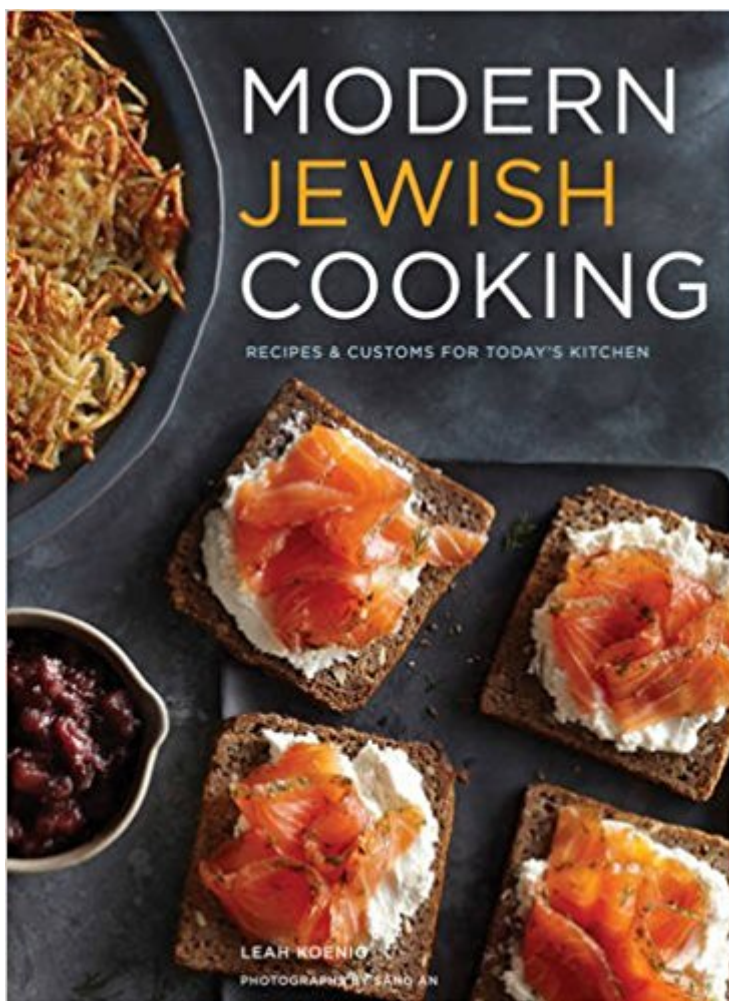


The book was found

Modern Jewish Cooking: Recipes & Customs For Today's Kitchen



Synopsis

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

Book Information

Hardcover: 352 pages

Publisher: Chronicle Books (March 17, 2015)

Language: English

ISBN-10: 1452127484

ISBN-13: 978-1452127484

Product Dimensions: 7.6 x 1.2 x 10.2 inches

Shipping Weight: 2.5 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars 55 customer reviews

Best Sellers Rank: #110,580 in Books (See Top 100 in Books) #14 in Books > Cookbooks, Food & Wine > Special Diet > Kosher #1117 in Books > Cookbooks, Food & Wine > Regional & International

Customer Reviews

"Fans of Ottolenghi's Jerusalem will find much to treasure in Koenig's book. Her recipes, designed for the upcoming generation of Jewish cooks, are also a contemporary portrait of the global flavors and simple, fresh ingredients that are shaping the modern kitchen." - Publishers Weekly
"Leah is cementing her role as America's brightest future authority on Jewish food culture." - David Sax, author of Save the Deli and The Tastemakers
"Leah is a cook grounded in tradition with an eye toward making the food accessible for a contemporary audience. Her recipes are as good as they sound." - Arthur Schwartz, author of Jewish Home Cooking: Yiddish Recipes Revisited

Leah Koenig is a writer and cooking teacher based in Brooklyn.

My grandmother, who was from Russia, never wrote any of her recipes down and I was too young to be interested in cooking during the time that she lived with us. Since my mother wasn't much of a cook (my grandmother did the cooking) I had no idea where to begin. This cookbook is a life saver. When my brother was making his Bar Mitzvah I helped my grandmother crack walnuts and mix them with white raisins for days so she could make her rugalach. Every recipe I have ever found is made with preserves or chocolate but, finally, Ms. Koenig has recreated my grandmother's recipe. Thanks you, thank you.

There's a reason why this has so many 5 star reviews - it truly is a phenomenal cookbook! My fianc  bought this for me as a gift, last December, and I've been using it on a near weekly basis to keep our meal plan interesting and new. I like to rotate between the different sections of this cookbook and will usually choose one new recipe to feature on our Friday night dinner. So far every recipe we've tried has been a winner, though the Classic Challah came out quite dense and a touch too salty and eggy for our taste. I do have my own recipe that I'll stick with but sometimes it's nice just to try something new. One thing I really enjoyed is how the author incorporates traditional foods with a unique twist. For instance, the potato latkes are pretty typical of any latke recipe but Leah introduces a unique alternative to the standard accompaniments. We really enjoyed pairing ours with her apple-date chutney. It added a nice, sweet-heat with a bit of a kick that contrasted nicely with the sour cream. My fianc  also enjoyed the left over chutney with his grilled chicken :). Other dishes that we've really enjoyed include her Tilapia in Spicy Tomato Sauce and Couscous with Winter Squash and Chickpeas. The sauce in the Tilapia dish is amazing if you like spicy dishes, and it's perfect for dipping bread in to sop up every last bit. I made that recipe as is, which turned out great. Next time I'll probably add capers or some sliced kalamata olives since I think the added saltiness would really compliment this sauce. The Couscous dish was delightfully sweet, a touch savory and perfectly spiced with cinnamon, ginger, cumin, coriander and paprika. I had never made couscous before and was skeptical that 2 cups would produce enough volume to match the squash and chickpea mixture but I'm glad I stuck to the recipe as written. The couscous expanded quite a bit and the entire dish turned out perfectly balanced. It looked absolutely gorgeous (such great colors!) in a large, wide, serving bowl. This would be perfect to serve as a side dish for a gathering as it's enough for at least 8 generous servings. On it's own, it's completely vegetarian, however I chose to serve this with simply-prepared (salt/pepper/oil) grilled lamb chops - which went well with all the spices in this dish. I could go on and on about all the amazing meals we've gotten out of this

book and all of the recipes that we're still excited to try! It's rare that I come across a cookbook wherein every recipe is one that you can realistically see yourself preparing. These recipes are interesting, have visual appeal, taste great and they don't require special equipment you're unlikely to own, call for rare or exotic ingredients or demand a high level of culinary skill and aptitude. This book is truly for the home cook! I highly recommend this cookbook and think it would make an amazing gift for a newly wed couple or even for someone starting off on their own for the first time.

I just ordered 5 copies of the book for Passover gifts. . Having written about it, I had the opportunity to test some of the recipes myself and I can tell you they work beautifully and have great cultural and culinary context. A great addition to the rich canon of Jewish cookbooks.

Great recipes. Chicken with Fennel and Onions is a real winner!

I made an entire Chanukah meal from this cookbook. Everything was phenomenal. My Jewish boyfriend said his mother would be impressed.

Loved combining vegetarian recipes with new takes on classic Jewish recipes.

It's a unique and tantalizing look at Jewish \cooking for the modern world. I especially love the three different menus for each yom tov. I can't wait to try them.

Fabulous cookbook. Incredible recipes and photos. Easy to follow instructions and very authentic. A joy just to look through and have on your shelf.

[Download to continue reading...](#)

Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Modern Jewish Cooking: Recipes & Customs for Today's Kitchen Living a Jewish Life, Updated and Revised Edition: Jewish Traditions, Customs, and Values for Today's Families The Children's Jewish Holiday Kitchen: 70 Fun Recipes for You and Your Kids, from the Author of Jewish Cooking in America The Ultimate Guide to Jewish Holidays Recipes: The Ultimate Jewish Holidays Cookbook and Guide to Jewish Cooking Cast Iron Recipes Cookbook: 50 Most Delicious of Cast Iron Recipes (Cast Iron Recipes, Cast Iron Cookbook, Cast Iron Cooking, Cast Iron Cooking Recipes): ... Recipes (Easy Recipes Cookbook Book 2) Cooking for One Cookbook for

Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, deserts) Cooking for Two: 365 Days of Fast, Easy, Delicious Recipes for Busy People (Cooking for Two Cookbook, Slow Cooking for Two, Cooking for 2 Recipes) A Kitchen in Tunisia: Tunisian Recipes from North Africa (Tunisian Recipes, Tunisian Cookbook, Tunisian Cooking, Tunisian Food, African Recipes, African Cookbook, African Cooking Book 1) Low Carb Recipes: American Cooking Recipes - Paleo Diet Cookbook for Healthy Eating, Quick and Easy Recipes, Weight Loss Cooking Recipes, Salad, 130+ Additive Free, American Recipes Indonesian Cookbook: 20 Indonesian Kitchen Recipes (Indonesian Cuisine, Indonesian Food, Indonesian Cooking, Indonesian Meals, Indonesian Kitchen, Indonesian Recipes) Jewish Philosophy and the Crisis of Modernity: Essays and Lectures in Modern Jewish Thought (Suny Series, Jewish Writings of Strauss) Southeast Asian Cooking: Bundle of 120 Southeast Asian Recipes (Indonesian Cuisine, Malaysian Food, Cambodian Cooking, Vietnamese Meals, Thai Kitchen, Filipino Recipes, Thai Curry, Vietnamese Dishes) Camping Cookbook: Camping Recipes Made Easy: 50 Recipes! Featuring Foil Packet Recipes, Dutch Oven Recipes, Campfire Grilling Recipes, and Campfire Cooking Recipes Welcome to Wok World: Unlock EVERY Secret of Cooking Through 500 AMAZING Wok Recipes (Wok cookbook, Stir Fry recipes, Noodle recipes, easy Chinese recipes ,...) (Unlock Cooking, Cookbook [#2]) The Haven's Kitchen Cooking School: Recipes and Inspiration to Build a Lifetime of Confidence in the Kitchen Paleo Recipes for Beginners: 220+ Recipes of Quick & Easy Cooking, Paleo Cookbook for Beginners, Gluten Free Cooking, Wheat Free, Paleo Cooking for ... Diet, Antioxidants & Phytochemical (Volume 5) Paleo Recipes for Beginners: 230+ Recipes of Quick & Easy Cooking, Paleo Cookbook for Beginners, Gluten Free Cooking, Wheat Free, Paleo Cooking for One, Whole Foods Diet, Antioxidants & Phytochemical Paleo Recipes for Beginners: 220+ Recipes of Quick & Easy Cooking, Paleo Cookbook for Beginners, Gluten Free Cooking, Wheat Free, Paleo Cooking for One, Whole Foods Diet, Antioxidants & Phytochemical Paleo Recipes for Beginners: 210+ Recipes of Quick & Easy Cooking, Paleo Cookbook for Beginners, Gluten Free Cooking, Wheat Free, Paleo Cooking for One, Whole Foods Diet, Antioxidants & Phytochemical

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)