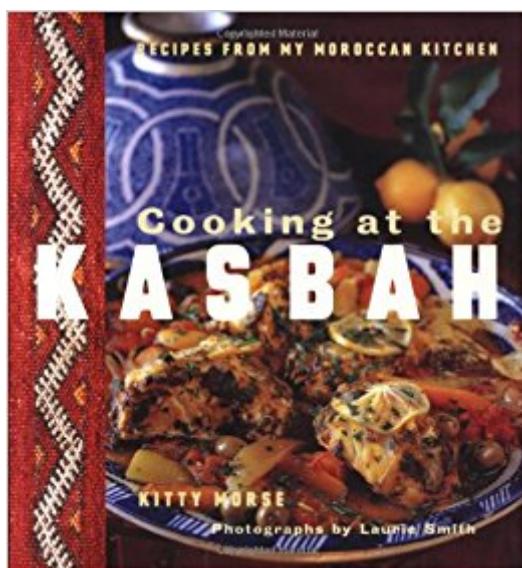


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# Cooking At The Kasbah: Recipes From My Moroccan Kitchen



## **Synopsis**

Moroccan food features the delicious flavors and health benefits of other Mediterranean cuisines, but tantalizes the senses with its own unique combinations of spices and simple ingredients. Grilled meats, vegetable or fruit tagines (stews), delicately spiced salads, couscous, and sweet or savory pastries are its hallmarks. Kitty Morse, who grew up in Casablanca, brings to this new book fascinating details about life and food in Morocco. Her approach to this exotic culinary tradition is surprisingly accessible yet authentic. With Morse's easy, step-by-step recipes and time-saving tips, any cook can create exquisite Moroccan flavors. On-location photos taken by the author's husband together with Laurie Smith's luscious stills create a beautiful insider's look at an intriguing cuisine and culture.

## **Book Information**

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## **Customer Reviews**

Kitty Morse's 'Cooking at the Kasbah' presents recipes from Morocco, pairing color photos by Laurie Smith with dishes such as Barley Bread with Cumin and Tagine of Lamb with Prunes. Notes on Moroccan customs pepper this attractive presentation. -- The Bookwatch

This book is now in its tenth printing from Chronicle Books (May 2014)

This is my second copy of this cookbook. The first copy was lost in a move. I enjoy making the dishes from this cookbook. I love cookbooks where the authors personality comes through.

As a simple introduction to Moroccan food this is not a bad book. It is a bit simplified cooking, but the taste of the dishes I cooked is nice. However, you need to ask yourself if you need a short introduction to the cuisine. I would immediately go for a thicker book. Like The New Book of Middle Eastern Food (a bit broader but it is probably four times the size) or Couscous and Other Good Food from Morocco (but no pictures)

For middle eastern recipes, these are easy to follow and very tasty.

I had this cook before and love it. I was missing so many pages from my first one which is still on my shelf. I use to rip out the recipes and place them in my pocket when I go to others homes to cook, the dishes always come out perfect.

Don't let the slimness of this volume fool you, it is loaded with info and recipes and charm. From its beautiful color photos to its warm and personal intro and associated history and culture to go along with more than 100 recipes, this is a fine resource for those of us who want to continue our delving into Moroccan cuisine. Fascinating the history of her family in Morocco and their long-term commitment to remain there and contribute to the preservation of the architecture and culture.

Passed on was Kitty's love for the people and their food. What attracts me and just might you also is the seductive use of fragrant spices, herbs and dried fruit in wonderful, delectable dishes such as: Stuffed Meatballs with Dried Sweet Onion Sauce, Tangine of Chicken with Preserved Lemons and Artichoke Hearts, Briouats of Shrimp and Chinese Rice Vermicelli, Chicken B'stilla (the best! cinnamon laced chicken filling in razor thin pastry, here made of phyllo), or the Spiced Tomato and Honey Coulis, or the Sweet Cinnamon Couscous with Dried Fruit. Worth the inclusion into the venturesome gourmet's repertoire. A delight to thumb through and to cook from.

I've had nothing but raves for the meals I've made from these recipes. I particularly like cookbooks with photos that make your mouth water, like this one. For me, there is nothing better than cooking something you really want to eat yourself. Every step in the process seems fun, brings you a little closer to your goal, and in the end, leads you to share your creation and your own desire for it with friends. If you've yearned to cook with protein, veggies, and fruit and nuts in combination, Moroccan cooking is the place to expand your horizons. Be aware that you'll need a few exotic ingredients--preserved lemons, for instance, which you can e-order, or if you're into putting up your summer garden's harvest, are a breeze to make a few weeks ahead. You'll need saffron, ginger,

cilantro, fresh olives and Hungarian style paprika to get going. But if you have a good Dutch oven, you're all set in the equipment department. The recipes themselves could not be more clear and straightforward. I cannot recommend a cookbook more highly. It will change the way you think about what you can create in the kitchen.

Got this for a friend who LOVES Moroccan cooking and wants to explore making her own. She LOVES IT!

As far as I am concerned, North African food is where it is at. This book serves a purpose..

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