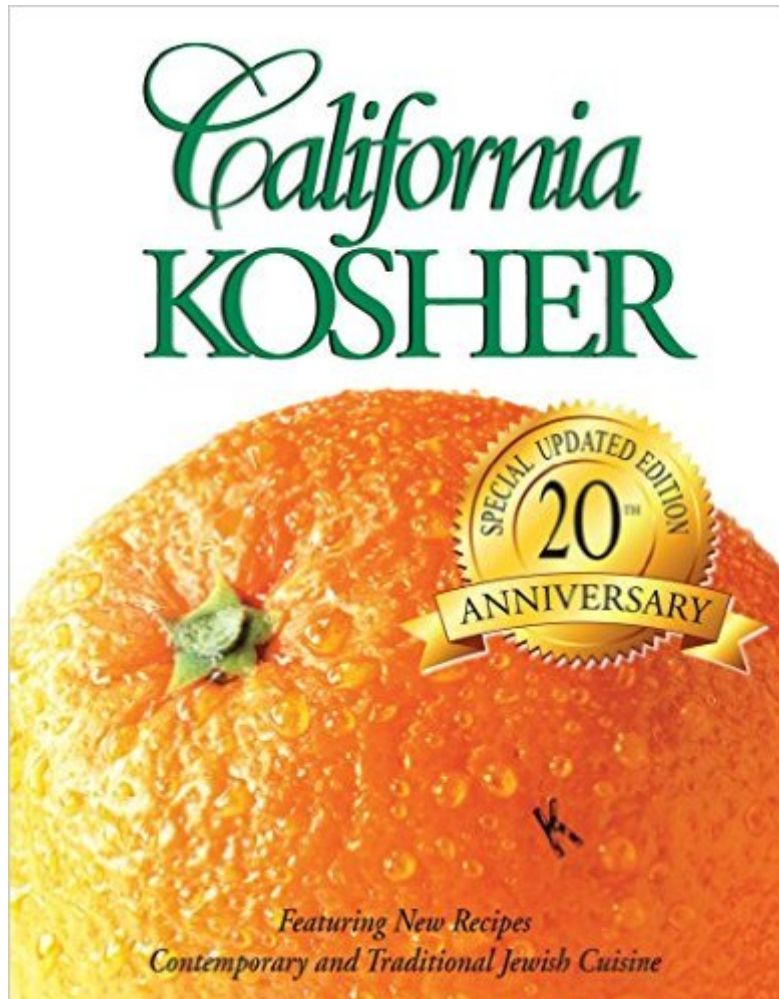


The book was found

# California Kosher: Contemporary And Traditional Jewish Cuisine



## Synopsis

You don't have to be Jewish to enjoy this unique collection of contemporary and traditional recipes. It reflects a merging of cuisines from all over the world. This volume, with its colorful cover, combines the dazzling variety of fresh foods available in California with observation of traditional Jewish dietary laws. There are descriptions of both American and Jewish holidays with appropriate menu suggestions. Internationally acclaimed, it contains more than 400 recipes and is now in its ninth printing in 20 years. It has become a contemporary classic, and continues to be a best seller. Benefits projects of the Women's League of Adat Ari El

## Book Information

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Average Customer Review: 4.8 out of 5 starsÂ Â See all reviewsÂ (25 customer reviews)

Best Sellers Rank: #462,081 in Books (See Top 100 in Books) #88 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > West #92 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > California #114 inÂ Books > Cookbooks, Food & Wine > Special Diet > Kosher

## Customer Reviews

I borrowed my mother's copy of this book...and still haven't given it back. If you've ever wanted to know how to make the perfect Jewish chicken soup, matzoh balls, brisket, yummy chicken dishes, and the perfect kugel, this book will be your guide. Haven't figured out that perfect dish to bring to the potluck? This book's got plenty of delectable ideas! I've been frustrated with other Jewish cookbooks that offer confusing recipes with strange ingredients, but this one keeps everything simple and delicious. It's by far the cookbook I turn to most during the week and when guests come over. This book also includes a large array of kosher Chinese recipes (from sweet & sour chicken to kung pao chicken & beef). We are not kosher, but love all the recipes nonetheless.

This is an excellent cookbook for anyone. I got mine as a wedding gift and use it more than any

other cookbook. I find the recipes easy to make. The book is also easy to follow for keeping Kosher. They tell you what is Dairy, Meat, or Parve. Forgotten cookies are always a huge hit!

I love the main dish recipes - especially the Brisket in Foil - it's always a hit. The chicken recipes are terrific. I have had mixed successes with the kugels, especially those made with spinach.

This cookbook is one of my most prized possessions! I refer to it for every holiday from menu planning to recipes. I have yet to find a recipe that was not wonderful! My favorites are Brisket in Foil, and the Roast Chicken with Farfel Stuffing for Passover. The Mock Chopped Liver is unbelievable, and the Plum Chicken is a Shabbat favorite at our house. This is a fabulous addition to your Jewish Cooking library... a "must have"!

I LLLove this cookbook and it is my second go-to (first is Betty Crocker). It has Delicious chicken recipes, cakes, whatever. There was only one thing in there that wasn't scrumptious so far and I've used it a lot.

This cookbook rocks! I purchased it when I was first married, and couldn't cook...a situation not much improved 15 years later. Every recipe I've tried from this book has been a success. The traditional potato latkes in particular are a must have every Hanukkah...people who haven't had latkes since Grandma swear mine are the best. This book is my secret. (Shhh! Don't tell!) I've given many copies as gifts to several friends, whether they keep Kosher or not...it's that good. I even had to buy a second copy for myself when my sister's luggage accidentally grabbed mine on her way home...it's the best!

Love this book..giving as a gift ..lots of healthy recipes.Lots of good non-dairy desserts which if you keep kosher and/or make shabbat meals, you need.Never have any trouble putting together a great menu that anyone would enjoy.

I bought my original copy of California Kosher in the gift shop of a Catskills hotel more than twenty years ago. Because it was so well worn, I looked into a fresh copy and saw there was a 20th anniversary edition. The new edition keeps all the original recipes on the same pages. There is a section in front with new recipes that add ingredients that were not commonly used before such as quinoa. Love this cookbook!

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