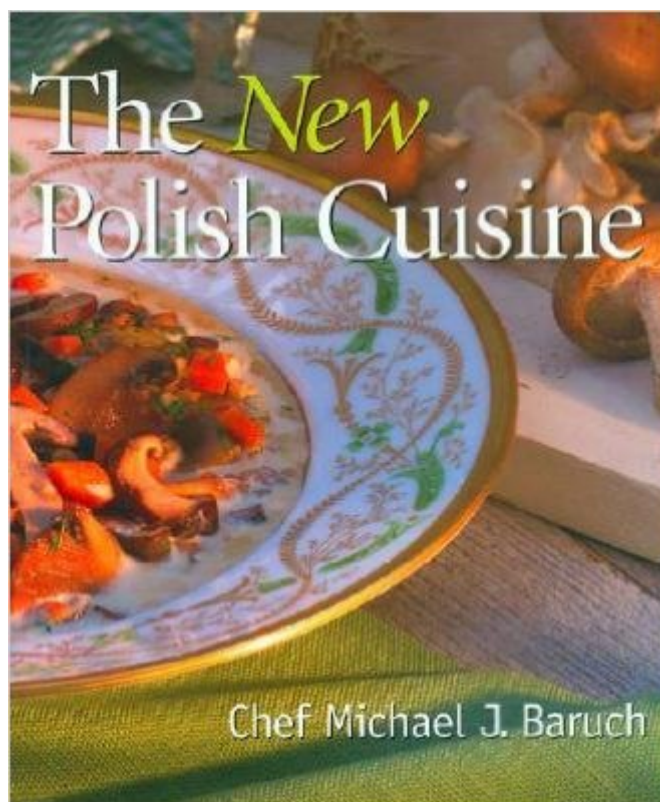


The book was found

# The New Polish Cuisine



## Synopsis

Book by Baruch, Michael J.

## Book Information

Hardcover

Publisher: L B C M Pub Co; 1st Edition edition (October 2002)

Language: English

ISBN-10: 0971531307

ISBN-13: 978-0971531307

Product Dimensions: 10.1 x 8.4 x 0.9 inches

Shipping Weight: 2.6 pounds

Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (15 customer reviews)

Best Sellers Rank: #1,541,685 in Books (See Top 100 in Books) #70 in [Books > Cookbooks, Food & Wine > Regional & International > European > Polish](#) #295869 in [Books > Textbooks](#)

## Customer Reviews

'The New Polish Cuisine' by Chicago chef Michael J. Baruch and 'Polish Cookery' by Marja Ochorowicz-Monatowa, translated from the Polish by Jean Karsavina are two common extremes in the presentation of a national cuisine, if that cuisine is not French, Italian, Spanish, Indian, Thai, Chinese, Japanese, or Mexican. I have seen many of the latter style for virtually every nation from Norway to Rumania, most especially from the central European countries. Many of the recipes are presented in the most simple of forms, with little or no discussion of technique. Their primary virtue lies in their containing a lot of authentic recipes so that if you are handy around the kitchen, you should have no trouble with the simple instructions. After all, Elizabeth David started her prodigious career as a food writer by doing a book on Mediterranean recipes with relatively simple recipe descriptions. As a native Pole wrote 'Polish Cookery' in Poland, I have to assume the authenticity of the recipes is unimpeachable. And, in spite of my picturing the recipes in books of this class as 'bare bones' descriptions, I am especially happy to say that the general introductions to all the major sections have great suggestions on how to get the best out of each type of dish. The introduction to the section that includes pierogies is an especially good example, as it gives excellent general rules for preparing pastry fillings. These rules are: 1. Cook meat until tender, but do not brown, or it will be too dry. 2. Grind meat at least twice through a meat grinder. 3. Pates may be baked, but they are best steamed, as baking dries and toughens them.

[Download to continue reading...](#)

Polish: Learn Polish Bundle 2-1 (Polish: Learn Polish in a Week! & Polish: 95 Most Common Phrases & 1000 Most Common Words): Polish Language for Beginners (Learn Polish, Polish, Polish Learning) A Treasury of Polish Cuisine: Traditional Recipes in Polish and English (Hippocrene Bilingual Cookbooks) Polish Desserts: Polish Cookie, Pastry and Cake Recipes Polish Desserts! Polish Cookie, Pastry and Cake Recipes (Easy Ethnic Dishes Book 4) Kathy Gary's Polish Recipes: Complete Set of Kathy's Polish Recipe Books Testaments: Two Novellas of Emigration and Exile (Polish and Polish American Studies) New Polish Cuisine The New Polish Cuisine Authentic Polish Cooking: 150 Mouthwatering Recipes, from Old-Country Staples to Exquisite Modern Cuisine Classic Hungarian Goulashes: Deliciously Decadent Hungarian Cuisine (hungarian recipes, hungarian recipe book, hungarian cookbook, hungarian cooking book, hungarian books, hungarian cuisine, hungarian Great-Grandma's Croatian Cuisine (Croatian Cuisine Book 1) Polish Cooking (new revised edition) Western Amerykanski: Polish Poster Art of the Western Yakovlev Yak-1, Yak-3, Yak-7, Yak-9 (Polish Wings) Russian, German & Polish Food & Cooking: With Over 185 Traditional Recipes From The Baltic To The Black Sea, Shown Step By Step In Over 750 Clear And Tempting Photographs The Art of Polish Cooking Treasured Polish Recipes for Americans Polish Cookbook Polish Cookery : Poland's Bestselling Cookbook Adapted for American Kitchens From a Polish Country House Kitchen: 90 Recipes for the Ultimate Comfort Food

[Dmca](#)