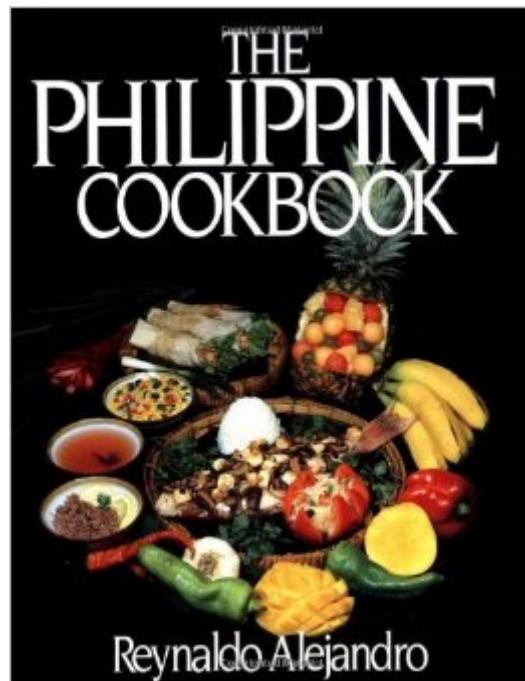


The book was found

The Philippine Cookbook



Synopsis

Here is the cookbook that presents to America the cooking of the Philippines, an extraordinary classic cuisine adapted, for the first time, to the specific requirements of U.S. kitchens. In it you'll find adobo - a rich, marinated stew of chicken or pork, succulently flavored with vinegar and soy sauce; pancit guisado - sauteed noodles laced with crunchy vegetables, thinly sliced sausage and baby shrimp; estofado, prepared with burnt-sugar sauce; and ginataan, meat prepared with coconut milk. Reflecting the best elements of the cooking of Malaysia, China and Spain, which form the ethnic base of the 7,000 Philippine Islands, this cuisine is not only marvelously tasteful, but quick and easy to prepare, as well as light and nutritious - perfect for the health - minded American with more imagination and taste than time or budget. If you're looking for a whole new array of tastes and textures in appetizers, rice, meat, fish entrees, noodles and vegetarian dishes, salads, condiments and desserts, you'll find your palate wonderfully stimulated by *The Philippine Cookbook*.

Book Information

Paperback: 256 pages

Publisher: Perigee Books (May 23, 1985)

Language: English

ISBN-10: 039951144X

ISBN-13: 978-0399511448

Product Dimensions: 7.4 x 0.6 x 9.3 inches

Shipping Weight: 1.1 pounds (View shipping rates and policies)

Average Customer Review: 4.1 out of 5 starsÂ See all reviewsÂ (39 customer reviews)

Best Sellers Rank: #462,326 in Books (See Top 100 in Books) #69 inÂ Books > Cookbooks, Food & Wine > Asian Cooking > Pacific Rim #4990 inÂ Books > Cookbooks, Food & Wine > Regional & International

Customer Reviews

‘The Philippine Cookbook’ by Reynaldo Alejandro is the old standard on Filipino cooking. It has been out for about 22 years. ‘Filipino Cuisine’ by Gerry G. Gelle is a new title that should replace the older book in the hearts and minds of Filipino cooks. Ten years ago, when I was looking for a book of Filipino recipes, Alejandro’s book was virtually the only volume available, even making it a reference on Filipino cuisine to such major culinary writers as Raymond Sokolov in his important book ‘The Cook’s Canon’. Gelle’s book improves on Alejandro’s book in almost every regard, most especially where it counts in the description of the recipes. Even the most cursory look at these two

books will suggest that Gelle's volume is the better book. A look at the two authors' biographical sketches confirms that initial impression, as Gelle is a full time professional chef while Alejandro seems to be a jack of all trades, doing as much in dramatics and dancing as in writing and cooking. Both books give very informative introductions on the origins of Filipino cuisine. Both, for example, point out that the Spanish influence is less direct than an influence by way of Mexico, since the Spanish governors in Mexico were much closer to the islands than was the court in Madrid. Gelle's introductory chapter seems much more timely, however, in that influences and native foods are discussed by region, in much the same way one has come to expect in descriptions of great Chinese, Japanese, French, and Italian cuisines. While Alejandro's book may have been the best there was 10 years ago, it now has the appearance of a very journeymanlike effort, much like so many inexpensive books of recipes from Latvia, Rumania, Hungary, or Poland.

[Download to continue reading...](#)

The Philippine Cookbook Memories of Philippine Kitchens Kulinarya, A Guidebook to Philippine Cuisine Exotic Philippine Recipes - Because Weird is Relative The Moro War: How America Battled a Muslim Insurgency in the Philippine Jungle, 1902-1913 The U.S. Army and Counterinsurgency in the Philippine War, 1899-1902 Playing with Water: Passion and Solitude on a Philippine Island (Twentieth Century Lives) A War of Frontier and Empire: The Philippine-American War, 1899-1902 Little Brown Brother: How the United States Purchased and Pacified the Philippine Islands at the Century's Turn The Spanish-American War and Philippine Insurrection: 1898-1902 (Men-at-Arms) Crock Pot: Everyday Crock Pot and Slow Cooker Recipes for Beginners(Slow Cooker, Slow Cooker Cookbook, Slow Cooker, Slow Cooker Cookbook, Crockpot Cookbook, ... Low Carb) (Cookbook delicious recipes 1) Island Style Cookbook: Guam's Favorite Soups, Tasty Guam Recipes, Wonderful Chamorro Island Food , Exotic Guam Cookbook Of Soups, Enjoy Awesome Chamorro Guam Food From This Island Cookbook Easy Vietnamese Cookbook: 50 Authentic Vietnamese Recipes (Vietnamese Recipes, Vietnamese Cookbook, Vietnamese Cooking, Easy Vietnamese Cookbook, Easy Vietnamese Recipes, Vietnamese Food Book 1) Chinese Cooking: No Wok Takeout! 80 Amazingly Delicious 3 Steps Or Less Chinese Recipes Revealed (Chinese Cookbook, Cooking For One) (cookbook for beginners, ... meals cookbook, easy meals for one 2) Crockpot Recipes: 30 Delicious, Dairy & Gluten Free, Low Carb Recipes For Busy People (Slow Cooker, Slow Cooker Cookbook, Crockpot Cookbook, Gluten Free ... Cooker Recipes, Low Carb Cookbook Book 1) Easy Tomato Sauce Cookbook: 50 Delicious Tomato Sauce Recipes (Tomato Sauce, Tomato Sauce Cookbook, Tomato Sauce Recipes, Italian Cookbook, Italian Recipes Book 1) Salads - Top 200 Salad Recipes Cookbook (Salads, Salads Recipes, Salads to go, Salad

Cookbook, Salads Recipes Cookbook, Salads for Weight Loss, Salad Dressing Recipes, Salad Dressing, Fruit Salad) Rice Cooker Recipes: The Ultimate Rice Cooker Cookbook: The Best Quick And Easy Rice Cooker Recipes You Can Make At Home Tonight (Rice Cooker Cookbook, ... Recipes, Rice Cookbook, Rice Recipes) CROCK POT: 450 Easy Crockpot Recipes (crockpot cookbook, slow cooker recipes, crock pot meals, paleo, vegetarian, crock pot, crock pot cookbook, crockpot freezer meals, slow cooker cookbook) TEX-MEX COOKBOOK Tex-Mex Takeout Cookbook: Favorite Tex-Mex Recipes to Make at Home (Texas Mexican Cookbook)

[Dmca](#)