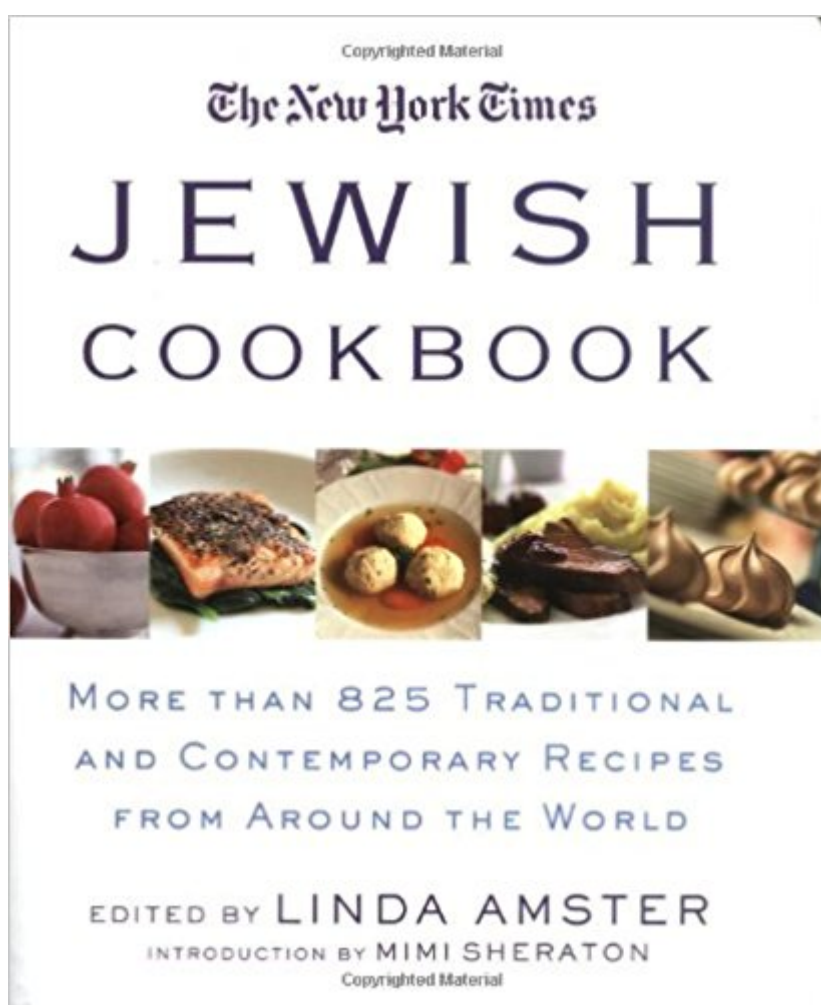


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The New York Times Jewish Cookbook: More Than 825 Traditional & Contemporary Recipes From Around The World



Synopsis

From the food pages of The New York Times comes this authoritative, wide-ranging Jewish cookbook. With almost 800 well-tested recipes by Times food writers, this collection includes influences from Northern Africa, Western and Eastern Europe, the Middle East, and the United States. It is a collection to cook from as well as to celebrate the history, culture, culinary creativity, and enduring tradition of Jews around the world. Mimi Sheraton, food critic and cookbook author, has written a full introduction to the book as well as to each chapter, providing context and expertise to entertain and inspire. Editor Linda Amster has organized chapters to cover every course: appetizers, breads, soups, fish, meat, chicken, vegetables and salads, grains and dairy delights, cakes, cookies, and other desserts. Delicious recipes include both traditional favorites and more recent variations that update the classics with a contemporary twist. All recipes are kosher and include dishes from dozens of well-known writers and chefs such as, Ms. Sheraton, Alain Ducasse, Joan Nathan, Daniel Boulud, and Wolfgang Puck. This useful, appealing, and imaginative volume will delight those who celebrate Jewish culinary culture, and is sure to set a new standard on the Jewish cookbook shelf.

Book Information

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Customer Reviews

Despite coming from the prolific New York Times stable of books, this volume may prove a disappointment to those with some knowledge of Jewish cuisine. Sheraton's introduction points out that "Jewish food is the world's oldest fusion cuisine," but the book appears to apply a thin definition of what makes each dish Jewish. With such a vast number of recipes, time-honored dishes are well

represented, including the ubiquitous Classical Gefilte Fish, Kasha Varnishkas and Cholent Brisket, although the latter is not fully represented compared to the numerous tagines included. While drawing on many traditional dishes that will be immediately recognized by Ashkenazic and Sephardic Jews, many recipes rely on just one or two ingredients for their Jewishness, such as chickpeas in the Warm Chickpeas with Lemon and Olives or honey in David Bouley's Fava Beans with Honey, Lime and Thyme. Despite the lack of clarification for their inclusion, the sheer volume of recipes means that there is something for everyone—from the more traditional to something modern to expand the repertoire. Copyright 2003 Reed Business Information, Inc.

The New York Times Jewish Cookbook anthologizes recipes that have appeared over the years in the newspaper's pages and in some of the cookbooks it has published. The resulting cookbook features recipes from all Jewish cooking traditions: Ashkenazic, Sephardic, and the new Israeli cuisine. Some recipes come from restaurants, even from nonkosher chefs such as Mario Batalli and James Beard. A host of recipes reflects standard Jewish fare, such as long-cooking cholents that include a tender casserole aptly named Spoon Lamb. Recipes are clearly labeled with respect to meat or dairy classifications. A curious afterword reprints a nineteenth-century article from the Times on Jewish cooking that seems hopelessly condescending by today's standards. The Times' authority and the book's comprehensiveness make this a necessary purchase for cookery collections. Mark Knoblauch Copyright © American Library Association. All rights reserved

I guess I was expecting something more Jewish! After all, the title says Jewish Cookbook. But most of the recipes are perhaps kosher adaptations to foods cooked in many different countries in the world. I really was looking for Jewish recipes, and was disappointed.

Wonderful cookbook with several classic Jewish Recipes. A great go to book for any cook, especially one that needs the overall Jewish cooking experience.

I love Jewish cookbooks and this is an excellent one to enjoy. It has lots of kosher recipes and great ideas for nightly meals.

The New York Times Jewish CookbookThe New York Times Jewish Cookbook: More than 825 Traditional & Contemporary Recipes from Around the World combines traditional recipes that are famous throughout the Jewish community but that are made with various twists depending on

the location of the relevant diaspora but also offers many newer, fresher, more modern recipes which I like to bring to my family on various family gatherings and which are always being appreciated....a great source of inspiration to make that night even more different to every other night;-) (Yes, there is even a separate one for Passover-The New York Times Passover Cookbook : More Than 200 Holiday Recipes from Top Chefs and Writers)

Lots of good Jewish recipes in this book. I can recommend it.

Use it all the time!

This is the perfect cookbook for someone who's comfortable enough in the kitchen to look at a recipe and figure out what needs altering. It's got lots of great ideas for traditional Ashkenazic Jewish dishes, but not all of the recipes yield tasty dishes without some modifications.

Excellent cookbook with something for everyone, not just Jewish people. There are recipes from all over the world with all of the great dishes from each country. A fine representation of our melting pot of people and their foods! I whole-heartedly recommend!

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