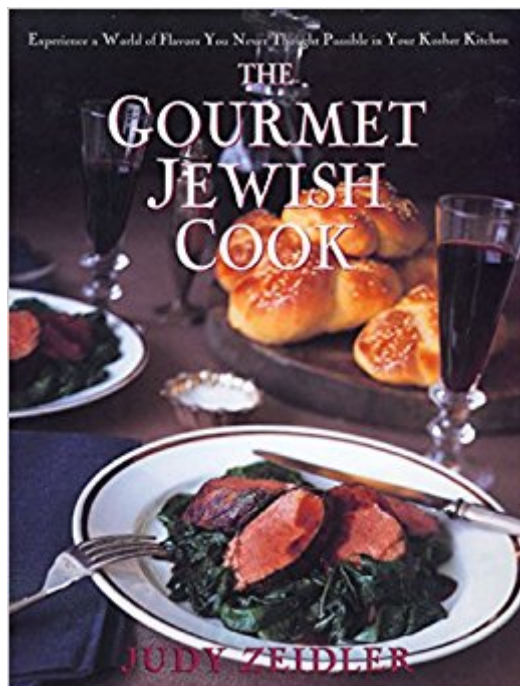


The book was found

The Gourmet Jewish Cook



Synopsis

Haunukkah dishes to delight children and grown-ups: Salmon LatkesRomanian Noodle LatkesBrisket of Beef with Dried FruitLettuce Bouquet Salad with Fried Parsnip ChipsRussian Tea CookiesGinger Ice CreamChocolate Nut BrowniesFabulous brunch and breakfast menus:A Three-Course Scandinavian Brunch with Danish Apple PancakesAn Israeli Breakfast Buffet with Fruited Bulgur Salad and Classic Breakfast Cheese BlintzesA Passover Brunch with Beet Preserves and Passover French ToastA Brazilian Brunch menu with Feijoada and Mango SherbetSpecial meals for the Sabbath: Roast Chicken with Zucchini StuffingHungarian CholentKasha with MushroomsApple-Filled Egg ChallahMacadamia Nut TartAnd for personal celebrations all year round: Curried Chicken Salad with Roasted Peanuts for a Bridal Shower BuffetBarbecue-Baked Short Ribs for a hearty Father's Day dinnerBuckwheat Blinis and Caviar on New Year's EvePumpkin Soup and Kosher Mincemeat Tart for a Thanksgiving feastTabbouleh, Stuffed Grape Leaves, and Baklava for a Bar Mitzvah Buffet

Book Information

Paperback: 416 pages

Publisher: William Morrow Cookbooks; 1st Pbk. Ed edition (January 20, 1999)

Language: English

ISBN-10: 0688166261

ISBN-13: 978-0688166267

Product Dimensions: 7 x 0.9 x 9.2 inches

Shipping Weight: 1.6 pounds

Average Customer Review: 4.7 out of 5 stars 7 customer reviews

Best Sellers Rank: #3,209,811 in Books (See Top 100 in Books) #99 inÂ Books > Cookbooks, Food & Wine > Entertaining & Holidays > Jewish #557 inÂ Books > Cookbooks, Food & Wine > Special Diet > Kosher #1053 inÂ Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet

Customer Reviews

Zeidler, food columnist, television chef, and co-owner of L.A.'s Citrus restaurant, cooks sophisticated food that is kosher. Here she gathers more than 500 of her recipes and arranges them into menus for the Jewish holdidays, "international entertaining," and other special occasions. There is a Two-Day Rosh Hashanah menu and a Nouvelle Hanukkah Dinner; kosher but authentic Chinese, Mexican, and French meals; a New Year's Eve dinner and an Israeli Bar Mitzvah buffet;

and more. The appeal of these recipes should not be limited to kosher cooks. JSCopyright 1988
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Judy Zeidler is a teacher and authority on kosher cuisine. In addition to her cooking column for the Los Angeles Times, which is syndicated nationwide, Judy is the host of the Jewish Television Network show Judy's Kitchen and author of The 30-Minute Kosher Cook. She and her husband are co-proprietors of the Broadway Deli, Capo, and Zeidler's Café.

I can use this cookbook as a primary recipe and menu planning resource for everyday and holidays because it's that good!

I've tried a lot of the recipes and they're very good. Easy to follow.

This book is very well laid out and gives lots of detail on how to prepare Jewish foods. Especially great for those special occasions.

I have this very issue and have now passed one on to my daughter as she prepares for her life cooking for her husband to be!

I found this book okay... nothing special. It does have a fair share of interesting recipes and ideas, but it can be a challenge just to find them. Unlike a traditional cookbook it is organized by holiday, theme party etc. So if you want to look at all the soup options, you have to jump all over the book. I find it daunting to have to work just to find the recipe! I don't know if I would classify the content of The Gourmet Jewish Cook "gourmet". It might be useful for a beginner or someone under the impression that all there is to Jewish cuisine is matzo balls & chicken soup, for an advanced cook/gourmet - I'd say pass.

Most of the recipes in this book are innovative and interesting. Judy Zeidler takes tried and true recipes and gives them a new twist. There are a few must tries, including: The Matza Farfel cookies for Passover and Stuffed Grape Leaves!

For anyone who likes to bake bread, this has a great recipe for challah. It works perfectly, and turns out some of the best bread I have ever had!

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