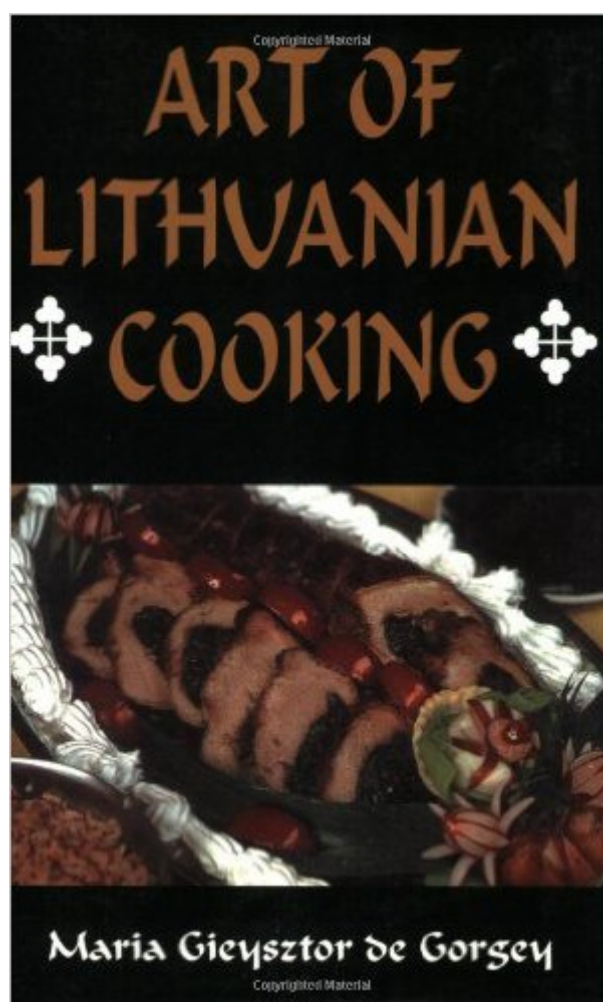


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Art Of Lithuanian Cooking



Synopsis

"Art of Lithuanian Cooking is a culinary showcase of palate-pleasing regional delights." --The Midwest Book Review "Here is a collection of Lithuanian recipes that will be welcome on any table." --The International Cookbook Revue This favorite Hippocrene cookbook includes over 150 authentic Lithuanian recipes such as "Fresh Cucumber Soup," "Lithuanian Meat Pockets," "Hunter's Stew," "Potato Zeppelins," as well as delicacies like "Homemade Honey Liqueur," and "Easter Gypsy Cake." The author's introduction and easy step-by-step directions ensure that even novice cooks can create authentic, delicious Lithuanian recipes.

Book Information

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Customer Reviews

In retrospect, I should have gone with a Lithuanian cookbook where the author has a Lithuanian name, because I was disappointed to find that less than 1% of the recipes had Lithuanian headings. I found the recipe "Little Ears" in this book and found it to be nothing like the Little Ears recipe I know, which would be called *Ausiukės*...little ears where the end product were tied up knots of dough fried in oil and dusted with powdered sugar...yummy! This was a traditional sweet for holidays like Christmas and Easter. When I ordered this cookbook "Art of Lithuanian Cooking", I expected a real Lithuanian cookbook with their proper names. If you want a real Lithuanian cookbook, see if you can get a copy of "Popular Lithuanian recipes" by Josephine J. Dauzvardis. I received this cookbook from a very dear friend back in 1982. Its excellent! Anyone who has a Lithuanian background and is familiar with the dishes will recognize the recipes right away, because ALL of the recipes have their true Lithuanian name right before it, like *Kaldunai*, *Zeppelinai*, *Kopūstų Sriuba* (Sauerkraut soup), *Duonoj Keptas Kumpis*, *Riešutų Pienas* (Lithuanian Yogurt), and much

more. This book will probably just sit on my shelf. It only cost \$10 something, so sending it back wouldn't be worth the postage. Sincerely, 1st generation born and raised in America
Aldona Pauliukonis-Guenter

Although I did not find this book to be as authentically Lithuanian as Isabelle Sinkeviciute's book *Lithuanian Cookery*, I did find it rather worthwhile. I am a first generation Lithuanian-American, born in Detroit, Michigan, who grew up eating the food of her Lithuanian born mother and father. The author of this book does not have a typical Lithuanian name, described on the back cover, as coming from a "prominent Polish-Lithuanian family". She is also the author of *A Treasury of Polish Cuisine: Traditional Recipes in Polish and English* (Hippocrene Bilingual Cookbooks). I believe, therefore, that some of the recipes in this book may have more of a Polish cooking influence than other Lithuanian cookbooks. She does include in this book, however, some very traditional Lithuanian recipes such as Potato Zeppelins (Cepelinai), Cranberry Pudding (Kisielius), Honey Liqueur (Krupnikas), Lithuanian Meat Pockets (Lietuviski Koldunai) Cold Summer Beet Soup (Salti Barsciai) and Potato Pudding (Kugelis). The recipes are very clearly written and easy to use. There are sections on Appetizers and Breads, Soups, Vegetables and Salad, Aspics, Garnishes & Sauces, Meat Dishes, Poultry & Game Dishes, Fish, Pancakes, Noodle Dishes, Dumplings & Egg Dishes, Cakes & Desserts, Drinks & Cocktails. As you can see, it is rather comprehensive. I would very much recommend it.

This book is not great, particularly if you are new to Lithuanian cooking. There are no pictures whatsoever and the directions are very brief. If you didn't know what you were trying to produce it would be difficult to successfully follow a recipe. Even accepting that traditional dishes can vary from cook to cook, some of the recipes are way off. The recipe for Christmas Eve biscuits does not contain any poppyseeds, which are essential. The *Šaltibarščiai* (cold beet soup) recipe uses prepared borscht (with beef) as a base and contains chicken or beef broth. It suggests toppings of ham, veal or cooked shrimp. Living in Lithuania I have never seen anyone prepare *Šaltibarščiai* this way. It is always completely vegetarian. All that said, the book does contain a large number of recipes and reading it would give those new to Lithuanian cooking an overview of the style of food eaten here.

Okay, my family is Lithuanian on my Dads side. As I grew up for the most part away from them, I missed out on sampling all the yumminess over the years. This cookbook is killer! You want

Krupnikas (Boilo)? Yup it's in here. You want Halupkies, yup it's in here too and just as good as your Grandma's or Great Aunties. If your blood stream craves bacon, sour cream, and spuds, you will be in Heaven! BUY THIS BOOK AND GET YOUR GRUB ON!

As an accomplished Lithuanian cook, I found this book seriously wanting---in the names given to certain foods, in the directions that lead to foods that don't taste much like the traditional foods. I would not buy again and didn't give it as a gift (my original intention) because it was substandard.

I purchased this book as a wedding gift for a Lithuanian bride who has been in the U.S. for 13 years. She always talks about beet and potato soups. She was so pleased and surprised by it. She thinks there are a lot of recipes that go back to her childhood.

I believe that "Art of Lithuanian Cooking" is the best English language cookbook for Lithuanian cooking. Whether you are Lithuanian-American and looking to strengthen your cultural ties or you are a cook looking for a few, new and different, dishes, this cookbook is a good resource. There are relatively easy recipes that are very different from American fare, such as: Cherry Soup, Fried Carrots, and Beef with Celeriac, followed by Apple Upside-Down Cake (and coffee). And, there are some difficult recipes for the seasoned cook or one who has a Lithuanian-American grandmother to help, such as: Lithuanian Rye Bread (I am having a terrible time baking an acceptable rye bread!) or Porkupine Cake (Definiely need the grandmother for guidance on this one!). All of the Balto-Slavic cuisines are inter-related, but each nationality has its own, unique, version of several dishes. Fair warning: few of these dishes are "fast" food.

It's in English and it's got hard to find recipes, if there was another Lithuanian cook book to compare it to I would but there's not (that I've found) so it's the best there is.

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