

Mamushka Recipes From Ukraine And Eastern Europe

Grigoriy Petomkin

Mamushka Olia Hercules,2015-10-06 The Ukrainian-born chef presents “a gorgeous love letter to the food of her homeland” with this vibrant and varied collection of recipes (SAVEUR). In Mamushka, Olia Hercules takes readers and home cooks on a culinary tour of Eastern Europe—from the Black Sea to Baku, Kiev to Kazakhstan. This beautifully illustrated cookbook features more than one hundred recipes for fresh, delicious, and unexpected dishes from this dynamic and often misunderstood region. Olia Hercules was born in Ukraine and lived in Cyprus for several years before moving to London and becoming a chef. In this gorgeous and deeply personal cookbook, she shares her favorite recipes from her home country with loving stories about her culinary upbringing and family traditions. “Forget what you think you know about Ukrainian food; with Olia Hercules, it’s fun and colorful.” —Epicurious

Eat Something Evan Bloom,Rachel Levin,2020-03-03 From nationally recognized Jewish brand Wise Sons, the cookbook Eat Something features over 60 recipes for salads, soups, baked goods, holiday dishes, and more. This long-awaited cookbook (the first one for Wise Sons!) is packed with homey recipes and relatable humor; it is as much a delicious, lighthearted, and nostalgic cookbook as it is a lively celebration of Jewish culture. Stemming from the thesis that Jews eat by occasion, the book is organized into 19 different events and celebrations chronicling a Jewish life in food, including: bris, Shabbat, Passover and other high holidays, first meal home from college, J-dating, wedding, and more. • Both a Jewish humor book and a cookbook • Recipes are drawn from the menus of their beloved Bay Area restaurants, as well as all the occasions when Jews gather around the table. • Includes short essays, illustrations, memorabilia, and stylish plated food photography. Wise Sons is a nationally recognized deli and Jewish food brand with a unique Bay Area ethos—inspired by the past but entirely contemporary, they make traditional Jewish foods California-style with great ingredients. Recipes include Braided Challah, Big Macher Burger, Wise Sons' Brisket, Carrot Tzimmes, and Morning After Matzoquiles, while essays include Confessions of a First-Time Seder Host, So, You Didn't Marry a Jew, and Iconic Chinese Restaurants, As Chosen by the Chosen People. • Great for those who enjoyed Zahav: A World of Israeli Cooking by Michael Solomonov, The 100 Most Jewish Foods: A Highly Debatable List by Alana Newhouse, and Russ & Daughters: Reflections and Recipes from the House That Herring Built by Mark Russ Federman • A must for anyone looking to expand their knowledge of Jewish cuisine and culture

Summer Kitchens Olia Hercules,2020-07-14 An exploration into the culinary identity of eastern Europe through stunning food and travel photography, interspersed with stories and memories of tiny buildings called summer kitchens. In this new cookbook from award-winning author Olia Hercules, explore the diversity of Ukraine’s cuisine and heritage through the alluring window of summer kitchens—small structures alongside the main house where people cook and preserve summer fruits and vegetables for the winter months. Featuring 100 superb recipes, a gorgeous collection of food and lifestyle images, and evocative personal narrative, Hercules illustrates how the region’s cuisine varies as much as the landscapes, climate, and produce through her travels to the Carpathians, the Black Sea, the shores of the Danube and Dnieper, and her native land.

Beyond Borscht Tatyana Nesteruk,2020-03-31 Authentic Recipes for the Hearty, Comforting Foods of Ukraine Bring the warming, fresh and savory flavors of Ukraine and Eastern Europe into your kitchen. This beautiful and personal collection was born from Tatyana Nesteruk's authentic Ukrainian family recipes passed down through generations. From growing up in a close-knit Slavic community that gathered daily to celebrate food, Tatyana learned the art of honoring tradition while also making the recipes accessible for the modern home cook. Her simple instructions and treasure chest of time-honored dishes will have you flawlessly re-creating the food you love—or have yet to discover! Capturing the classic tastes of Eastern Europe is easy, thanks to Tatyana’s nifty cooking hacks, such as rinsing cottage cheese to quickly transform it into the beloved tvorog (farmer’s cheese). Dive into timeless recipes like Beef and Cheese Piroshki (hand pies), Smoked Salmon and Caviar Blini and Classic Beef Borscht. Whip up epic main dishes like Shashliki (Shish Kebabs), Plov (Beef and Garlic Rice Pilaf) and Potato Latkes with Chicken, and pair them with delicious sides like Mushroom Buckwheat and Olivier Potato Salad for a truly unbeatable spread. With desserts like Sweet Cherry Pierogi and Poppy Seed Roll, you’ll be transported back to the old world with each delicious bite. If you grew up eating this incredible cuisine, visited this part of the world and can’t stop dreaming of the food, or are trying these authentic dishes for the first time, the unique, comforting and nostalgic flavors packed into Tatyana’s recipes will send your taste buds on an unforgettable journey.

Kaukasis The Cookbook Olia Hercules,2017-08-10 Over 100 recipes from Georgia and beyond.

Kachka Bonnie Frumkin Morales,Deena Prichep,2017-11-14 Celebrated Portland chef Bonnie Frumkin Morales brings her acclaimed Portland restaurant Kachka into your home kitchen with a debut cookbook enlivening Russian cuisine with an emphasis on vibrant, locally sourced ingredients. “With Kachka, Bonnie Morales has done something amazing: thoroughly update and modernize Russian cuisine while steadfastly holding to its traditions and spirit. Thank you comrade!” —Alton Brown From bright pickles to pillowy dumplings, ingenious vodka infusions to traditional homestyle dishes, and varied zakuski to satisfying sweets, Kachka the cookbook covers the vivid world of Russian cuisine. More than 100 recipes show how easy it is to eat, drink, and open your heart in Soviet-inspired style, from the celebrated restaurant that is changing how America thinks about Russian food. The recipes in this book set a communal table with nostalgic Eastern European dishes like Caucasus-inspired meatballs, Porcini Barley Soup, and Cauliflower Schnitzel, and give new and exciting twists to current food trends like pickling, fermentation, and bone broths. Kachka’s recipes and narratives show how Russia’s storied tradition of smoked fish, cultured dairy, and a shot of vodka can be celebratory, elegant, and as easy as meat and potatoes. The food is clear and inviting, rooted in the past yet not at all afraid to play around and wear its punk rock heart on its sleeve.

The New Ukrainian Cookbook Annette Ogrodnik Corona,2020-06-23 Winner of the 2012 Gourmand Cookbook Award for Best Eastern European Cookbook! Now available in paperback, this popular Hippocrene cookbook introduces readers to the fresh foods, exquisite tastes, hospitality and generous spirit of the Ukrainian table. Scattered amongst the recipes are quotes, poems, historical facts, folklore, and illustrations, making this cookbook not only a culinary adventure but a unique cultural exploration as well. Includes: More than 200 easy-to-follow recipes An introduction to Ukraine's history, culture, and cuisine Helpful tips and notes with many recipes Charming illustrations by renowned Ukrainian-American artist Laurette Kovary This authentic cookbook invites the home cook to sample, explore and experiment with the freshest ingredients to prepare appetizers such as Pickled Herring, or one of eight regional variations of the quintessential Ukrainian soup, Borshch. You'll find classics such as Chicken Kyiv or Holiday-Stuffed Roast Goose, or select more contemporary dishes like Grilled Pork Tenderloin served with a delectable plum sauce or Venison Steaks with Cherry-Mustard Butter. From elegant fare such as Whole Salmon in Aspic or Poached Carp Fillets with Yogurt-Scallion Sauce to classic homestyle dishes like stuffed cabbage (Holubsti) and dumplings (Varenyky), there is something for every occasion. Get the inside scoop on how to prepare special holiday breads like Ukrainian Paska or Orange-Iced Babka and detailed instructions on how to make various bread pastries, cakes and tortes. Readers will certainly fall in love with Ukraine all over again, or perhaps, for the first time.

Festive Ukrainian Cooking Marta Pisetska Farley,2021-12-07 More than a cookbook, Festive Ukrainian Cooking is also a definitive account of traditional Ukrainian culture as perpetuated in family rituals and lovingly celebrated with elegantly prepared food and drink.

The Eastern European Cookbook Kay Shaw Nelson,1977

Ukrainian Daughters' Cookbook Ukrainian Women's Association of Canada. Daughters of Ukraine Branch,1984

Salt & Time Alissa Timoshkina,2022-10-18 NEW IN PAPERBACK! A collection of delicious modern recipes from Siberia and beyond Salt & Time will

transform perceptions of the food of the former Soviet Union, and especially Siberia—the crossroads of Eastern European and Central Asian cuisine—with 100 inviting recipes adapted for modern tastes and Western kitchens, and evocative storytelling to explain and entice. Why not try the restorative Solyanka fish soup (a famous Russian hangover cure), savor the fragrant Chicken with prunes or treat yourself to some Napoleon cake. In Alissa Timoshkina's words: "Often we need distance and time, both to see things better and to feel closer to them. This is certainly true of the food of my home country, Russia—or Siberia, to be exact. When I think of Siberia, I hear the sound of fresh snow crunching beneath my feet. Today, whenever I crush sea salt flakes between my fingers as I cook, I think of that sound. In this book, I feature recipes that are authentic to Siberia, classic Russian flavor combinations and my modern interpretations. You will find dishes from the pre-revolutionary era and the Soviet days, as well as contemporary approaches—revealing a cuisine that is vibrant, nourishing, exciting and above all relevant no matter the time or the place."

Chef Baba Cookbook Miroslava Perge, Damir Perge, 2017-12-04 Chef Baba, the 85-year-old Eastern European grandmother living in America, is the host of the Chef Baba Cooking Show on Youtube. She shares her recipes, which have been handed down for generations. This book contains the secrets to preparing classic Eastern European cuisine including Gibanica, Sarma, Lepinjice, Krofne, Keks Torta, and more!

Ukrainian Style Recipes Carla Hale, 2019-01-27 Have you enjoyed the types of foods they eat in Eastern European countries? Ever wonder how you can make authentic, great tasting Ukrainian dishes at home? As this cookbook will show you, the climate and geography of Ukraine are a great help in producing many types of foods. They have ready access to grains, dairy and meat products, vegetables and fruits, nuts, eggs and oils. They also harvest fish from the Azov and Black Seas. Most Ukrainian people today still eat fairly inexpensive meals of bland flavored staples and traditional dishes from the country. They also have choices in fast food, and some of the younger people eat that a lot. However, the parents and grandparents still make traditional foods like sausages, noodles, porridge, buckwheat, rice, oatmeal and breads. Some of the more frequently served Ukrainian meals include cabbage borscht, potato dumplings (varenyky), deep-fried potatoes (Kartoplia Solimkoi), stuffed cabbage rolls (holubtsi), corn bread stuffing (nachynka) and the country's namesake, named after its capital city, Chicken Kiev (now spelled Kyiv and pronounced Kev). From the bread and grain oriented main dishes to their sweet desserts, the people in Eastern European countries have developed many skills that allow them to create some tasty and unique dishes. When you faithfully recreate Ukrainian dishes at home, you'll marvel at their use of various ingredients. Your family will enjoy learning about Ukraine from their food. Read on!

Ukraine Volodymyr Bassis, 2017-07-15 Ukraine is a country with a vibrant and at times troubling past. This book explores the origins of Ukraine, its triumphs and struggles, and examines what it's like to live there today. From its geography to its economy, its language to its festivals, this book gives a current and comprehensive overview of Ukraine.

Beyond Borscht Tatyana Nesteruk, 2020-03-31 With 385k YouTube subscribers and nearly 200k Facebook fans, Tatyana Nesteruk is one of the most popular food bloggers from Eastern Europe. In this cookbook that her devoted readers have been begging for, she shares the food from her native Ukraine, which includes dishes from Russia and other Eastern European countries. This is the food she loves to cook at home—delicious, hearty and comforting meals like Beef Borscht, Chicken Kiev, Pelmeni (Dumplings) with Creamy Dill Sauce, Chicken Shashliki (Kabobs), Savory Blini (Crepes) with Chicken and Mushrooms, and so much more. And of course she's including her favorite Ukrainian desserts, including Napoleon Torte, Cherry Varenyki (Dumplings), Apple Piroshki (Fried Pastries) and Waffle Rolls with Caramel Filling. This cookbook will quickly become a beloved treasure for anyone who has ever lived in or visited Ukraine, Russia, Poland, Hungary and the other countries that make up Eastern Europe. Balancing nostalgic taste with the ingredients available in her California kitchen, Tatyana improves traditional dishes by brightening the flavors, streamlining the methods and curating the recipes to be appealing for today's busy cook with a sophisticated palate. For those from Eastern Europe, adventurous foodies curious about this part of the world and anyone who loves comfort food, you won't want to pass this one by.

Food & Wine Annual Cookbook 2017 Matt Moore, 2017-02-07 Food & Wine's annual cookbook is filled with the year's best recipes from chefs around the world. This expertly curated collection features fabulous dishes, fresh flavors, and new ways to prepare familiar ingredients. Discover creative ideas for every occasion, from weeknight dinners and weekend brunches to cocktail parties and holiday meals. Gorgeous color photographs throughout provide endless inspiration, while clear instructions and step-by-step photographs guarantee delicious success.

Home Food: 100 Recipes to Comfort and Connect Olia Hercules, 2024-12-03 Acclaimed Ukrainian chef and food writer Olia Hercules shares 100 comforting recipes that can unite us no matter where we are from and where we end up. In her most personal book yet, Olia Hercules distills a lifetime of kitchen curiosity into her 100 most loved recipes. She draws on her broad influences: her childhood in Eastern Europe; her years in Cyprus and Italy; her simple, plant-centric family meals at home in London; and the special festive recipes she has gleaned along the way. All these seemingly diverse recipes are centered in comfort and connection. These are recipes that have been hand written, handed down, and shared among friends: "They are nostalgic like the potatoes of my childhood, they share trade secrets like Bisque-style red mullet pasta, they interweave every day like Joe's beet, feta, and potatoes, and they make everything ok like Life-giving rhubarb cake. The foods we choose to cook time and again are part of what makes us, and when we share those recipes, we give a little of ourselves." In this book Olia gives us her food story through her very favorite recipes.

Savoring Ukraine Grigoriy Petomkin, 2024-02-02 Experience the rich, vibrant flavors of Ukraine with Savoring Ukraine: 60 Authentic Dishes from the Heart of Eastern Europe. Discover the country's diverse culinary heritage and the cultural significance of each dish as you embark on a delicious journey through its traditional recipes. This beautifully crafted cookbook is more than just a collection of recipes; it's a celebration of Ukrainian life, its history, and its people. With easy-to-follow instructions and personal insights from author Grigoriy Petomkin, this book is the perfect way to explore the heart of Eastern Europe and elevate your cooking skills. - Indulge in 60 traditional Ukrainian recipes that have been passed down through generations. - Immerse yourself in the country's rich culinary heritage as you savor dishes like Borsch, Pampushki, Medivnik, and Zefir. - Learn the cultural significance behind each recipe and discover the stories behind them. - Find alternative ingredients and preparation tips to make these dishes accessible and enjoyable for all. - Join author Grigoriy Petomkin on a journey through the heart of Eastern Europe and experience the joy of Ukrainian cooking. - This beautifully crafted cookbook is a must-have for any food lover or cultural enthusiast. - Dive into the heart of Ukrainian cuisine and elevate your cooking skills with Savoring Ukraine: 60 Authentic Dishes from the Heart of Eastern Europe. - Includes stunning photographs and personal insights from the author. - Don't miss your chance to explore the vibrant flavors and traditions of Ukraine - buy Savoring Ukraine now before the price changes!

Identity and Nation Building in Everyday Post-Socialist Life Abel Polese, Jeremy Morris, Emilia Pawłusz, Oleksandra Seliverstova, 2017-07-31 This book explores the function of the "everyday" in the formation, consolidation and performance of national, sub-national and local identities in the former socialist region. Based on extensive original research including fieldwork, the book demonstrates how the study of everyday and mundane practices is a meaningful and useful way of understanding the socio-political processes of identity formation both at the top and bottom level of a state. The book covers a wide range of countries including the Baltic States, Ukraine, Russia, the Caucasus and Central Asia, and considers "everyday" banal practices, including those related to consumption, kinship, embodiment, mobility, music, and the use of objects and artifacts. Overall, the book draws on, and contributes to, theory; and shows how the process of nation-building is not just undertaken by formal actors, such as the state, its institutions and political elites.

Russian, Polish & German Cooking Lesley Chamberlain, Catherine Atkinson, Trish Davies, 2003 A colorfully illustrated recipe book for dishes from Eastern Europe.

This book delves into Mamushka Recipes From Ukraine And Eastern Europe. Mamushka Recipes From Ukraine And Eastern Europe is an essential topic that must be grasped by everyone, from students and scholars to the general public. The book will furnish comprehensive and in-depth insights into Mamushka Recipes From Ukraine And Eastern Europe, encompassing both the fundamentals and more intricate discussions.

1. The book is structured into several chapters, namely:

- Chapter 1: Introduction to Mamushka Recipes From Ukraine And Eastern Europe
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- Chapter 4: Mamushka Recipes From Ukraine And Eastern Europe in Specific Contexts
- Chapter 5: Conclusion

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4. In chapter 3, this book will examine the practical applications of Mamushka Recipes From Ukraine And Eastern Europe in daily life. The third chapter will showcase real-world examples of how Mamushka Recipes From Ukraine And Eastern Europe can be effectively utilized in everyday scenarios.

5. In chapter 4, the author will scrutinize the relevance of Mamushka Recipes From Ukraine And Eastern Europe in specific contexts. This chapter will explore how Mamushka Recipes From Ukraine And Eastern Europe is applied in specialized fields, such as education, business, and technology.

6. In chapter 5, this book will draw a conclusion about Mamushka Recipes From Ukraine And Eastern Europe. This chapter will summarize the key points that have been discussed throughout the book.

The book is crafted in an easy-to-understand language and is complemented by engaging illustrations. This book is highly recommended for anyone seeking to gain a comprehensive understanding of Mamushka Recipes From Ukraine And Eastern Europe.

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Mamushka Recipes From Ukraine And Eastern Europe Introduction

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