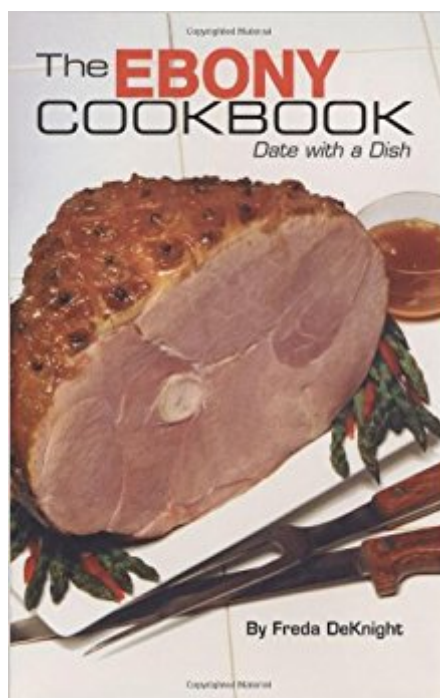


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# The Ebony Cookbook: A Date With A Dish



## 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

Hardcover: 394 pages

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Average Customer Review: 4.0 out of 5 stars 26 customer reviews

Best Sellers Rank: #811,687 in Books (See Top 100 in Books) #117 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Soul Food](#)

## Customer Reviews

"A perennial favorite in the kitchen is The Ebony Cookbook. Readers of Ebony Magazine have long relied on the monthly feature 'A Date With A Dish,' in which most of these recipes, menus, and catering inspirations first appeared. A selection from thousands of dishes make up this collection of SOUL FOOD recipes—new ideas and old favorites. The book has a handsome laminated jacket to protect it from spills in the kitchen." —Chicago Sun-Times

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 was so pleased to be able to purchase what I think is not only a collector's item, but a great resource for any type of cooking experience from basic recipes to gourmet. I've been trying to get a

hold of a recipe of my mother's from my sister, but trying to catch up with her with such a busy schedule has been difficult, luckily, "The Ebony Cookbook," has I believe, my mother's recipe I won't know until I check the cookbook's recipe against my mother's recipe that my sister has to see if they're exactly alike.

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 recipe 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 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. Funnny 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.

The original book is better. I gave mine to a relative, ordered this one thinking it was the same. I rarely use it.

I first bought this cookbook when my son was a baby, and I was just starting to learn how to cook. The recipes are simple and easy to follow. Just basic recipes that anyone can learn from. Nothing fancy. No glossy photos. This cookbook will be a family tradition. I highly recommend it.

Wanted this cookbook for myself as it's got many of the items that we grew up eating. Gave the other to my older sister for her to give to her adult single son, who enjoys cooking and has proven to be a big help to him and her so now she isn't always receiving phone calls for bail outs for cooking, now calls just to keep in touch.

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.

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