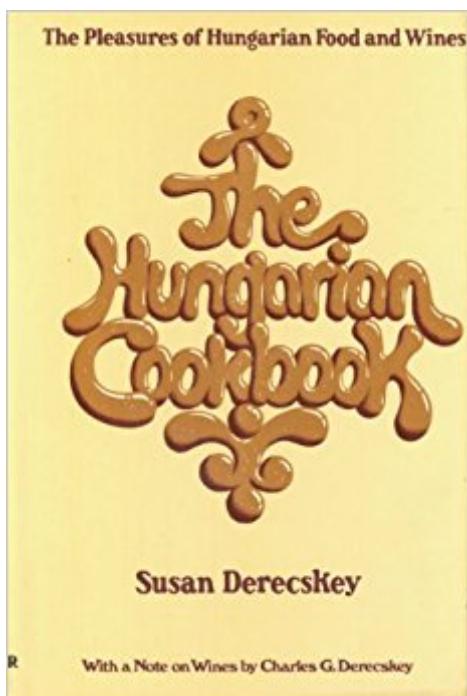


The book was found

# Hungarian Cook Book: Pleasures Of Hungarian Foods And Wines



## **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. --This text refers to the Paperback edition.

## **Book Information**

Hardcover: 256 pages

Publisher: Harper & Rowe Pub; 1st edition (1972)

Language: English

ISBN-10: 006011004X

ISBN-13: 978-0060110048

Package Dimensions: 9.2 x 6.1 x 1.1 inches

Shipping Weight: 1.2 pounds

Average Customer Review: 4.3 out of 5 stars 45 customer reviews

Best Sellers Rank: #1,346,929 in Books (See Top 100 in Books) #63 in Books > Cookbooks, Food & Wine > Regional & International > European > Hungarian

## **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 --This text refers to the Paperback edition.

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 andas 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. --This text refers to the Paperback edition.

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 bought 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.

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

Classic Hungarian Goulashes: Deliciously Decadent Hungarian Cuisine(hungarian recipes, hungarian recipe book, hungarian cookbook, hungarian cooking book, hungarian books, hungarian cuisine, hungarian Hungarian: Learn Hungarian Bundle 2-1 (Hungarian: in a Week! & Hungarian: 1062 Most Common Phrases & Words): Hungarian Language for Beginners (Learn Hungarian, Hungarian, Hungarian Learning) Hungarian Cook Book: Pleasures of Hungarian Foods and Wines The Finest Wines of Tuscany and Central Italy: A Regional and Village Guide to the Best Wines and Their Producers (The World's Finest Wines) The Finest Wines of California: A Regional Guide to the Best Producers and Their Wines (The World's Finest Wines) The Finest Wines of Burgundy: A Guide to the Best Producers of the CÃƒÂ¢te D'Or and Their Wines (The World's Finest Wines) Hungarian: in a Week! Learn Hungarian In Less Than 24 Hours: The Ultimate Crash Course For Beginners (Hungarian, Hungary, Travel Hungary) CHEAT SHEET SIMPLY for USA FOODS: CARBOHYDRATE, GLYCEMIC INDEX, GLYCEMIC LOAD FOODS Listed from LOW to HIGH + High FIBER FOODS Listed from HIGH TO LOW with OVER 375 foods BORN IN THE USA Whole Food: The 30 Day Whole Food Challenge Ã¢â€œ Whole Foods Diet Ã¢â€œ Whole Foods

Cookbook & Whole Foods Recipes (Whole Foods - Clean Eating) Whole: The 30 Day Whole Foods Challenge: Complete Cookbook of 90-AWARD WINNING Recipes Guaranteed to Lose Weight (Whole, Whole foods, 30 Day Whole ... Whole Foods Cookbook, Whole Foods Diet) The Treasures and Pleasures of Hong Kong: Best of the Best (Treasures & Pleasures of Hong Kong) Wines of Tuscany: Chianti, Brunello, and Bolgheri (Guides to Wines and Top Vineyards Book 12) Wines of Bordeaux: Right Bank (Guides to Wines and Top Vineyards Book 2) Wines of Southwest France: Dordogne to Pyrenees (Guides to Wines and Top Vineyards Book 2) Wines of The Loire (Guides to Wines and Top Vineyards Book 7) Wines of Provence (Guides to Wines and Top Vineyards Book 10) Wines of the Rhône (Guides to Wines and Top Vineyards Book 8) The GMO Takeover: How to Avoid Monsanto and These Harmful Foods (GMO, Genetically Modified Foods) (Avoiding Toxic GMO Foods and Monsanto to Stay Healthy Book 1) Wines of Tuscany: Chianti, Brunello, and Bolgheri (Guides to Wines and Top Vineyards) Mitchell Beazley Pocket Guide: Wines of the Loire: Alsace and the Rhône; and Other French Regional Wines

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)