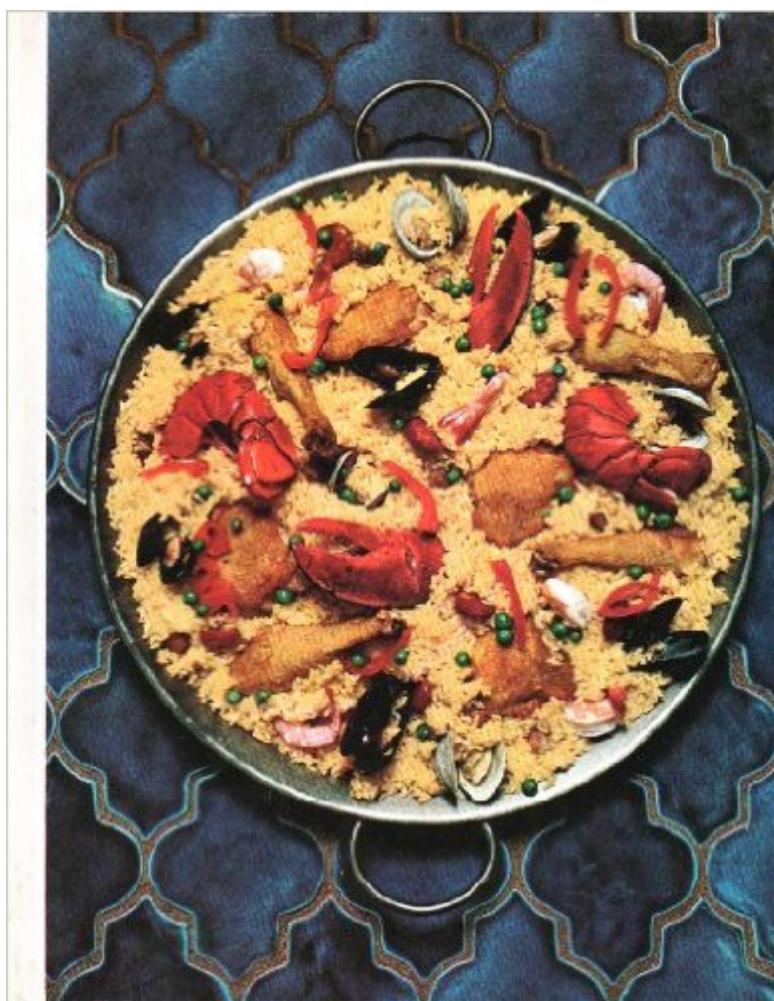


The book was found

The Cooking Of Spain And Portugal



Synopsis

Content Chapters include: Cuisines from the People * The Land of Don Quixote * The Light Touch of Andalusia's Cooks * The Levante, Home of Paella * Catalonia: All Things in Season * A Winning Way with Sauces * and much more.

Book Information

Series: Foods of the World

Hardcover: 208 pages

Publisher: Time-Life Books (1971)

Language: English

ASIN: B0007DZFF0

Product Dimensions: 9.1 x 6.6 x 1.1 inches

Shipping Weight: 1.6 pounds

Average Customer Review: 5.0 out of 5 starsÂ [See all reviewsÂ](#) (10 customer reviews)

Best Sellers Rank: #3,740,576 in Books (See Top 100 in Books) #88 inÂ Books > Cookbooks, Food & Wine > Regional & International > European > Portuguese #507 inÂ Books > Cookbooks, Food & Wine > Regional & International > European > Spanish

Customer Reviews

When Time-Life first published its series, Foods of the World, it fell right in step with what people like Julia Child and Irma and Marion Rombauer (see the 1973 edition of The Joy of Cooking) were doing for American cooking: opening our eyes (and mouths) to fabulous food, introducing us to the luscious cuisines and enlightening cooking methods of cultures all around the globe. One of the other great delights of these cookbooks was the choice of authors commissioned to write them. Time-Life called upon the talents of wonderful writers like Peter Feibleman, playwright, essayist, and sometimes-lover/sometimes-collaborator of Lillian Hellman's to write The Cooking of Spain and Portugal. (Feibleman was co-author of Hellman's last book, Eating Together, which one should read for the writing as much as for the recipes therein.) Feibleman often lived in Spain, and he grasped its various cultures well. He took the time, both as a lover of good food and a lover of a good story, to learn the history of traditional dishes and the various regions from which each came. He brings the settings of the cuisines to life, explaining for example, the history of Gazpacho, which comes originally from the breathtakingly hot region of Andalusia. "If there is a single key to the quality of the Andalusian kitchen, it is lightness," he writes. "In the blistering, sun-steeped cities...food must be so lacking in heaviness and so easily digestible as hardly to appear to be food." He goes on to

describe Gazpacho: ...Andalusian's food must somehow exist under the ponderous southern sun without wilting. It seems a conglomeration of nothing...for Andalusian dishes like Andalusian jokes do not bear heavy scrutiny.

When Time-Life first published its series, Foods of the World, it fell right in step with what people like Julia Child and Irma and Marion Rombauer (see the 1973 edition of The Joy of Cooking) were doing for American cooking: opening our eyes (and mouths) to fabulous food, introducing us to the luscious cuisines and enlightening cooking methods of cultures all around the globe. One of the other great delights of these cookbooks was the choice of authors commissioned to write them. Time-Life called upon the talents of wonderful writers like Peter Feibleman, playwright, essayist, and sometimes-lover/sometimes-collaborator of Lillian Hellman's to write The Cooking of Spain and Portugal. (Feibleman was co-author of Hellman's last book, Eating Together, which one should read for the writing as much as for the recipes therein.) Feibleman often lived in Spain, and he grasped its various cultures well. He took the time, both as a lover of good food and a lover of a good story, to learn the history of traditional dishes and the various regions from which each came. He brings the settings of the cuisines to life, explaining for example, the history of Gazpacho, which comes originally from the breathtakingly hot region of Andalusia. "If there is a single key to the quality of the Andalusian kitchen, it is lightness," he writes. "In the blistering, sun-steeped cities...food must be so lacking in heaviness and so easily digestible as hardly to appear to be food." He goes on to describe Gazpacho:...Andalusian's food must somehow exist under the ponderous southern sun without wilting. It seems a conglomeration of nothing...for Andalusian dishes like Andalusian jokes do not bear heavy scrutiny.

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

Michelin Guide Espagne & Portugal (Michelin Red Guide Espana/Portugal (Spain/Portugal): Hotels) (Multilingual Edition) Savoring Spain & Portugal: Recipes and Reflections on Iberian Cooking (Williams-Sonoma: The Savoring Series) Savoring Spain & Portugal: Recipes and Reflections on Iberian Cooking (The Savoring Series) The Cooking of Spain and Portugal Spanish Table, The: Traditional Recipes and Wine Pairings from Spain and Portugal The Dispatches of Field Marshall the Duke of Wellington, K.G. During His Various Campaigns in India, Denmark, Portugal, Spain, the Low Countries, and France ... From Official and Authentic Documents Rick Steves' Spain and Portugal Map: Including Barcelona, Madrid and Lisbon Standard Catalog of World Coins Spain, Portugal and the New World The Food of Spain and Portugal: A Regional Celebration The Unofficial Recipe Book of PIGS: Exquisitely Delightful Recipes from Portugal, Italy, Greece, Spain

(portuguese recipes, paella and other spanish rice ... greek food cookbook, italian cookbook) Williams-Sonoma Savoring Spain & Portugal Barcelona Travel Guide: Barcelona, Spain: Travel Guide Book-A Comprehensive 5-Day Travel Guide to Barcelona, Spain & Unforgettable Spanish Travel (Best Travel Guides to Europe Series Book 10) Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, desserts) Cooking for Two: 365 Days of Fast, Easy, Delicious Recipes for Busy People (Cooking for Two Cookbook, Slow Cooking for Two, Cooking for 2 Recipes) Authentic Portuguese Cooking: More Than 185 Classic Mediterranean-Style Recipes of the Azores, Madeira and Continental Portugal Classic Recipes of Portugal: Traditional Food And Cooking In 25 Authentic Dishes Portuguese Cooking: The Authentic and Robust Cuisine of Portugal The Food & Cooking of Portugal The Cuisines of Spain: Exploring Regional Home Cooking The Microwave Gourmet Cookbook!: Quick and Easy Microwave Cooking Recipes that will Blow your Mind! (Fast, Quick, and Easy Cooking Recipes and Cooking Tips! Book 1)

[Dmca](#)