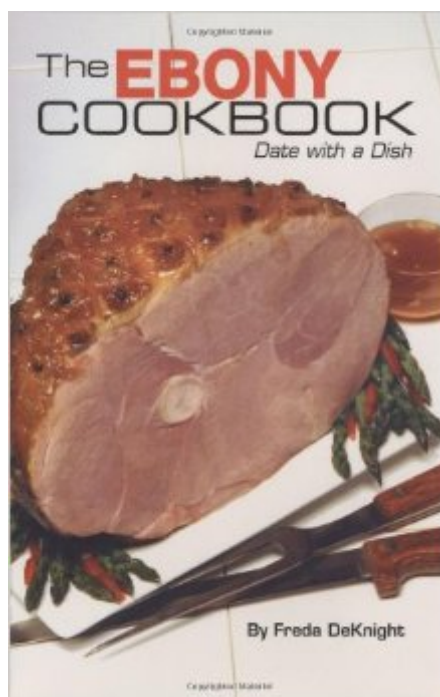


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The Ebony Cookbook: A Date With A Dish



Synopsis

The first "A Date With a Dish" appeared in 1948; it reappeared as "The Ebony Cookbook" in 1962, and has stood the test of time. Freda DeKnight's selection from the thousands of American Negro recipes in her collection is unique. It preserves many dishes that might otherwise be lost to a TV-dinner generation. It provides a guide and reference for everyone, from novice cook to discriminating gourmet, who loves good food. The uses of herbs, spices and wines, a 'Guide for the Housewife' (which really tells how to cook), and a section of complete menus supplement the organized presentation of recipes for everything from appetizers to dessert.

Book Information

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Average Customer Review: 4.1 out of 5 starsÂ Â See all reviewsÂ (25 customer reviews)

Best Sellers Rank: #249,960 in Books (See Top 100 in Books) #45 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Soul Food

Customer Reviews

I had this book for over 10 years and used it so much I had to order another one to start cooking some more. This book has some really great recipes in it and after making them once or twice you can doctor them up and make each recipe your own. It possesses a lot of useful info for the new and experienced cook and you will really love some of the recipes included.

My step dad is a retired chef who cooked for 20 years at the Sands Hotel in Las Vegas. He grew up in Kansas City and knew the Gates family and Mr. Bryant through school and his music career in a famous African-American singing group in the 1940's and 50's. Last night I was discussing my search for new BBQ sauces and mentioned a couple of cookbooks I had obtained. I was surprised when he admitted he hadn't always been a BBQ master chef. Because of the people he was raised around I figured he just always knew the secret of how to BBQ. Dad read me six cookbook titles that he had never shown me or told me about, even though over a ten year period he gave me the

recipe for his "secret sauce" little by little. The cookbook he said to get first is The Ebony Cookbook, by Freda DeKnight. He read me the ingredients for BBQ sauces 1-4 and I knew right then why I had to get this book first. My step dad knows BBQ like few others, and he can cook anything you name to perfection. If he said to get this book first well that's good enough for me. I don't need pretty pictures, I want to learn more about good Q and I'm confident this is the place to start. By the way Dad sang with the Ink Spots and by mentioning his name and our family relationship, Winnie Gates, at the 12th and Brooklyn Gates' BBQ, treated my wife and I like visiting royalty when we passed through KC in 1974. We were served drinks in her office and she comped our ribs! So please feel confident in Dad's view that this book is the place to begin a serious study of BBQ. He said there are lots of other valuable recipes as well.

I bought this book twenty years ago and discovered that some of the recipes in the book were the very same as the ones the women in my family have used for decades. I used it so much that I needed to replace it. For the woman who feels challenged when it comes to culinary skills, I highly recommend this book. No one will ever know your secret, until you choose to share it!

Now that the torch has been passed to the grandkids to make big family meals for family gatherings and holidays, I am pretty convinced this is where my mom, grandma and aunts got their recipes from. LOL My mom and aunts have hung up their aprons and retired from cooking big family meals. I was left scrambling to find recipes that were even close to how they made their food but fell short in my search over the years. I then discovered that Ebony Magazine had partnered with Google and allowed for the magazine to be archived in their Google Books section and I was able to pull some recipes from the actual magazines themselves. However, that proved to be very time consuming, but I enjoyed the nostalgia of looking at the pictures of the magazine over the years and was delighted at its evolution into the 21st century. After looking through the pages and seeing the advertisement for The Ebony Cookbook, I decided to order it and am very glad I did. I thumbed through the book and was overjoyed to see many of the recipes I believe my family has used over the years for meals at Thanksgiving and Christmas. They just don't make food like this anymore and being an owner of this cookbook feels like I am owning a part of black history. If you are wondering where your grandmother came up with her "secret" recipe for her famous pound cake, how your favorite auntie came up with her famous sweet potatoe pie or why your mom only makes her famous yeast rolls, check this cookbook out. I can bet the farm they got their recipes from this book and have tweaked the recipe to make it their own over the years. Buy this book and make sure to

hand it down to your son or daughter. They too will own a piece of black history and perfect those famous family recipes in the process!

This is a very good book it has some recipes my mother use to make.

I've been wanting this particular cookbook since I was a young woman, and now that I am retired I leisurely browse through and recall many many favorite foods....and then I gloat because I now have the cultural recepie in my hands - I feel as though I, alone, have stumbled upon a hidden treasure. Every person of color should have this cookbook in their home....but then they would be chosen to host every major holiday meal by their family and friends....still - it's worth the labor of love

I bought this in paperback in 1975. A few years ago, it finally fell apart from heavy use, so I replaced it with the hardbound version. This is my basic cookbook - the one I go to first if I want to get cooking times or tips for a traditional meal. I rarely come up empty.

I wish that I could buy more. My mom's is falling apart. I need to get her one. I use it all of the time. Fujnny thing... I always sweet potato fries was new, but it is not. it is in this cookbook. Swiss Chard as a new veggie? not so, it is in this book. There are so many things in this book that I thought were new things in the past few years. Ebony was ahead of its time. I love it. Worth the purchase.

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