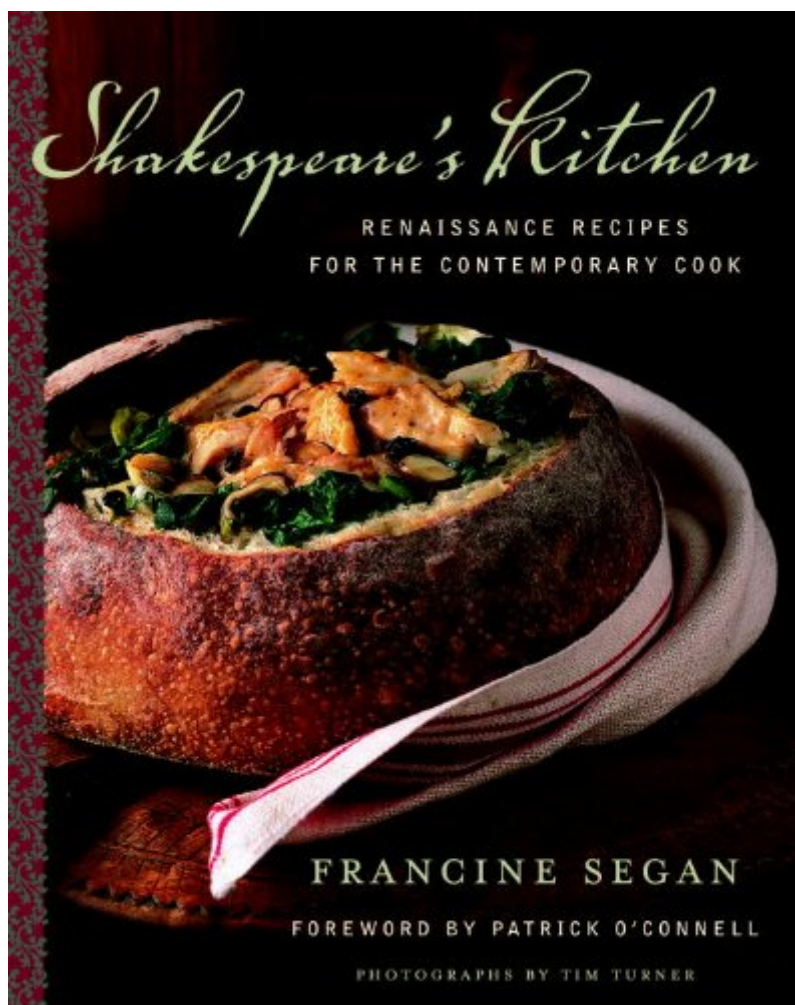


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Shakespeare's Kitchen: Renaissance Recipes For The Contemporary Cook



Synopsis

“Shakespeare’s Kitchen not only reveals, sometimes surprisingly, what people were eating in Shakespeare’s time but also provides recipes that today’s cooks can easily re-create with readily available ingredients.”

—from the Foreword by Patrick O’Connell

Francine Segan introduces contemporary cooks to the foods of William Shakespeare’s world with recipes updated from classic sixteenth- and seventeenth-century cookbooks. Her easy-to-prepare adaptations shatter the myth that the Bard’s primary fare was boiled mutton. In fact, Shakespeare and his contemporaries dined on salads of fresh herbs and vegetables; fish, fowl, and meats of all kinds; and delicate broths. Dried Plums with Wine and Ginger-Zest Crostini, Winter Salad with Raisin and Caper Vinaigrette, and Lobster with Pistachio Stuffing and Seville Orange Butter are just a few of the delicious, aromatic, and gorgeous dishes that will surprise and delight. Segan’s delicate and careful renditions of these recipes have been thoroughly tested to ensure no-fail, standout results. The tantalizing Renaissance recipes in Shakespeare’s Kitchen are enhanced with food-related quotes from the Bard, delightful morsels of culinary history, interesting facts on the customs and social etiquette of Shakespeare’s time, and the texts of the original recipes, complete with antiquated spellings and eccentric directions. Patrick O’Connell provides an enticing Foreword to this edible history from which food lovers and Shakespeare enthusiasts alike will derive nourishment. Want something new for dinner? Try something four hundred years old.

NOTE: This edition does not include photos.

Book Information

File Size: 3260 KB

Print Length: 288 pages

Publisher: Random House; 1 edition (October 5, 2011)

Publication Date: October 5, 2011

Sold by: Random House LLC

Language: English

ASIN: B005EGXPPW

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #437,831 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #77

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#129 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International >
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Customer Reviews

The lovely photographs, annotations from 17th century cookbooks, modernized recipes, and brief historical descriptions make this volume more than simply a cookbook. Of all the sources we consulted, this one is our favorite.

I made several of these recipes for a Shakespeare Festival at my school and they were all wonderful. I served over 80 people and the reviews were very positive - even from some teenagers who initially said, "Gross! I'm not eating THAT!" but went on to enjoy their meal. The combinations are as interesting as they are delicious. The culinary highlights of the evening were the "Renaissance Salad" and "Olepotrige Stew" which were sensational. For the festival I needed to choose recipes that could feed a crowd, but I'm looking forward to trying some of others for upcoming dinner parties. This cookbook is destined to become one of my favorites.

This was fun and perfect for us. Author includes quotes from primary sources (cookbooks/diaries) of the time, but offers simplified versions or variations of the old recipes, making it relatively simple for a modern cook. We whipped up a Shakespearean feast in tribute to the bard, in this 200th anniversary year of his death and immortality. This is a great source for anyone wanting to make a Shakespeare-themed meal or feast, which is a great prelude to watching a play or reading favorite sonnets.

I love this book. The recipes are as accurate to period as you would want to eat and it contains some great little bits of history along the way. The flavor profile of this style of cooking would best be described as "sweet and savory", and often include dried fruit and fresh herbs. This is a bit different from most modern foods that I would describe as "salty and spicy". Be sure to approach each dish with an open mind and you will not be disappointed. In particular the "Old Pottage Stew" has

become a real favorite among my friends. If you are looking for a change of culinary pace, give the recipes in this book a try.

I bought this book with the best intentions of taking in Henry V at the Folger theater and coming home to a Spring Lamb soup. Good intentions and all that. The book is beautiful, and reads well even if you aren't cooking the recipes. It has nice explanations and seems to be well-researched, bridging Renaissance cuisine with modern methods and ingredient availability. A nice gift for any Shakespeare lover or other Renaissance fan.

Very interesting!

I really enjoyed this cookbook and cooked a marvelous luncheon for my friends when our book group read *Will in the World*. As a historian, though, I wish the author would have been more specific about her sources for each recipe. But everything was delicious and the directions were good. I recommend the book to anyone interested in historic cookery and the Elizabethan or Shakespearean World.

This book was more fancier than I had expected. Even though they cut down some ingredients from some of the recipes because they have so much going on it can easily become expensive to make one. They do give the substitutes in the recipes since some ingredients can be hard to find which was very nice. I'm looking forward to making some of this!

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