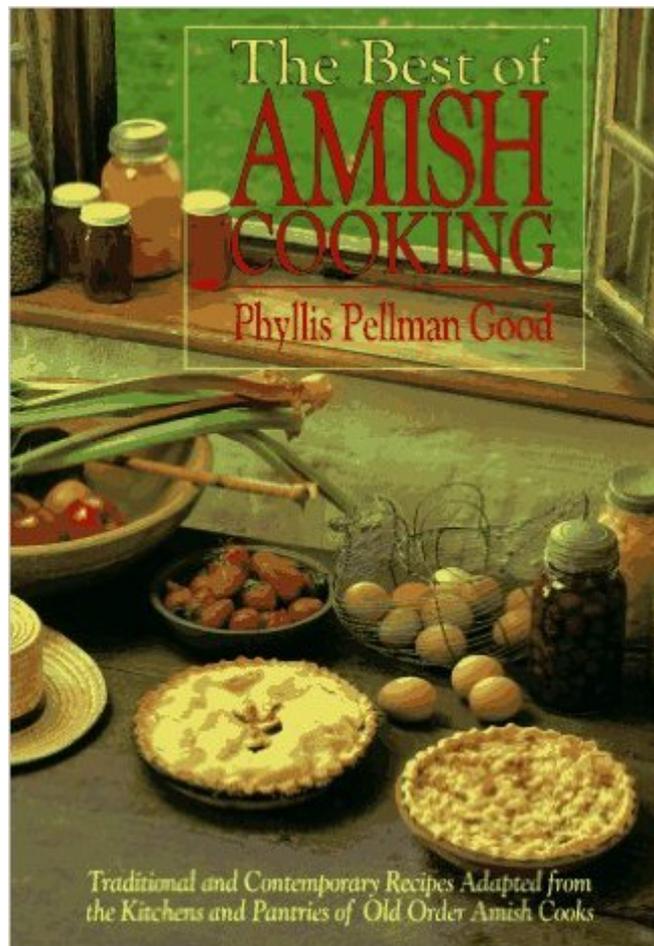


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# The Best Of Amish Cooking: Traditional Contemporary Recipes Adapted From The Kitchens And Pantryes Of Old Order Amish Cooks



## Synopsis

Traditional and contemporary recipes adapted from the kitchens and pantries of Amish cooks are highlighted. The author has spent years researching the foods, and has interviewed Amish women and dipped into their and recipe boxes. Color plates.

## Book Information

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## Customer Reviews

I love this cook book! It's just full of recipes for that wonderful Amish food, and the thing I really love about it is that for the most part, the ingredients are items you probably already have in your kitchen, as opposed to some of the "coffee table" cookbooks you have to travel to France in order to get the ingredients they call for. I wouldn't be without this one, and I've just finished ordering it as a gift. Get this one, you'll love it.

My neighbor has cooked with some of these recipes for years (she is 76). She was so happy to find these recipes written so that she can give them to her daughter, grand daughters and great grand daughters. The author is an excellent authority on Amish cooking.

The stories behind the development of these recipes is very interesting. So if you are looking for the stories behind the way the Amish cook, this book is worth the price. However if you intend to actually USE the book to cook then don't waste your money. The recipes set you up for failure from the beginning. The pie crust on page 117 is dry and does not roll out well. The ratio of flour to wet ingredients is wrong. The chicken pie recipe on page 15 is exceptionally bland and the crust is too

wet for rolling. The addition of extra flour helps but it's still a hard dough to work with. I would not recommend this book for people who cook unless you are an experienced cook who can recognize and correct what's wrong by sight and feel before you are finished with the recipe.

I bought this cookbook several months ago and have made several of the dessert recipes in it. The cookbook is wonderful and everything tastes delicious. When I lived near an Amish Farmer's market, I would routinely go there when I needed to bring treats or desserts to potlucks or birthday parties. This cookbook allows me to perfectly replicate those farmer's market treats with surprisingly easy recipes. I have also tried some of the poultry recipes and while they are very simple, they are also very tasty. All the recipes use ingredients that are easy to find and the instructions are well written and easy to follow. I have a huge cookbook collection and this is definitely one of my favorites!

Talk about OLD wow love the recipies and the stories this is another cookbook that I think will make a great basic book for any one that wants really homey food. Very traditional and it gives you a sense of background even if you are not Amish becuase at one time most cuacasins where using these recipies in america. step by step directions and yummy pics very well balenced selection and I got more then my moneys worth on this book.

Exactly what I was looking for!! Wanted some of the recipes from the old German relations now long gone. Also wanted to learn a bit about the Mennonites and the Amish. This is a great book as there was plenty of both within. Fun to read and thoughtful. As I prepare food now I often think of the ladies I 'met' within these pages.

I owned this cookbook for at least 20 yrs. but somehow lost it during our move. There were many recipes I used from this cookbook. I am extremely happy to have found a copy of it thru ! Thank you for such a wide variety of Amish cookbooks to choose from!

I had been looking for an Amish cookbook for a few years when I found this.This book has true,classic Amish recipes.The back of the book even has recipes for large suppers and wedddings. If you want classic Amish cooking this is it.It doesn't get any better than this!

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