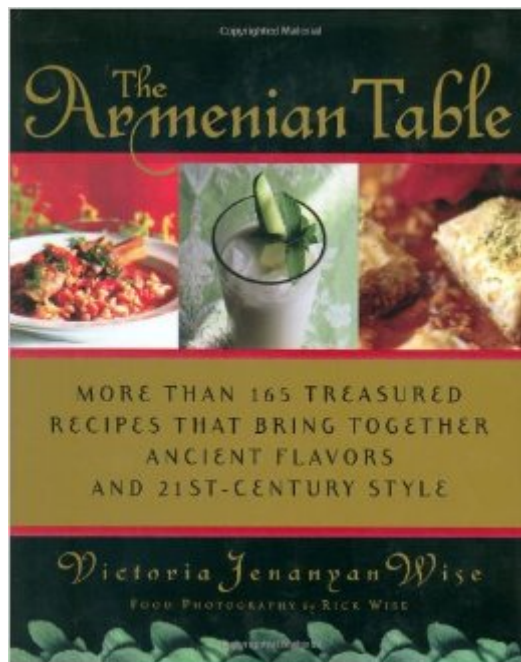


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The Armenian Table: More Than 165 Treasured Recipes That Bring Together Ancient Flavors And 21st-Century Style



Synopsis

A veteran cookbook author returns to her delicious culinary heritage in this savory and passionate recipe collection. Victoria Jenanyan Wise grew up with the flavors, scents, and seasonings of Armenian cooking--a cuisine that combines Mediterranean flavors with Persian and Russian accents. In her eleventh cookbook--and her first on Armenian food--Wise collects traditional favorites and inspired contemporary variations. Recipes include: -Lavosh, Armenian pizzas, and other savory breads -Shish kebab, moussaka, and other lamb dishes -Baked and roast chicken prepared with yogurt, dill, turmeric, pomegranate, and more -Grilled mackerel with lemon and dill; red snapper stew with tomato and artichokes -Stuffed vegetables (dolmas) and stuffed grape leaves -Baklava and other fillo-pastry sweets; lemon yogurt cake; almond and rice flour pudding with toasted almond slices, and more. This authentic and warm-hearted cookbook will be met by a ready audience of Armenian-Americans, as well as lovers of Greek, Turkish, Lebanese, and other Mediterranean and Middle Eastern cuisines.

Book Information

Hardcover: 320 pages

Publisher: St. Martin's Press; 1st edition (May 2004)

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ISBN-10: 0312325312

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Product Dimensions: 7.7 x 1.2 x 9.5 inches

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Average Customer Review: 4.2 out of 5 stars [See all reviews](#) (6 customer reviews)

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Customer Reviews

Ms. Victoria Jenanyan Wise, a highly experienced cookbook author from an Armenian family has successfully blended traditional products of the Armenian terroir with modern California style and market to give us a taste of what Armenian cuisine tastes like in our American setting. As this objective is not the same as a faithful evocation of the native Armenian cuisine, it is important you do not buy this book with the intention of faithfully recreating your own Armenian culinary heritage. Ms. Wise is giving us her Armenian culinary heritage, not an anthropological document. She is

delightfully successful in evoking the memory of Armenian cuisine with recreations of Armenian recipes, family interpretations of Armenian recipes, and her own deft experiments with Armenian methods and ingredients as interpreted by what is available in the California marketplace. Ms. Wise scores her first points with me by including a map of the historical Armenia and its surrounding lands which primarily includes Asia Minor (Turkey), the Caucasus, Syria, Iraq, and Iran. Armenia today is on the eastern edge of Turkey, with parts of ethnic Armenia being in Azerbaijan. One of the little mysteries of the book is how this terroir can be considered 'Mediterranean' since it is a good 500 miles from the Bosphorus, where the Black Sea empties into the Mediterranean. Although the author doesn't invoke this justification, she is in good company, as Paula Wolfert has included Georgia, which is north of Armenia and even further from the Mediterranean in a book of Eastern Mediterranean cuisines. Wise rationalizes the importance of Armenian cuisine by pointing out that the Armenian highlands are very fertile, a rich land for growing wheat, and possibly the historical origin of wheat culture.

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