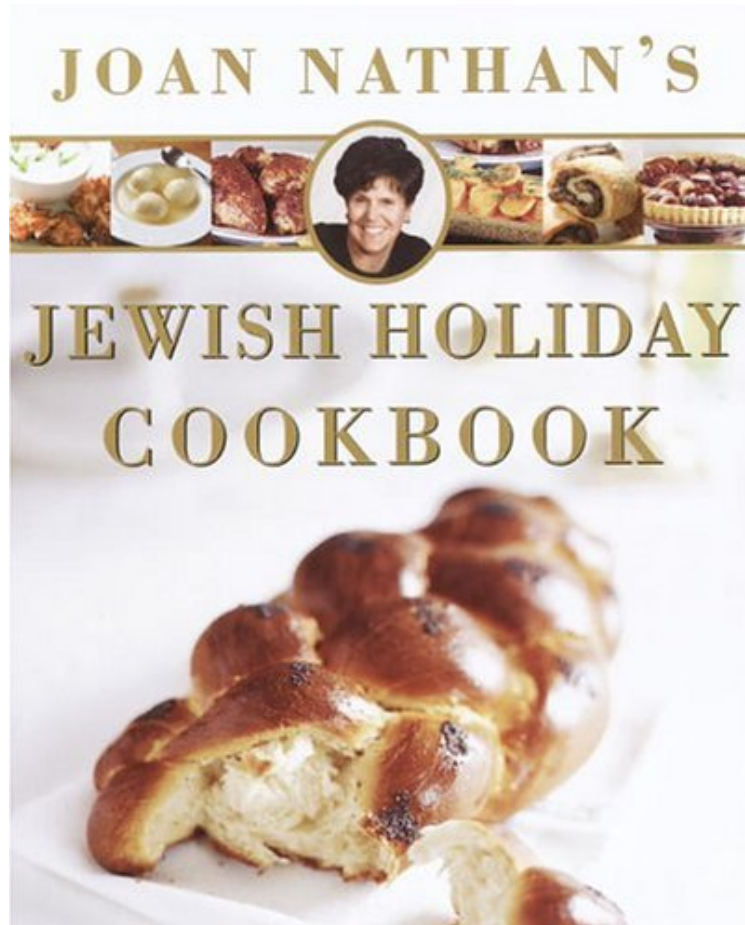


(Download pdf) Joan Nathan's Jewish Holiday Cookbook

## Joan Nathan's Jewish Holiday Cookbook

*Joan Nathan*

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#487246 in Books Joan Nathan 2004-08-17 2004-08-17 Original language: English PDF # 1 9.42 x 1.72 x 7.761, 2.40 #File Name: 0805242171532 pages Joan Nathan s Jewish Holiday Cookbook | File size: 31.Mb

**Joan Nathan : Joan Nathan's Jewish Holiday Cookbook** before purchasing it in order to gage whether or not it would be worth my time, and all praised Joan Nathan's Jewish Holiday Cookbook:

3 of 3 people found the following review helpful. Best collection of fabulous Jewish cooking By Martin Lobel Best collection of fabulous Jewish cooking, organized by holiday. I had an earlier version which fell apart so I got this one which has even more recipes and is better laid out to annotate as you develop your own twists on ancient recipes. 6 of 6 people found the following review helpful. Not the best Joan Nathan cookbook, nothing new and no illustrations. By bluegreen If you have other Joan Nathan holiday cookbooks, e.g., the Jewish Holiday Kitchen, or the Jewish Holiday Baker, don't buy this book. The previous books have all the same recipes and are more attractive and have illustrations, which this book does not. Even if you don't have the earlier books, consider getting one of them instead of this one. 0 of 0 people found the following review helpful. Great for Kosher cooking By Amanda Bielski-Wright This is a wonderful book to have in my arsenal. If you enjoy cooking, trying different recipes, and like some adventure when it comes to kosher cooking there are recipes in here for you! The Challah is amazing.

Jewish holidays are defined by food. Yet Jewish cooking is always changing, encompassing the flavors of the world, embracing local culinary traditions of every place in which Jews have lived and adapting them to Jewish observance. This collection, the culmination of Joan Nathan's decades of gathering Jewish recipes from around the world, is a tour through the Jewish holidays as told in food. For each holiday, Nathan presents menus from different cuisines--Moroccan, Russian, German, and contemporary American are just a few--that show how the traditions of Jewish food have taken on new forms around the world. There are dishes that you will remember from your mother's table and dishes that go back to the Second Temple, family recipes that you thought were lost and other families' recipes that you have yet to discover. Explaining their origins and the holidays that have shaped them, Nathan spices these delicious recipes with delightful stories about the people who have kept these traditions alive. Try something exotic--Algerian Chicken Tagine with Quinces or Seven-Fruit Haroset from Surinam--or rediscover an American favorite like Pineapple Noodle Kugel or Charlestonian Broth with "Soup Bunch" and Matzah Balls. No matter what you select, this essential book, which combines and updates Nathan's classic cookbooks "The Jewish Holiday Baker" and "The Jewish Holiday Kitchen" with a new generation of recipes, will bring the rich variety and heritage of Jewish cooking to your table on the holidays and throughout the year.

From Publishers WeeklyTwenty-five years ago, Nathan published *The Jewish Holiday Kitchen*, a landmark work that juxtaposed recipes with oral histories. Although she acknowledges that the past quarter century has brought some changes to Jewish cooking--e.g., Kosher caterers are lightening their foods; "young American superstar chefs" have come onto the scene; California wineries now produce award-winning kosher wines--Nathan still relies on traditional recipes, such as My Mother's Brisket, Cabbage Strudel, Romanian Beet Borscht, Vegetable Kugels and Babka in her new volume. Revising and updating recipes from *Holiday Kitchen* and another previous work, *The Jewish Holiday Baker*, Nathan shares instructions for making nearly 400 dishes, dividing them by holiday: the Sabbath, Rosh Hashanah, Yom Kippur, Sukkot, Hanukkah, Purim, Passover, Shavuot and the minor holidays. Lengthy introductions accompany each recipe, and Nathan's ability to balance interesting tidbits with useful instructions make this a supremely worthwhile resource. She covers every cuisine of the Jewish tradition, from Central and Eastern European to Middle Eastern to American. Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

From BooklistIt has been 25 years since Nathan's *Jewish Holiday Kitchen* was first published. This volume gathers recipes from that book and from the food writer's *Jewish Holiday Baker* (1997) for a celebratory revision. And what a collection it is: 400 recipes accompanied by personal commentary and culinary history passed down through generations of Jewish cooks. That's part of the charm here as readers learn that "eating fish symbolizes the hope of redemption for Israel" and other snippets of fact and folklore. Keyed mostly to eight major Jewish holidays-- from Shabbat to Shavuot--the recipes represent both eastern European and Sephardic traditions, and are nicely adapted for modern cooks: processors speed preparation, and ingredients such as packaged onion soup are occasionally used. There's even a recipe for "low-cholesterol challah." It's a tasty assortment for Jewish cooks but also for anyone interested in ethnic cuisine. Stephanie Zvirin Copyright American Library Association. All rights reserved

From the Inside FlapJewish holidays are defined by food. Yet Jewish cooking is always changing, encompassing the flavors of the world, embracing local culinary traditions of every place in which Jews have lived and adapting them to Jewish observance. This collection, the culmination of Joan Nathan's decades of gathering Jewish recipes from around the world, is a tour through the Jewish holidays as told in food. For each holiday, Nathan presents menus from different cuisines--Moroccan, Russian, German, and contemporary American are just a few--that show how the traditions of Jewish food have taken on new forms around the world. There are dishes that you will remember from your mother's table and dishes that go back to the Second Temple, family recipes that you thought were lost and other families' recipes that you have yet to discover. Explaining their origins and the holidays that have shaped them, Nathan spices these delicious recipes with delightful stories about the people who have kept these traditions alive. Try something exotic--Algerian Chicken Tagine with Quinces or Seven-Fruit Haroset from Surinam--or rediscover an American favorite like Pineapple Noodle Kugel or Charlestonian Broth with "Soup Bunch" and Matzah Balls. No matter what you select, this essential book, which combines and updates Nathan's classic cookbooks "The Jewish Holiday Baker" and "The Jewish Holiday Kitchen" with a new generation of recipes, will bring the rich variety and heritage of Jewish cooking to your table on the holidays and throughout the year.