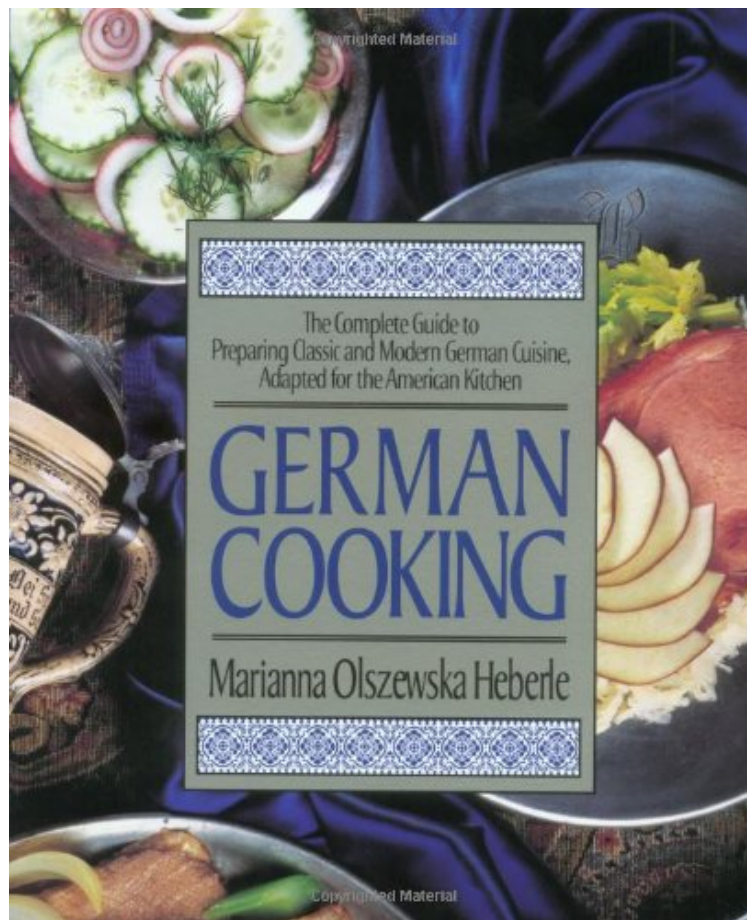


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## German Cooking: The Complete Guide to Preparing Classic and Modern German Cuisine, Adapted for the American Kitchen

Marianna Olszewska Heberle  
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**Marianna Olszewska Heberle : German Cooking: The Complete Guide to Preparing Classic and Modern German Cuisine, Adapted for the American Kitchen** before purchasing it in order to gage whether or not it would be worth my time, and all praised German Cooking: The Complete Guide to Preparing Classic and Modern German Cuisine, Adapted for the American Kitchen:

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Much more than sausage and sauerkraut, German Cooking combines traditional recipes with lighter dishes that reflect the contemporary German lifestyle. From soups and salads to entrees and desserts, this book is packed with more than 200 easy-to-follow recipes accompanied by intriguing details about the historical and cultural origins of the dishes. You'll find classic favorites such as Wiener Schnitzel and Black Forest Cherry Cake, as well as modern innovations like Quick Marinated Beef and Chilled Peach Pear Soup, in this collection of authentic German recipes adapted for the American kitchen.

From Publishers Weekly: The fall of the Berlin Wall. The joining of East and West. "All of this has stirred ethnic fervor in the hearts of anyone with even a slight German background and has instilled those same individuals with the desire to learn more about their cultural heritage." Leaving aside the possible chill wrought by the thought of Germans stirring their ethnic fervor, this is basically just a cookbook. It offers all the echt German dishes: Hasenpfeffer, Black Forest Cherry Cake, Heaven Earth (made with potatoes and apples), two types of Sauerbraten, three kinds of potato salad, five herring recipes as well as some dishes more closely associated with the old Austro-Hungarian empire, like goulashes and Wiener schnitzel. At its best, the German cooking here is very gemütlich, like Sweet Dumplings with cherry sauce, Eggs in Spinach or the Stuffed Pork Roast with pitted prunes, brandy, bacon and spices. Less good are dishes like Mushroom Ham Delights or Ham Noodle Casserole, which are likely to raise visions of Luther League potlucks. Although Heberle (Polish Cooking) does describe the different areas of Germany in her introduction, she does little to contextualize the recipes themselves. Copyright 1996 Reed Business Information, Inc. There have been other German cookbooks on the market; but most feature heavy foods and fat-laden dishes which modern cooks may avoid. Heberle's title lightens traditional savory German cuisine to reflect contemporary lifestyles and concerns: many dishes may be made ahead and heated later, while chapters with appealing subjects ("Sausages Combination Dishes") provide cooks with intriguing dishes. -- Midwest Book About the Author: Marianna Olszewska Heberle, a native of Suwalki, Poland, often cooked at her grandmother's side, learning many traditional family recipes and techniques at an early age. An active participant in many culinary and Polish-sponsored functions, she is the author of A Pierogi Handbook and German Cooking.