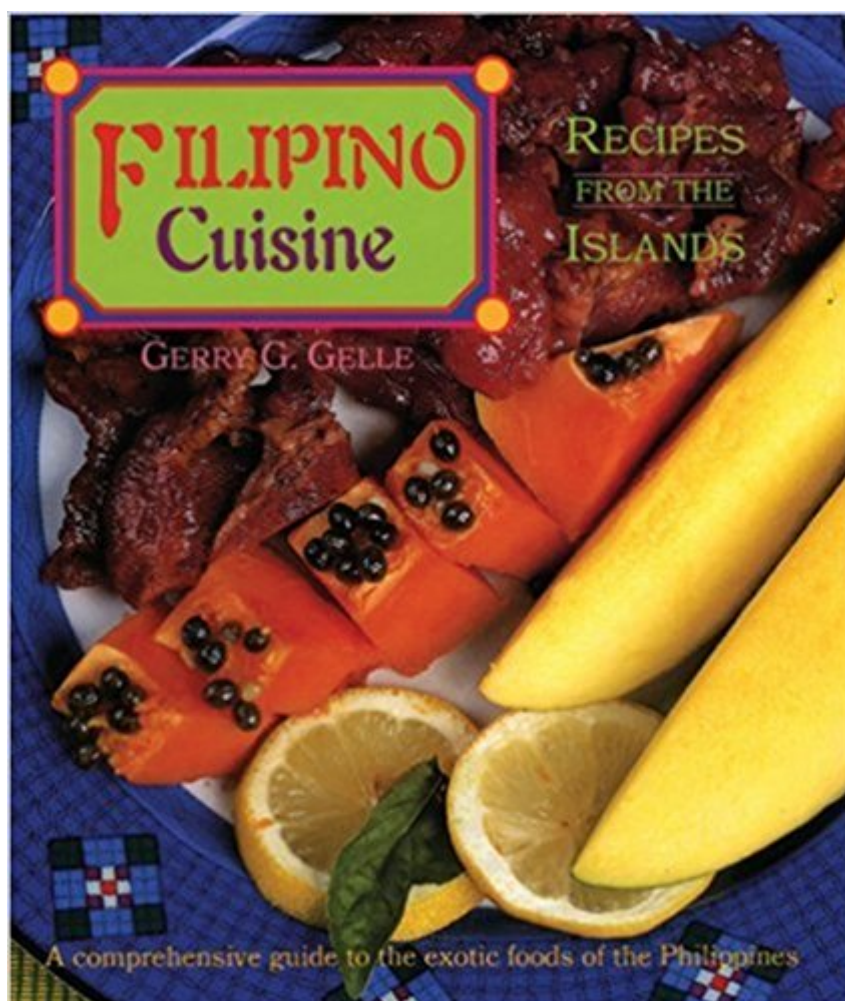


The book was found

Filipino Cuisine: Recipes From The Islands (Red Crane Cookbook Series)



Synopsis

A surprise to those unfamiliar with the Philippines is the great geographical diversity of the Islands and their six major culinary regions. Gerry Gelle's contribution to our understanding of this diversity is his knowledge of these regions. His recipes include the mountain and coastal regions of Northern Luzon and the many islands of the Visayas and the island of Mindanao. We learn of the rich mixtures of people, from the Pangasinans of Luzon with their specialty of "cultured" fish, to the Tagalogs, who use vinegar and fruits to give their dishes the preferred sour taste. He explains the use of guinamos, a paste of fermented shrimp or fish in the Visayas, and the use of hot chilies and spices to make curry in Mindanao. After cooking with these recipes, you will know the aromas and tastes of Filipino cooking."Although he gives a culinary geography lesson of the spread-out islands that make up the Philippines, Gelle says 'the book was written from a Filipino-American point of view, not a Filipino point of view.' Thus, the recipes sometimes have been modified to fit both American ingredients and the Americanized tastes of those born and raised in this country. The recipes are no less authentic for being adapted."-San Francisco Chronicle"There are far too few Filipino cookbooks on the market; most competitors appearing in non-durable paperback which may not survive the rigors of library lending. This solid hardcover is perfect for a library's ethnic cookbook collection: over 200 recipes complete with a selection of fine color photos embellish an in-depth reference to the cuisine of many Philippine islands. Included are an index and glossary, plus plenty of cultural references."-The Bookwatch

Book Information

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Customer Reviews

I ordered this cookbook as a birthday gift for my father. He absolutely loves Filipino cuisine and he is an experienced cook and knows how to cook a wide array of Filipino dishes. He was surprised by the large amount of recipes and beautiful pictures in this cookbook. My father was born in Manila and knows real authentic Filipino food! This cookbook portrays real Filipino cuisine in a comprehensive and simple format. I love the variety of recipes and feel that this cookbook will be loved and cherished by anyone who admires Filipino cooking! If you are a novice or you are experienced in south Asian cuisine, you will absolutely love this cookbook like I did! Highly recommended, you will not be disappointed!

The recipes do not refer to the color photo and the photos do not refer to the recipe page. There's a photo of Chicken Relleno but it is not in index. Searching for recipe, it appears as Stuffed Whole Chicken / Rellenong Manok. Photo also shows small round green pieces which my Filipino friends could not figure out what they were. Pancit Palabok has a photo but no recipe found in book.

I had purchased this book so that I would be able to make the foods I grew up eating. Although my mom did teach me how to cook them, her version of a recipe was "just add this and this and taste it". Half the time my cooking was hit or miss and the other half I totally missed key ingredients since my memory is not all that long at times. After a few years of calling my mom to ask about ingredients or how to make something I started looking for a cookbook to fill in the blanks. So, I purchased this book. After I received it, I brought it over to my mom's house to get her opinion and she was stoked on how authentic the recipes were. So much so, that she ended up announcing that she was keeping the book and I could buy another one. The recipes are good but since most Filipino families have a distinct way of making dishes you may have to adjust them to suit your taste and preference.

Here in the US, Philippine cuisine is most often summarized by the following: lumpiang shanghai, lechon (manok), pork barbeque, pancit, sinigang and adobo. If you can cook the above, consider yourself an experienced Pinoy chef; this book, fortunately, blows this notion out of the water. The book reveals a cuisine that is the amalgamation of history and geography; it features a multipage discussion on how Filipino cuisine can be subdivided into regional specialties, each with its own historical influences; it provides a grouping of dishes by genre (how many Filipino cookbooks describe the various meat and seafood ginataan variations while smartly leaving the dessert

ginataan for later?); it compares and contrasts dishes with similar ones from other parts of the Philippines. From reading the book, one gets a glimpse of just how diverse Filipino cooking really is, each major region in the archipelago of 7100 islands, large and small, developing a unique taste that warrants its own recipe book. Accurate/appropriate English translations for many of the recipe names help make the recipes seem less exotic and unapproachable while the clear instructions guide the novice through even some of the more intricate dishes.

Excellent!

My daughter-in-law loves this book I bought her. She uses it all the time. When she wants to cook Filipino food this is the book she always turns to.

i absolutely LOVE this book. Many recipes. Is definitely a go to book in my library.

This cookbook is always nearby and I bought more for gifts. I highly recommend this book anytime and I talk about it to my friends.

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