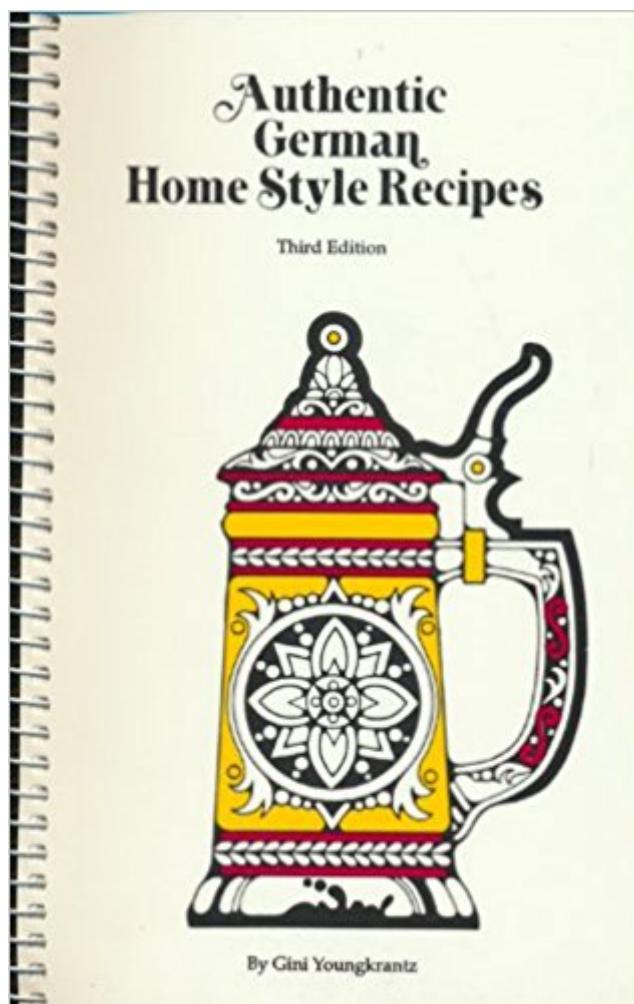


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# Authentic German Home Style Recipes



## **Synopsis**

Authentic German Home Style Recipes has over 280 recipes found in German kitchens. Additionally the cookbook has the history of the city of Heidelberg, Germany as well as common German sayings translated into English, many helpful hints and German traditions. All ingredients can be found in U.S. food stores and measurements are in the English system. --This text refers to an out of print or unavailable edition of this title.

## **Book Information**

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## **Customer Reviews**

"German-born Gini Youngkrantz is such a good cook that she can't entertain without guests asking for her recipes. They wondered how she goes about making her cabbage and potatoes, her homemade German noodles and her stollens. ...Her first edition came out in 1986 and she continues to update and add new recipes. The fourth and most recent edition contains the bread recipes she had been reluctant to include. 'Bread is the hardest, that's why I never put the bread recipes in the book,' she said. 'Even when I made the bread, I had to do it more than once.' But the majority of the recipes are simple and her directions, easy to follow..." -- Belleville News-Democrat, Belleville, IL "New book helps Americans to cook like Germans do Gini Youngkrantz, who grew up in Heidelberg, Germany, and is married to a retired American serviceman, published her first edition of her cookbook 'Authentic German Home Style Recipes' in 1986. She and her husband Bob printed 1,000 copies, and when the book was reviewed by the Army Times, a military newspaper, copies sold out in record time. Since then more than 52,000 copies of Youngkrantz's cookbook have been sold in the United States and Germany. Most are sold in military-post and base exchanges. In Germany, the book is on the best-seller category. ...'It's a simple book - with recipes that are easy

and don't need any special ingredients,' she explained." -- The Gazette, Colorado Springs, CO

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Gini Youngkrantz was born in Heidelberg, Germany and began her cooking experiences at age 4. Once she completed high school she attended professional cooking classes as a part of her hotel management training. She has now been cooking for over 56 years. Her cookbook is used by German restaurants in the United States to prepare their menus. --This text refers to an out of print or unavailable edition of this title.

I am originally from the Heidelberg area and have lived in the US for many, many years now. Over the years, I've missed some of my German grandma's home-style cooking, so I bought this cookbook several years ago and still love cooking with it today. As a matter of fact, there's not a page I haven't written on or highlighted the extra-special recipes. As I first flipped through the pages, not only was I thrilled with the everyday recipes, which are well known in the Heidelberg area, the ones I grew up with, but the author even goes a step further by describing holiday traditions and German customs, stuff I had almost forgotten about over the years. Another big plus is that it was written in English with American ingredients and measurements, so I bought this book for my daughter when she went off to college, my mother-in-law, and other friends who've been to Germany and missed the food. My version was comb bound, so it stays open flat on the counter when I'm cooking with it. It's so much more efficient than having to hold the page down with a can of sauerkraut to keep the pages from turning, as I have to with bound cookbooks. I don't know if that has changed, though. About the not so favorable reviews, this is meant to be a practical book for everyday German cooking. Not every recipe is supposed to be gourmet, so when a can of peas and carrots is listed as an ingredient, that's how I grew up eating it. Just like in the States, we use short-cuts in Germany, too. As a matter of fact, yes, the real thing is nice, but I still get a feeling of nostalgia, when I eat canned peas and carrots as a side or alone, topped with butter and sprinkled with some salt and pepper. JUST LIKE IT WAS AT HOME! Can't get more authentic than that!!!

I bought this book in 2003 and I still use it to this day. I am from Germany and live in the US now. The recipes here are basic recipes that you would find in regular households. I also have other German cookbooks with the more complicated stuff. Regular German households don't go making Schnitzel or Sauerbraten every day. The bolognese recipe is still one of my favorites which I fiddled with just a tad. The goulash soup, also great. All the soups are great and I also love the cookie

recipes. I love making the noodle chicken salad with the yogurt. I have no way of getting Quark here in the US so the recipes are adjusted to items I can easily get here in the US. It's very good.

I looked through this book when I first received it to see what recipes it contained. I decided to make the Lemon Cake for my Mom for Mother's Day. I was so disappointed....the temperature & amount of time to bake this cake are clearly incorrect. It says to bake at 375 deg for 60-70 minutes. I baked this cake twice.....the first time as indicated & it was terribly burned (inedible!). The second time, I reduced the temperature to 350 deg & baked for 55 minutes, which was right on. I am an experienced baker & my oven is within 5 deg of desired temperature. I will say that the cake is very lemony & was enjoyed by all.

Awesome Book that is now out of print. I bought one years ago at a German Deli in Chicago. There were so many recipes here that were similar if not identical to my mother's that my brother wanted it. There are many recipes for the comfort food that I remember as a child. I was very happy to find it here on . It was a great gift for him. The book has many German sayings at the end of each page with the translations so it was a fun trip down memory lane.

Fantastic book takes me back to my own ancestry. I have made several menus from the book successfully

I have made several of the recipes and, so far, all have been great. None of the recipes require buying "special" ingredients. They are easy to prepare and delicious. I am having so much fun with this cookbook! I highly recommend this book to anyone who wants to try their hand at German cooking.

Perfect recipes! Have used it for years, now my friends get to use it, too!

Some great recipes for foods we enjoyed in Germany! Easy to read with clear instructions.

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