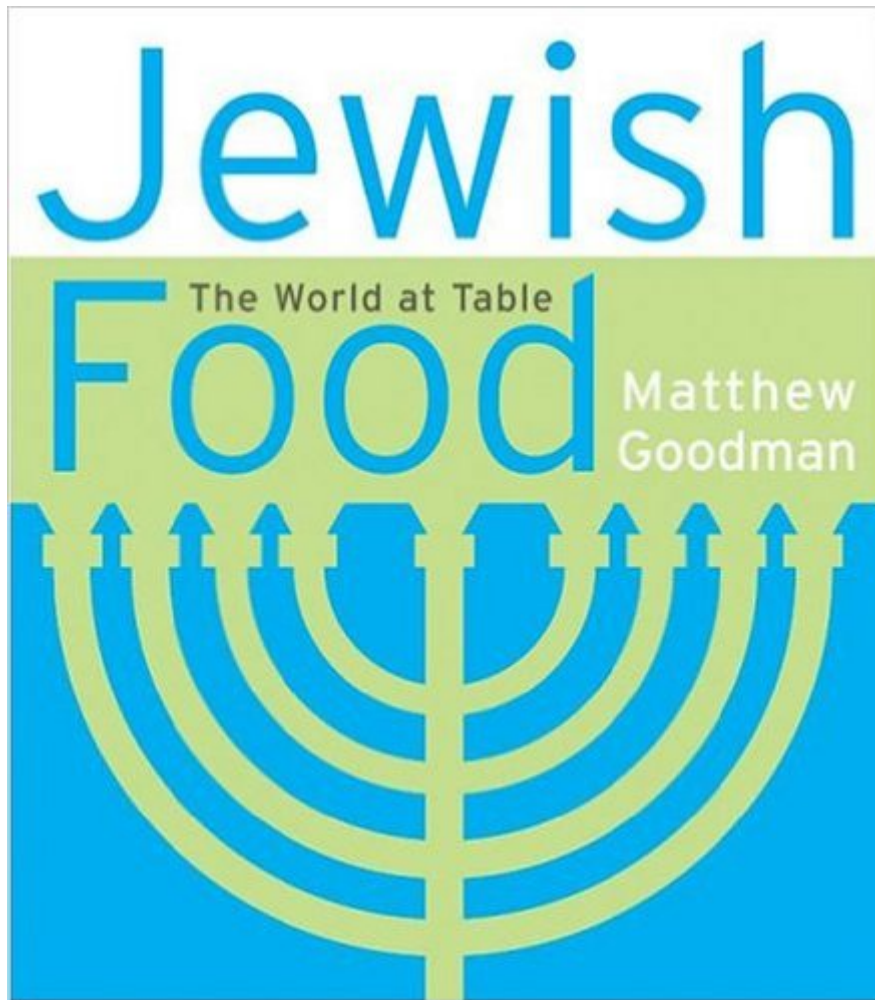


The book was found

Jewish Food: The World At Table



Synopsis

For centuries Jewish communities around the world forged dynamic cuisines from ancient traditions combined with the bounties -- and limitations -- of their adopted homelands. In this important new collection, Matthew Goodman has assembled more than 170 recipes from twenty-nine countries, handed down through the generations and now preserved in this historic volume. The heirloom offerings Goodman gathered range from such iconic specialties as bagels, kugel, and chopped liver to such favorites, mostly unknown in the United States, as Turkish borekas, flaky cheese-filled turnovers; chelou, an Iranian rice specialty; and shtritzlach, a sweet blueberry pastry unique to Toronto. Together the recipes celebrate the ingenuity of Jewish cooks around the world, in Mexican Baked Blintzes with Vegetables and Roasted Poblano Peppers, Syrian Bulgur Salad with Pomegranate Molasses, Moroccan Roast Chicken with Dried Fruit and Nuts, Iraqi Sweet-and-Sour Lamb with Eggplant and Peppers, Italian Baked Ricotta Pudding, and many other unexpected delights. These dishes have been shaped by the histories of the communities from which they come. This book also features dozens of lively, engaging essays that present the history of Jewish food in all its richness and variety. The essays focus on ingredients, prepared dishes, and cultures. Food is a repository of a community's history, and here, in its broad strokes, is the history of the Jews. The recipes and essays in this book provide a fascinating new perspective on Jewish food. More than a cookbook, Matthew Goodman's *Jewish Food: The World at Table* is a book to learn from, to cook with, and to pass on through the ages.

Book Information

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Customer Reviews

Okay, I know this author and I'm crazy about him. I am not what you'd call an accomplished cook, and further, I live smack in the middle of white bread country in an area where mainly Jewish people eat Jewish food and mostly in the privacy of their homes. I might not know about kreplach, kugels, and knishes, except from the Jewish folks I went to college with, and subsequently, from the few Jewish restaurants here in St. Louis, where shiksas like me go to eat exotically. On the other hand, I own a lot of cookbooks and really do use some of them on a regular basis. I watch Food TV on a fairly regular basis and pull recipes off food.com. I like to discover new (Okay, they're usually only new to me!) dishes and test them on my family and friends. Most important, I eat-a lot. While these facts hardly make me a food critic, they do make me feel completely qualified and objective in my decision to award this book all five stars. 1st star: For recipes that are easy to follow and that include vivid descriptions of the finished products. Further, a trip to my local chain grocery store confirmed that the ingredients are not difficult to find. 2nd star: For recipes that deliver, use fresh ingredients, and offer tips for simplifying preparation and also for amplifying flavors and textures. I made Petti di Pollo alle Erbe on the first night I owned this book. It was a good training dish for a Jewish food novice like me--very easy, and the recipe encourages herbs of your choice. I chose thyme and oregano and my family of five proclaimed it truly sumptuous. So encouraged, I made Potato Kugel--my first kugel ever--on the very next day, and it was another hit. The caramelized onions really rock! Next weekend I have to entertain a houseful of friends and relatives and guess what we're having?

Author of *Cooking Jewish: 532 Great Recipes from the Rabinowitz Family* from the Jewish Journal of Greater Los Angeles April 15, 2005 When the El-Ghriba synagogue in Tunisia was bombed by Al Qaeda in 2002, the fragile remnant of a once thriving Jewish community was even further shattered. "The Tunisian Jewish community is one of the oldest continuous Jewish communities in the world," said Matthew Goodman, author of *"Jewish Food: The World at Table,"* from his home in Brooklyn, "and the site of El-Ghriba was one of the most ancient, going back, I believe, to the fifth century B.C.E. As of 1948 there were 100,000 Jews in Tunisia. Today there are fewer than 2,000." As the "Food Maven" columnist at *The Forward*, Goodman used his reporting skills to search out diverse cuisines of far-flung, once vital centers of Jewish life, some now on the brink of extinction. "What I tried to do with this book was to locate and preserve food traditions from communities around the world that are today endangered because the communities themselves are endangered," he said. "So many of them weren't able to survive the 20th century or survive only in

the most attenuated form."More than 170 recipes, some of which have never before been written down, document the rich and varied Jewish culture of 29 countries, linked by law and ritual, yet distinguished by unique customs, traditions and celebrations, the history of a people told through its food. But what is Jewish food? Can it even be defined?

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