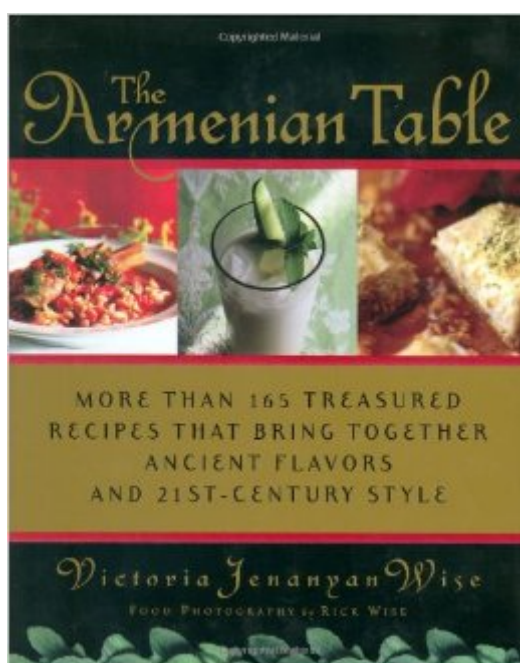


The book was found

# The Armenian Table: More Than 165 Treasured Recipes That Bring Together Ancient Flavors And 21st-Century Style



## Synopsis

A veteran cookbook author returns to her delicious culinary heritage in this savory and passionate recipe collection. Victoria Jenanyan Wise grew up with the flavors, scents, and seasonings of Armenian cooking--a cuisine that combines Mediterranean flavors with Persian and Russian accents. In her eleventh cookbook--and her first on Armenian food--Wise collects traditional favorites and inspired contemporary variations. Recipes include: -Lavosh, Armenian pizzas, and other savory breads -Shish kebab, moussaka, and other lamb dishes -Baked and roast chicken prepared with yogurt, dill, turmeric, pomegranate, and more -Grilled mackerel with lemon and dill; red snapper stew with tomato and artichokes -Stuffed vegetables (dolmas) and stuffed grape leaves -Baklava and other fillo-pastry sweets; lemon yogurt cake; almond and rice flour pudding with toasted almond slices, and more. This authentic and warm-hearted cookbook will be met by a ready audience of Armenian-Americans, as well as lovers of Greek, Turkish, Lebanese, and other Mediterranean and Middle Eastern cuisines.

## Book Information

Hardcover: 320 pages

Publisher: St. Martin's Press; 1st edition (May 2004)

Language: English

ISBN-10: 0312325312

ISBN-13: 978-0312325312

Product Dimensions: 7.7 x 1.2 x 9.5 inches

Shipping Weight: 1.8 pounds

Average Customer Review: 4.2 out of 5 stars [See all reviews](#) (6 customer reviews)

Best Sellers Rank: #1,048,860 in Books (See Top 100 in Books) #51 in [Books > Cookbooks, Food & Wine > Regional & International > European > Russian](#) #215 in [Books > Cookbooks, Food & Wine > Regional & International > Middle Eastern](#)

## Customer Reviews

Ms. Victoria Jenanyan Wise, a highly experienced cookbook author from an Armenian family has successfully blended traditional products of the Armenian terroir with modern California style and market to give us a taste of what Armenian cuisine tastes like in our American setting. As this objective is not the same as a faithful evocation of the native Armenian cuisine, it is important you do not buy this book with the intention of faithfully recreating your own Armenian culinary heritage. Ms. Wise is giving us her Armenian culinary heritage, not an anthropological document. She is

delightfully successful in evoking the memory of Armenian cuisine with recreations of Armenian recipes, family interpretations of Armenian recipes, and her own deft experiments with Armenian methods and ingredients as interpreted by what is available in the California marketplace. Ms Wise scores her first points with me by including a map of the historical Armenia and its surrounding lands which primarily includes Asia Minor (Turkey), the Caucasus, Syria, Iraq, and Iran. Armenia today is on the eastern edge of Turkey, with parts of ethnic Armenia being in Azerbaijan. One of the little mysteries of the book is how this terroir can be considered 'Mediterranean' since it is a good 500 miles from the Bosphorus, where the Black Sea empties into the Mediterranean. Although the author doesn't invoke this justification, she is in good company, as Paula Wolfert has included Georgia, which is north of Armenia and even further from the Mediterranean in a book of Eastern Mediterranean cuisines. Wise rationalizes the importance of Armenian cuisine by pointing out that the Armenian highlands are very fertile, a rich land for growing wheat, and possibly the historical origin of wheat culture.

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

The Armenian Table: More than 165 Treasured Recipes that Bring Together Ancient Flavors and 21st-Century Style Pimsleur Armenian (Western) Level 1 CD: Learn to Speak and Understand Western Armenian with Pimsleur Language Programs (Compact) Dishing Up Maine: 165 Recipes That Capture Authentic Down East Flavors Into the Vietnamese Kitchen: Treasured Foodways, Modern Flavors Grandma Doralee Patinkin's Jewish Family Cookbook: More than 150 Treasured Recipes from My Kitchen to Yours Ciao Italia Family Classics: More than 200 Treasured Recipes from Three Generations of Italian Cooks Prayers That Bring Change: Power-Filled Prayers that Give Hope, Heal Relationships, Bring Financial Freedom and More! The Confessions: (Vol. I/1) Revised, (The Works of Saint Augustine: A Translation for the 21st Century) (The Works of Saint Augustine: A Translation for the 21st Century, Vol. 1) Belwin's 21st Century Guitar Method, Bk 1: The Most Complete Guitar Course Available, Book, DVD & Online Audio, Video & Software (Belwin's 21st Century Guitar Course) Belwin's 21st Century Guitar Ensemble 1: The Most Complete Guitar Course Available (Student Book) (Belwin's 21st Century Guitar Course) Belwin's 21st Century Guitar Staff Manuscript Book (Belwin's 21st Century Guitar Library) Free-Format RPG IV: How to Bring Your RPG Programs Into the 21st Century Michael Symon's 5 in 5 for Every Season: 165 Quick Dinners, Sides, Holiday Dishes, and More Dishing Up Oregon: 145 Recipes That Celebrate Farm-to-Table Flavors The Hungry Fan's Game Day Cookbook: 165 Recipes for Eating, Drinking & Watching Sports The Blue Bloods Cookbook: 120 Recipes That Will Bring Your Family to the Table Alexander: The Great Leader and Hero of Macedonia and Ancient Greece (European

History, Ancient History, Ancient Rome, Ancient Greece, Egyptian History, Roman Empire, Roman History) Tasting Rome: Fresh Flavors and Forgotten Recipes from an Ancient City Let's Make Pizza!: A Pizza Cookbook to Bring the Whole Family Together Lidia's Italian Table: More Than 200 Recipes From The First Lady Of Italian Cooking

[Dmca](#)