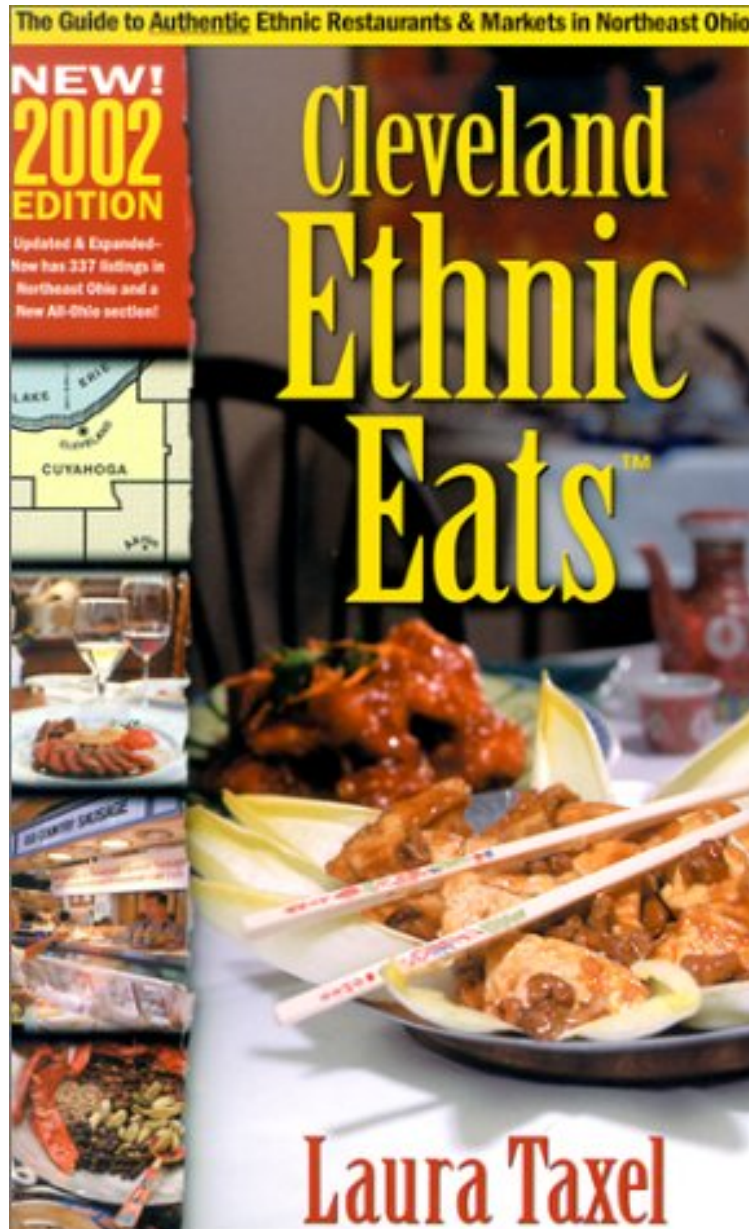


[Ebook free] Cleveland Ethnic Eats 2002 Edition : A Guide to the Authentic Ethnic Restaurants Markets of Greater Cleveland

Cleveland Ethnic Eats 2002 Edition : A Guide to the Authentic Ethnic Restaurants Markets of Greater Cleveland

Laura Taxel

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Cleveland Ethnic Eats 2002 Edition : A Guide to the Authentic Ethnic Restaurants Markets of Greater Cleveland:

1 of 1 people found the following review helpful. A New World of Dining By Adrienne M. Selko This book is great. I never knew there were this many dining choices in Cleveland. Laura adds just enough detail about each establishment that you can enjoy the history as well. New to this edition is an expansion beyond Cleveland to include other cities in Ohio.

This updated and expanded edition of a favorite local food guide now describes 483 authentic ethnic restaurants and markets representing 59 different countries and cultures. These are places recommended by the experts: Cleveland's ethnic citizens themselves. Laura Taxel found out where they go for a traditional meal; her book shares those delicious discoveries with the rest of us. The 2002 edition includes 83 new listings and a new All-Ohio directory listing notable ethnic restaurants throughout the state. Each detailed listing tells what you'll find when you go to each place, from menu items and specialties to prices, hours, ambiance, attire, and parking. The book contains several useful indexes, including an Idea Index that suggests places to suit special preferences and needs, such as Perfect for Parties, Cheap Eats, Late Night, and Take the Kids.

Makes tabletop adventuring easy as pie . . . The book is a great resource, full of fascinating tidbits... -- Scene Magazine
About the Author Laura Taxel has been writing about food and the people who prepare it for 20 years. Her articles have appeared in The Plain Dealer Sunday Magazine, Chocolatier, Ohio Magazine, Cleveland Magazine, Northern Ohio Live, and other publications. She is the co-author of Blue Ribbon Breads (Hodgson Mills) and the author of three books on health and healing. She can most often be found in an ethnic restaurant, an ethnic market, or in her own kitchen. Taxel is married Barney Taxel, a well-known Cleveland photographer, and they have three sons. Like her, they are all serious eaters, but she is the only one who dines professionally. It's a tough job, Taxel often says, but somebody's got to do it. If she is not in her Cleveland Heights office, Taxel can most likely be found in an ethnic restaurant, an ethnic market, or in her kitchen.
Excerpt. Reprinted by permission. All rights reserved.
Sun Luck Garden (216) 397-7676 City: Cleveland Heights Area: East Side Atmosphere: Casual Cost: \$\$\$ Address: 1901 S. Taylor Rd. Hours: Lunch: Tue/Fri 11:30 a.m.-2 p.m., Dinner Tue/Fri 4 p.m.-9:30 p.m., Sat 4 p.m.-10 p.m., Sun 4 p.m.-8:30 p.m.; closed Mon Reservations: Taken, recommended on weekends and at all times for groups of 5 or more Payment: MC, VS, AX, DIS Bar: Beer, wine Takeout: Yes Smoking: Smoke-free Access: Full access Description Let go of all preconceptions about what a Chinese restaurant is supposed to be before you walk in the door. Owner Annie Chiu has created a brilliant fusion of East and West, old and new. Daily specials highlight traditional ingredients and techniques in unlikely contemporary combinations, such as mussels in a spicy red garlic-laced broth with noodles; grouper baked Continental style and served sizzling with stir-fried Oriental vegetables; puff pastry filled with sa cha beef (meat in a kind of barbecue sauce); shrimp and scallions layered with phyllo dough; and steamed chicken dumplings with spinach, a dish Chiu created to satisfy her customers' needs for something very low fat and low calorie but just as delicious as everything else that comes from her kitchen. The decor reflects the blend of old and new. Original paintings by a local artist incorporate ancient Chinese mythological themes in a contemporary motif. Chiu serves special dishes rarely prepared in this country, never! r scrimping on rare or costly ingredients like baby ginger, dried Chinese scallops, Chinese chives, and saffron. Even familiar items like hot and sour soup and governors chicken take on a new and intriguing identity here. For those in search of the Chinese food they know and love, her spicy kung pao shrimp, shan tan beef or orange beef, and yu shan scallops are popular choices. She does amazing things with tofu: her dark tofu is so meaty and flavorful that if you don't tell the kids or those who've dedicated themselves to avoiding anything that smacks of health, they'll never know what they're eating. Her ma pau tofu, considered to be a kind of Chinese comfort food, is a favorite with her Asian guests. Much of what she knows, Chiu learned by studying with master chefs in China, apprenticeships arranged by her mother's brother, who is a renowned chef and teacher there. And hers is among the few Chinese restaurants around that offer extraordinary desserts. There's plum cheesecake daily, and if you're lucky, you'll visit on a day she's had the urge to whip up something even more unusual like pistachio mousse, French pear tart with homemade pear ice cream, strawberry chocolate soufflé roll, or chocolate pecan tarts. For those with a taste or doctor's orders for something lighter, she creates her own sorbets from the likes of grapefruits, passion fruit, mangoes, and rose petals. People come here, before they know us, she said, expecting the Chinese food they've eaten elsewhere. They quickly realize this is a place where they can taste something quite different than the usual. Be sure to get on Chiu's mailing list. She's also instituted a What's Cooking at Annie's hot line (! ! 216-556-1992) with a new message every Monday evening. Dial up to find out about the specials she's preparing for the week that take advantage of the best the markets have to offer and seasonal produce. Throughout the year she hosts special events, such as a unique Chinese English high tea. She's always on the lookout for unusual and outstanding wines from around the world that will complement her cooking; the selection is eclectic and ever changing. The restaurant is located at the end of Taylor Commons, a strip mall one-half mile north of Cedar Road; ample parking in front.
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