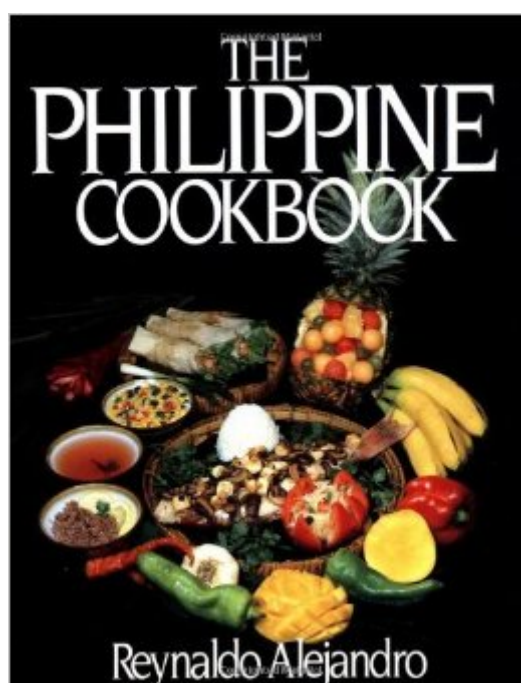


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# The Philippine Cookbook



## Synopsis

Here is the cookbook that presents to America the cooking of the Philippines, an extraordinary classic cuisine adapted, for the first time, to the specific requirements of U.S. kitchens. In it you'll find adobo - a rich, marinated stew of chicken or pork, succulently flavored with vinegar and soy sauce; pancit guisado - sauteed noodles laced with crunchy vegetables, thinly sliced sausage and baby shrimp; estofado, prepared with burnt-sugar sauce; and ginataan, meat prepared with coconut milk. Reflecting the best elements of the cooking of Malaysia, China and Spain, which form the ethnic base of the 7,000 Philippine Islands, this cuisine is not only marvelously tasteful, but quick and easy to prepare, as well as light and nutritious - perfect for the health - minded American with more imagination and taste than time or budget. If you're looking for a whole new array of tastes and textures in appetizers, rice, meat, fish entrees, noodles and vegetarian dishes, salads, condiments and desserts, you'll find your palate wonderfully stimulated by The Philippine Cookbook.

## Book Information

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## Customer Reviews

'The Philippine Cookbook' by Reynaldo Alejandro is the old standard on Filipino cooking. It has been out for about 22 years. 'Filipino Cuisine' by Gerry G. Gelle is a new title that should replace the older book in the hearts and minds of Filipino cooks. Ten years ago, when I was looking for a book of Filipino recipes, Alejandro's book 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.

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