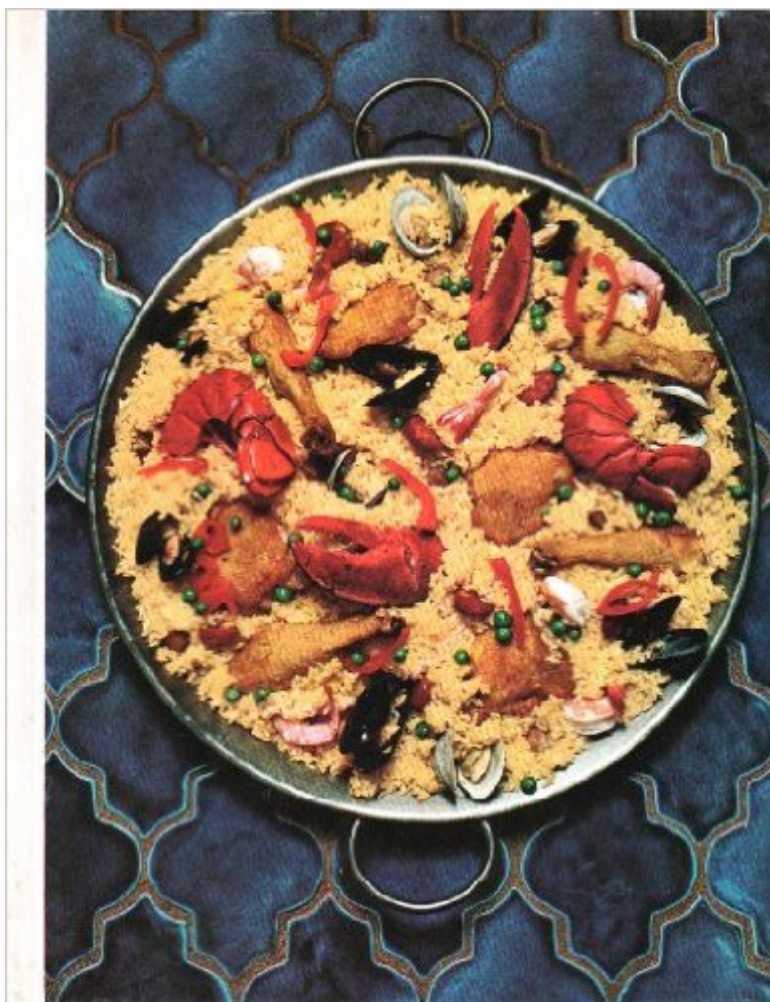


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# The Cooking Of Spain And Portugal



## 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

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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 Â 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.

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