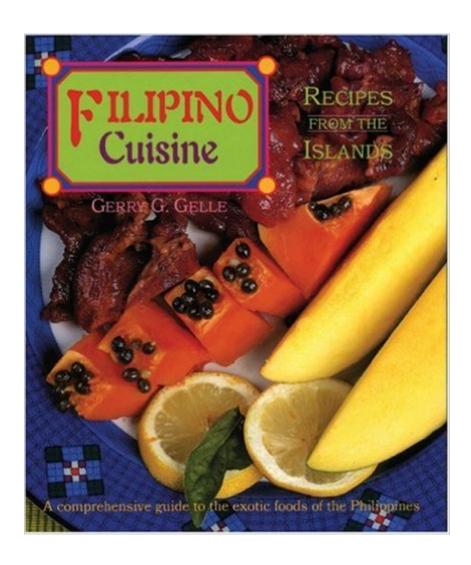
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# Filipino Cuisine: Recipes From The Islands (Red Crane Cookbook Series)





## **Synopsis**

A surprise to those unfamiliar with the Philippines is the great geographical diversity of the Islands and their six major culinary regions. Gerry Gelle's contribution to our understanding of this diversity is his knowledge of these regions. His recipes include the mountain and coastal regions of Northern Luzon and the many islands of the Visayas and the island of Mindanao. We learn of the rich mixtures of people, from the Pangasinans of Luzon with their specialty of "cultured" fish, to the Tagalogs, who use vinegar and fruits to give their dishes the preferred sour taste. He explains the use of guinamos, a paste of fermented shrimp or fish in the Visayas, and the use of hot chilies and spices to make curry in Mindanao. After cooking with these recipes, you will know the aromas and tastes of Filipino cooking." Although he gives a culinary geography lesson of the spread-out islands that make up the Philippines, Gelle says 'the book was written from a Filipino-American point of view, not a Filipino point of view.' Thus, the recipes sometimes have been modified to fit both American ingredients and the Americanized tastes of those born and raised in this country. The recipes are no less authentic for being adapted."-San Francisco Chronicle"There are far too few Filipino cookbooks on the market; most competitors appearing in non-durable paperback which may not survive the rigors of library lending. This solid hardcover is perfect for a library's ethnic cookbook collection: over 200 recipes complete with a selection of fine color photos embellish an in-depth reference to the cuisine of many Philippine islands. Included are an index and glossary, plus plenty of cultural references."-The Bookwatch

### **Book Information**

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## **Customer Reviews**

`Filipino Cuisine' by Gerry G. Gelle is a new title that should replace the old standard `The Philippine Cookbook' by Reynaldo Alejandro, which has been out for about 22 years. Ten years ago, when I was looking for a book of Filipino recipes, it was virtually the only volume available, even making it a reference on Filipino cuisine to such major culinary writers as Raymond Sokolov in his important book 'The Cook's Canon'. Gelle's book improves on Alejandro's book in almost every regard, most especially where it counts in the description of the recipes. Even the most cursory look at these two books will suggest that Gelle's volume is the better book. A look at the two authors' biographical sketches confirms that initial impression, as Gelle is a full time professional chef while Alejandro seems to be a jack of all trades, doing as much in dramatics and dancing as in writing and cooking. Both books give very informative introductions on the origins of Filipino cuisine. Both, for example, point out that the Spanish influence is less direct than an influence by way of Mexico, since the Spanish governors in Mexico were much closer to the islands than was the court in Madrid. Gelle's introductory chapter seems much more timely, however, in that influences and native foods are discussed by region, in much the same way one has come to expect in descriptions of great Chinese, Japanese, French, and Italian cuisines. While Alejandro's book may have been the best there was 10 years ago, it now has the appearance of a very journeymanlike effort, much like so many inexpensive books of recipes from Latvia, Rumania, Hungary, or Poland. Because, 20 years ago, a simple list of recipes was all you needed to create a credible book on a national cuisine.

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