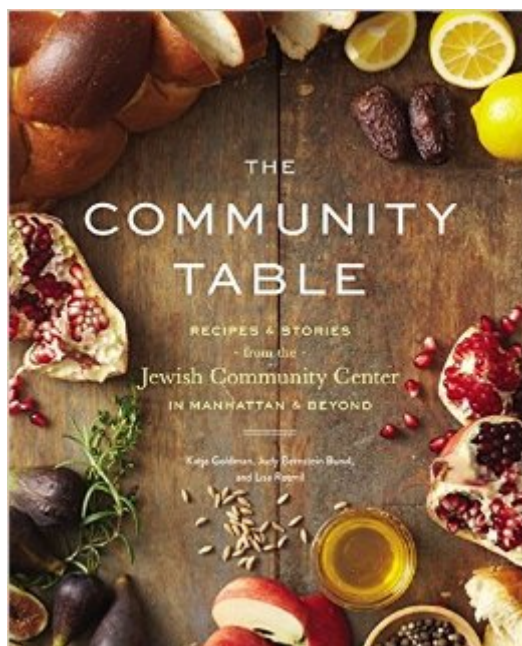


The book was found

# The Community Table: Recipes & Stories From The Jewish Community Center In Manhattan & Beyond



## Synopsis

Across the continent, JCCs are cultural epicenters of modern Jewish life. The buildings are hives of activity; at any given moment, hundreds of people of all ages, backgrounds, interests, and opinions gather to engage in a myriad of activities. And nothing says community more than food. While sitting down to enjoy a meal together is undeniably bonding, working together to prepare it is even more so. Now, three chefs who are longstanding members of the JCC Manhattan share classic recipes such as Weekly Challah, Latkes Four Ways, and Pumpkin Rugelach, plus an inspiring selection of contemporary dishes with a farm-to-table emphasis and international flavors: Fig and Fennel Bread, Iraqi Lamb Burgers, Brussels Sprouts with Pomegranate and Citrus Glaze, and much more. Holiday menu suggestions and a complete chart grouping recipes by dietary restriction (meat, pareve, dairy) are included as well. With anecdotal contributions from JCCs all around the country, this cookbook highlights the JCC's vibrant, eclectic community and celebrates all of its many flavors.

## Book Information

Hardcover: 352 pages

Publisher: Grand Central Life & Style (March 24, 2015)

Language: English

ISBN-10: 1455554359

ISBN-13: 978-1455554355

Product Dimensions: 8.5 x 1 x 10.2 inches

Shipping Weight: 3 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars [See all reviews](#) (10 customer reviews)

Best Sellers Rank: #439,702 in Books (See Top 100 in Books) #110 in [Books > Cookbooks, Food & Wine > Special Diet > Kosher](#) #1452 in [Books > History > World > Jewish](#) #4122 in [Books > Cookbooks, Food & Wine > Regional & International](#)

## Customer Reviews

THE COMMUNITY TABLE proves that kosher meals need not be cholesterol-filled, repetitious, and unimaginative. Many other cookbooks do that as well, but this one is an exciting, guide that will not only help the new cooks but also add to the experienced cooks' repertoire. And the book provides inspiration to cooks who may not be Jewish and may not keep kosher. The book begins with advice about what to look for when shopping for ingredients. The authors recommend using organic, local products whenever possible. It explains the differences between various types of oils and what equipment is recommended to have on hand and describes, in detail, various ways to

prepare vegetables. At the end of the book, the recipes are listed by category (Meat, Dairy, Pareve), there are suggested menus for holidays, a list of which recipes are kosher for Passover, and a metric conversion chart. Now to the recipes. The first one is for Challah with instructions and pictures for several styles, such as a round Challah with a honey bowl in the center, perfect for Rosh Hashanah. Other bread recipes include Fig and Fennel Bread,, Grilled Rosemary Flatbread. Lemon Scones, and Homemade Pretzels. If you like latkess, there are four variations. The recipes, collected from many sources, include more traditional fare like Chicken Soup and Roasted Chicken but also Black Bean Cakes with Tomato Salsa, Potato and Zucchini Egg Tart (Feinkochen), Sofrita, Salmon-Halibut Gefilte Fish with Apple Beet Horseradish Relish, Vietnamese Rice-Noodle Soup with Beef, Gougeres, Karpas Salad, Gemelli with Mushroom Bolognese, Thai Grilled Beef Salad, Moroccan Mezze, Red Quinoa and Black Rice Pilaf, and Matzah Brei Sri-Lankan Style. The book covers all categories, is nicely illustrated and has tips and comments throughout. It's going to be well-used. I received this book through Goodreads First Reads

The old Jewish cooking was heavy (though tasty) and full of carbs that none of us need. The key to the recipes here show that modern Jewish cooking under Katja Goldman's tutelage can be fresh, on the light side, and absolutely delicious. I am in a good position to judge because I am an eater, a freesser if you will, of the food in the book rather than a cook. And as they say, the proof of the pudding is in the eating.

I have now cooked my way through dozens of the recipes in this warmly engaging, beautifully photographed cookbook. Each one has resulted in a memorable dish that I've earmarked to make again. The personal notes from the authors for every recipe make you feel like they are right there in the kitchen with you. The photographs are mouth-watering, and so far, perfectly spot on with my own results. I love that accommodations are suggested for food sensitivities or for what is available in the market. (Moroccan carrot slaw,cilantro matzoh balls,prime rib bones and green masala chicken are worth the price of the book alone!!)

I am quickly cooking all recipes from cover to cover. Last night I made the wild mushroom barley soup and challah. Easy to follow and delicious! Like many recipes in this book the soup was the perfect modern update to my grandmother's classic. The beautiful photographs make it easy and fun to look through and hard to decide what to cook next.

I love this cookbook. The recipes are fresh, inventive and healthy versions of classic family meals. Gorgeous photos and easy recipes have inspired me to cook my way through "The Community Table."

I love everything about this book and the recipes it holds. The ingredients shine through in every recipe, and they are perfect for the family table whether its a Monday night or a dinner party for 30! The veggie burgers are a must - so good that I asked my caterer to recreate them for a party!

Wow ! What a gorgeous and practical cookbook. The book contains clearly written recipes and photos for each recipe. As a sometimes vegetarian, I focused on the non-meat dishes and I was surprised by the collection. There is such a variety of recipes that even the hesitant cook would find something to try. I made Steamed Salmon on Chard Leaves and it turned out perfectly. I loved the black and white photos on the inside the cover of the book. They really show the family and community aspect of cooking. Thank you GoodReads for the book.

Fabulous cookbook. Loving the lamb burgers. Challah recipe is easy to follow with beautiful results.

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

The Community Table: Recipes & Stories from the Jewish Community Center in Manhattan & Beyond The Manhattan Projects Volume 6: Sun Beyond the Stars (Manhattan Projects Tp) How Did That Get to My Table? Salad (Community Connections: How Did That Get to My Table?) How Did That Get to My Table? Orange Juice (Community Connections: How Did That Get to My Table?) Manhattan GMAT Set of 8 Strategy Guides, Fourth Edition (Manhattan GMAT Strategy Guides) Manhattan Prep GRE Set of 8 Strategy Guides (Manhattan Prep GRE Strategy Guides) Manhattan GMAT Complete Strategy Guide Set, 5th Edition [Pack of 10] (Manhattan Gmat Strategy Guides: Instructional Guide) Manhattan GMAT Quantitative Strategy Guide Set, 5th Edition (Manhattan GMAT Strategy Guides) Manhattan GMAT Verbal Strategy Guide Set, 5th Edition (Manhattan GMAT Strategy Guides) The Island at the Center of the World: The Epic Story of Dutch Manhattan and the Forgotten Colony That Shaped America The Vermont Farm Table Cookbook: 150 Home Grown Recipes from the Green Mountain State (The Farm Table Cookbook) The New Mexico Farm Table Cookbook: 100 Homegrown Recipes from the Land of Enchantment (The Farm Table Cookbook) The City in a Garden: A Photographic History of Chicago's Parks (Center for American Places - Center Books on Chicago and Environs) ICMI's Pocket Guide to Call Center Management Terms: The Essential Reference for Contact Center, Help Desk and Customer Care Professionals

CCNA Data Center - Introducing Cisco Data Center Networking Study Guide: Exam 640-911 The New Jewish Table: Modern Seasonal Recipes for Traditional Dishes The New Mediterranean Jewish Table: Old World Recipes for the Modern Home Stella's Sephardic Table: Jewish family recipes from the Mediterranean island of Rhodes Jonah and Sarah: Jewish Stories of Russia and America (Library of Modern Jewish Literature) The Children's Jewish Holiday Kitchen: 70 Fun Recipes for You and Your Kids, from the Author of Jewish Cooking in America

[Dmca](#)