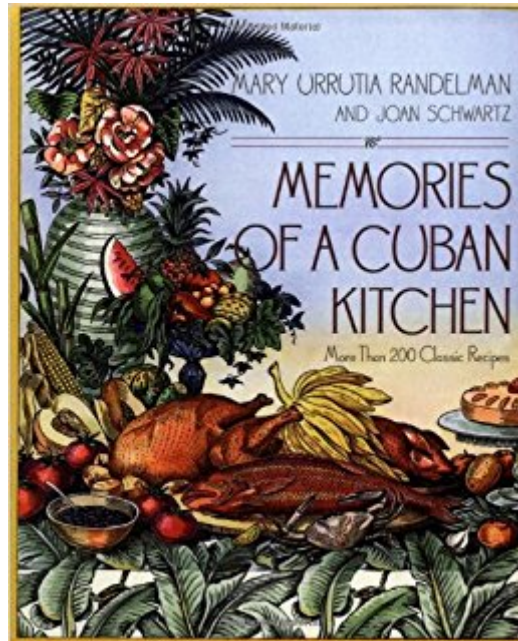




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Memories Of A Cuban Kitchen



Synopsis

Authentic Cuban recipes offer a mixture of Spanish, Indian, African, Chinese, and Portuguese cuisine, from appetizers like Green Plantain Chips, to such entrees as Roast Pork Creole, to tropical rum-based drinks and desserts. Filled with reminiscences and evocative halftone photos of Randelman's childhood in pre-Castro Cuba, this book presents more than 200 traditional recipes for Cuban dishes, a cuisine that lusciously combines Spanish, Indian, African, Chinese, and Portuguese influences.

Book Information

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Customer Reviews

"Most Cubans will tell you that we have two food groups: party food--made up of snacks--and real food, built around fish, stews and soups," write menu consultant Randleman and editor Schwartz. "We seem to consume more of the former." In 1957, when Randleman herself was 10 years old, her prosperous family emigrated to Miami from Cuba. Her memories of pre-Castro life and eating are filtered through a golden haze of childhood recollection: cousin Pepe entertains his family at meriendasic (afternoon tea), in which "steaming trays began appearing from the kitchen, borne by a parade of indulgent maids and cooks," and glamorous Aunt Titi drives the young Randelman to the Havana Yacht Club for incomparable freshly fried potato chips and croquetassic "filled with smoky creamed ham and splashed with lime juice." The Cuban national cuisine as it emerges here is a fusion of Spanish, African, Chinese and Portuguese elements, as one sees in a dish such as okra stew with plaintain dumplings (guiso de quimbombo), containing root vegetables, sherry, bacon and Cuban beef stock, always seasoned with cumin.⁹² Lime juice is used liberally, both as

marinade and flavoring. Desserts are largely custards, flans and puddings.²⁵⁰ The book is a personal yet comprehensive introduction to a cuisine perpetuated more in South Florida than in its native island. Copyright 1992 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

"The best foreign cookbook honors go to *Memories of a Cuban Kitchen*. The book rings wonderfully true, both in its recipes and its evocations of pre-Castro Havana as recalled by author Mary Urrutia Randelman with heartfelt affection. This beautiful book is a memory piece as much as a cookbook."#151;The Washington Times "Memories of a Cuban Kitchen will be an added treasure in any cook's library and a must in the kitchen of any American of Cuban heritage or anyone who's interested in exploring Cuban cooking more fully at home." #151; The Miami Herald A Sampling of Remembered Dishes Bistec de Palomilla (Cuban Fried Steak) Moros y Cristianos (Black Beans and Rice) Ajiaco Criollo (Cuban Creole Stew) Pargo Relleno (Stuffed Red Snapper) Ensalada de Aguacate y Mango (Avocado and Mango Salad) Flan de Coco (Coconut Flan)

As a cook myself, I can tell you that this is by far the best Cuban food recipe cook book ever written, it has all the authentic classical dishes that we Cubans grew up with, and many other dishes, desserts and drinks , and along the way , it also has a lot of interesting history of the pre Castro era, when Cuba was a wonderful paradise to live in. You will not regret getting this gem of a book

ÃfÃ Ã Å,Ã â Ã Â• Happy CookingÃfÃ Ã Å,Ã â ¡Ã ÂÃfÃ Ã Å,Ã â ¡Ã Âº

Great recipes. It's a bit complicated for a beginner like myself and some of the ingredients are a little hard to find - but I see using this book a lot more in the future. It also has some nice stories that accompany the recipes.

Book bought "used in GOOD condition". I was pleasantly surprised upon opening the package to find a book in almost brand new condition. Being a cookbook, I expected quite a bit of wear & tear, even if listed a good condition. Living in south Florida for 50 years, I have been exposed to authentic Cuban food, this cookbook contains all the favorites you'd expect and then some. Best book on Cuban food I've found.

I just made my first couple recipes from this book. Both were delicious! The book is mostly cooking but has some wonderful old pictures and history about Cuba pre-Castro. I can't wait to cook more

and read more from this book.

Great Cuban cookbook.

I swear some of these recipes in here could be sold at restaurants for ridiculous prices. With today's access to any recipe at your fingertips with the click of a "search" button, why would you buy any book, right? I am very reserved in the purchase of cookbooks as I feel every page but the 3 or 4 recipes you favor out of the book is otherwise a waste. Not so in this case. Simply not so. I recommended this book to a friend that is Cuban, but very far removed from his culture. He read it and has been so grateful for a new understanding and appreciation of his culture, through the best way possible.... food, drink and stories!

Great no...excellent Si!!! Very easy to follow cooking instructions, ingredients you can easily find at your grocery store, excellent details to cooking, and wonderful Cuban stories...I am Cuban and left the Island when I was 4 years old, I was then raised in Spain where food is excellent, I now live in Miami for over 30 yrs, and with this book I learned to cook Cuban cuisine and I absolutely love it!! love this book! I have purchased 3 of them to give out...."Great Job" to the writer! and of course to the entire cooking family!!!Que Dios los bendiga. God Bless!

Actually the stories are almost better than the recipes. Where would I write so I can tell the inside EASY way to make flan and the other ways to cook white rice. Like after it's cooked spill the water out. Then KILL the rice (stop it from cooking rinse in COLD water. Drain put some oil in bottom of pan and return the rice to the pan. Cover with a wet paper sack or towel. Put over very low heat to steam and make individual pieces of rice. What you get in the bottom of the pan is RASPA.. Hard crunchy rice.

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