

The Lebanese Cookbook, Hussein Dekmak, Hippocrene Books, Incorporated, 2007, 0781812089, 9780781812085, 160 pages. With emphasis on fresh ingredients and aromatic spices, Lebanese food reflects the healthy Mediterranean diet, consisting predominantly of fresh vegetables, olive oil, garlic, fish, lamb, chicken, and whole grains. More than 100 authentic Lebanese recipes, accompanied by sumptuous color photographs throughout, will bring this fantastic cuisine to life in your kitchen..

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Lebanese Cuisine More Than 200 Simple, Delicious, Authentic Recipes, Madelain Farah, 2001, Cooking, 256 pages. As a young girl, Madelain Farah spent hours watching her mother cook. Capturing her mother's "a pinch of this" technique, she has re-created recipes for everything from Arabic

Flavors of Morocco Delicious Recipes from North Africa, Ghillie Basan, Peter Cassidy, Apr 1, 2008, , 160 pages. Moroccan food is sensual exotic, and a feast for the eyes. In "Flavors of Morocco", Ghillie Basan brings you tantalizing recipes for authentic Moroccan food, allowing you to

Lebanese Mountain Cookery, Mary Hamady, Mary Louise Laird, 1995, Cooking, 278 pages. IN THIS lovely and personable cookbook, Mary Laird takes us back to the homeland of her former grandmother-in-law, the highlands of Lebanon, where food is still prepared using

Middle Eastern Kitchen, Ghillie Basan, 2007, Cooking, 240 pages. This remarkable and beautifully illustrated book describes over 75 ingredients used in Middle Eastern cooking. The cuisines covered include those of Iran, Turkey, Iraq, Syria

Tagine Spicy Stews from Morocco, Ghillie BaЕÑŸan, Martin Brigdale, Aug 1, 2007, , 64 pages. Few meals are more satisfying than a hearty tagine--the rich, fragrant Moroccan stew that is served from its own elegant cooking vessel, also called a tagine. Meat, poultry

The Complete Middle East Cookbook, Tess Mallos, 2007, Cooking, 374 pages. The cuisine of the Middle East has always had its devotees, and eating at Lebanese, Syrian, Turkish or Greek restaurants has delighted many people in recent years. But

The Chef's of Cucina Amore, Joe Simone, Faith Willinger, Nick Malgieri, Nancy Harmon Jenkins, Dec 1, 1999, Cooking, 186 pages. A companion to the PBS series "The Chefs of Cucina Amore" contains over one-hundred recipes from five of the show's most popular chefs.

New Persian Cooking A Fresh Approach to the Classic Cuisine of Iran, Jila Dana-Haeri, Apr 26, 2011, Cooking, 224 pages. Collects traditional Persian recipes that have been adapted to fit modern health standards, and includes step-by-step instructions and color photographs..

In a Persian Kitchen Favorite Recipes from the Near East, Maideh Mazda, Dec 15, 1989, Cooking,

176 pages. With colorful, personal notes and tender reflections on her family's traditions, Maideh Mazda offers readers the possibility of creating the delicate flavors of Persian cuisine..

The Lebanese, Hussien Dekmak, Apr 1, 2009, , 160 pages. .

Secrets of Healthy Middle Eastern Cuisine, Sanaa M. Abourezk, Neal Cassidy, Oct 1, 2000, , 200 pages. A comprehensive guide to healthful Middle Eastern cookery presents 150 delicious recipes, ranging from appetizers to desserts, accompanied by complete nutritional breakdowns

Recipes and remembrances from an Eastern Mediterranean kitchen a culinary journey through Syria, Lebanon, and Jordan, Sonia Uvezian, 2001, Cooking, 438 pages. This culinary milestone has been hailed as a masterpiece, a classic, and the first and last word on eastern Mediterranean cooking. A welcome blend of scholarship and