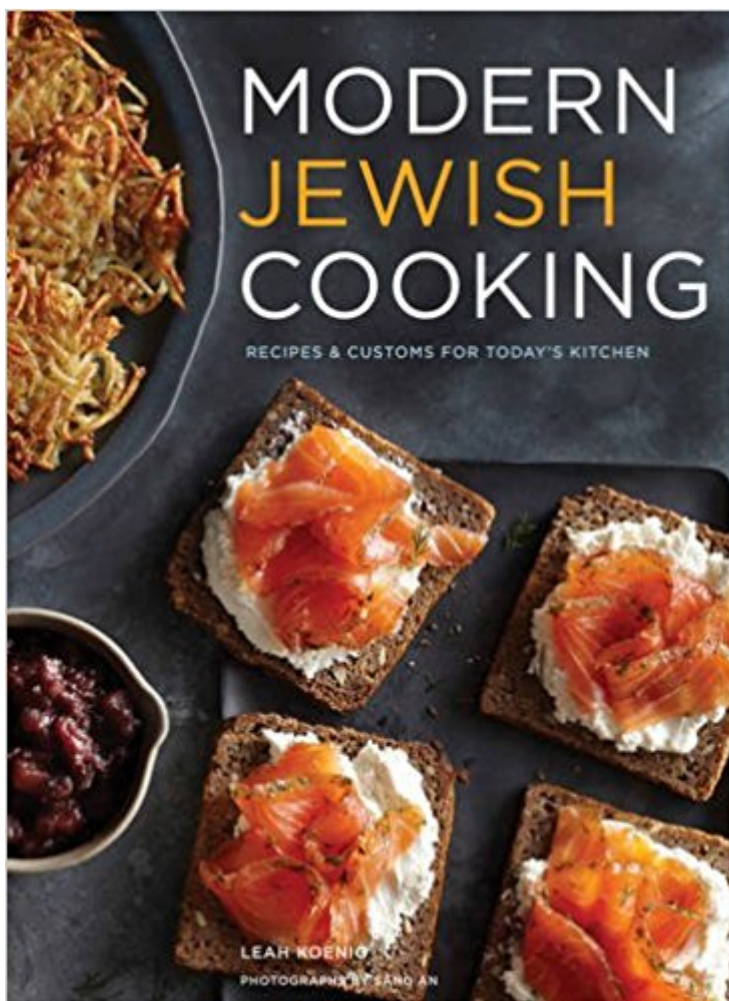


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Modern Jewish Cooking: Recipes & Customs For Today's Kitchen



Synopsis

From a leading voice of the new generation of young Jewish cooks who are reworking the food of their forebears, this take on the cuisine of the diaspora pays homage to tradition while reflecting the values of the modern-day food movement. Author Leah Koenig shares 175 recipes showcasing handmade, seasonal, vegetable-forward dishes. Classics of Jewish culinary culture—such as latkes, matzoh balls, challah, and hamantaschen—are updated with smart techniques and vibrant spices. Approachable recipes for everything from soups to sweets go beyond the traditional, incorporating regional influences from North Africa to Central Europe. Featuring holiday menus and rich photography, this collection is at once a guide to establishing traditions and a celebration of the way we eat now.

Book Information

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Customer Reviews

"Fans of Ottolenghi's Jerusalem will find much to treasure in Koenig's book. Her recipes, designed for the upcoming generation of Jewish cooks, are also a contemporary portrait of the global flavors and simple, fresh ingredients that are shaping the modern kitchen." - Publishers Weekly
"Leah is cementing her role as America's brightest future authority on Jewish food culture." - David Sax, author of Save the Deli and The Tastemakers
"Leah is a cook grounded in tradition with an eye toward making the food accessible for a contemporary audience. Her recipes are as good as they sound." - Arthur Schwartz, author of Jewish Home Cooking: Yiddish Recipes Revisited

Leah Koenig is a writer and cooking teacher based in Brooklyn.

My grandmother, who was from Russia, never wrote any of her recipes down and I was too young to be interested in cooking during the time that she lived with us. Since my mother wasn't much of a cook (my grandmother did the cooking) I had no idea where to begin. This cookbook is a life saver. When my brother was making his Bar Mitzvah I helped my grandmother crack walnuts and mix them with white raisins for days so she could make her rugalach. Every recipe I have ever found is made with preserves or chocolate but, finally, Ms. Koenig has recreated my grandmother's recipe. Thanks you, thank you.

There's a reason why this has so many 5 star reviews - it truly is a phenomenal cookbook! My fiancé bought this for me as a gift, last December, and I've been using it on a near weekly basis to keep our meal plan interesting and new. I like to rotate between the different sections of this cookbook and will usually choose one new recipe to feature on our Friday night dinner. So far every recipe we've tried has been a winner, though the Classic Challah came out quite dense and a touch too salty and eggy for our taste. I do have my own recipe that I'll stick with but sometimes it's nice just to try something new. One thing I really enjoyed is how the author incorporates traditional foods with a unique twist. For instance, the potato latkes are pretty typical of any latke recipe but Leah introduces a unique alternative to the standard accompaniments. We really enjoyed pairing ours with her apple-date chutney. It added a nice, sweet-heat with a bit of a kick that contrasted nicely with the sour cream. My fiancé also enjoyed the left over chutney with his grilled chicken :). Other dishes that we've really enjoyed include her Tilapia in Spicy Tomato Sauce and Couscous with Winter Squash and Chickpeas. The sauce in the Tilapia dish is amazing if you like spicy dishes, and it's perfect for dipping bread in to sop up every last bit. I made that recipe as is, which turned out great. Next time I'll probably add capers or some sliced kalamata olives since I think the added saltiness would really compliment this sauce. The Couscous dish was delightfully sweet, a touch savory and perfectly spiced with cinnamon, ginger, cumin, coriander and paprika. I had never made couscous before and was skeptical that 2 cups would produce enough volume to match the squash and chickpea mixture but I'm glad I stuck to the recipe as written. The couscous expanded quite a bit and the entire dish turned out perfectly balanced. It looked absolutely gorgeous (such great colors!) in a large, wide, serving bowl. This would be perfect to serve as a side dish for a gathering as it's enough for at least 8 generous servings. On it's own, it's completely vegetarian, however I chose to serve this with simply-prepared (salt/pepper/oil) grilled lamb chops - which went well with all the spices in this dish. I could go on and on about all the amazing meals we've gotten out of this

book and all of the recipes that we're still excited to try! It's rare that I come across a cookbook wherein every recipe is one that you can realistically see yourself preparing. These recipes are interesting, have visual appeal, taste great and they don't require special equipment you're unlikely to own, call for rare or exotic ingredients or demand a high level of culinary skill and aptitude. This book is truly for the home cook! I highly recommend this cookbook and think it would make an amazing gift for a newly wed couple or even for someone starting off on their own for the first time.

I just ordered 5 copies of the book for Passover gifts. . Having written about it, I had the opportunity to test some of the recipes myself and I can tell you they work beautifully and have great cultural and culinary context. A great addition to the rich canon of Jewish cookbooks.

Great recipes. Chicken with Fennel and Onions is a real winner!

I made an entire Chanukah meal from this cookbook. Everything was phenomenal. My Jewish boyfriend said his mother would be impressed.

Loved combining vegetarian recipes with new takes on classic Jewish recipes.

It's a unique and tantalizing look at Jewish \cooking for the modern world. I especially love the three different menus for each yom tov. I can't wait to try them.

Fabulous cookbook. Incredible recipes and photos. Easy to follow instructions and very authentic. A joy just to look through and have on your shelf.

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