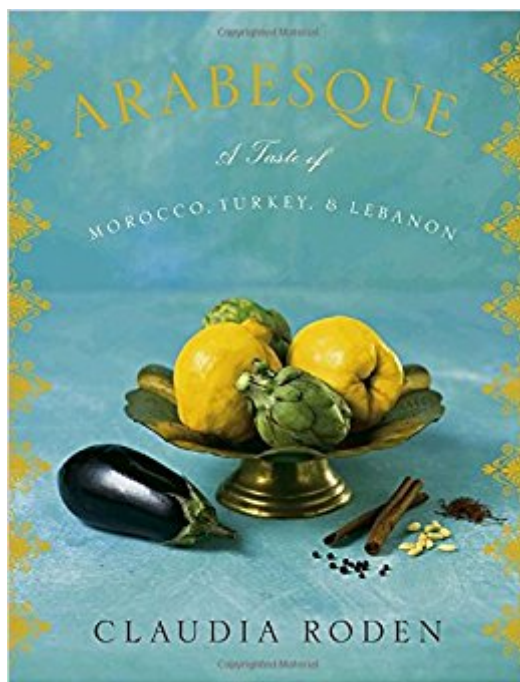


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# Arabesque: A Taste Of Morocco, Turkey, And Lebanon



## Synopsis

In the 1960s Claudia Roden introduced Americans to a new world of tastes in her classic *A Book of Middle Eastern Food*. Now, in her enchanting new book, *Arabesque*, she revisits the three countries with the most exciting cuisines today—Morocco, Turkey, and Lebanon. Interweaving history, stories, and her own observations, she gives us 150 of the most delectable recipes: some of them new discoveries, some reworkings of classic dishes—all of them made even more accessible and delicious for today's home cook. From Morocco, the most exquisite and refined cuisine of North Africa: couscous dishes; multilayered pies; delicately flavored tagines; ways of marrying meat, poultry, or fish with fruit to create extraordinary combinations of spicy, savory, and sweet. From Turkey, a highly sophisticated cuisine that dates back to the Ottoman Empire yet reflects many new influences today: a delicious array of kebabs, fillo pies, eggplant dishes in many guises, bulgur and chickpea salads, stuffed grape leaves and peppers, and sweet puddings. From Lebanon, a cuisine of great diversity: a wide variety of mezze (those tempting appetizers that can make a meal all on their own); dishes featuring sun-drenched Middle Eastern vegetables and dried legumes; and national specialties such as kibbeh, meatballs with pine nuts, and lamb shanks with yogurt. Claudia Roden knows this part of the world so intimately that we delight in being in such good hands as she translates the subtle play of flavors and simple cooking techniques to our own home kitchens.

## Book Information

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## Customer Reviews

Starred Review. Roden, a leading authority on Middle Eastern and North African food and the James Beard Award-winning author of *The Book of Jewish Food*, provides a thoroughly enjoyable and fascinating look at the cuisines of Morocco, Turkey and Lebanon. Including bits of history, stories and more than 150 recipes, Roden reworks the classics, making them easier and more flavorful for today's home cook. By organizing the book by country, she makes it easy to plan meals from the same country or combine various recipes from each. In each recipe, flavors are exquisitely balanced, as in Moroccan Chickpea and Lentil Soup; Tagine of Chicken with Preserved Lemons and Olives; Turkish Lamb Stew with Eggplant Sauce and Roasted Quinces; or Squabs Stuffed with Date and Almond Paste. She gives proper homage to the Lebanese tradition of serving meze – little appetizers served with drinks – such as Eggplant and Tahini Dip (Baba Ghanouj) and Spinach Pies. The simple desserts bring out some of the same ingredients from savory dishes such as nuts (in Pistachio Cake; Milk and Almond Pudding) as well as flowers, like Tiny Open Pancakes with Cream and Rose Petal Jam, or orange blossom water in Kataifi with Cream Filling. 93 color photos. (Nov.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Roden triumphs again, this time with a closer look at three different traditions within Arab cuisine: Moroccan, Turkish, and Lebanese. Although these cooking styles share many common traits, each is unique, distinctive, and worth exploring in an American kitchen. Moroccan food features fragrant braised stews called tagines that Roden shows how to re-create without elaborate equipment. She also contributes a useful method for making preserved lemons that reduces their preparation from a month to four days. Vegetarians can profit from exploring the many Turkish dishes based on eggplant, beans, and other vegetables. Little Lebanon has much to recommend beyond its fragrantly spiced, savory national dish of lamb and cracked wheat called kibbee. All three cuisines call for special attention to fine pastry in creating appetizers, entrees, and desserts. In addition to her recipes, Roden offers intriguing descriptions of regional specialties and street food that expand readers' understanding of these national traditions while enticing them into the kitchen. Mark Knoblauch Copyright © American Library Association. All rights reserved

I keep coming back to this cookbook time and time again, these days when I think about buying a cookbook they have to measure up to this one and how usable, useful and interesting it is. The recipes in this book are just brilliant.

on time and as expected

This cookbook is beautiful and full of delicious recipes. Would make a beautiful gift. The recipe for Buried in Vermicelli is particularly special and wonderful.

I own several Middle Eastern cookbooks including one from this author so I was pleasantly surprised with this addition to my library. Each chapter has interesting insights into the streets and lives of the people of the regions included. Each recipe has informative notes on what to expect and/or information regarding its origin.

very well written. I haven't had a chance to make all of the yummy recipes that I tagged.

Just what was wanted by my young granddaughter. She hasn't stopped using it, to the delight of her parents.

Made several recipes. Forgot how much fun cooking & eating this cuisine was. Thank you, Claudia Roden! I mostly cook for the grandchildren & am always trying to introduce them to new food experiences.

Lovely book and great new recipes

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