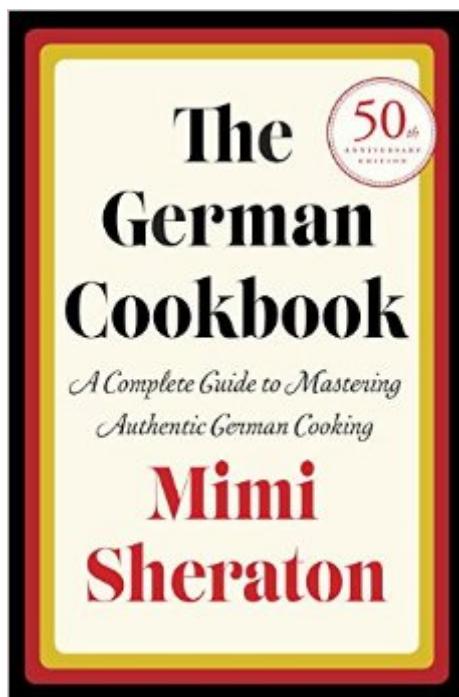


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The German Cookbook: A Complete Guide To Mastering Authentic German Cooking



Synopsis

Now in a celebratory fiftieth anniversary edition, *The German Cookbook* is the definitive authority on German cuisine, from delicious soups and entrees to breads, desserts, and the greatest baking specialties in the world. In addition to easy-to-follow recipes, renowned food writer Mimi Sheraton also includes recommendations for restaurants at home and abroad, as well as tips on ordering traditional fare. Â Historically, German influence on the American diet, from hamburgers and frankfurters to jelly doughnuts and cakes, has been enormous. But, as the author writes in a brand-new Preface, âœAmericans have begun to realize that Austrian and German cooks have long been adept at preparing foods that are newly fashionable here, whether for reasons of health, seasonality, economy or just pure pleasure.â • Many standards foreshadowed the precepts of new cooking, such as pickling, and combining sweet with savory. Alongside old Bavarian favorites, *The German Cookbook* includes recipes for nose-to-tail pork, wild game, and organ meats; hearty root vegetables and the entire cabbage family; main-course soups and one-pot meals; whole-grain country breads and luscious chocolate confections; and lesser-known dishes worthy of rediscovery, particularly the elegant seafood of Hamburg. Â Since Mimi Sheraton first began her research more than fifty years ago, she has traveled extensively throughout Germany, returning with one authentic recipe after another to test in her own kitchen. Today, *The German Cookbook* is a classic in its field, a testament to a lifetime of spectacular meals and gustatory dedication. So Prosit and gut essen: cheers and good eating!

Book Information

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Customer Reviews

‘The German Cookbook’ by Mimi Sheraton and ‘The New German Cookbook’ by Jean Anderson and Hedy Wurz are both written by leading American culinary writers. Although their publication dates are separated by thirty years, Ms. Sheraton’s earlier book has been brought up to date at almost exactly the same time the newer book was published by Ms. Anderson and her co-author. The raw numbers put Ms. Anderson at about 390 pages of recipes for a list price of \$30 and Ms. Sheraton at about 500 pages of recipes for a list price of \$35. Ms. Anderson includes an excellent bibliography of both English and German sources, including a reference to Ms. Sheraton’s book. Ms. Sheraton has no bibliography, but includes the excellent feature of an English and a German index. Ms. Anderson includes a very nice glossary of German culinary terms. Ms. Sheraton’s list of terms is much shorter, at the end of a short chapter on cooking utensils, which looks almost identical to such a section you would find in a good book on French recipes. In fact, it has a lot of similarities to a much more complete section in Julia Child’s landmark ‘Mastering the Art of French Cooking’ which appeared just a few years before Ms. Sheraton’s book. While my primary objective is to compare the two German books, I will say at this point that neither comes close to matching the quality of Ms. Child’s classic. Ms. Sheraton, with the longer book, is claiming to be a complete guide to mastering authentic German cooking while Ms. Anderson specifically aims her book at ‘new’ German cooking and avoids any claim to being a survey of all German cuisine (Ms.

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