

## Gourmets Guide To Jewish Cooking

An educational cookbook, aimed at the descendants of those who carried their cuisines on journeys far from their original homes, pays tribute to traditional Jewish cuisine and heritage through recipes that have been brought to life for a whole new generation of cooks and can be used on holidays or any other day of the year. 20,000 first printing.

First in a series of elegant little books exploring Jewish culinary traditions, this perfect hostess gift or self-treat takes us through the most social part of the meal: the appetizers. From nibbles and salads to dips and meatballs, more than 25 inspired, modern starters draw from global Jewish influences. Rounding out this lovely and informative resource are vibrant photographs and helpful sidebars featuring tips on how to build a Jewish cheese plate, what foods to buy rather than make, and more. Don't expect reverence: with a wink and a nod to classic Jewish dishes, borscht has been reinvented as crostini and gefilte fish cleverly crisped into fritters. Dainty in size but mighty in delicious recipes, this book is a treasure for the nosh crowd.

Natives and tourists alike are hungry to discover New York City's other culinary realms -- the gastronomic riches of the Outer Boroughs as well as Manhattan's best kept dining secrets. There's an intriguing array of great eating out there, and whether you crave the most sumptuous Moroccan feast or just a plain slice of serious, old-fashioned pizza, *The Eclectic Gourmet Guide to Greater New York City* will make every meal a satisfying adventure. Author Jim Leff insightfully and humorously navigates readers beyond Manhattan's well-known eateries (Anybody can find the Rainbow Room!) and into a wonderland of hidden restaurant gems. As creator of Chowhound, the popular and critically lauded web site ([www.chowhound.com](http://www.chowhound.com)) and contributor to countless newspapers and magazines, Leff has an unsurpassed track record in uncovering superior and unusual dining experiences. From Harlem church basement suppers to long-forgotten Brooklyn Jewish delis to swanky Midtown sashimi clubs (plus zillions of the most exotic ethnic kitchens), Leff will make sure every bite counts. Evocative full-page, at-a-glance profiles -- along with charts indexed by cuisine, star rating, and location -- guide readers to the perfect restaurant.

In this extraordinary cookbook, chef and scholar H el ene Jawhara-Pi ner combines rich culinary history and Jewish heritage to serve up over fifty culturally significant recipes. Steeped in the history of the Sephardic Jews (Jews of Spain) and their diaspora, these recipes are expertly collected from such diverse sources as medieval cookbooks, Inquisition trials, medical treatises, poems, and literature. Original sources ranging from the thirteenth century onwards and written in Arabic, Spanish, Portuguese, Occitan, Italian, and Hebrew, are here presented in English translation, bearing witness to the culinary diversity of the Sephardim, who brought their cuisine with them and kept it alive wherever they went. Jawhara-Pi ner provides enlightening commentary for each recipe, revealing underlying societal issues from anti-Semitism to social order. In addition, the author provides several of her own recipes inspired by her research and academic studies. Each creation and bite of the dishes herein are guaranteed to transport the reader to the most deeply moving and intriguing aspects of Jewish history. Jawhara-Pi ner reminds us that eating is a way to commemorate the past.

Offers recipes from countries all over the world, including information on eating customs, typical foods and dishes, and preparation techniques.

A rich trove of contemporary global Jewish cuisine, featuring hundreds of stories and recipes for home cooks everywhere *The Jewish Cookbook* is an inspiring celebration of the diversity and breadth of this venerable culinary tradition. A true fusion cuisine, Jewish food evolves constantly to reflect the changing geographies and ingredients of its cooks. Featuring more than 400 home-cooking recipes for everyday and holiday foods from the Middle East to the Americas, Europe, Asia, and Africa - as well as contemporary interpretations by renowned chefs including Yotam Ottolenghi, Michael Solomonov, and Alex Raji - this definitive compendium of Jewish cuisine introduces readers to recipes and culinary traditions from Jewish communities the world over, and is perfect for anyone looking to add international tastes to their table.

A James Beard Finalist in the International Cookbook Category *In Jewish Holiday Cooking*, Jayne Cohen shares a wide-ranging collection of traditional Jewish recipes, as well as inventive new creations and contemporary variations on the classic dishes. For home cooks, drawing from the rich traditions of Jewish history when cooking for the holidays can be a daunting task. *Jewish Holiday Cooking* comes to the rescue with recipes drawn from Jayne Cohen's first book, *The Gefilte Variations* -- called an "outstanding debut" by *Publisher's Weekly* -- as well as over 100 new recipes and information on cooking for the holidays. More than just a cookbook, this is the definitive guide to celebrating the Jewish holidays. Cohen provides practical advice and creative suggestions on everything from setting a Seder table with ritual objects to accommodating vegan relatives. The book is organized around the major Jewish holidays and includes nearly 300 recipes and variations, plus suggested menus tailored to each occasion, all conforming to kosher dietary laws. Chapters include all eight of the major Jewish holidays -- Shabbat, Rosh Hashanah, Yom Kippur, Sukkot, Hanukkah, Purim, Passover, and Shavuot -- and the book is enlivened throughout with captivating personal reminiscences and tales from Jewish lore as well as nostalgic black and white photography from Cohen's own family history.

Deeply rooted in ancient rituals, the seasonal rhythms of the land of Israel, and biblical commandments, the Jewish holidays mark a time for Jews around the world to reconnect with their spiritual lives, celebrate their history, and enjoy tasty foods laden with symbolic meaning. With Phyllis and Miriyam Glazer's *The Essential Book of Jewish Festival Cooking* as your guide, you will gain a rich understanding of the Jewish calendar year and its profound link to the signs of nature and the produce of the earth in each season. This landmark volume addresses a central question often left unanswered: Why do we eat what we eat on these important days? Organized by season, the ten chapters cover the major holidays and feast days of the Jewish year, providing more than two hundred tempting recipes, plus menus and tips for creative and meaningful holiday entertaining. In-depth essays opening each chapter illuminate the origins, traditions, and seasonal and biblical significance of each holiday and its foods, making the book a valuable resource for Jewish festival observance. Inspired recipes add a fresh, contemporary twist as they capture the flavors of the seasonal foods enjoyed by our ancestors. For Passover, prepare such springtime delights as Roasted Salmon with Marinated Fennel and Thyme, alongside Braised "Bitter Herbs" with Pistachios. On Shavuot, characterized by the season's traditional bounty of milk and the wheat harvest, try fresh homemade cheeses; creamy, comforting Blintzes; or luscious Hot and Bubbling Semolina and Sage Gnocchi. At Purim, create a Persian feast fit for a king and learn new ideas for mishloah manot, the traditional gifts of food. *The Essential Book of Jewish Festival Cooking* offers accessible, healthful, and intensely flavorful recipes with a unique and tangible connection to the rhythms of the Jewish year. The Glazer sisters will deepen your understanding of time-honored traditions as they guide you toward more profound, and delicious, holiday experiences.

This ain't no cookbook. This ain't no memoir. This is Action Bronson's devotional, a book about the overwhelming power of delicious--no, f\*cking amazing--food. Bronson is this era's Homer, and F\*ck,

That's Delicious is a modern-day Odyssey, replete with orgiastic recipes, world travel, siren songs, and weed. Illustrated, packed with images, and unlike any book in the entire galaxy, Bronson's F\*ck, That's Delicious includes 40-plus recipes inspired by his childhood, family, tours, and travels. Journey from bagels with cheese that represent familial love to the sex and Big Macs of upstate New York fat camp and ultimately to the world's most coveted five-star temples of gastronomy. And: the tacos in LA. The best Dominican chimis. Jamaican jerk. Hand-rolled pasta from Mario. Secrets to good eating from Massimo. Meyhem Lauren's Chicken Patty Potpie. And more! more! more!

This dynamic, inspiring set of recipes includes Asian, Indian, Latin, European, and Israeli influences, fresh ingredients, and modern techniques to present a bright, elevated vision of everyday kosher cooking. Taking a food-forward, modern approach to the laws of kashrut, 100 original recipes showcase the breadth of flavors, textures, ingredients, and techniques available while keeping kosher. Modern Kosher presents culturally Jewish recipes from Ashkenazi, Sephardic, and contemporary Israeli traditions; dishes from Latin, Asian, and other international cuisines for the kosher table; and highly practical pantry recipes, including stocks, sauces, oils, and pickles, plus the ultimate recipes for schmaltz and gribenes to enhance the reader's everyday cooking. Vegans, vegetarians, and gluten-free cooks will all find recipes to share. Whether planning a family holiday or a weeknight dinner with friends, Modern Kosher is elevated comfort food of the most delicious sort.

This is the only world cookbook in print that explores the foods of every nation-state across the globe, providing information on special ingredients, cooking methods, and commonalities that link certain dishes across different geographical areas. • Contains more than 400 new recipes for a total of more than 1600 recipes • Includes the newly independent countries of Kosovo and South Sudan, and tiny countries like St. Kitts and Nevis, Nauru, Palau, and Vanuatu • Features anecdotal information on typical dishes, styles of eating, and unusual ingredients for each country

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Complemented by an easy-to-follow guide to kashrut and kosher cooking, a sumptuous volume of international recipes celebrates the history and diversity of traditional Jewish cuisine.

"The Julia Child of Weed" (Daily Beast) presents a foodie's guide to cannabis: a smart, sophisticated, and inviting lifestyle cookbook, featuring 100 delectable recipes and 75 full-color photos, that teaches at-home chefs how to safely create and experience edibles. JeffThe420Chef is revolutionizing the world of edibles. He first began cooking with cannabis to help a close friend's mother manage the pain, nausea, and discomfort of cancer treatments. Along the way, he developed an intricate process that effectively neutralizes the taste of cannabis when infusing it into butters and oils—opening the door to a new understanding of edibles. In The Ganja Gourmet, JeffThe420Chef teaches home cooks how to safely create and experience healthy cannabis edibles. He begins with his signature "light tasting" CannaButter and CannaOils, which are the secret to his outrageously delicious and truly unique recipes. By mastering these staples, you can easily incorporate cannabis into everyday dishes—and the pot-sibilities are endless! From Eggs Canna-dict and Gnocchi with Hazelnut Canna-Pesto to Fish Tacos with Chipotle Canna-aioli and Pot-zah Ball Soup, these mouthwatering recipes take cooking with cannabis beyond midnight munchies, delighting the taste buds of recreational and medicinal users alike. The Ganja Gourmet covers everything from brunch and small plates to salads and gourmet dinners, offering gluten free, vegetarian, vegan, and kosher options along the way. These recipes are fully adaptable to your needs, whether you want a full course meal for pain management or a quick snack to help you focus, relax, and enhance creativity. JeffThe420Chef combines his fun-loving approach to cooking with practical information about marijuana—including specifics about dosing, the principal strains, and the ingredient's medical and recreational benefits. Whether you're new to edibles or a long-time medicinal user, The Ganja Gourmet will educate and entertain you, all while serving as your ultimate guide to cannabliss.

Book includes background information, activities, themes and practical extension ideas.

Simple meals inspired by Israeli street food, by the authors of the best-selling James Beard Book of the Year, Zahav.

From a leading voice of the new generation of young Jewish Americans who are reworking the food of their forebears, this take on Jewish-American cuisine pays homage to tradition while reflecting the values of the modern-day food movement. In this cookbook, author Leah Koenig shares 175 recipes showcasing fresh, handmade, seasonal, vegetable-forward dishes. Classics of Jewish culinary culture—such as latkes, matzoh balls, challah, and hamantaschen—are updated with smart techniques, vibrant spices, and beautiful vegetables. Thoroughly approachable recipes for everything from soups to sweets go beyond the traditional, incorporating regional influences from North Africa to Central Europe. Featuring a chapter of holiday menus and rich color photography throughout, this stunning collection is at once a guide to establishing traditions and a celebration of the way we eat now.

From the former president of the International Association of Culinary Professionals comes a beautifully designed, accessible and uniquely comprehensive guide to Jewish home cooking. Unlike many Jewish cookbooks that are limited to the traditional dishes of Eastern Europe, Everyday Cooking for the Jewish Home gives readers a truly international sample of what the world of Jewish cooking has to offer. Structured from soup to nuts, and including a special Passover section, it presents a spectacular array of dishes such as Peppered Chickpeas (Arbit), Sweet and Sour Meatballs, Beef and Barley Soup with Kale, Homestyle Gefilte Fish, Potato Chicken Cutlets, Shabbat Beef and Eggs, Cholent, Steamed Beef Greens, Israeli Salad, Poppyseed Noodles, Kasha and Bow Ties, Glick's Colossal Butternut Latkas, Shabbat Wine Mold with Cherries and Walnuts, Springtime Kugel with White and Sweet Potatoes and Matzoh Brie.

Jewish Food: The Ultimate Cookbook is a beautiful and thorough collection of recipes drawn from Jewish traditions and inspired by the contemporary international cultures rooted in this incredible cuisine. The over 300 recipes featured in Jewish Food: The Ultimate Cookbook span traditional High Holiday preparations and contemporary spins on dishes that reach back thousands of years. Learn the history of Jewish food traditions and come to understand how strict religious guidelines coexist with food that is not religious but deeply cultural, and how some of this food has evolved over time as it has traveled the globe and embraced European, Asian, and New World influences. This beautiful and thorough collection of recipes draws from Jewish traditions and is inspired by the contemporary international cultures rooted in this incredible cuisine.

Mouth-watering recipes for caviar pie, flaked haddock, lemon mayonnaise, apple blintz, Passover puffs, many more. Menus for breakfast, brunch, buffets, dinners, cocktail parties, etc. 34 illus.

Featuring the finest in Jewish home cookery, a delectable assortment of traditional and nontraditional dishes includes nearly six hundred recipes representing all aspects of

Jewish culture, including tempting dishes for holiday celebrations, regional specialties, old family favorites, and innovative new renditions of classics. Simultaneous.

From nationally recognized Jewish brand Wise Sons, the cookbook *Eat Something* features over 60 recipes for salads, soups, baked goods, holiday dishes, and more. This long-awaited cookbook (the first one for Wise Sons!) is packed with homey recipes and relatable humor; it is as much a delicious, lighthearted, and nostalgic cookbook as it is a lively celebration of Jewish culture. Stemming from the thesis that Jews eat by occasion, the book is organized into 19 different events and celebrations chronicling a Jewish life in food, including: bris, Shabbat, Passover and other high holidays, first meal home from college, J-dating, wedding, and more. • Both a Jewish humor book and a cookbook • Recipes are drawn from the menus of their beloved Bay Area restaurants, as well as all the occasions when Jews gather around the table. • Includes short essays, illustrations, memorabilia, and stylish plated food photography. Wise Sons is a nationally recognized deli and Jewish food brand with a unique Bay Area ethos—inspired by the past but entirely contemporary, they make traditional Jewish foods California-style with great ingredients. Recipes include Braided Challah, Big Macher Burger, Wise Sons' Brisket, Carrot Tzimmes, and Morning After Matzoquiles, while essays include Confessions of a First-Time Seder Host, So, You Didn't Marry a Jew, and Iconic Chinese Restaurants, As Chosen by the Chosen People. • Great for those who enjoyed *Zahav: A World of Israeli Cooking* by Michael Solomonov, *The 100 Most Jewish Foods: A Highly Debatable List* by Alana Newhouse, and *Russ & Daughters: Reflections and Recipes from the House That Herring Built* by Mark Russ Federman • A must for anyone looking to expand their knowledge of Jewish cuisine and culture

“Your gift giving problems are now over—just stock up on *The 100 Most Jewish Foods*. . . . The appropriate gift for any occasion.” —Jewish Book Council “[A] love letter—to food, family, faith and identity, and the deliciously tangled way they come together.” —NPR’s *The Salt* With contributions from Ruth Reichl, Éric Ripert, Joan Nathan, Michael Solomonov, Dan Barber, Yotam Ottolenghi, Tom Colicchio, Maira Kalman, Melissa Clark, and many more! Tablet’s list of the 100 most Jewish foods is not about the most popular Jewish foods, or the tastiest, or even the most enduring. It’s a list of the most significant foods culturally and historically to the Jewish people, explored deeply with essays, recipes, stories, and context. Some of the dishes are no longer cooked at home, and some are not even dishes in the traditional sense (store-bought cereal and Stella D’oro cookies, for example). The entire list is up for debate, which is what makes this book so much fun. Many of the foods are delicious (such as babka and shakshuka). Others make us wonder how they’ve survived as long as they have (such as unhatched chicken eggs and jellied calves’ feet). As expected, many Jewish (and now universal) favorites like matzo balls, pickles, cheesecake, blintzes, and chopped liver make the list. The recipes are global and represent all contingencies of the Jewish experience. Contributors include Ruth Reichl, Éric Ripert, Joan Nathan, Michael Solomonov, Dan Barber, Gail Simmons, Yotam Ottolenghi, Tom Colicchio, Amanda Hesser and Merrill Stubbs, Maira Kalman, Action Bronson, Daphne Merkin, Shalom Auslander, Dr. Ruth Westheimer, and Phil Rosenthal, among many others. Presented in a gifty package, *The 100 Most Jewish Foods* is the perfect book to dip into, quote from, cook from, and launch a spirited debate.

Preparing a Passover seder for twenty? Or a Purim feast for six? Or making a kosher meal to impress the in-laws? Whether it’s grand-scale celebrating or a cozy simple at-home meal, cooking traditional Jewish fare is one of life’s great joys. Yet preparing all those favorites you grew up with—like challah, hamantaschen, a roast leg of lamb drizzled in herbs—delicious enough to please a roomful of hungry guests as well as fulfill holiday expectations can be pretty intimidating. Yet it doesn’t have to be. With *Jewish Cooking For Dummies*, you’ll discover the fabulous combinations of tastes and ingredients essential to Jewish cuisine, the significance of certain foods (such as honey and carrots), the ins and outs of keeping kosher, how to shop and select foods, and, most of all, how a rich and ancient heritage is kept alive miraculously at every meal. Plus, you’ll see how simple and thoroughly engrossing mastering Jewish cooking can be. This down-to-earth guide shows you how to: Stock your pantry and where to shop—including surprising sources of kosher food Select spices, herbs, and condiments—including bottled salsa, Israeli style Become acquainted with the beans, pastas and grains, vegetables, dairy foods, and meats used in traditional recipes Maximize your efficiency when cleaning, slicing, and preparing vegetables Not only will you explore the roots of Jewish cuisine, you’ll get a handle on the difference between the Ashkenazic and Sephardic cultures (and how the egg noodle and pita bread are just one glorious manifestation of their varying cuisines!). And with over 100 recipes to choose from, you’ll experience the rich and delicious world of the Jewish dining table, holiday by holiday: Rosh Hashanah—including Cinnamon Carrot Coins and Sweet Beet Salad with Orange Hanukkah—including Spicy Vegetable Latkes and Homemade Cinnamon Applesauce Passover—including My Mother’s Fluffy Matzo Balls, Garlic Roast Lamb with Potatoes, and Easy Almond Macaroons With over 100 delicious recipes, plus sixteen pages of color photos, a summary cheatsheet of need-to-know info, black-and-white how-to illustrations, and humorous cartoons, *Jewish Cooking For Dummies* lets you experience the warmth and wisdom of the Jewish table.

A comprehensive, A-to-Z guide to Jewish foods, recipes, and culinary traditions—from an author who is both a rabbi and a James Beard Award winner. Food is more than just sustenance. It’s a reflection of a community’s history, culture, and values. From India to Israel to the United States and everywhere in between, Jewish food appears in many different forms and variations, but all related in its fulfillment of kosher laws, Jewish rituals, and holiday traditions. *The Encyclopedia of Jewish Food* explores unique cultural culinary traditions as well as those that unite the Jewish people. Alphabetical entries—from Afikomen and Almond to Yom Kippur and Za’atar—cover ingredients, dishes, holidays, and food traditions that are significant to Jewish communities around the world. This easy-to-use reference includes more than 650 entries, 300 recipes, plus illustrations and maps throughout. Both a comprehensive resource and fascinating reading, this book is perfect for Jewish cooks, food enthusiasts, historians, and anyone interested in Jewish history or food. It also serves as a treasure trove of trivia—for example, the Pilgrims learned how to make baked beans from Sephardim in Holland. From the author of such celebrated cookbooks as *Olive Trees* and *Honey*, the *Encyclopedia of Jewish Food* is an informative, eye-opening, and delicious guide to the culinary heart and soul of the Jewish people.

Beloved cookbook author Leah Koenig brings us the sweetest installment yet in her Little Book series, this time focusing on cookies, cakes, and all manner of sweet Jewish treats. With delectable photography and 25 tasty recipes—from Orange-Chocolate Rugelach and Mocha Black-and-White Cookies to Fig Baklava and Cinnamon-Almond Babka—this slim collectible features traditional Jewish desserts with a modern twist. The year-round recipes are perfect for the home baker of any skill level looking to expand their repertoire. This scrumptious book can also be purchased with its two companion volumes (featuring Jewish appetizers and feasts) to round out any meal.

Features instructions for preparing traditional holiday dishes as well as appetizers, soups, breads, desserts, meats, and vegetables in the style of Jewish and kosher cooking. Straight from the kitchen of a fun, fabulous Jewish mom, Jewish Cooking Boot Camp is a guide to whipping up traditional favorites for a new generation. Handed down over the centuries, these recipes and tips will take even the most kitchen-challenged gal (or guy) confidently through the Jewish holidays, Shabbats, and other important occasions (like having a significant other's mother over for dinner). In addition to more than fifty easy-to-make, scrumptious, traditional (and nontraditional) recipes, Roz and Andrea provide expert tips from Jewish bartenders, nutritionists, and party planners; interviews with rabbis about creating modern family traditions; inspirational traditions from Jewish families around the globe; kosher wine pairings—and much more. Jewish Cooking Boot Camp takes every last ounce of intimidation out of Jewish cooking while serving up a hearty helping of family, culture, and other flavors to savor. From modern spins on classics, like Schnitzel Noodle Stir Fry and Matza Granola, to make-ahead meals, like Passover Beef Lasagna, to sophisticated dishes, like Veal Chops with Mushroom Sauce, this cookbook covers it all. Suited both for home chefs looking to introduce new foods into their repertoire as well as casual cooks searching for that perfect dinner party recipe to wow their guests, The Gourmet Jewish Cookbook is the ideal source for modern, gourmet twists on classic recipes. In addition, each recipe includes a brief overview of the background and rich history of Jewish cuisine and illustrates how kosher cooking is the first example of "fusion," as it melds local foods of the countries where Jews have lived with the dietary laws that Jews observe. Whether for entertaining with style, cooking for the family or providing the traditional dishes for the Jewish festivals, this book will prove indispensable for Jewish and non-Jewish chefs everywhere.

Noah and Rae Bernamoff, owners of the New York City restaurant Mile End, celebrate the craft of new Jewish cooking with more than 100 soul-satisfying recipes and gorgeous photographs. When Noah and Rae opened Mile End, their tiny Brooklyn restaurant, they had a mission: to share the classic Jewish comfort food of their childhood. Using their grandmothers' recipes as a starting point, they updated traditional dishes and elevated them with fresh ingredients and from-scratch cooking techniques. In The Mile End Cookbook, the Bernamoffs share warm memories of cooking with their families and the traditions and holidays that inspire recipes like blintzes with seasonal fruit compote; chicken salad whose secret ingredient is fresh gribenes; veal schnitzel kicked up with pickled green tomatoes and preserved lemons; tsimis that's never mushy; and cinnamon buns made with challah dough. Noah and Rae also celebrate homemade delicatessen staples and share their recipes and methods for pickling, preserving, and smoking just about anything. For every occasion, mood, and meal, these are recipes that any home cook can make, including: SMOKED AND CURED MEAT AND FISH: brisket, salami, turkey, lamb bacon, lox, mackerel PICKLES, GARNISHES, FILLINGS, AND CONDIMENTS: sour pickles, pickled fennel, horseradish cream, chicken con?t, sauerkraut, and soup mandel SUMPTUOUS SWEETS AND BREADS: rugelach, jelly-?lled doughnuts, ?ourless chocolate cake, honey cake, cheesecake, challah, rye ALL THE CLASSICS: the ultimate chicken soup, ge?lte ?sh, corned beef sandwich, latkes, knishes With tips and lore from Jewish and culinary mavens, such as Joan Nathan and Niki Russ Federman of Russ & Daughters, plus holiday menus, Jewish cooking has never been so inspiring.

'Kosher Modern' presents gourmet recipes for kosher foodies. The book includes 12 chapters of easy and innovative kosher recipes organised by protein - many cleverly modifiable to serve a variety of menus and occasions, plus new takes on old favourites.

This best-loved book on Jewish Cooking has been bought, read, and borrowed by hundreds of thousands of people over the past 35 years. Now available in an all-new edition, 'Love and knishes' continues to delight fans of great cooking everywhere.

The founders of the world-famous Gefilteria revitalize beloved old-world foods with ingenious new approaches in their debut cookbook. Liz Alpern and Jeffrey Yoskowitz are on a mission to reclaim and revolutionize Ashkenazi cuisine. Combining the inventive spirit of a new generation and respect for their culinary tradition, they present more than a hundred recipes pulled deep from the kitchens of Eastern Europe and the diaspora community of North America. Their recipes highlight the best of Ashkenazi home and storefront cuisine, tapping into the enduring Jewish values of resourcefulness and seasonality. Drawing inspiration from aromatic Jewish bakeries (Classic Challah with a Marble Rye Twist, Seeded Honey Rye Pull-Apart Rolls), neighborhood delis (Home-Cured Corned Beef and Pastrami, Rustic Matzo Balls, and Old World Stuffed Gefilte Fish), old-fashioned pickle shops (Crisp Garlic Dilly Beans, Ashkenazi Kimchi), and, of course, their own childhood kitchens, Yoskowitz and Alpern rediscover old-world food traditions, helping you bring simple and comforting recipes into your home. Dishes like Spiced Blueberry Soup, Kasha Varnishkes with Brussels Sprouts, and Sweet Lokshen Kugel with Plums celebrate flavors passed down from generation to generation in recipes reimagined for the contemporary kitchen. Other recipes take a playful approach to the Old World, like Fried Sour Pickles with Garlic Aioli and Sour Dill Martinis. The Gefilte Manifesto is more than a cookbook. It's a call to action, a reclamation of time-honored techniques and ingredients, from the mind-blowingly easy Classic Sour Dill Pickles to the Crispy Honey-Glazed Chicken with Tsimmes. Make a stand. Cook the Manifesto. The results are radically delicious.

The Gourmet's Guide to Jewish CookingThe Gourmet's Guide to Jewish CookingConran OctopusThe Gourmet's Guide to Jewish Cooking, By Bessie Carr and Phyllis ObermanIIIYiddish CuisineA Gourmet's Approach to Jewish CookingJason Aronson Incorporated

Part cookbook, part how-to guide, Food Swap features more than 80 recipes for artisanal items that will be coveted at food swaps and adored as gifts, including everything from salted caramel sauce and Meyer lemon curd to green tomato salsa, lavender shortbread, cultured butter, apricot jalapeño jelly, and rum vanilla extract. You'll also find creative ways to irresistibly package your items, plus perforated gift tags ready for personalization. Finally, author Emily Paster — co-founder of the Chicago Food Swap, one of the biggest

in the world — offers guidance on setting up a food swap in your own community, as well as inspiring stories from people who are part of this growing movement.

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