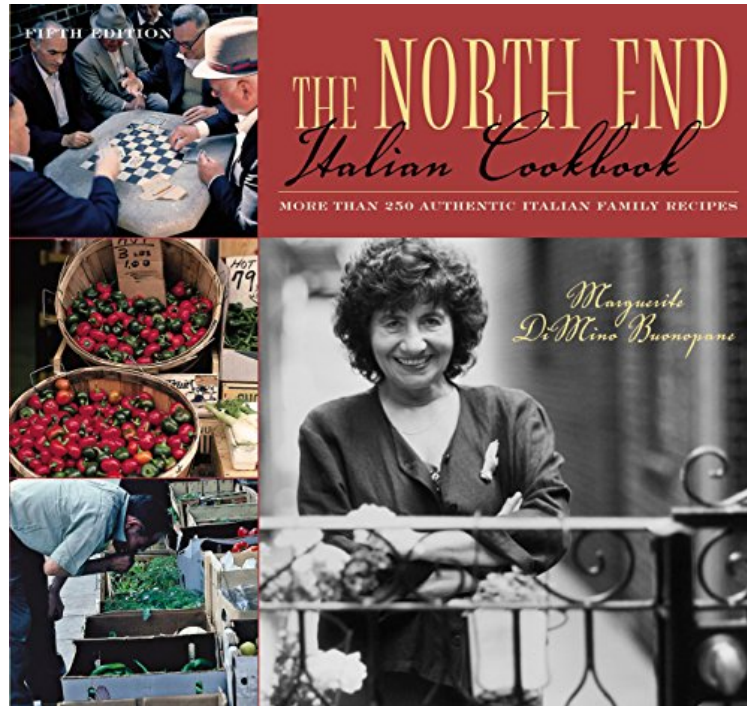


(Library ebook) The North End Italian Cookbook, 5th

The North End Italian Cookbook, 5th

Marguerite DiMino Buonopane

*Download PDF / ePub / DOC / audiobook / ebooks



 Download

 Read Online

#545353 in Books Globe Pequot 2004-09-01 Ingredients: Example Ingredients Original language: English PDF # 1 8.00 x 1.00 x 8.50l, 1.47 #File Name: 0762730439320 pages | File size: 23.Mb

Marguerite DiMino Buonopane : The North End Italian Cookbook, 5th before purchasing it in order to gage whether or not it would be worth my time, and all praised The North End Italian Cookbook, 5th:

0 of 0 people found the following review helpful. ExcellentBy PattiDWhile my ethnicity is Italian-American, I wanted to branch out to regions other than those of my family. So, I bought the North End Italian Cookbook because it is family recipes, not restaurant recipes. At some point in time, my copy got lost, so I ordered a copy from so I wouldn't lose the recipes I love. I've also given this to several women who married into the family. My advice is to use a recipe exactly as stated the first time you make it, then make it your own. Even if you have no Italian blood, you'll find something in here that will speak to your heart - and tastebuds.0 of 0 people found the following review helpful. A Must Have Italian CookbookBy Dan RI am a Sicilian - American and accomplished cook.Both my brother and I learned the secrets of "la cucina" (the kitchen) from both our mother and maternal grandmother, and he went on to become a very successful restaurateur.This cookbook is the best of the best - authentic, heartfelt recipes with easy-to-follow, concise instructions that produce superior results for even the novice cook. I highly recommend this book.2 of 2 people found the following review helpful. The North End Italian CookbookBy Robert LibbyII have never written a review for .com before, but I feel so strongly about this book I was compelled to write one. I've had the first version of this book, for too many years to remember, so used that it is held together with elastic bands and handled with great care. I've bought copies for my family and friends and they too love it.Even though the synopsis calls the recipes mostly from the Roman region of Italy, I found recipes that were distinctly Sicilian and I hadn't seen in print anywhere before. I thought my family and their friends were the only ones that made Totos! (and called them that too! lol) Also, many recipes go under different names from what my family and our local Sicilian community called them and were

included in the book. A few recipes that were lost in my family after the elders passed away were thankfully given back to the younger generation because of this book. This is almost as good as holding your Nanna and Nonno's cookbook in your hands. I really love it, as you can tell, especially since it has the distinct advantage, for me, of coming from a Boston/Italian-American's slant on how food should taste. Not only is Italian cooking regional, but so is American-Italian cooking I suspect when I read other Italian cookbooks. Buy it for the Chocolate Biscotti recipe alone. It's worth it!

Boston's North End is legendary for its Italian-American neighborhood. This cookbook celebrates the delicious fare--from antipasto through dessert--that is served in the restaurants and homes of this area. With many recipes from her own family, Marguerite DiMino Buonopane captures old-world cooking as well as the present-day traditions of the North End.

"The Best Cook in Boston's North End."--The Boston Herald