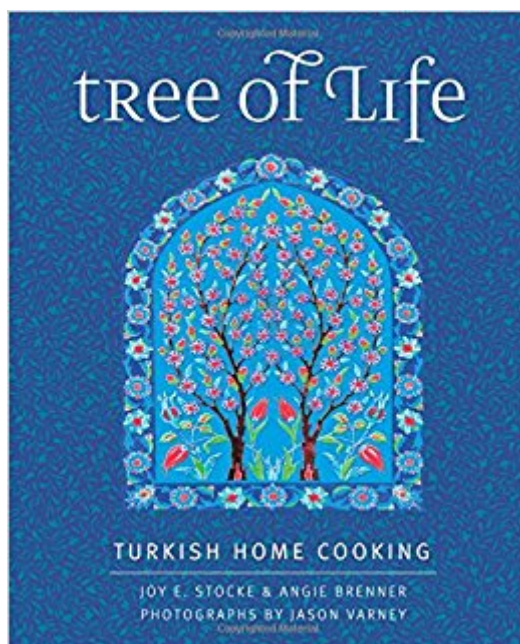


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# Tree Of Life: Turkish Home Cooking



## Synopsis

Explore the refined flavors and seductive aromas of the Turkish table. When Joy Stocke and Angie Brenner first met on the balcony of a guesthouse in a small resort town on the Mediterranean coast, they discovered a shared love of history, literature, and local food traditions. The two new friends set off on a cultural adventure tour of Turkey that spanned ten years. Returning home to their respective American kitchens, they couldn't help but call upon the flavors of Anatolia as a kind of culinary souvenir, and incorporate that sensibility into the food they cook every day for themselves, family, and friends. Based on the memoir *Anatolian Days and Nights*, *Tree of Life* presents more than 100 accessible recipes inspired by Turkish food traditions found in the authors' travels. These thoughtful adaptations of authentic dishes draw on readily available ingredients while featuring traditional techniques. Recipes include Circassian Chicken, Carrot Hummus with Toasted Fennel Seeds, Spice-Route Moussaka, Weeknight Lamb Manti, Stuffed Grape Leaves, and Black Sea Hazelnut Baklava, and so much more.

## Book Information

Hardcover: 256 pages

Publisher: Burgess Lea Press (February 27, 2017)

Language: English

ISBN-10: 099721130X

ISBN-13: 978-0997211306

Product Dimensions: 8.9 x 1 x 10.9 inches

Shipping Weight: 3.4 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 stars 13 customer reviews

Best Sellers Rank: #393,608 in Books (See Top 100 in Books) #16 in *Books > Cookbooks, Food & Wine > Regional & International > European > Turkish* #47 in *Books > Travel > Asia > Turkey > General* #89 in *Books > Cookbooks, Food & Wine > Regional & International > Middle Eastern*

## Customer Reviews

"The evocative descriptions of how the authors came across the recipes make for a romantic and inspiring read" - "more than a hundred accessibly recipes here and plenty for both the novice and the more confident cook" - Tania O'Donnell, *Qualityfoodanddrink.com* "This book is a wonderful mix of recipes, travel logs, sumptuous photography and much more." - *Choice magazine* - "Turkish cuisine, long overlooked, comes to the fore in this lush and inviting

cookbook. Packed with vibrant recipes, this book is laced with the aromas of the country's rich culinary history, offering something for everyone: chicken with walnut sauce, jeweled beet dip, dilled yogurt soup with chickpeas and rice, and rose milk pudding – you'll want to get cooking at once!

•Maria Speck, food journalist and award-winning author of *Simply Ancient Grains* and *Ancient Grains for Modern Meals* "The very freshest vegetables from your own garden or the farmer's market deserve a cookbook that honor nutritional vitality, as well as the hundreds of generations of great cooks who have refined Turkey's favorite recipes into a kaleidoscope of tastes, aromas, colors and textures. Stocke and Brenner celebrate the cuisine of a culinary-crossroads country in ways that are truly mouth-watering."

•Deborah Szekely, co-founder of Rancho La Puerta and founder of Golden Door Luxury Resort and Spa "This finely vetted collection of Turkish recipes is not only an adventure in food, it serves as the basis for good, nutritious eating. Our small town loves to entertain and this cookbook is the new kitchen Bible."

•What a way to live!

•Pat Straube, Owner of Orchard Hill Country Inn, Julian, California "Every recipe has a story, an origin, a twist . . . I love Tree of Life. There is so much goodness here."

•Beth Kephart, for The Philadelphia Inquirer

Joy E. Stocke, a career journalist, is co-founder and editor-in-chief of the online literary magazine *Wild River Review*. Her essay on Turkish-American food appears in the *Oxford Encyclopedia of Food and Drink in America*. She lives in Stockton, New Jersey.

• Angie Brenner, a former independent bookseller specializing in travel, covers West Coast editorials for *Wild River Review*. She lives in Julian, California.

Tree of Life is much more than a cookbook. With quotes by Persian poet Rumi and Turkish proverbs opening each chapter, not only beautiful photographs of Turkish home cooking make the mouth water, but of modern-day Turkey, including both cityscapes and countryside, whirling dervishes, women working the land, selling produce and preparing meals, and fishermen. This 250-page tome belongs on the coffee table when not being used in the kitchen. A great gift idea that delivers a feast for the senses as well as a wallop of contemporary cultural information on Turkey.

- Rozsa Gaston, author of medieval historical novel *A Sense of Touch: Love and Duty at Anne of Brittany's Court*

Tree of Life: Turkish Home Cooking is a gorgeous book - almost like a coffee table book - which is also fun to read. Each recipe includes color photos and a description that helps the reader understand how the dish is used in Turkey, as well as some flavor from the authors as they describe

how they first encountered a particular dish and obtained the recipe. The authors made sure you can find the ingredients locally (in America) or suggested available substitutes. I am looking forward to trying out these recipes.

Whether you're a vegetarian or a carnivore like me, there is something for everyone in this book. I just made the cumin-roasted chicken, and it was so easy and fabulous. My Greek heritage and this Turkish traditional cook book have so much in common. I recommend it to anyone who likes full, yet subtle, flavors. Bon appetit!

The recipes, photos and personal stories all weave together to tell a full and delicious story of Turkish Home Cooking.

Perfect for the experienced or novice home cook! purchased several copies of this beautiful cookbook as gifts for my food-lover friends as it has food history and cultural information along with the recipes and stunning photographs. So many of the recipes are simple and healthy with lots of vegetarian options that I'm now doing a lot more cooking myself! Hell, the book looks good enough to eat.

Loved their travel book adventures and anxiously awaited this cookbook that reads like a family cookbook of experiences.

The book is a treasure to hold in its large size format and a feast for the eyes with beautiful pictures of both the prepared food as well as scenes throughout Turkey. Well laid out with beautifully written passages that connect the photographs and recipes. Easy to flip through and enjoy.

I recently received my cookbook. It is beautiful, well laid out, and a joy to read and enjoy the wisdom shared throughout the book. I loved that the book lays open easily while cooking. I really appreciate that ingredients are easily accessible. I am so glad I purchased three extras for family and friends. They too will be thrilled with gift I am sharing with them.

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