



# Memories of a Cuban Kitchen

*Mary Urrutia Randelman , Joan Schwartz*

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**Memories of a Cuban Kitchen** Mary Urrutia Randelman , Joan Schwartz

Authentic Cuban recipes offer a mixture of Spanish, Indian, African, Chinese, and Portuguese cuisine, from appetizers like Green Plantain Chips, to such entrees as Roast Pork Creole, to tropical rum-based drinks and desserts.

Filled with reminiscences and evocative halftone photos of Randelman's childhood in pre-Castro Cuba, this book presents more than 200 traditional recipes for Cuban dishes, a cuisine that lusciously combines Spanish, Indian, African, Chinese, and Portuguese influences.

## Memories of a Cuban Kitchen Details

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## **From Reader Review Memories of a Cuban Kitchen for online ebook**

### **Jen B says**

Well-written with recipes I cannot wait to try. The tales of Cuba's pre-revolution glory days are wonderful to read as well--poignant, particularly the story of the author's doctor grandfather-and sad, but fine reading nevertheless. This human connection aspect, the way we are introduced to old Cuba & her people, makes this more than just a cookbook. A standout.

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### **Georgia Portuondo says**

Many of these dishes are exactly like the ones my grandparents brought with them from Cuba. Five stars for authenticity.

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### **Lisa says**

I love cuban food and only get the really good stuff when I go to South Florida to visit relatives. This book lets you make it at home. I love the stories with the recipes!!

The cuban chicken recipe is our favorite and the instructions for cooking white rice are awesome.

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### **Nancy says**

Great book to read. Want my own copy now that I have read this library one. The copy I have is worn and stained...showing its value and was recommended by a Cuban cook.

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### **Rosy says**

This is literally the one cookbook I go back to time and time again. There is a variety of quick-and-easy recipes as well as some that take longer but are SO worth it!

The carne con papa is a favorite at my house!

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### **Alicia says**

I'm half Cuban, and upon my moving out into the world on my own, I asked my mom for a decent Cuban cookbook, in addition to whatever family recipes we might have. The one she used all my life was out of print, and difficult to find, and she wasn't giving it up just yet, so she substituted with this one. She liked it so much, she bought one for herself.

The recipes are plentiful and easy to follow. The traditional Cuban staples and standards are in there, and so many more dishes I'd never even heard of, or I didn't think existed in what I knew of Cuban cuisine (like salads, for instance ; ) ). Each chapter is begun with memories, reminiscences and photos of her family's kitchen (and even from hotels and resorts). A chapter on cocktails and mixed drinks is included. Cuban cuisine is not very vegetarian friendly, by the way, but I have managed to substitute tofu for chicken or other meat, and it's turned out great (or so say all my vegetarian friends).

It gets four stars, because the only Cuban cookbook I would think of giving five stars to would be one written by my own mother, of course!

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### **Dixie Diamond says**

I read through zillions of Amazon reviews before choosing this. Haven't had a chance to try it yet but, on a preliminary read-through, the recipes appear delicious, and not everything seems to be terribly heavy. I hope to bump this up to five stars once I've used it more.

Even the new, non-traditional recipes are respectful enough to rely heavily on the same ingredients as the traditional recipes (as opposed to canned or imported foods), so they don't seem too much like cheating.

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### **Alisa says**

LOVE THIS!!! I have found a love for cooking that I always knew was deep down inside but never brought it out. I made a number of these dishes and it reminds me of being at my grandparents house or going to Little Havana with my granpa.

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### **Catherine Woodman says**

Lots to read here about Cuban and Caribbean cuisine--I first made morros y christianos from here--a comfort food of childhood for my children, especially when paired with ropa vieja

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### **Michelle Moses says**

Great recipes and they're all in English! If you want to learn how to make Cuban food this is the book you need.

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