



## Kachka: A Return to Russian Cooking

*Bonnie Frumkin Morales , Deena Pritchep (Contributor)*

[Download now](#)

[Read Online ➔](#)

# **Kachka: A Return to Russian Cooking**

*Bonnie Frumkin Morales , Deena Prichet (Contributor)*

**Kachka: A Return to Russian Cooking** Bonnie Frumkin Morales , Deena Prichet (Contributor)

## **Kachka: A Return to Russian Cooking Details**

Date : Published November 14th 2017 by Flatiron Books

ISBN : 9781250087607

Author : Bonnie Frumkin Morales , Deena Prichet (Contributor)

Format : Hardcover 400 pages

Genre : Food and Drink, Cookbooks, Food, Nonfiction, Cooking

 [Download Kachka: A Return to Russian Cooking ...pdf](#)

 [Read Online Kachka: A Return to Russian Cooking ...pdf](#)

**Download and Read Free Online Kachka: A Return to Russian Cooking Bonnie Frumkin Morales , Deena Prichet (Contributor)**

---

## **From Reader Review Kachka: A Return to Russian Cooking for online ebook**

### **Carol says**

I'm giving 4 stars only because I haven't tried the recipes. It certainly makes me want to go to her restaurant in Portland, OR. This cookbook would be a nice companion to Mastering the Art of Soviet Cooking - whereas that was a wonderful memoir with a few recipes, this is lots of recipes with a few entertaining stories.

---

### **Sherri says**

lovely cookbook with such great stories. it's not Russian food, it's Soviet food. I doubt I will make much of anything from this cookbook but the story was worth more than the recipes.

---

### **Jenna Amundson says**

One of the most beautiful cookbooks! Love the stories behind the food and my introduction to Russian cuisine. And, spoiled enough to live in Portland. It is long-past time to visit Kachka!

---

### **Diane says**

I don't cook at the level of this book, but it is beautiful and informative.

---

### **Karla Winick-Ford says**

I have a list ... of wonderful things I'm making.... I've reviewed a lot of cookbooks, and this is one which is so well presented it has to be in my home. From the lobio, the dacha, pumpkin dolmas or sirniki with raspberry kissel, it's hard to decide which to make first. The author gives plenty of details and there is a TON of additional information about Russia and the culture. BUY THIS.

---

### **Ambur Taft says**

Lovely, not just the pictures and the food, but also the stories. "Food from the former Soviet Union", the drinks and meals and pickled delights look fantastic....the stories about herself growing up, her parents immigrating, and her grandmother staying alive are awesome, along with snippets of Soviet Union history & folklore. I am also pretty excited about trying out the remedies and the art of the pyanka. I will definitely be visiting her restaurant in Portland as soon as possible.

---

### **The Serendipity Aegis ~ ?Misericordia? ?????? ✨\*♥♥ says**

I do realise that Bonnie is a cook not a linguist. Still, 'kachka' is a 'duck' in Ukrainian and Belarussian and never in Russian. In Russian, the same bird would be 'utka'. Why not use Google translate and Wiki before naming a book?

PS. Got a look at the Google version aaaand... This is so much fun! This book introduces a lot of stuff Russians have no idea about:

- 'Pelmenitsa',
- 'pol poWn-da', which is fun in 2 ways,
- 'Chervona Wine',
- '????????',
- 'Bloody Masha'...

I'm not gonna explain why these things are lame and unauthentic (too lazy!) but they are.

And the 'pyanka'? The role of alcohol is vastly overrated in here. Why so much alco cocktails? Who's supposed to drink them?

---

### **Lisa Bricker says**

Great recipes that I've already started making! A fun and interesting history to go with them. Beautiful illustrations. A really solid, detailed cookbook that pleases me.

---

### **Jennie says**

I was torn a bit between four and five stars, but this book is such a joy to read I had to go with five. The recipes I've tried have been amazing. I highly recommend the recipe for Georgian Lobio, if you make nothing else. If you like beets and pickles, the Vinegret Salad is amazing; if you don't... well, more for those of us who do, right? Some of the dishes seem a little impractical but it is, after all, a chef's cookbook. I'd love to make hundreds of pelmeni. Maybe someday I'll have a few free hours to do so.

---

### **Krysten says**

this book is heartbreakingly fucking beautiful just as a standalone piece of art and I can't wait to try literally every recipe in it. (It's Soviet food tho.)

---

### **Brianna Sowinski says**

Beautiful cookbook highlighting recipes from the author's restaurant in PDX that I would now like to visit. I

am not that familiar with Russian cuisine, but the cookbook made me want to try more recipes. Would check out again

---

### **Riki says**

beautiful, funny, interesting recipes and i love the anecdotes. would definitely make a few of these, especially the awesome section on infused spirits and the short rib borscht looks phenomenal. i have been lucky enough to eat at kachka twice in portland. yes, i did immediately buy a pelmini mold on amazon...

---

### **Diana says**

My family grew up in the Soviet Union so I grew up eating a lot of the food Morales writes about in her book, cooked by my grandmothers, aunts, their friends and my mom. When we came to the States, Russian food was something I felt really embarrassed about, comparing it to what I saw other kids around me eating and thinking about how weird our food was in comparison. We ate things like sauerkraut, boiled beef tongue, liver patés, pickled herring and beets, various types of dried and canned fish and pickled tomatoes. I decided that cooking Soviet food wasn't a skill I needed to learn. My family slowly adapted to a more "American" diet and we started having less and less of the foods we grew up with.

Years later I saw this book on a shelf in Portland Oregon and just the brilliantly colored image on the cover without reading the text drew me in immediately. It was so familiar! I looked at the cover for a minute and thought "well, this all looks very Russian" then I read the actual title. Leafing through Kachka, its a genuinely stunning book. The details in every photograph, the personal stories, the familiarity around her experiences around food, family and cooking tools (its been years since I've heard the words "mangal", "kompot", and "pelmenitsa").

What really hit home for me were the recipes themselves. She advocates for the use of the freshest possible ingredients, salting your own salmon roe and in general putting out more updated versions of recipes that have been replicated for decades (usually using not so fresh ingredients because of what was available at the time).

But I only got this book after I went and experienced her restaurant in Portland for myself. I'm not going to write a restaurant review but I will say that it was amazing. It captured so many familiar nostalgic Soviet elements down to the last detail. (Although it was kind of amusing watching people suspiciously eyeing their "kholodetz"). This experience along with this wonderful book completely renewed my perspective on Soviet food, making me see it in a refreshed way where I am no longer embarrassed by my culture and embracing the weirdness of the food that I love to eat. I'm stoked that Morales has found a way to bring these recipes into the mainstream.

---

### **Justin says**

A good cookbook (though I usually like novel cookbooks). With my dietary restrictions there wasn't much here for me personally, but it looks like those who eat Russian cuisine would like it. The dumpling section

was quite nice!

---

### **Wb says**

Loved this book. Wish I could board a plane with Bonnie as my guide. I want to eat my way around Moscow and the countryside. And I need my own Babushka.

---