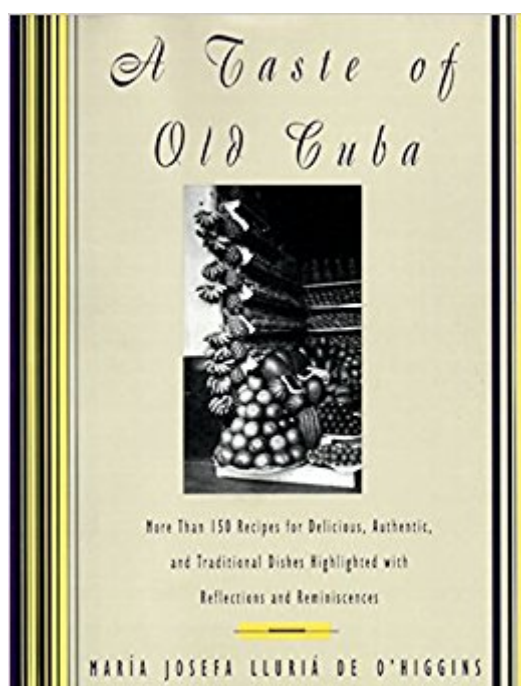


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A Taste Of Old Cuba: More Than 150 Recipes For Delicious, Authentic, And Traditional Dishes



Synopsis

An evocative feast for all the senses, *A Taste of Old Cuba* combines a Cuban expatriate's charming and vivid memories of a childhood on the idyllic island before Castro's revolution with more than 150 recipes for delicious, authentic, and traditional Cuban dishes.

Book Information

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Customer Reviews

When reading de O'Higgins's first cookbook, evocative prose seems to bring a distant Cuba back to life. Thanks to a lifelong love of Cuban food and devotion to her extended family, O'Higgins never lost touch with her Caribbean roots: she was raised there in the 1920s and '30s. With a sensibility that is responsive to both the flavors of food and the feelings that accompany meals remembered, the writer lets readers understand the myriad of influences that have formed Cuban cuisine. From her Catalan grandmother came recipes for cocido and sopa de ajos—classic Spanish soups. From her father, sportsman and bon vivant, came recipes for rabbit stews and lisa frita, or black mullet fish, pan-fried in olive oil and lime juice. Dried shrimp, a staple of the Chinese immigrants who settled in Cuba, makes a Cuban-style fried rice when blended with saffron, Valencia rice and pimientos. The 150 recipes O'Higgins collected and tested are clear and accessible, with prefaces that both entertain and inform the cook, making the book a worthwhile addition to the cookbook lover's library. Photos not seen by PW. Copyright 1994 Reed Business Information, Inc.

Lluria de O'Higgins grew up in Cuba during the 1920s and 1930s, and her food memoir offers a look at a bygone culture as well as recipes for classic Cuban specialties. Because the author's family

was rich for the early part of her life but thereafter relatively poor, she draws on a broader range of experiences-including both elaborate meals and simpler ones (she fondly describes some favorite dishes as "declassé")-than Mary Urrutia Randelman in *Memories of a Cuban Kitchen* (LJ 10/15/92). Her well-written text provides a vivid picture of her early life, and the recipes are indeed authentic. Joyce LaFray's *Cuba Cocina* (LJ 6/16/94) showcases today's Cuban American cuisine; Lluria de O'Higgins fills in the background. For most collections. Copyright 1994 Reed Business Information, Inc.

It is a beautiful book. I have many Cuban friends and wanted to honor them by trying some of their recipes. Many of the recipes give alternate ways of preparing the food--ie pressure cooker and stove top. I haven't made anything yet, but look forward to many.

I purchased this book as a Christmas gift for my brother and his wife. Being Cuban, my brother was missing some of the authentic cuban cooking he was raised with. Now my sister in law can replicate some of his favorite dishes! I also have a copy of this book and it is very well written!

Gave as a gift to a friend of mine who's a chef. He loves this book and had already prepared some of the recipes. He has told me that he needs to go to a spice store to get some ingredients not found in grocery stores because he wants to stay as true to the recipe as possible. He absolute raves about this book. Highly recommend!!!

I like this book and love the original recipes. It brings the memories of my childhood in Cuba before the Castro revolution ruined the country. It is a used book but in a very good condition and the price was great! Thank you.

I didnt need this book. I was raised in a cuban household. I got it trying to find a good book for my friend. These recipes are really accurate. Small variances of ingredients depending on what part of cuba you're from, for instance, many recipes here use Calabaza, or cuban gourd, but where my family is from this isnt common. But just drop what you dont use or add what you do use and you have a solid recipe foundation.

This is a jewel of the genuine Cuban cuisine, very well narrated with personal memories of the author. I've bought one and lent it to a friend who praised it so much that I told her to keep it and I've

got another one for me.

Great!

As promised. Great cookbook for my collection.

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