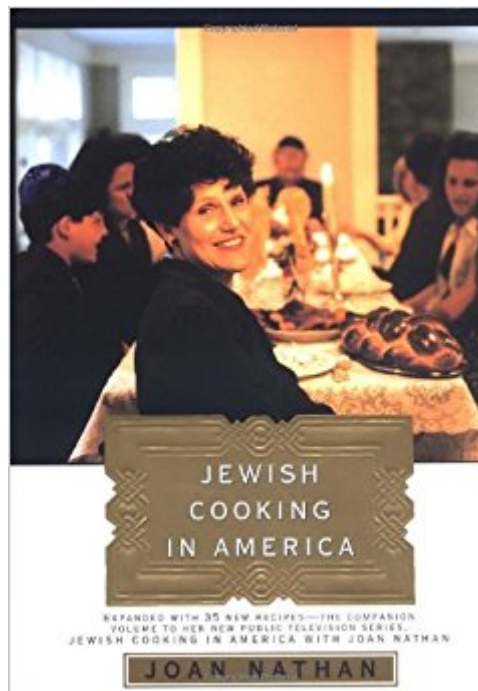




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Jewish Cooking In America: Expanded Edition (Knopf Cooks American)



Synopsis

This rich tapestry of more than three centuries of Jewish cooking in America gathers together some 335 kosher recipes, old and new. They come from both Sephardic and Ashkenazic Jews who settled all over America, bringing with them a wide variety of regional flavors, changing and adapting their traditional dishes according to what was available in the new country. What makes Jewish cooking unique is the ancient dietary laws that govern the selection, preparation, and consumption of observant Jews. Food plays a major part in rituals past and present, binding family and community. It is this theme that informs every part of Joan Nathan's warm and lively text. Every dish has a story – from the cholents (the long-cooked rich meat stews) and kugels (vegetable and noodle puddings) prepared in advance for the Sabbath, to the potato latkes (served with maple syrup in Vermont and goat cheese in California) and gefilte fish (made with white fish in the Midwest, salmon in the Northwest, haddock in New England, and shad in Maryland). Joan Nathan tells us how lox and bagels and Lindy's cheesecake became household words, and how American products like Crisco, cream cheese, and Jell-O changed forever Jewish home cooking. The recipes and stories come from every part of the U.S.A. They are seasoned with Syrian, Moroccan, Greek, German, Polish, Georgian, and Alsatian flavors, and they represent traditional foods tailored for today's tastes as well as some of the nouvelle creations of Jewish chefs from New York to Tuscon. When *Jewish Cooking in America* was first published in 1994, it won both the IACP / Julia Child Cookbook Award for Best Cookbook of the Year and the James Beard Award for Best Food of the Americas Cookbook. Now, more than ever, it stands firmly established as an American culinary classic.

Book Information

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Customer Reviews

Joan Nathan, an American, author of *The Children's Jewish Holiday Kitchen*, lived in Jerusalem for three years. Her review of Jewish-American cuisine contains more than 300 kosher recipes, with added information on Jewish dietary laws and Jewish culture, drawing from both Sephardic and Ashkenazic traditions. She gives Old World cooking extensive coverage, including foods from Bukhara, Salonika, Israel and Georgia, and writes knowledgeably of New World adaptations. The recipes cover Jewish standards, like homemade bagels and pickled herring and more American-influenced dishes like Cajun matzoh balls with green onions, or American haroset. The book won the 1995 Julia Child Cookbook Award in the American Category. --This text refers to an out of print or unavailable edition of this title.

You don't have to be Jewish to like the latest entry in the Knopf Cooks American series. You don't even have to like Jewish cooking. A food-lover's guide to Jewish American history and culture, it dishes up not just recipes but appetizing anecdotes, insights about various forms of religious observance and how they have been affected by transplantation to the New World, even a few jokes. Nathan (*Jewish Holiday Kitchen*), a skillful writer and an energetic researcher, evokes the greenhorn's astonishment at the plentitude of oranges; documents the "revolution" in kosher cooking inspired by the introduction of vegetable shortening in the '10s; explains how enterprising Jewish admen convinced various food manufacturers to tailor their products for kosher consumers; calls on Southern families who replace the walnuts and almonds of Eastern European cookery with pecans, and visits Maine cooks who prepare mock lobster salad. Her focus is expansive, covering not just standard Ashkenazic and Sephardic dishes and traditions but foods and customs from Bukhara, Salonika, Israel and Georgia as well as original Jewish American hybrids. The recipes themselves, clearly outlined if not always easy to execute, constitute something of a Jewish culinary hall-of-fame, with faithfully preserved instructions for homemade bagels and pickled herring, Lindy's cheesecake and contributions from chic restaurateurs (Wolfgang Puck, Anne Rosenzweig). Illustrations not seen by PW. BOMC alternate, HomeStyle Book Club alternate. Copyright 1994 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

This book contains user-friendly recipes, and most of the ingredients called for are easily obtainable. The majority of the recipes appear to be for dishes that are actually eaten by Jews rather than for ones that are definitely not part of Jewish cuisine although they have been passed off as such by some authors. Ms. Nathan is passionate about the food she describes and provides a generous amount of information on the history, lore, and cultural and religious traditions of the Sephardic and Ashkenazic Jews who settled in America. She also includes menus, a helpful glossary of Jewish terms, and many interesting illustrations. I would also like to recommend "Recipes and Remembrances from an Eastern Mediterranean Kitchen: A Culinary Journey through Syria, Lebanon, and Jordan," by Sonia Uvezian. This definitive volume offers superb recipes and fascinating text, including information on the region's minorities (particularly Jews and Armenians) that is not found in previous cookbooks.

I ordered this used on the marketplace and got sent the older edition instead. Still a good book. I love the recipe for bagels and the different variations of challah. Finding "matzoh balls" that weren't made with matzah was a huge plus because I am allergic to wheat. The gluten free matzohs are made with potato - another allergen. So to find them made with chickpea flour was awesome! I was really delighted to find cuisine in the book from Asia and India. Many of those recipes are easy to convert to gluten free or are easier for my other allergies. If you are inventive you can easily make a lot of the recipes in here safe for people with allergies.

Glad to know, that some of my mom's style of cooking, from the 1950's, is still the norm, in many Jewish households. I still make these recipes, from scratch, following the recipes in this book. I was so glad, to find some more authentic recipes, that I could not get anywhere's else.

This book was a gift for a chef who needs to learn Jewish cooking! He says it is useful.

The best part of this book is the history of Jewish foods and food manufacturers in this country. Love the old ads! Still need to try some of her recipes, but Joan Nathan is a really good resource for Jewish recipes. I just made her Friday night Brisket from another book. I had never made brisket, and it was like having her in the kitchen to show me how to do it.

I enjoy reading and cooking from this book, but the index on the back is so bad. I got so frustrated just trying to find things from reading the index. When I looked up challah, there's several pages

for it, but none of them is the challah recipe. Those pages were for something else not related to challah. The only way that worked for me was to look through the book, page for page to look for recipes to cook. Another con about the book is there are no pictures of the food, just people and places.

This book contains excellent, delicious recipes. The directions are clear and easy to follow. The histories that accompany the recipes bring a tie to people and families long gone. These petite biographies give the book another aspect...a touch of literature.

it very good thanks

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