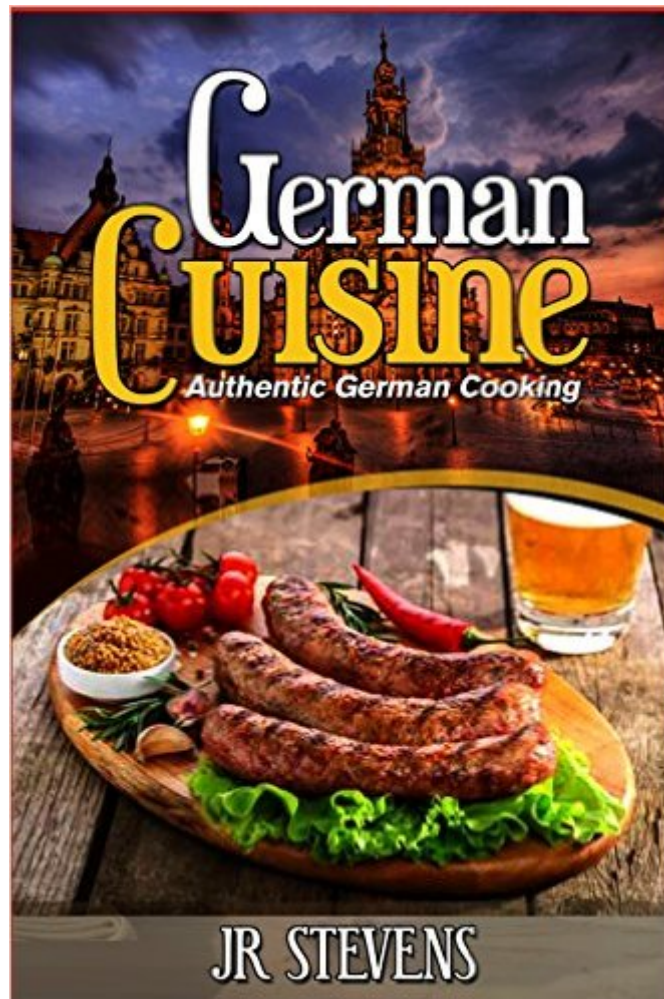


The book was found

German Cuisine: Authentic German Cooking For The Home Chef



Synopsis

55 Delicious German Recipes Experience great German cuisine, from delicious soups, casseroles, beef, pork, poultry, dumplings and desserts. You'll find classic recipes for schnitzel, steckerlfisch, runza, eintopf, pfeffernuesse, donauwelle and more. Follow easy-to-use recipes that are adapted to the home chef. German influence on the American diet, from hamburgers and bratwurst, to jelly doughnuts and cakes, has been enormous. You'll learn new food preparation and cooking techniques that can be easily adopted for other recipes. Guten Appetit! Enjoy Delicious German Recipes Today! Grab Your Copy NOW!

Book Information

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Average Customer Review: 4.2 out of 5 stars See all reviews (12 customer reviews)

Best Sellers Rank: #1,300,349 in Books (See Top 100 in Books) #97 in Books > Cookbooks, Food & Wine > Regional & International > European > German

Customer Reviews

This is the weirdest German cookbook I have seen. Being German and having two cooks as parents, I am not impressed. A number of the German titles in parenthesis make you want go, "um, what"? For example, Zweibelkuchen? It is Zwiebelkuchen. And where is the yeast in the dough? And poppy seeds, really? It is caraway seeds, not poppy seeds. They help prevent gas. Knoephia Dumpling - does he mean Knoepfla dumpling? Get your spellings right, dude! Mushroom soup - this recipe is basically hot water with some mushrooms, a few sprinkles of parsley and salt. Bon appetit! Deutsche Knoedelsuppe? It's not Knoedelsuppe - it's Griesnockerlsuppe! I could go on, but what's the point. Don't waste your money. You can get authentic recipes from a lot of websites. If it has to be an actual book, try Grandma's German Cookbook by Linn Schmidt and Birgit Hamm, The German Cookbook: A Complete Guide to Mastering Authentic German Cooking May 5, 2010 by Mimi Sheraton or anything else, but this one. This one actually gets two stars, since the author did get a few recipes right.

Lots of interesting recipes in this one that I would love to try. There were a few that didn't appeal to me, but not many. This is a nice addition to my digital cookbook collection. Worth downloading!

Some great recipes. Love German food. Appreciate that I got it free. Thank you for offering free copies of so many good recipe books!! I appreciate that being on a fixed income now.

Good looking recipes. I do wish that there were pictures though. My grandmother was German and some of the recipes are close to hers.

If you like German cuisine, which I do, this is a good addition to your library of cookbooks.

This sure has a lot of great sounding recipes, I can't wait to start cooking.

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