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From A Polish Country House Kitchen: 90 Recipes For The Ultimate Comfort Food



Synopsis

With more than 150 splendid photographs, headnotes that illuminate Poland's vibrant food culture, and more than 90 recipes for classic and contemporary Polish food, this unique and fascinating cookbook brings an ignored cuisine to light. Pulitzer Prize-winner Anne Applebaum has lived in Poland since before the fall of communism, and this cookbookânourished by her engagement with the culture and food of her adopted countryâ offers a tantalizing look into the turbulent history of this beautiful region. In a Polish Country House Kitchen celebrates long-distance friendships with a love of food at the core, bringing the good, sustaining foods of Anne's Polish country home into kitchens the world over.

Book Information

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Customer Reviews

This book is simply amazing. I am Polish but have been living around the world for the past 6 years. Somehow I learned how to cook all types of food but Polish - once I opened this book I got very nostalgic and got tears in my eyes... Photographs are so beautiful and 'so Polish'. Recipes are very Polish and pretty much the same to what my mum actually cooks in Poland. I love that they were adapted to American market so I can try them while living here.

Two local Washington DC political writers and home cooks, with ties to Poland and Eastern Europe, put together ninety recipes of classic Polish cuisine for the modern kitchen. All the usual suspects have been rounded up: lots of cabbage, beets, veggie soups and salads; a nice collection of braised and potted chicken, pork, wild boar and venison dishes; an enticing chapter on Pierogi (Polish dumplings)and fillers; and desserts including five infused vodka recipes. All well edited with great

photos on fine paper. It's pretty good! It might even make the James Beard Foundation contender list for regional cookbook award.

This is a lovely presentation of Polish cooking and a surprise because one associates Anne Applebaum with such serious subjects as the Gulag and the Iron Curtain. The illustrations are beautiful, the recipes authentic yet easy to produce in an American kitchen. There is an excellent introduction and stories accompany many of the recipes providing the reader with interesting insights into a little known culinary tradition.

This is a foodie book. Take common, rustic fare and dress it up in fancy herbs and methods and, voila! you have upscale dishes that bear but passing resemblance to every day cooking. I am not an expert but I did marry into a Polish American family of excellent cooks and have learned to love and appreciate Polish cuisine. In addition, as a native Detroiter, we have many wonderful Polish restaurants from which to choose. There are many good recipes in this book and it certainly isn't a waste of money but there is this judgmental undertone that is annoying. What's wrong with sweet, creamy cole slaw? You might not like it but don't turn your nose up at it. Pierogi and golabki may be labor intensive dishes but they are essentially simple fare that feeds family. They don't need to be dressed up too finely. If you are an advanced cook, this book might help unleash your inner Polish chef artistry but if you try to put this on the table at the Otulokowski or Czyzak family reunion it will not fly. A better, basic cook book is the Adventures in Cooking series Polish Cookbook where you will get unadorned recipes without the attitude.

I'm an American food blogger living in Poland. This book was recommended to me by both Polish and American friends. As soon as it arrived, I spent hours reading and looking at the pictures (my favorite part of any cookbook). I've decided that I will cook my way through all of the recipes in the book and blog about our reaction to the dishes. I've made almost 20 recipes at this point. Some of the recipes are things with which I'm well familiar, but I'm also finding dishes I have never tried to cook in the three years that I've lived in Poland. We fixed a venison recipe recently that was fantastic, and I'm usually not a fan of game meat. I have five or six Polish cookbooks on my shelf, both in English and Polish. I don't understand much Polish, but most of my vocabulary is related to food. I think in years to come, this will be the book I will refer to the most. It's modern, aimed at American cooks, comfortable reading. Some of my other Polish cookbooks commonly used MSG or refer to the importance of a young bride learning to run a household and supervise the staff - not the

way I cook or my life!! love the stories that accompany each recipe. It's written like a food blog, with the family background of the dish, or how they like to serve it, extra tips to help the cook be successful, and some history behind the style or technique. As much as the food, the authors personalities and passion regarding food come through. I feel like I've found kindred spirits.

A small collection of some basic recipes, yet well delivered. Interesting comments. Reading through this book, I relived the times I sat in my Baba's cozy kitchen, watching her prep meals in the Old World way. At times this book reminded me of her techniques and tricks I forgot!

So comforting, so rich you have to try it to truly enjoy it. I love this book and I plan on using this book for cooking very often. My family is looking forward to my adventures in the kitchen. We will see..... and try. Thank you for putting this book together.

Being second generation Polish on both sides I was really looking forward to reading this book, but for me it was missing the earthy, peasant dishes that I so enjoyed having at my grandmother's house. She often explained that the food was so simple, because they cooked with what was available and often that was very little.

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