

Nycvff 2012 The Recap

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My Paris Kitchen David Lebovitz 2014-04-08 A collection of stories and 100 sweet and savory French-inspired recipes from popular food blogger David Lebovitz, reflecting the way Parisians eat today and featuring lush photography taken around Paris and in David's Parisian kitchen. In 2004, David Lebovitz packed up his most treasured cookbooks, a well-worn cast-iron skillet, and his laptop and moved to Paris. In that time, the culinary culture of France has shifted as a new generation of chefs and home cooks—most notably in Paris—incorporates ingredients and techniques from around the world into traditional French dishes. In *My Paris Kitchen*, David remasters the classics, introduces lesser-known fare, and presents 100 sweet and savory recipes that reflect the way modern Parisians eat today. You'll find Soupe à l'oignon, Cassoulet, Coq au vin, and Croque-monsieur, as well as Smoky barbecue-style pork, Lamb shank tagine, Dukkah-roasted cauliflower, Salt cod fritters with tartar sauce, and Wheat berry salad with radicchio, root vegetables, and pomegranate. And of course, there's dessert: Warm chocolate cake with salted butter caramel sauce, Duck fat cookies, Bay leaf poundcake with orange glaze, French cheesecake...and the list goes on. David also shares stories told with his trademark wit and humor, and lush photography taken on location around Paris and in David's kitchen reveals the quirks, trials, beauty, and joys of life in the culinary capital of the world.

Pastrami on Rye Ted Merwin 2015-10-06 For much of the twentieth century, the New York Jewish deli rivaled-- and in some ways surpassed-- the synagogue as the primary gathering place for the Jewish community. The deli, argues Merwin, reached its full flowering not in the immigrant period but in the interwar era, when the children of Jewish immigrants celebrated the first flush of their success in America by downing sandwiches and cheesecake in theater district delis. But it was the kosher deli that followed Jews to the outer boroughs of the city, and became the most tangible symbol of their continuing desire to maintain a connection to their heritage.

Baking Chez Moi Dorie Greenspan 2014 The author of the award-winning *Around My French Table* presents a collection of 180 radically simple desserts from French home cooks and pastry chefs. 75,000 first printing.

Friday Night Dinners Bonnie Stern 2010-10-12 These wonderful menus will help you bring Bonnie Stern's style and warmth to your own table. Brimming with enthusiasm, knowledge and a love of food and people, *Friday Night Dinners* is simply Bonnie's best book yet. There's no better way to start the weekend than having family and friends over for Friday night dinner. With this essential cookbook, Bonnie Stern will show you how to welcome the weekend with ease, warmth and flair. Taking inspiration from long-time family traditions and from her many travels, Bonnie's menus reflect her own relaxed entertaining style and trademark approach – easy-to-follow recipes and lots of make-ahead tips, variations, helpful hints and serving suggestions. And Bonnie's personal stories will inspire you to create some Friday night dinner memories of your own. Color photos taken at

Bonnie's home by her son, Mark Rupert, showcase menus for every season and occasion – holidays and barbecues, fast suppers and fabulous feasts – and Bonnie makes sure you can make fantastic meals and still enjoy the food and fun with everyone else. With over 170 delicious recipes, you'll want to use this book every day of the week.

On Being Vegan Colleen Patrick-Goudreau 2013-04-22 *On Being Vegan* is a collection of thoughtfully crafted essays that reflect Colleen Patrick-Goudreau's unique blend of passion, humor, and common sense and get to the heart of what it means to be vegan. Born out of her life-changing talks and podcast episodes, *On Being Vegan* is Patrick-Goudreau's sixth book.

The Seasonal Jewish Kitchen Amelia Saltsman 2015-08-04 Organized by the Jewish calendar, *The Seasonal Jewish Kitchen* combines the modern focus on fresh foods with ancient roots and recipes. These dishes are lighter and brighter—ranging from iconic brisket, chicken soup, gefilte fish, and potato latkes to Lamb, Butternut Squash, and Quince Tagine; Buckwheat, Bowties, and Brussels Sprouts; and Carob Molasses Ice Cream. Amelia Saltsman's melting-pot approach to flavors and ingredients will win over a new generation of Jewish cooks.

A Fistful of Lentils Jennifer Abadi 2007-12-21 The author shares 125 recipes from her Syrian-Jewish grandmother, featuring a wide array of meat and vegetable dishes flavored with cumin, cinnamon, and other exotic spices.

Beyond the North Wind Darra Goldstein 2020-02-04 100 traditional yet surprisingly modern recipes from the far northern corners of Russia, featuring ingredients and dishes that young Russians are rediscovering as part of their heritage. IACP AWARD FINALIST • LONGLISTED FOR THE ART OF EATING PRIZE • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE WASHINGTON POST AND FORBES “A necessary resource for food writers and for eaters, a fascinating read and good excuse to make fermented oatmeal.”—Bon Appétit Russian cookbooks tend to focus on the food that was imported from France in the nineteenth century or the impoverished food of the Soviet era. *Beyond the North Wind* explores the true heart of Russian food, a cuisine that celebrates whole grains, preserved and fermented foods, and straightforward but robust flavors. Recipes for a dazzling array of pickles and preserves, infused vodkas, homemade dairy products such as farmers cheese and cultured butter, puff pastry hand pies stuffed with mushrooms and fish, and seasonal vegetable soups showcase Russian foods that are organic and honest—many of them old dishes that feel new again in their elegant minimalism. Despite the country's harsh climate, this surprisingly sophisticated cuisine has an incredible depth of flavor to offer in dishes like Braised Cod with Horseradish, Roast Lamb with Kasha, Black Currant Cheesecake, and so many more. This home-style cookbook with a strong sense of place and evocative storytelling brings to life a rarely seen portrait of Russia, its people, and its palate—with 100 recipes, gorgeous photography, and essays on the little-known culinary history of this fascinating and wild part of the world.

Dating Vegans Anne Dinshah 2012-03-01 Better than a romance novel that whisks you away to fantasy, *Dating Vegans* is genuine. It is a catalyst for reevaluating your own interactions with other people whether you are the vegan or the other person. Where am I now? What is certain? What might I compromise? What would I do if I met a person like that? Will I make a recipe? This powerful function of the book can appeal to anyone, regardless of the relationship situation. The author has applicable tips for getting a date or keeping together long-term. Learn how to share information, so that vegan values get just consideration, without being socially abrasive to those not yet holding these ideals. "Dating Vegans is a must-have manual for any vegan willing to give a chance to someone from the other side of the plate. Overflowing with stories, anecdotes, humor, advice, and recipes, here is your guidebook to finding friends, lovers, and hopefully, that one person who is both." - Joseph Connelly, founder of VegNews magazine

The German-Jewish Cookbook Gabrielle Rossmer Gropman 2017-09-05 This cookbook features recipes for German-Jewish cuisine as it existed in Germany prior to World War II, and as refugees later adapted it in the United States and elsewhere. Because these dishes differ from more familiar Jewish food, they will be a discovery for many people. With a focus on fresh, seasonal ingredients, this indispensable collection of recipes includes numerous soups, both chilled and hot; vegetable dishes; meats, poultry, and fish; fruit desserts; cakes; and the German version of challah, Berches. These elegant and mostly easy-to-make recipes range from light summery fare to hearty winter foods. The Gropmans-a mother-daughter author pair-have honored the original recipes Gabrielle learned after arriving as a baby in Washington Heights from Germany in 1939, while updating their format to reflect contemporary standards of recipe writing. Six recipe chapters offer easy-to-follow instructions for weekday meals, Shabbos and holiday meals, sausage and cold cuts, vegetables, coffee and cake, and core recipes basic to the preparation of German-Jewish cuisine. Some of these recipes come from friends and family of the authors; others have been culled from interviews conducted by the authors, prewar German-Jewish cookbooks, nineteenth-century American cookbooks, community cookbooks, memoirs, or historical and archival material. The introduction explains the basics of Jewish diet (kosher law). The historical chapter that follows sets the stage by describing Jewish social customs in Germany and then offering a look at life in the vibrant *_migr_* community of Washington Heights in New York City in the 1940s and 1950s. Vividly illustrated with more than fifty drawings by Megan Piontkowski and photographs by Sonya Gropman that show the cooking process as well as the delicious finished dishes, this cookbook will appeal to readers curious about ethnic cooking and how it has evolved, and to anyone interested in exploring delicious new recipes.

The Jewish Cookbook Leah Koenig 2019-09-04 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 Raij - 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.

Classic Recipes for Modern People Max Sussman 2015-03-31

The siblings and authors of *This Is a Cookbook* and *The Best Cookbook Ever* "take the age-old concept of comfort food and update it for modern tastes" (Publishers Weekly). *Classics Recipes for Modern People* is the definitive collection of classic recipes that have been reinvented, rejiggered, reordered, and re-created by Max and Eli Sussman. They believe that recipes should be ever expanding and evolving, a philosophy they practice in both their professional and home kitchens. That a dish "no matter how classic and iconic-has the ability to morph into something new and fantastic." Divided into eight sections like "Classics from Our Childhood," "TV Dinner Classics," "Future Classics," and "Breakfast Classics" readers will find reinvented dishes inspired by Max and Eli's childhood in Detroit, the frozen food aisle, followers on social media, and more. "The cookbook displays their trademark creative spin on classic dishes, featuring recipes for things like Gefilte Fish Terrine, Duck à l'Orange, and Kibbeh and Tzatziki. It's decidedly not Kosher (see: Pork Burger with Apple Ketchup, Shellfish Shells), but it speaks to the contemporary trend of repurposing traditional Jewish foods to make them shine in a modern context."-Tablet "Spotlights their cooking chops and dead-on wit in equal measure . . . For the book, the brothers took a novel tack to gather recipes: crowd-sourcing for childhood culinary classics."-The Forward "Home cooks interested in adding to their comfort food canon will likely find some inspiration in this eye-catching collection . . . The Sussmans' thoughtful collection is sure to jar readers from their comfort (food) zones and encourage them to branch out to incorporate new flavors and ingredients."-Publishers Weekly

Blueberry Girl Neil Gaiman 2009-03-10 This is a prayer for a blueberry girl . . . A much-loved baby grows into a young woman: brave, adventurous, and lucky. Exploring, traveling, bathed in sunshine, surrounded by the wonders of the world. What every new parent or parent-to-be dreams of for her child, what every girl dreams of for herself. Let me go places that we've never been, trust and delight in her youth. Nationally bestselling author Neil Gaiman wrote *Blueberry Girl* for a friend who was about to become the mother of a little girl. Here, he and beloved illustrator Charles Vess turn this deeply personal wish for a new daughter into a book that celebrates the glory of growing up: a perfect gift for girls embarking on all the journeys of life, for their parents, and for everyone who loves them. Give her all these and a little bit more, gifts for a blueberry girl.

Eating Delancey Aaron Rezny 2014-11-25 All the foods that were brought to America in the early 20th century by Jews during the great emigration from Europe came to the Lower East Side: knishes, bagels, lox, pastrami, whitefish, dill pickles, kasha, herring (in multiple variations), egg creams and much more. It is an area that continues to undergo rapid change but *Eating Delancey* hopes to capture forever the Jewish cuisine of the Lower East Side. This a gorgeous collection of photographs of classic Jewish food, with profiles and recipes from classic LES Jewish eateries.

Lifestyle by Nature Betty Holston Smith Ed.D 2019-04-06 How are you? If your truest first thoughts in pondering this question are something like "I could be better," this nature-based lifestyle-change book might help. To be healthy, you must take care of all of you because the total you is made up of your entire self, including your body, mind, spirit, soul-your everything. If one part of you is not up to par in some way or another, it's impossible for your everything else to be totally healthy. You have tried everything your friends, your doctors, and even the advertisement industry recommended for improving your health. But nothing has worked, except to make you a frustrated person. Close your eyes right now and allow your conscious mind to contemplate your health situation. Be honest. You are not the

healthiest that you can or should be. In fact, you are in dire straits according to how you feel and what your medical team says about your health. I know all of this about you because I was you so many years ago. Like you, for years I followed the same type of diet herd that you have been following. And like you, after trying everything, I had no clue about what to try next. However, I found a clue. Over forty years, I lived the importance of and learned to replicate nature's wisdom on nutrition and movement in my unhealthy lifestyle. Her focus was on naturally changing lifestyles, not on temporary quick fixes. And in the process, she provided me with all types of support to do so. I carefully recorded her step-by-step wisdom and provided the details inside. Ditch your next quick-fix cosmetic diet, and put your trust in nature's simple but trustworthy lifestyle-change wisdom.

Learn to Bake CICO Books 2021-09-14 Learn how to make tasty dishes that teach simple baking skills with these 35 brilliant recipes.

Modern Jewish Cooking Leah Koenig 2015-03-17 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.

The Gefilte Manifesto Jeffrey Yoskowitz 2016-09-13 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.

Israel Eats Steven Rothfeld 2016-06-21 Stories, photos, and recipes from Israel's culinary scene—a fusion of flavors from around the world. After years of travels

elsewhere, photographer Steven Rothfeld visited Israel for the first time, spending several months exploring the small country's vibrant food scene. The locals guided him from one great restaurant to another, and to growers and producers of fine foods as well. This book is a delicious compilation of stories and reflections, recipes, and stunning photographs of Israel's food culture today. From north to south, Tel Aviv to Jerusalem, chefs and food growers have branched out from a vast array of cultural influences and historic traditions to create fresh, contemporary fusions and flavors. Rothfeld's friend Nancy Silverton, a winner of the James Beard Foundation's Outstanding Chef Award, contributes ten dishes inspired by the delicious fusion styles that have become a hallmark of the Israeli culinary community. "Learn about the cultural traditions underlying dishes like spiced lamb kabobs grilled on cinnamon sticks, beet puree with tahini and date syrup, a kumquat marmalade Rothfeld first tasted at an inn in the Golan Heights, and inventive variations on Israeli staples like cauliflower and eggplant."—St. Helena Star

Provisions Michelle Rousseau 2018-10-30 A lush, modern vegetarian cookbook celebrating the bold flavors and unique ingredients of the Caribbean In *Provisions*, Michelle and Suzanne Rousseau share 150 recipes that pay homage to the meals and market produce that have been farmed, sold, and prepared by Caribbean people -- particularly the women -- for centuries. Caribbean food is often thought of as rustic and unrefined, but these vibrant vegetarian dishes will change the way we think about this diverse, exciting, and nourishing cuisine. The pages are spiced with the sisters' fond food memories and fascinating glimpses of the islands' histories, bringing the region's culinary past together with creative recipes that represent the best of Caribbean food today. With a modern twist on traditional island ingredients and flavors, *Provisions* reinvents classic dishes and presents innovative new favorites, like Ripe Plantain Gratin, Ackee Tacos with Island Guacamole, Haitian Riz Djon Djon Risotto, Oven-Roasted Pumpkin Flatbread, and Caramelized Fennel and Grilled Green Guava with Mint. Stunning full-color photographs showcase the variety of these dishes: hearty stews, easy one-pot meals, crunchy salads, flavorful pickles, preserves, and hot sauces, sumptuous desserts, cocktails, and more. At once elegant, authoritative, and accessible, Suzanne and Michelle's recipes and stories invite you to bring fresh Caribbean flavors to your table.

Candle 79 Cookbook Joy Pierson 2011-11-01 Continually rated as one of the best vegan restaurants in the country, Candle 79 is at the forefront of a movement to bring elegance and sophistication to vegetarian cuisine. Not only is its fare local, seasonal, organic, and sustainable, but also so flavorful and satisfying that customers—vegan and omnivore alike—are constantly asking for recipes to cook at home. This collection answers that call, with simple yet impressive recipes for Chickpea Crepes, Ginger-Seitan Dumplings, Live Lasagna, Chocolate Mousse Towers, Cucumber-Basil Martinis, and more. Expanding the horizons of vegan fare with appetizers, soups, salads, mains, brunches, desserts, cocktails, and wine pairings, *Candle 79 Cookbook* invites every home cook to make truly green cuisine.

Jewish Holiday Cooking Jayne Cohen 2012-09-26 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.

Balaboosta Einat Admony 2013-09-03 One of Cooking Light's 10 Favorite Cookbooks of the Year: "Inventive and heartily satisfying twists on Middle-Eastern-meets-Mediterranean cuisine." --TheNew York Times Einat Admony is a twenty-first-century balaboosta (Yiddish for "perfect housewife"). She's a mother and wife, but also a chef busy running three bustling New York City restaurants. Her debut cookbook features 140 of the recipes she cooks for the people she loves--her children, her husband, and the many friends she regularly entertains. Here, Einat's mixed Israeli heritage--Yemenite and Persian--seamlessly blends with the fresh, sophisticated Mediterranean palate she honed while working in some of New York City's most beloved kitchens. The result is a melting pot of meals for every need and occasion: exotic and exciting dinner-party dishes (harissa-spiced Moroccan fish, beet gnocchi), meals just for kids (chicken schnitzel, root veggie chips), healthy options (butternut squash and saffron soup, quinoa salad with preserved lemon and chickpeas), satisfying comfort food (creamy, cheesy potatoes, spicy chili), and so much more. "Engagingly written, with humor, enthusiasm and great stories." --The Jewish Week "A multinational smorgasbord of intensely flavorful dishes." --Publishers Weekly (starred review)

The New Persian Kitchen Louisa Shafia 2013-04-16 This luscious and contemporary take on the alluring cuisine of Iran featuring 75 recipes for both traditional Persian dishes and modern reinterpretations using Middle Eastern ingredients. In *The New Persian Kitchen*, acclaimed chef and Lucid Food blogger Louisa Shafia explores her Iranian heritage by reimagining classic Persian recipes from a fresh, vegetable-focused perspective. These vibrant recipes demystify Persian ingredients like rose petals, dried limes, tamarind, and sumac, while offering surprising preparations for familiar foods such as beets, carrots, mint, and yogurt for the busy, health-conscious cook. The nearly eighty recipes--such as Turmeric Chicken with Sumac and Lime, Pomegranate Soup, and ice cream sandwiches made with Saffron Frozen Yogurt and Cardamom Pizzelles--range from starters to stews to sweets, and employ streamlined kitchen techniques and smart preparation tips. A luscious, contemporary take on a time-honored cuisine, *The New Persian Kitchen* makes the exotic and beautiful tradition of seasonal Persian cooking both accessible and inspiring.

The New Kosher Kim Kushner 2015-08-11 Kosher cooking has been redefined for the modern family. *The New Kosher* is filled with healthy recipes, exquisite flavors, and a fresh sensibility for the modern lifestyle. Emphasizing fast, easy, and delicious dishes for everyday as well as special occasions, this is your comprehensive guide to kosher cooking. Kim Kushner comes from a diverse foodie background and her easygoing, mix and match style redefines kosher cooking. With over 100 recipes from all over the world, there's something for everyone in this unique cookbook. Looking for a modern twist on a traditional dish? Try Kim's stickydate and caramel

challah bread pudding or Go-to Challah with Za'atar topping, five-minute sundried tomato hummus or Middle Eastern lentil, carrot and lemon soup. Trying to find a new family favorite? Whip up some coconut and chocolate chunk muffins with banana, penne with lemon zest, pine nuts and Parmesan, easy dill chicken stew or zucchini meat loaf with brown sugar glaze. Warmly written with personal narratives and detailed nuance, Kim's recipes reflect her experience as a generous instructor who loves to teach and a mom who cooks tasty and nourishing fare for a big family.

Russ & Daughters Mark Russ Federman 2013-03-05 The former owner/proprietor of the beloved appetizing store on Manhattan's Lower East Side tells the delightful, mouthwatering story of an immigrant family's journey from a pushcart in 1907 to "New York's most hallowed shrine to the miracle of caviar, smoked salmon, ethereal herring, and silken chopped liver" (The New York Times Magazine). When Joel Russ started peddling herring from a barrel shortly after his arrival in America from Poland, he could not have imagined that he was giving birth to a gastronomic legend. Here is the story of this "Louvre of lox" (The Sunday Times, London): its humble beginnings, the struggle to keep it going during the Great Depression, the food rationing of World War II, the passing of the torch to the next generation as the flight from the Lower East Side was beginning, the heartbreaking years of neighborhood blight, and the almost miraculous renaissance of an area from which hundreds of other family-owned stores had fled. Filled with delightful anecdotes about how a ferociously hardworking family turned a passion for selling perfectly smoked and pickled fish into an institution with a devoted national clientele, Mark Russ Federman's reminiscences combine a heartwarming and triumphant immigrant saga with a panoramic history of twentieth-century New York, a meditation on the creation and selling of gourmet food by a family that has mastered this art, and an enchanting behind-the-scenes look at four generations of people who are just a little bit crazy on the subject of fish. Color photographs © Matthew Hranek

Little Book of Jewish Appetizers Leah Koenig 2017-08-08 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.

Plant-Powered Families Dreena Burton 2015-05-12 Get your whole family excited about eating healthy! Veteran cookbook author Dreena Burton shows a whole foods, plant-based diet can be easy, delicious, and healthy for your entire family. In *Plant-Powered Families*, Burton shares over 100 whole-food, vegan recipes--tested and approved by her own three children. Your family will love the variety of breakfasts, lunches, dinners, desserts, and snacks, including: Pumpkin Pie Smoothie Vanilla Bean Chocolate Chip Cookies Cinnamon French Toast No-Bake Granola Bars Creamy Fettuccine Sneaky Chickpea Burgers Apple Pie Chia Pudding Plus salad dressings, sauces, and sprinkles that will dress up any dish! With tips for handling challenges that come with every age and stage--from toddler to teen years --*Plant-Powered Families* is a perfect reference for parents raising "weegans" or families looking to transition to a vegan diet. Burton shares advice and solutions from her

own experience for everything from pleasing picky eaters and stocking a vegan pantry to packing school lunches and dealing with challenging social situations. *Plant-Powered Families* also includes nutritionist-approved references for dietary concerns that will ensure a smooth and successful transition for your own plant-powered family!

The Berkshires Farm Table Cookbook: 125 Homegrown Recipes from the Hills of New England Elisa Spungen Bildner 2020-05-19 The best of the Berkshires' homegrown food from noted farms to esteemed kitchens The Berkshire Hills of western Massachusetts are famous for their unique culture, from scenic views to artistic and literary attractions. But in addition to the region's classic landmarks, the Berkshires also boast an impressive number of family-run farms. Together with local restaurants, these farms add another feature to Berkshires culture: heartwarming and homegrown food. Telling the story of family-run agriculture through the language of food, *The Berkshires Farm Table Cookbook* offers 125 recipes to recall the magic of the Berkshire region for readers far and wide. Sweet Corn Pancakes, Carrot Soup with Sage and Mint, Confetti Vegetable and Goat Cheese Lasagna, and more celebrate the lush landscape of the western New England area. Complete with farm profiles and vibrant photographs, *The Berkshires Farm Table Cookbook* paints a vivid portrait of the relationship between the earth and what we eat.

Vegetarian India Madhur Jaffrey 2015-10-27 The "queen of Indian cooking" (*Saveur*) and seven-time James Beard Award-winning author shares the delectable, healthful, vegetable- and grain-based foods enjoyed around the Indian subcontinent. "The world's best-known ambassador of Indian cuisine travels the subcontinent to showcase the vast diversity of vegetarian dishes. Best of all: She makes them doable for the Western cook." —The Washington Post Vegetarian cooking is a way of life for more than 300 million Indians. Jaffrey travels from north to south, and from the Arabian Sea to the Bay of Bengal, collecting recipes for the very tastiest dishes along the way. She visits the homes and businesses of shopkeepers, writers, designers, farmers, doctors, weavers, and more, gathering their stories and uncovering the secrets of their most delicious family specialties. From a sweet, sour, hot, salty Kodava Mushroom Curry with Coconut originating in the forested regions of South Karnataka to simple, crisp Okra Fries dusted with chili powder, turmeric, and chickpea flour; and from Stir-Fried Spinach, Andhra Style (with ginger, coriander, and cumin) to the mung bean pancakes she snacks on at a roadside stand, here Jaffrey brings together the very best of vegetable-centric Indian cuisine and explains how home cooks can easily replicate these dishes—and many more for beans, grains, and breads—in their own kitchens. With more than two hundred recipes, beautifully illustrated throughout, and including personal photographs from Jaffrey's own travels, *Vegetarian India* is a kitchen essential for vegetable enthusiasts and home cooks everywhere.

Put 'em Up! Sherri Brooks Vinton 2010-01-01 Storey's Preserving Floor Display 15-Copy contains: 4 X The Big Book of Preserving the Harvest 9781580174589 4 X The Beginner's Guide to Preserving Food at Home 9781603421454 4 X Put 'em Up! 9781603425469 3 X Recipes from the Root Cellar 9781603425452

The Heart of the Plate Mollie Katzen 2013-09-17 Delightfully unfussy meatless meals from the author of *Moosewood Cookbook!* With *The Moosewood Cookbook*, Mollie Katzen changed the way a generation cooked and brought vegetarian cuisine into the mainstream. In *The Heart of the Plate*, she completely reinvents the vegetarian repertoire, unveiling a collection of beautiful, healthful, and unfussy dishes—her "absolutely most loved." Her new cuisine is light, sharp, simple, and modular; her inimitable voice is as personal, helpful,

clear, and funny as ever. Whether it's a salad of kale and angel hair pasta with orange chili oil or a seasonal autumn lasagna, these dishes are celebrations of vegetables. They feature layered dishes that juxtapose colors and textures: orange rice with black beans, or tiny buttermilk corn cakes on a Peruvian potato stew. Suppers from the oven, like vegetable pizza and mushroom popover pie, are comforting but never stodgy. Burgers and savory pancakes—from eggplant Parmesan burgers to zucchini ricotta cloud cakes—make weeknight dinners fresh and exciting. "Optional Enhancements" allow cooks to customize every recipe. *The Heart of the Plate* is vibrantly illustrated with photographs and original watercolors by the author herself.

The Holiday Kosher Baker Paula Shoyer 2013 For kosher bakers, this book is nothing short of a revolution. Featuring more than 45 Passover dishes, plus recipes for every Jewish holiday, this comprehensive and contemporary collection is an absolute must-have. Even less-observant Jews will enjoy celebrating with these decadently delicious delicacies, including an exquisite Raspberry and Rose Macaron Cake. Plus, there are nut-free, gluten-free, dairy-free, and low-sugar treats!

My Sweet Mexico Fany Gerson 2011-06-08 After years spent traveling and sampling sweets throughout her native Mexico, celebrated pastry chef Fany Gerson shares the secrets behind her beloved homeland's signature desserts in this highly personal and authoritative cookbook. Skillfully weaving together the rich histories that inform the country's diverse culinary traditions, *My Sweet Mexico* is a delicious journey into the soul of the cuisine. From yeasted breads that scent the air with cinnamon, anise, sugar, fruit, and honey, to pushcarts that brighten plazas with paletas and ice creams made from watermelon, mango, and avocado, Mexican confections are like no other. Stalwarts like Churros, Amaranth Alegrías, and Garibaldis—a type of buttery muffin with apricot jam and sprinkles—as well as Passion Fruit-Mezcal Trifle and Cheesecake with Tamarind Sauce demonstrate the layering of flavors unique to the world of dulces. In her typical warm and enthusiastic style, Gerson explains the significance of indigenous ingredients such as sweet maguey plants, mesquite, honeys, fruits, and cacao, and the happy results that occur when combined with Spanish troves of cinnamon, wheat, fresh cow's milk, nuts, and sugar cane. In chapters devoted to breads and pastries, candies and confections, frozen treats, beverages, and contemporary desserts, Fany places cherished recipes in context and stays true to the roots that shaped each treat, while ensuring they'll yield successful results in your kitchen. With its blend of beloved standards from across Mexico and inventive, flavor-forward new twists, *My Sweet Mexico* is the only guide you need to explore the delightful universe of Mexican treats.

Too Good to Passover Jennifer Felicia Abadi 2018-01-02 *Too Good To Passover* is the first Passover cookbook specializing in traditional Sephardic, Judeo-Arabic, and Central Asian recipes and customs (covering both pre- and post-Passover rituals) appealing to Sephardic, Mizrahic, and Ashkenazic individuals who are interested in incorporating something traditional yet new into their Seders. A compilation of more than 200 Passover recipes from 23 Jewish communities, this cookbook-memoir provides an anthropological as well as historical context to the ways in which the Jewish communities of North Africa, Asia, the Mediterranean, and Middle East observe and enjoy this beloved ancient festival. In addition to full Seder menus, Passover-week recipes, and at least one "break-fast" dish, each chapter opens up with the reflections of a few individuals from that region or territory. Readers can learn about the person's memories of Passover as well as the varying customs regarding pre-Passover rituals, including cleaning the home of all hametz or "leavening," Seder

customs (such as reenacting the Israelites' exodus from Egypt), or post-Passover celebrations, such as the Moroccan Mimouneh for marking the end of the week-long "bread fast." These customs provide a more complete sense of the cultural variations of the holiday. Too Good To Passover is a versatile and inspiring reference cookbook, appealing to those who may want to do a different "theme" each Passover year, with possibly a Turkish Seder one year, or Moroccan one the next. PLEASE NOTE: The following 3 e-booklets are also available on Amazon: E-BOOKLET 1: Seder Menus and Memories from AFRICA (Pages 1-223/Chapters 1-6: Algeria, Egypt, Ethiopia, Libya, Morocco, Tunisia) E-BOOKLET 2: Seder Menus and Memories from ASIA (Pages 225-473/Chapters 7-13: Afghanistan & Bukharia, India, Iran, Iraq, Syria & Lebanon, Turkey, Yemen) E-BOOKLET 3: Seder Menus and Memories from EUROPE (Pages 475-665/Chapters 14-18: Bulgaria & Moldova, Georgia, Greece, Italy, Spain, Portugal & Gibraltar)

Jewish Soul Food Janna Gur 2014-10-28 The author of the acclaimed *The Book of New Israeli Food* returns with a cookbook devoted to the culinary masterpieces of Jewish grandmothers from Minsk to Marrakesh: recipes that have traveled across continents and cultural borders and are now brought to life for a new generation. For more than two thousand years, Jews all over the world developed cuisines that were suited to their needs (kashruth, holidays, Shabbat) but that also reflected the influences of their neighbors and that carried memories from their past wanderings. These cuisines may now be on the verge of extinction, however, because almost none of the Jewish communities in which they developed and thrived still exist. But they continue to be viable in Israel, where there are still cooks from the immigrant generations who know and love these dishes. Israel has become a living laboratory for this beloved and endangered Jewish food. The more than one hundred original, wide-ranging recipes in *Jewish Soul Food*—from Kubaneh, a surprising Yemenite version of a brioche, to Ushpa-lau, a hearty Bukharan pilaf—were chosen not by an editor or a chef but, rather, by what Janna Gur calls "natural selection." These are the dishes that, though rooted in their original Diaspora provenance, have been embraced by Israelis and have become part of the country's culinary landscape. The premise of *Jewish Soul Food* is that the only way to preserve traditional cuisine for future generations is to cook it, and Janna Gur gives us recipes that continue to charm with their practicality, relevance, and deliciousness. Here are the best of the best: recipes from a fascinatingly diverse food culture that will give you a chance to enrich your own cooking repertoire and to preserve a valuable element of the Jewish heritage and of its collective soul. (With full-color photographs throughout.)

Rhapsody in Schmaltz Michael Wex 2016-04-12 Bagels, deli sandwiches and gefilte fish are only a few of the Jewish foods to have crossed into American culture and onto American plates. *Rhapsody in Schmaltz* traces the history and social impact of the cuisine that Yiddish-speaking Jews from Central and Eastern Europe brought to the U.S. and that their American descendants developed and refined. The book looks at how and where these dishes came to be, how they varied from region to region, the role they played in Jewish culture in Europe, and the role that they play in Jewish and more general American culture and foodways today. *Rhapsody in Schmaltz* traces the pathways of Jewish food from the Bible and Talmud, to Eastern Europe, to its popular landing pads in North America today. With an eye for detail and a healthy dose of humor, Michael Wex also examines how these impact

modern culture, from temple to television. He looks at Diane Keaton's pastrami sandwich in *Annie Hall*, Andy Kaufman's stint as Latke on *Taxi* and Larry David's Passover seder on *Curb Your Enthusiasm*, shedding light on how Jewish food permeates our modern imaginations. *Rhapsody in Schmaltz* is a journey into the sociology, humor, history, and traditions of food and Judaism. **King Solomon's Table** Joan Nathan 2017-04-04 A definitive compendium of Jewish recipes from around the globe and across the ages, from the James Beard Award-winning, much-loved cookbook author and "the queen of American Jewish cooking" (*Houston Chronicle*) Driven by a passion for discovery, the biblical King Solomon is said to have sent emissaries on land and sea to all corners of the ancient world, initiating a mass cross-pollination of culinary cultures that continues to bear fruit today. With Solomon's appetites and explorations in mind, in these pages Joan Nathan gathers together more than 170 recipes, from Israel to Italy to India and beyond. Here are classics like Yemenite Chicken Soup with Dill, Cilantro, and Parsley; Slow-Cooked Brisket with Red Wine, Vinegar, and Mustard; and Apple Kuchen as well as contemporary riffs on traditional dishes such as Smoky Shakshuka with Tomatoes, Peppers, and Eggplant; Double-Lemon Roast Chicken; and Roman Ricotta Cheese Crostata. Here, too, are an array of dishes from the world over, from Socca (Chickpea Pancakes with Fennel, Onion, and Rosemary) and Sri Lankan Breakfast Buns with Onion Confit to Spanakit (Georgian Spinach Salad with Walnuts and Cilantro) and Keftes Garaz (Syrian Meatballs with Cherries and Tamarind). Gorgeously illustrated and filled with fascinating historical details, personal histories, and delectable recipes, *King Solomon's Table* showcases the dazzling diversity of a culinary tradition more than three thousand years old.

Sababa Adeena Sussman 2019-09-03 "We should all be cooking like Adeena Sussman." --The Wall Street Journal "Sababa is a breath of fresh, sunny air." --The New York Times In an Israeli cookbook as personal as it is global, Adeena Sussman celebrates the tableau of flavors the region has to offer, in all its staggering and delicious variety In Hebrew (derived from the original Arabic), sababa means "everything is awesome," and it's this sunny spirit with which the American food writer and expat Adeena Sussman cooks and dreams up meals in her Tel Aviv kitchen. Every morning, Sussman makes her way through the bustling stalls of Shuk Hacarmel, her local market, which sells irresistibly fresh ingredients and tempting snacks--juicy ripe figs and cherries, locally made halvah, addictive street food, and delectable cheeses and olives. In *Sababa*, Sussman presents 125 recipes for dishes inspired by this culinary wonderland and by the wide-varying influences surrounding her in Israel. Americans have begun to instinctively crave the spicy, bright flavors of Israeli cuisine, and in this timely cookbook, Sussman shows readers how to use border-crossing kitchen staples--tahini, sumac, silan (date syrup), harissa, za'atar---to delicious effect, while also introducing more exotic spices and ingredients. From Freekeh and Roasted Grape Salad and Crudo with Cherries and Squeezed Tomatoes, to Schug Marinated Lamb Chops and Tahini Caramel Tart, Sussman's recipes make a riot of fresh tastes accessible and effortless for the home cook. Filled with transporting storytelling, *Sababa* is the ultimate, everyday guide to the Israeli kitchen.

Zahav Michael Solomonov 2015 A collection of recipes from a Philadelphia restaurant known for its modern take on Israeli cooking presents such offerings as hummus tehina, potato and kale borekas, and pomegranate-glazed salmon.