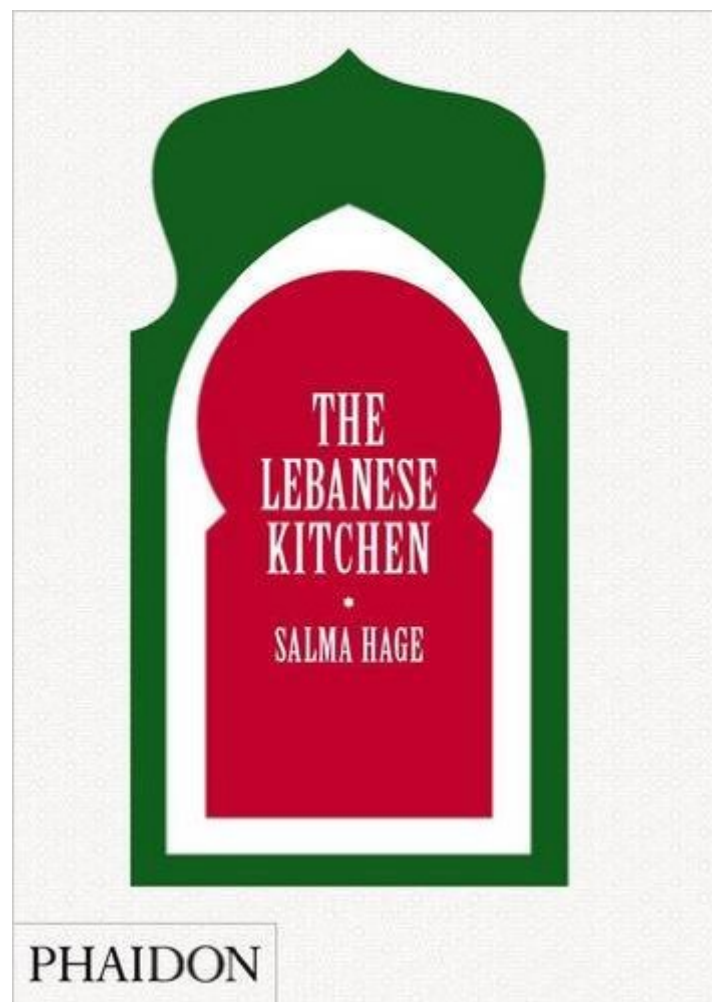


The book was found

# The Lebanese Kitchen



## Synopsis

The definitive book on Lebanese home cooking, featuring 500 authentic and delicious recipes that are simple to create at home.

## Book Information

Hardcover: 512 pages

Publisher: Phaidon Press (October 22, 2012)

Language: English

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Product Dimensions: 7.5 x 2 x 11 inches

Shipping Weight: 4 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (49 customer reviews)

Best Sellers Rank: #128,182 in Books (See Top 100 in Books) #37 in [Books > Cookbooks, Food & Wine > Regional & International > Middle Eastern](#)

## Customer Reviews

The Lebanese Kitchen by Salma Hage (author) and Toby Glanville (photographer) is the best Lebanese cookbook EVER! I have several on my bookshelf, but this one is like being in my dear Mother's kitchen, throughout my childhood, right at her elbow, helping to cook dinner, and then, eating her fabulous Lebanese food. The recipes are simple, uncluttered, and authentic, and are accompanied by photographs which do the food justice. I am only realizing now, with this book, that what I always thought were recipes my Mother made up OR culled from The Los Angeles Times, are, in fact, traditional Lebanese recipes (for example, pickled turnips). I have an eight year old grandnephew who loves to cook, and this book is going to be one of his presents at this holiday season. His mother, my niece and goddaughter, learned to cook Lebanese food from both her sittos (one of them, my Mother), and from her mother, and keeps the tradition alive. So this book will be well used in both of our kitchens. When I left home, decades ago, I sat with my Mother for several hours, writing out in long hand with pencil, a handful of my favorites of her recipes. I have them to this day, but this cookbook makes my Mother's legacy to me, permanent. Even tho Lebanon is small, there may still be some regional variations, so sometimes, Lebanese recipes don't ring true for me when I see them in various newspapers, but these recipes are exactly how my Mother cooked. I am overjoyed at discovering this book, thanks to Maureen Abood's lovely review. As always, food is one of the main instruments by which culture is carried through time, so this book, in

addition to being a valuable culinary tool, also preserves our culture for second and third generation Lebanese-Americans and their children and grandchildren.

I was really pleased when I picked up a copy of *The Lebanese Kitchen*. This book is beautifully presented with mostly two recipes per page and some lovely photos of the food. I love Middle Eastern food so will be using this book often. I am a little disappointed that the directions of the second recipe I tried, Lemon, Rose Water and Cardamom Brulee, page 430, neglects to advise how and when the Lemon juice and Rose Water should be added to the rest of the ingredients. If you follow the recipe word for word you will end up with a basic brulee minus the Lemon and Rose Water. Such a pity the proof readers missed this one.

With so many recipes in one book it wasn't surprising to find mistakes. However, things like a lamb lasagne which doesn't tell you how much or what kind of lamb to use (literally no mention of lamb in the ingredient list), and a seriously flawed hummus recipe it makes one slightly nervous when following other recipes from the book. That said, most dishes I have cooked from this book have been great and have wowed friends. Still, I would prefer to be reading from a re-edited version with more photos.

I love the design of this cookbook, from the crenelated edges to the full color photos. But it needs to be re-edited. Many of the recipes are incomplete, confusing, mis-titled, or not quite right. Would love to see a new edition.

I was extremely pleased with the binding and organization of this book by Phaidon press. The cookbook has serrated pages for easy turning and also, 2 ribbon bookmarks. I have never seen serrated pages from American publishers. There are a wide variety of recipes, several for kibbeh and also a recipe for pecan baklava. This is just the beginning of wonderful recipes to prepare. I probably will never travel to Beirut or Lebanon but I can certainly experience the culture by preparing the food. Many thanks to both the author and the publisher!

This is an astonishingly beautiful cookbook, and quite exhaustive in its coverage of Levantine cuisine. Be aware, though, that the price of the very attractive deckle-edged pages is that they are stuck together somewhat in the way of uncut pages in the books of yore--separating the pages takes time and patience.

This is a great collection of Lebanese recipes and techniques. The recipes are very good, but the book has many annoying errors. For example, the index is very complete, but will often direct you to the wrong page. The correct recipe is often found 2-3 pages forward or back from the number provided. Phaidon Press should really re-print this wonderful collection of recipes to fix the errors in this book.

I received this book as a Birthday gift from my daughter. When I reviewed some of the areas within the book with my Dad he couldn't believe the vast coverage of so many great & potential meals! He is 1st generation Lebanese-American and as he pointed out the dishes his Mom made for him I made note of each to make for him. On his 92nd Birthday! It's a great volume of recipes that reflects why Lebanese cooking is so wonderful to eat and enjoy with family.

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