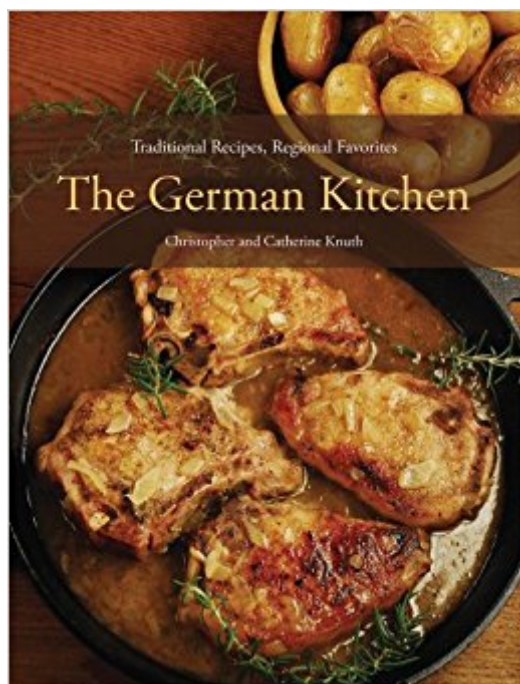


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The German Kitchen: Traditional Recipes, Regional Favorites



Synopsis

AN EXCELLENT INTRODUCTION TO GERMANY'S CULINARY DELIGHTS Christopher and Catherine Knuth take you into Oma's German kitchen, sharing traditional comfort food to warm your heart. These authentic recipes, including meatloaf, rouladen, sauerkraut and seafood, bring the diverse tastes of Germany to your table. Complete with clear instructions as well as full-color food and location photography, The German Kitchen is more than just a fantastic German recipe book. It is almost as though you are being taken by the hand on a cooking tour of Germany, where you would learn the recipes and techniques needed to cook culinary specialties such as goulash soup, beef rouladen, pork chops with mustard sauce, and spicy, herb-infused seafood native to the riverside outskirts of Hamburg. Learn how to cook traditional German recipes without having to leave the comfort of your own kitchen. With enough seafood, vegetable, meat, dressing and dessert recipes inside, transform your kitchen into a truly German kitchen.

Book Information

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Customer Reviews

When I received this book in the mail, I had expectations of thick sausages, stand-up stews, and other Eastern European fare that would threaten to put hair on my chest. I'm a huge fan of German cold-weather fare -- the fattier, the better. But while there's lots of hearty classics in The German Kitchen, I was pleasantly surprised to find many of the dishes built from the lighter, healthier side of the pantry. Smoked Salmon with Warm Potato Salad, Curried Sweet Potato Soup with Pumpkin and Coriander, Spiced Yogurt Relish all caught my eye for those nights when I can't invest in a 24-hours schnitzel digestion-fest. Other dishes, though, tickled my comfort-food bone: Beef Pot Roast Braised in Dark Lager Beer, Grandma's Veal Stroganoff, and Braised Sausage with Lentils. These are the

dishes that I was thinking of when I got the book in the first place, the kind of stout recipes that cling to you like a bear hug and linger for hours in the form of a lusciously indulgent food coma. In other words, perfect winter food. Perhaps the best thing about this book is its concise direction. 99 percent of the recipes in *The German Kitchen* are incredibly simple, with the instructions requiring five or fewer very short steps. Even the afore-mentioned pot roast only has two steps, which consist of throwing everything in a pot and cooking. Now that's my kind of comfort food. Between the delicious ease of the recipes and the even balance of hearty and healthy dishes, this is a book that anyone with a penchant for European eats will appreciate. --Stephanie J. Stivetti *Huffington Post*

Christopher Knuth is a food writer and restaurateur. He grew up in the small town Blankenese on the outskirts of Hamburg on the Elbe River. Christopher's choice to pursue the art of cooking was born out of a desire to honor his brother, who was training to become a chef but was killed in a tragic accident at the young age of 17. He worked as a chef at some of Germany's most historic hotels, including the prestigious Hotel Jacob, which gave him international experience that more than qualifies him to introduce German cooking style to North Americans. Catherine Knuth was born in Southport, Queensland and was an only child of two jazz musicians. Her professional career was working for travel emergency companies as a registered nurse. For the past six years, however, she has worked alongside Christopher, as owners of *Das Kaffeehaus*, their little German cafe/bar/restaurant. In addition to her passion of creating authentic German food, she loves music and gets enormous pleasure from encouraging young artists to showcase their musical talents in their restaurant on Friday and Saturday nights.

Long ago and far away I spent several years living in Germany. Most of that time I was lucky to live in the home of a wonderful woman who became almost a second mother to me. Lydia loved to cook and loved to share her love of German food with me, so we passed many an hour in the kitchen stirring up this and that. I've been collecting cookbooks about traditional German cooking ever since, so I was certainly one of the first to preorder *The German Kitchen: Traditional Recipes, Regional Favorites*. One of the perils of preordering a cookbook is that all too often there is not even a Look Inside available, so you're playing Russian Roulette - and I have to say, this is now the third in a row that I am distinctly not happy with. Let me tell you why. First, the book contains a mere 74 recipes in a total of 192 pages, each of which takes up but a single page. The other 118 pages are taken up by pictures, two page spreads featuring a single graphic & a couple of words as a "title page" at the beginning of each section, a two-and-a-half page index that really should be called a

List of Recipes rather than an index (if you want to know which recipes contain sauerkraut, something a traditional index will tell you, then you'll need to page through by hand) and the copyright page. You might expect with so much space given over to photographs that each and every recipe would be accompanied by a photograph. If you did, you would be disappointed. Of the 11 soups only 9 have photographs. Six of the 29 "Meat, Game & Poultry" recipes have no photographs. Let me also make note that there is not a single recipe for game of any sort in the "Meat, Game & Poultry" chapter, even though venison and other game is quite traditional in Germany - not even a recipe for the much loved Hassenpfeffer. One of those 29 recipes is for Chicken Stock. Worse, two of the recipes included in this section are nearly identical - one for Beef Rouladen and a second for German Rouladen immediately following. (That is not the only duplicate. Veal Schnitzel and Chicken Schnitzel are virtually identical save for the meat involved in the preparation.) Frankly, the book feels padded - shy on content, full of filler - in a way that might be more acceptable in a coffee-table book format. Sadly, this is much too small for that. None of these pictures, whether of food or German scenery or the author's family, have even a single caption. At least one recipe is so terribly expensive to make that you would have to be independently wealthy to even consider it - a Cucumber & Yogurt Soup with Pine Nuts that calls for a total of 1 1/4 cups of pine nuts. Even the cheapest pine nuts that I can buy in this area run well over \$8 for a tiny bag that contains somewhere between 1/3 and 1/2 cup of pine nuts, so this soup to feed 4-6 as an appetizer would cost me well over \$25 to make - never mind that pine nuts are not traditional to German cooking. There are several recipes that are simply not usable in the US. Nuremberg Sausage and Lentil Braise calls for Nuremberg sausages, something I've never once seen in the US, even in German delicatessens, and a couple call for a "joint of bacon" - fairly common in the UK and Commonwealth countries but unobtainable here. No substitutions are suggested. And then there is the sauerkraut. There is very little in this world better than properly prepared sauerkraut - and almost nothing worse when it's not. Properly prepared sauerkraut almost never starts with a metal can and when it must, then the contents of the can need to be rinsed diligently & thoroughly, something Knuth never mentions. Sadly, though the book calls for sauerkraut several times, including once as a bed for trout, no recipe for this most basic of traditional recipes is given, even in the rather skimpy Vegetables chapter (11 recipes.) One final note. The authors are from Australia. While they do give measurements in the back and do use the "3 teaspoons equal 1 tablespoon" that is the norm here in the US, they also use a 250 ml 1-cup measure, something your Kitchen Aid measuring cups are not. Those are standard at 237 ml. If you've only standard US measuring cups then you'll either need to scale your ingredients or add a scant tablespoon extra per cup of whatever

you happen to be measuring. Grandma's \$0.02 - Heavily padded. My copy is going back to . If you want to master traditional German cooking, buy Mimi Sheraton instead. Not recommended.

I was looking forward to learning the art of German cooking and this book surpassed my expectations. Enjoyed the recipes so much, I purchased an extra copy for my brother (who was stationed in various parts of Germany for over 15 years). He was equally impressed with the recipes, reminded him of many of the dishes he enjoyed in Germany.

The recipes in this book are great! My mother-in-law made many of these dishes years ago. It brought back a lot of memories for me. Delivery was exceptionally fast. Easy to work with. Thank you.

The recipes are great, but the feelings the photography stirred are so wonderful. Takes me back to my childhood and family from long ago, now gone. I DO wish the Authors had included the location of each photograph, which would be of interest to readers / cooks who did not grow up in Germany. . . . and perhaps inspire them to go visit and taste more German Cooking! Overall though, a really FUN book for me and my grown children, who love to cook, will enjoy this when I pass it on to them.

Heavy on pictures, light on good recipes. Try The German Cookbook or The New German Cookbook if you're looking for lots of good recipes.

Great cook book if you like German food.

This book has many traditional German dishes that would be perfect for any Oct. Feast!

Liked the book. More modern recipes.

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