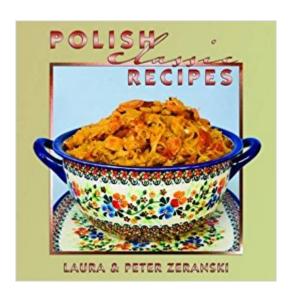


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Polish Classic Recipes (Classics Series)





Synopsis

Hospitality and hearty food are the hallmarks of the Polish dining experience. This classic and concise cookbook features dozens of favorite Polish dishes showcasing a variety of flavors, preparation techniques, and ingredient selections. With titles given in both Polish and English, recipes range from cucumber salad and beet soup to pork cutlets and potato pancakes. A chapter devoted to pierogi presents the dumplings with an assortment of fillings, and the final chapter of sweets tops off any meal in true Polish fashion. Like all the books in Pelican's Classic Recipe Series, the entries in this collection were carefully selected to provide a cross section of memorable and authentic dishes. Organized by course, the offerings range from appetizers and salads to sides and sweets, featuring the most iconic and national of dishes--Hunter's Stew and Barszcz--alongside simple comfort food and a handful of desserts, including honey cake, poppy seed rolls, and chocolate mazurka. Designed for the modern kitchen yet retaining traditional roots, each heritage recipe has been tested to perfection. Accompanied by notes on Polish holiday customs, history, and menu pairing suggestions, these dishes offer a flavorful sample of the Polish dining experience, as passed down from generation to generation.

Book Information

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Customer Reviews

"In the Polish cuisine, the most interesting dishes are the endless hors d'oeuvres accompanied by delicious dressings; the tasty, refreshingly cold summer soups, sour or sweet; and an unusual variety of pastries."--Alina Zeranska, author of The Art of Polish CookingPoles have always loved to eat, and traditional Polish cuisine is as rich in flavor as Poland's history is rich in traditions. This

beautifully photographed collection of authentic Polish recipes features dozens of favorite dishes from throughout the country. Seasoned with fragrant dill and caraway, richened with sour cream, and dressed with onions, horseradish, and butter, Polish cooking is hearty, hospitable, and remarkably varied. The classic recipes in this book were carefully selected to provide a cross section of dishes, from the popular kielbasa, pierogi, and cabbage rolls to Veal Stew with Dill, Baked Fish with Mushrooms and Cheese, and Plum Cake. Organized by course, the offerings range from appetizers and salads to sides and sweets, featuring the most iconic and national of dishes--Hunter's Stew and Barszcz--alongside simple peasant fare and a handful of desserts, including honey cake, poppy seed rolls, and chocolate mazurka. Tested to perfection, each heritage recipe has been updated for the modern kitchen while retaining traditional roots. Accompanied by vignettes on Polish holiday customs, history, and menu pairing suggestions, these dishes offer a flavorful sample of the Polish dining experience, as passed down from generation to generation. Peter T. Zeranski and Laura C. Zeranski are a husband-and-wife team who have been cooking and eating classic Polish food together for decades. Peter Zeranski was born in Europe to Polish parents. He is a retired marketing professional. His family's love for Polish cuisine and traditions is showcased in The Art of Polish Cooking, the critically acclaimed cookbook his mother, Alina Zeranska, wrote in 1968. Laura Zeranski learned to cook Polish dishes from her mother-in-law and soon took over preparing Sunday dinners and special holiday meals. Laura is a retired health records administrator who has consulted with clients throughout the United States, Canada, New Zealand, and Australia. The couple resides in Alexandria, Virginia. Matthew Aron Roth, food photographer, earned his BFA in photojournalism from Corcoran College of Art + Design. He has interned at the Washington Examiner, among other publications. He lives in Washington, DC.

Praise for Polish Classic Recipes:"This beautiful book offers a selection of classic Polish dishes for holidays and other festive occasions. . . . Descriptions of Polish customs and personal recollections of Peter Zeranski enliven the text."--Board of Directors, Polish Library in Washington, DC"Here is a wonderful compilation of home-grown recipes that have been perfected by generations, steeped in Polish history, flavored by traditions, spiced by foreign influences, and stewed in proverbial Polish hospitality. Smacznego!"-Aleksandra Zajackowski, author and librarian"Classic Polish fare . . . & lovely photos."-The Embassy of the Republic of Poland NewsletterPraise for Polish Classic Desserts, winner of the Best Eastern Europe Cuisine cookbook from the USA, Gourmand World Cookbook Awards:"This sumptuous array of delectable desserts captures the very essence of sweets that define the Polish palate-rich, flaky, flavorful, delicious, and satisfying-even mazurkas,

fruit cordials, and traditional delights, all using contemporary methods. Fabulous!"-Kathryn G. Rosypal, executive editor, Nar $\tilde{A}f\hat{A}$ \tilde{A} \hat{A} \hat{A} \hat{A} d Polski newspaper

I'm not sure about some of the negative reviews. I'm Polish, but I have to say that growing up some of the women in my family didn't do a really good job of teaching me how to cook, so I've had to teach myself. This book contains many very common recipes, foods that we cook for dinner, family gatherings, etc. I do agree that at least this book taught me which spices to use/add, (such as marjoram, that's just one example), and knowing which ones to use with which foods/recipes does make a difference.

Visually, this is a very lovely book. There are not a lot of recipes, but the ones that are included have nice photos, and seem easy and delicious. This is a perfect book for someone such as myself who wasn't raised in a Polish household but is interested in the culture, including cuisine. I'm very pleased to have it!

A lot of great recipes of food from my childhood.

The book was a birthday present to a friend of Polish origin. It was a hit. We prepared a meal from it for her birthday dinner party and everyone loved it. The recipes are presented in an easy to follow way with the pictures helping for appeal and guidance. The birthday girl confirmed the originality of the recipes.

I lost my Polish heritage through moving and family deaths. Nobody was around to teach me. This takes me back to the country. Polish cooking is not hard. It's just a matter of using the right ingredients. My husband loves these recipes too. They are all hearty food and very satisfying.

My neighbor is Peter Zeranski and I enjoyed reading and comparing their recipes to my German mothers cooking. I am a certified Chef and have a wonderful cookbook collection and will add this happily to my repertoire. See you Peter around the neighborhood...

Love this cookbook.. going to be making one of the recipes for Sunday dinner ~ the hardest part is deciding which recipe to cook first!

Great Book got for my wife she's NOT Polish but she sure can cook! THis Books Great very nice photos of the finished dishes

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