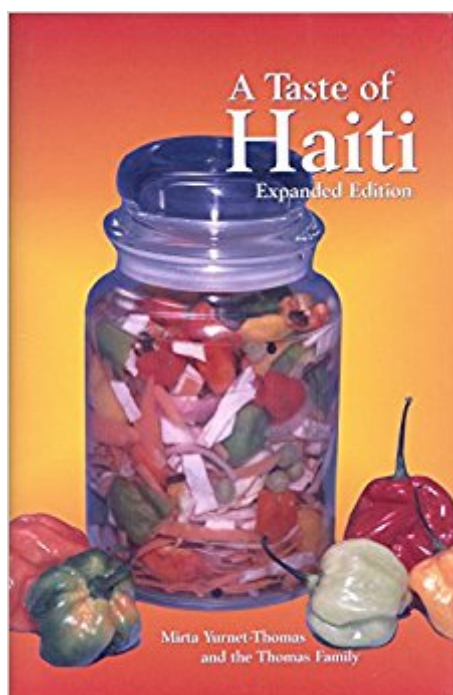


The book was found

Taste Of Haiti (Hippocrene Cookbook Library)



Synopsis

With African, French, Arabic and Amerindian influences, the food and culture of Haiti are fascinating subjects to explore. From the days of slavery to present times, traditional Haitian cuisine has relied upon staples like root vegetables, pork, fish, and flavour enhancers like Pikliz (picklese, or hot pepper vinegar) and Zepis (ground spices). This cookbook offers over 100 Haitian recipes, including traditional holiday foods and the author's favourite drinks and desserts. Information on Haiti's history, holidays and celebrations, necessary food staples, and cooking methods will guide the home chef on a culinary adventure to this beautiful island. Recipe titles are given in English, Creole, and French.

Book Information

Series: Hippocrene Cookbook Library

Hardcover: 213 pages

Publisher: Hippocrene Books; Expanded edition (July 30, 2004)

Language: English

ISBN-10: 0781809983

ISBN-13: 978-0781809986

Product Dimensions: 5.9 x 0.8 x 8.8 inches

Shipping Weight: 13.6 ounces (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars 76 customer reviews

Best Sellers Rank: #442,840 in Books (See Top 100 in Books) #66 in Books > Cookbooks, Food & Wine > Regional & International > Caribbean & West Indian #172 in Books > Cookbooks, Food & Wine > Regional & International > International

Customer Reviews

"A Taste of Haiti provides both connoisseurs and novices of Haitian cuisine a chance to expand their culinary skills."

My main purpose for writing this book was to document culinary delights for those Haitians born and/or raised in this country, or in different parts of the world, as well as for those interested in what make this cuisine so good. I hope Haitians everywhere are as proud of it as I am. It is a great honor for me to play a part in documenting Haitian cuisine. This is my tribute to the lovely people of Haiti and their scrumptious food. --This text refers to an out of print or unavailable edition of this title.

Ok I was born in Haiti but raised in NYC and my family didn't have time to teach me. As an adult I remember many great dishes and I would like to make them. This book is pure genius! It's written in both languages so my grandmother who only speaks Creole can read and follow foods she has forgotten how to make! I loved this book so much I bought one for every family member including my 14 year old niece who loves to cook.

I purchased this book for my sister a few months ago. Her fiance is Haitian and she recently moved to Haiti to be with him. She has been using this book to make him dinners that are relative to the Haitian culture and things he is used to. She loves it and cannot say enough good things about it. Very easy to use and read. Also, extremely quick delivery - was very happy with my purchase.

It's a really good book. I really enjoy the personal feel that the author creates in it. Also, she incorporates a brief history of Haiti in the beginning of the book and then again throughout it with certain recipes - I REALLY appreciate that. I will say, however, some recipes are missing a step or two. For instance, in the recipe for the sauce Ti-Malice, the author neglected to mention the addition of water. All the steps are correct except that she lacked to mention the NEED of water that makes the sauce a sauce. I can't remember what was missing from the Sos paw, but it also was missing a step or two. But other than that, it is a pretty decent coverage of Haitian cuisine.

I'm an american who grew up in Haiti and have been missing Haitian food for some time. I finally found this gem and purchased it through . I tried fixing the griot (pork bits), pickliz, banan peze, and diri kole (rice and beans) first and it was a great success. Some of the ingredients may be hard to find, but we have a large hispanic community in our area and I went to one of their grocery stores and found most of what I needed. I had to substitute Jamaican hot peppers for Scotch Bonnet, but they're about the same. I had to go to another store for shallots. I adapted the griot a bit from the author's recipe and fried it rather than fixing it in the oven and next time I won't fry it quite as much. But I will vouch for the flavor as authentic. The rice and beans came out perfectly! I talked with my brother and he ordered a copy. My sister told me that if I fix the lambi (conche), she'll fly out from Chicago for it! Thanks for a great cookbook!

I really like this book! I have been looking and hoping for a book like this for over 25 years. The book is very well written. As a Haitian who was born in Haiti but raised in the United States, I love my Haitian culture and food. When I came across this book on I was very excited and there was no

question that this book belong in my home. I am so glad I got the book! The recipes are all of my favorites Haitian dishes. The tips in the book are great! The directions are easy to understand. I highly recommend this book to all Haitian parents who have children that they would like to help teach not only a bit of history of Haiti but also the main dishes that all true Haitians love. My main disappointment is that there are no pictures of the actual dishes. So unless you are already a bit familiar with what the dishes that are in the recipes already look and taste like, you may have a hard time visualizing what you are cooking. But beside the lack of pictures, the book is a great book to have. I am really thankful to Mirtha Yurnet-Thomas for writing the book. Revised review and additional comments: after going through the book cover to cover, I am revising my review and subtraction one star, because I am extremely surprised and disappointed that the author failed to include a recipe for Haitian cake (aka pound cake), in the dessert section. A cake recipe should have definately been added.

Like the author, Mirta Yurnet-Thomas, mentioned in her book, there are not a lot of Haitian cookbooks out there. I am very glad that I bought this book because it has about 100 recipes that I can follow and cook for my family. The author didn't just write a book full of recipes. She also added Haiti's history, cultural traditions, Haiti's art and music, and history of different kinds of Haitian food. She also has a story for each of the recipes; some of them are really interesting. The book "A Taste of Haiti" is written in English. Therefore, it attracts people of different backgrounds, such as non-creole speakers. But the author didn't forget about the non-English speakers either. There are also translations of the food names. To name a few examples:- Chicken fritters Marinad ak poul- Creole conch Lanbi- Pork bits Griyo- Corn flour drink Akasan and many more... This is a very good book and I'm enjoying it so much. My husband has been going for seconds since I started following these recipes. Buy it!!! You won't regret it because it'll be worth it. D.P.S.

Living 800+ miles away from my family is hard. Sometimes I want to eat authentic Haitian food but hard to find in my area. I came across this book because of it's review and I must say, one of the best investments I've made. Food tastes authentic just like my family makes it. My sister even stole this book from me because how great the food turned out. Highly recommend if you want to go back to the culture.

Great book but need pictures.

[Download to continue reading...](#)

Taste of Haiti (Hippocrene Cookbook Library) Dominikanische Republik, Haiti = Dominican Republic, Haiti = Republique Dominicaine, Haiti = Republica Dominicana, Haiti = Dominikanskaia Respublika, Gaiti Hippocrene Children's Illustrated Italian Dictionary: English-Italian/Italian-English (Hippocrene Children's Illustrated Dictionaries) Hippocrene Children's Illustrated Japanese Dictionary: English-Japanese/Japanese-English (Hippocrene Children's Illustrated Foreign Language Dictionaries) Hippocrene Children's Illustrated Russian Dictionary (Hippocrene Children's Illustrated Foreign Language Dictionaries) Hippocrene Concise Dictionary: Haitian Creole-English English-Haitian Creole (Hippocrene Concise Dictionary) Hippocrene Insider's Guide to Java and Bali (Hippocrene Insider's Guides) Hippocrene Insider's Guide to Moscow, Leningrad and Kiev (Hippocrene Insiders' Guides) Polish Country Kitchen Cookbook (Expanded) (Hippocrene Cookbook Library (Paperback)) The Iraqi Family Cookbook (Hippocrene Cookbook Library (Paperback)) Easy Asian Cookbook Box Set: Easy Korean Cookbook, Easy Filipino Cookbook, Easy Thai Cookbook, Easy Indonesian Cookbook, Easy Vietnamese Cookbook (Korean ... Recipes, Asian Recipes, Asian Cookbook 1) Nile Style: Egyptian Cuisine and Culture: Ancient Festivals, Significant Ceremonies, and Modern Celebrations (Hippocrene Cookbook Library) Sweet Hands: Island Cooking From Trinidad And Tobago (Hippocrene Cookbook Library) Spoonfuls of Germany: Culinary Delights of the German Regions in 170 Recipes (Hippocrene Cookbook Library) Danish Cooking and Baking Traditions (Hippocrene Cookbook Library (Hardcover)) Portuguese Cookbook: 25 Delicious Portuguese Recipes to Get the Taste of Portugal - Enjoy the Authentic Taste of Portuguese Dishes Mug Recipes Cookbook : 50 Most Delicious of Mug Recipes (Mug Recipes, Mug Recipes Cookbook, Mug Cookbook, Mug Cakes, Mug Cakes Cookbook, Mug Meals, Mug Cookbook) (Easy Recipes Cookbook 1) Easy European Cookbook Box Set: Easy English Cookbook, Easy Greek Cookbook, Easy French Cookbook, Easy Irish Cookbook, Easy German Cookbook, Easy Portuguese ... Portuguese Recipes, Irish Recipes 1) Haiti (Bradt Travel Guide Haiti) HAITI Country Studies: A brief, comprehensive study of Haiti

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)