
Syria Recipes From Home

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#BAKE FOR SYRIA
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Soframiz
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The Ultimate Syrian Cookbook

EATON SAVANAH

Aromas of Aleppo Running Press Adult

A soulful tour of Palestinian cooking today from the Ottolenghi restaurants' executive chef and partner—120 recipes shaped by his personal story as well as the history of Palestine. JAMES BEARD AWARD NOMINEE • IACP AWARD WINNER • LONGLISTED FOR THE ART OF EATING PRIZE • ONE OF THE BEST COOKBOOKS OF THE YEAR: Forbes, Bon Appétit, NPR, San Francisco Chronicle, Food Network, Food & Wine, The Guardian, National Geographic, Smithsonian Magazine, Publishers Weekly, Library Journal "Truly, one of the best cookbooks of the year so far."—Bon Appétit The story of Palestine's food is really the story of its people. When the events of 1948 forced residents from all regions of Palestine together into one compressed land, recipes that were once closely guarded family secrets were shared and passed between different groups in an effort to ensure that they were not lost forever. In Falastin (pronounced "fa-la-steen"), Sami Tamimi retraces the lineage and evolution of his country's cuisine, born of its agriculturally optimal geography, its distinct culinary traditions, and Palestinian cooks' ingenuity and resourcefulness. Tamimi covers the territory between the Mediterranean Sea and the Jordan River—East Jerusalem and the West Bank, up north to the Galilee and the coastal cities of Haifa and Akka, inland to Nazareth, and then south to Hebron and the coastal Gaza Strip—recounting his upbringing with eleven siblings and his decision to leave home at seventeen to cook in West Jerusalem, where he met and first worked with Yotam Ottolenghi. From refugee-camp cooks to the home kitchens of Gaza and the mill of a master tahini maker, Tamimi teases out the vestiges of an ancient culinary tradition as he records the derivations of a dynamic cuisine and people in more than 130 transporting photographs and 120 recipes, including: • Hassan's Easy Eggs with Za'atar and Lemon • Fish Kofta with Yogurt, Sumac, and Chile • Pulled-Lamb Schwarma Sandwich • Labneh Cheesecake with Roasted Apricots, Honey, and Cardamom Named after the Palestinian newspaper that brought together a diverse people, Falastin is a vision of a cuisine, a culture, and a way of life as experienced by one influential chef.

Salma the Syrian Chef Harper Collins

Located in the very heart of the eastern Mediterranean, the area comprising Syria, Lebanon, and Jordan has provided the world with what is considered by many to be Arab food at its best. In this landmark, one-of-a-kind volume Sonia Uvezian gives this time-honored cuisine the kind of presentation it truly deserves. "Recipes and Remembrances from an Eastern Mediterranean Kitchen" is a revelatory work rich in personal reminiscences; insightful quotations, anecdotes, and proverbs; valuable information on ingredients, utensils, daily meals, and traditions; and evocative period illustrations. Sonia Uvezian's many memories and associations establish a sense of place and emotional pull rarely encountered in Middle Eastern culinary literature. The "eastern Mediterranean Kitchen" in the title is actually that of her family's summer home in the Bekaa Valley, Lebanon's fertile agricultural and winemaking region, as well as the one in their Beirut apartment. It is where

the Uvezians prepared the food they grew themselves or bought from nearby farms, orchards, and markets. Written by an expert in the field and over two decades in the making, "Recipes and Remembrances" is a fascinating and highly original book imbued with a keen historical perspective and a deep respect for the region's cultural heritage. Few cookbook authors have approached their subjects with the thorough, painstaking research reflected in this work. A profound understanding of eastern Mediterranean food shines through in its hundreds of superb, clearly written recipes, which are often preceded by illuminating introductory remarks. From the definitive section on pomegranates and pomegranate molasses through the fabulous chapters on desserts and beverages, this book provides indispensable reading for anyone interested in the cookery and culture of Syria, Lebanon, and Jordan. Like the author's groundbreaking classics, "The Cuisine of Armenia" and "Cooking from the Caucasus," which were among the first to bring Middle Eastern and Caucasian cooking to America, it is long on such traditional dishes as tabbouleh and baklava but also includes innovations, among them Damascus-Style Cheese Dip with Toasted Sesame Seeds and Nigella and Grilled Quail with Sour Cherry Sauce. Timeless and timely, "Recipes and Remembrances from an Eastern Mediterranean Kitchen" is a welcome blend of outstanding scholarship and entertaining reading. A genuine contribution to culinary literature, it has achieved the status of a classic. ABOUT THE AUTHOR: Sonia Uvezian was born and brought up in Beirut, Lebanon. A leading authority on Middle Eastern and Caucasian cooking and the winner of a James Beard Award, she is the author of six other highly acclaimed cookbooks, including "The Cuisine of Armenia," "Cooking from the Caucasus," and "The Book of Yogurt." Several of her books have been selections of Book-of-the-Month Club and published internationally. Ms. Uvezian has also contributed articles and recipes to Gourmet, Bon Appetit, Vogue, and numerous other publications."

Flavours of Aleppo MCP Books

When the Aleppian Jewish community migrated from the ancient city of Aleppo in historic Syria and settled in New York and Latin American cities in the early 20th century, it brought its rich cuisine and vibrant culture. Most Syrian recipes and traditions, however, were not written down and existed only in the minds of older generations. Poopa Dweck, a first generation Syrian-Jewish American, has devoted much of her life to preserving and celebrating her community's centuries-old legacy. Dweck relates the history and culture of her community through its extraordinary cuisine, offering more than 180 exciting ethnic recipes with tantalizing photos and describing the unique customs that the Aleppian Jewish community observes during holidays and lifecycle events. Among the irresistible recipes are: • Bazargan-Tangy Tamarind Bulgur Salad • Shurbat Addes-Hearty Red Lentil Soup with Garlic and Coriander • Kibbeh-Stuffed Syrian Meatballs with Ground Rice • Samak b'Batata-Baked Middle Eastern Whole Fish with Potatoes • Sambousak-Buttery Cheese-Filled Sesame Pastries • Eras bi'Ajweh-Date-Filled Crescents • Chai Na'na-Refreshing Mint Tea Like mainstream Middle Eastern cuisines, Aleppian Jewish dishes are alive with flavor and healthful ingredients—featuring whole grains, vegetables, legumes, and olive oil—but with their own distinct cultural influences. In *Aromas of Aleppo*, cooks will discover the best of Poopa Dweck's recipes, which gracefully combine

Mediterranean and Levantine influences, and range from small delights (or maza) to daily meals and regal holiday feasts—such as the twelve-course Passover seder.

Souk Ten Speed Press

Joumana Accad, creator of the blog TasteOfBeirut.com, is a native Lebanese, a trained pastry chef, and professional caterer. In her debut cookbook, *The Taste of Beirut*, she shares her heritage through exquisite food and anecdotes, teaching anyone from newbies to foodies how to master traditional Lebanese cuisine. With over 150 recipes inspired by her Teta (grandmother) in their family's kitchen, Accad captures the healthful and fabulous flavors of the Middle East and makes them completely accessible to home cooks. Each recipe features step-by-step instructions, Accad's warm teaching style and breathtaking color photographs that will make mouths water. Divided into sections including Breads, Breakfast, and Sandwiches; Soups; Mezze Delights; Main Dishes (Stews, Kibbeh, Stuffed Vegetables, and Rice Dishes); plus Pastries and Drinks, here is just a taste of the recipes featured: Spinach turnovers (Fatayer bel-sabanegh) Meat pies (Sfeeha) Kibbeh tartare (vegan) Red pepper and walnut dip (Muhammara) Lebanese couscous (Moghrabieh) Red lentils and rice purée (Mujaddara Safra) Eggplant casserole with tomato, meat and yogurt sauce topping (Fattet al-makdoos) Meat loaf with potato slices (Kafta bel-saniyeh) Zucchini or cauliflower fritters Wings, Lebanese-style Fattoush salad Beet hummus (Mama dallou'a) Zaatar and tapenade bread Wheat berry and milk pudding (Amhiyet bel-haleeb) Sesame and pistachio cookies (Barazek) Lebanese semolina cheesecake (Knafeh) Baklava in a speedy ten-minute version! While *The Taste of Beirut* brings to life the rich, complex, and delicious flavors of the Middle East, each recipe is refreshingly easy to make. The author's passionate, conversational style will make readers feel like they have a friend from Lebanon right in their kitchen, teaching them everything from cooking techniques to how to stock a kitchen with the best ingredients. Even more than a fabulous Lebanese cookbook, *The Taste of Beirut* is a proud celebration of people, culture, and cuisine.

Falastin Lorenz Books

Brought to this country at the turn of the century by the authors' grandparents, immigrants from Aleppo, Syria, this collection features treasured family recipes that are still prepared in Syria today. Complete with English and Arabic indices of the 114 recipes, this book opens with an introduction to Syrian and Aleppian cuisine, a glossary of terms, and a guide to preparation.

The Bread and Salt Between Us Lorenz Books

A DIVERSE BOUNTY OF RECIPES BY IMMIGRANT CHEFS FROM AROUND THE WORLD INTERLINK PUBLISHING WILL DONATE A MINIMUM OF \$5 FROM THE SALE OF EACH BOOK TO THE AMERICAN CIVIL LIBERTIES UNION TO SUPPORT THE ACLU'S IMMIGRANTS' RIGHTS PROJECT More than 42 million people living in the United States came here from other countries. Since its beginnings, America has been a haven for people seeking refuge from political or economic troubles, or simply those in search of adventure and prosperity in a land where opportunity is promised to all. These émigrés, from every corner of the world, helped make America great long before the 2016 election. Along with their hopes and dreams, they brought valuable gifts: recipes from their homelands that transformed the way America eats. What would the Southwest be without its piquant green chili pepper sauces and stews, New York City without its iconic Jewish delis, Dearborn without its Arab eateries, or Louisiana without the Creole and Cajun flavors of its signature gumbos and jambalayas?

Imagine an America without pizza or pad Thai, hummus or hot dogs, sushi or strudel—for most people, it wouldn't taste much like America at all. In these times of troubling anti-immigrant rhetoric, *The Immigrant Cookbook: Recipes that Make America Great* offers a culinary celebration of the many ethnic groups that have contributed to America's vibrant food culture. This beautifully photographed cookbook features appetizers, entrees, and desserts—some familiar favorites, some likely to be new encounters—by renowned chefs from Africa, Asia, Latin America, the Middle East, and Europe.

Seductive Flavours of the Levant Harper Collins

★ Who doesn't like to eat? Food is the most accessible pleasure. It is nourishing and comforting. ★ It connects people and makes them feel good. Eating is what all of us have in common, and we all love to do it well. Plus, food is the easiest way to explore a different culture. ★ Do you like to cook? But you are tired of the same old menu? ★ Have you been looking for fun recipes for any occasion? ★ Are you a fan of an authentic kitchen? ♥♥♥ Then you are in luck! This cookbook has it all and more. It will upgrade your cooking routine with one hundred eleven delicious and filling meals from Syria with love. You will be happy to cook again. Explore new and exciting flavors of authentic Syrian cuisine. You will be delighted with the results. Don't worry if you are not a chef. ★ This comprehensive cooking guide is good for any level. ★ It will help tap into your creative side. ★ You will love this cookbook because everyone can appreciate a real homemade meal and newness. Surprise yourself, your friends, or your family. It is time to cook something new. Be ready for your taste buds to sing. ✓✓✓✓✓ Get it now!

Making Levantine Cuisine Interlink Books

The world has failed Syria's refugees and some of the world's wealthiest countries have turned their backs on this humanitarian disaster. Syria's neighbours—Lebanon, Jordan, Turkey and Iraq—have together absorbed more than 3.8 million refugees. The need for food relief is great and growing. Acclaimed chefs and cookbook authors from all corners of the world have come together to help food relief efforts to alleviate the suffering of Syrian refugees. Each has contributed a recipe to this beautifully illustrated cookbook of delicious soups. Contributors include: Joe Barza, Mark Bittman, Anthony Bourdain, Sally Butcher, Alexis Couquelet, Aglaia Kremenzi, Carolyn Kumpe, Greg Malouf, Yotam Ottolenghi, Claudia Roden, Ana Sortun, Sami Tamimi, Alice Waters, Paula Wolfert, and many others. Profits from the sale of this cookbook will be donated to help fund food relief efforts to Syrian refugees.

Feast in the Middle East White Lion Publishing

A book of Folktales and Recipes of Syria and Its Ethnic Groups. The first section has folktales and recipes from the various districts of Syria and the second section is folktales from the different ethnic groups in Syria: the Armenians, the Assyrians, the Kurds, the Albanians, the Circassians and other people from the Caucasus, the Turkmens, and the Uzbeks.

Other Words for Home Ten Speed Press

Prize-winning author and chef Joudie Kalla presents the delicious home cooking recipes passed down from her parents to deliver a delicious taste of Palestine. Winner 'Best Arab Cuisine Book' - Gourmand World Cookbook Awards 2016. Palestine on a Plate is a tribute to family, cooking and home, made with the ingredients that Joudie's mother and grandmother use, and their grandmothers used before them. - old recipes created with love that bring people together in

appreciation of the beauty of this rich heritage. Palestinian food is not just found on the streets with the ka'ak (sesame bread) sellers and stalls selling za'atar chicken and mana'eesh (za'atar sesame bread), but in the home too; in the kitchens all across the country, where families cook and eat together every day, in a way that generations before them have always done. This recipe book brings together these mouth-watering recipes and presents them in this sumptuously illustrated collection. Sections include: Good Morning Starters, Hearty Pulses & Grains, Vibrant Vegetarian, The Mighty Lamb & Chicken, Fragrant Fish, Sweet Tooth Immerse yourself in the stories and culture and experience the wonderful flavours of Palestine through the delicious food in this book.

[Kan Ya Ma Kan](#) Interlink Books

Melding the rural and the urban with the local, regional, and global, Levantine cuisine is a mélange of ingredients, recipes, and modes of consumption rooted in the Eastern Mediterranean. Making Levantine Cuisine provides much-needed scholarly attention to the region's culinary cultures while teasing apart the tangled histories and knotted migrations of food. Akin to the region itself, the culinary repertoires that comprise Levantine cuisine endure and transform—are unified but not uniform. This book delves into the production and circulation of sugar, olive oil, and pistachios; examines the social origins of kibbe, Adana kebab, shakshuka, falafel, and shawarma; and offers a sprinkling of family recipes along the way. The histories of these ingredients and dishes, now so emblematic of the Levant, reveal the processes that codified them as national foods, the faulty binaries of Arab or Jewish and traditional or modern, and the global nature of foodways. Making Levantine Cuisine draws from personal archives and public memory to illustrate the diverse past and persistent cultural unity of a politically divided region.

Saha Pavilion

A brand-new updated edition of *The Olive Oil and Vinegar Lover's Cookbook*, which has sold more than 30,000 copies to date. There's nothing like fresh extra-virgin olive oil, infused and fused olive oils, and flavoured white and balsamic vinegars—but how, exactly, do we use them? Elevate the flavour of your fare using products like Rosemary or Herb de Provence infused olive oil, Blood Orange fused olive oil, Apricot white balsamic, and more by diving into this easy-to-use, gorgeously photographed book. Discover recipes that use 50 of the most popular and widely available specialty olive oil and vinegar products that enhance appetizers, salads, soups, main dishes, baked goods, and desserts. Expand your culinary repertoire by learning the basics of flavour pairing. With sections on ways to experiment with baking, marinades, salad dressings, brines, and even cocktails, this book offers an abundance of ways to use your favourite products. Tantalizing and inspiring, *The Olive Oil and Vinegar Lover's Cookbook* will help you take any dish from ordinary to thrilling.

[A Taste of Home](#) NYU Press

It is hardly surprising that Aleppo, one of the world's oldest continuously inhabited cities, is also home to one of the world's most distinguished and vibrant cuisines. Surrounded by fertile lands and located at the end of the Silk Road, which passed through Central Asia and Mesopotamia, Aleppo was a food capital long before Paris, Rome, or New York. Its diverse communities of Arabs, Kurds, Armenians, Circassians, and others contributed to its culinary traditions and produced a vast selection of different types of dishes—and no less than 20 kinds of kibbeh recipes. Here, one of the Arab world's most renowned chefs unlocks the secrets to this distinctive cuisine in this

comprehensive cookbook filled with practical guidance on Middle Eastern cooking techniques as well as step-by-step explanations of over 200 irresistible recipes, such as Chili and Garlic Kebab, Syrian Fishcakes, Lamb Stuffed Eggplants, Semolina and Butter pudding, and the queen of the mezze table, Red Pepper and Walnut Spread. Divided into 15 chapters (Basic Recipes, Appetizers and Mezze, Soups, Salads and Accompaniments, Grains, Fish, Poultry, Meat, Kibbeh, Stuffed Dishes, Vegetables, Stews, Bread, Desserts and Sweets, Pickles and Preserves, and Beverages), traditional cooking and preservation methods go hand-in-hand with modern combinations of flavors and today's desire for healthful and natural meals. Wonderful full-color photography of the food, people, and markets of Aleppo make this a stunning cookbook, a great gift for food lovers, and a fitting tribute to a beautiful city and the suffering its people have endured.

The Adventures of Fat Rice Lake Isle Press

Growing up in an Arab American household, rich traditional Arabic dishes were central to Blanche's family's life. However she noticed that previous generations of her family did not document these heirloom recipes on paper, but passed the cooking techniques only by word of mouth. So Blanche began a mission of cultural preservation, taking down the cooking methods and exact ingredients of these hundreds of year old recipes. She launched a popular YouTube cooking show called "Feast in the Middle East" to not only share these recipes with her family, but with the world. Some of these dishes are classical favorites, like smoky Syrian Muhammara dip with walnuts, pomegranate molasses and roasted peppers, "Warak Enab, " or rice and lamb rolled into tender grape leaves and cooked in a tomato broth, or Lebanese semolina custard scented with rose water called "Layali Lubnan" or "Lebanese Nights". Other dishes, like Musakhan, come from small and obscure villages like Ein Erik in the Palestinian West Bank. Musakhan is a sumac spiced chicken roasted on bread and smothered with caramelized onions and toasted pine nuts. Ancient recipes like chewy semolina date ring cookies called Ma'moul commemorate both Easter and Ramadan, while an over 1000 year old cinnamon spiced bulgur wheat porridge called Burbarra celebrates the Feast of Santa Barbara in the Arab Levant, Malta, and even Eastern Europe. While many of these dishes used to take hours to make, Blanche modernized these recipes to adapt to today's western palate and busy lifestyles. Readers will be able to recreate street foods like Chicken Shawarma and crispy Felafel in their own kitchens using easy techniques and familiar ingredients. Fusion dishes like Baklava Granola with pistachios and cardamom, Middle Eastern Nachos or "Machos" with pita chips and cucumber yogurt sauce, and a Lemon Cheesecake made with creamy labneh cheese adapt middle eastern spices and ingredients to western tastes. Today the "Feast in the Middle East" YouTube series has brought together a global cooking community in an unexpected and beautiful way. Now viewers are making these recipes in the United States, Canada, India, Australia, Spain, Korea and beyond. AUTHOR BIOGRAPHY: Blanche Araj Shaheen is the YouTube personality and host of the popular cooking show, *Feast in the Middle East*. Prior to her foray into food, she was a television host and reporter in both entertainment and news. She reported and hosted programs for PBS, G4 Television, and Link Media's "Mosaic World News of the Middle East." She also became the first Arab American entertainment reporter, as a contributor for the ABC live show called "View From the Bay." In 2010 Blanche made the switch to hosting her own YouTube cooking show, sharing heirloom recipes preserved by her mother and grandmother. With her journalism background, she decided to

document the recipes in this cookbook, and Feast in the Middle East was born. She gives the historical relevance of many signature dishes, and shares personal stories from her own family traditions and trips to the Middle East. Aside from her ongoing cooking series on YouTube, Blanche's Feast In the Middle East has been featured on Virgin America Airlines AUTHOR HOME: Los Altos, C [Palestine on a Plate](#) TouchWood Editions

Newcomer Salma and friends cook up a heartwarming dish to cheer up Mama. All Salma wants is to make her mama smile again. Between English classes, job interviews, and missing Papa back in Syria, Mama always seems busy or sad. A homemade Syrian meal might cheer her up, but Salma doesn't know the recipe, or what to call the vegetables in English, or where to find the right spices! Luckily, the staff and other newcomers at the Welcome Center are happy to lend a hand—and a sprinkle of sumac. With creativity, determination, and charm, Salma brings her new friends together to show Mama that even though things aren't perfect, there is cause for hope and celebration. Syrian culture is beautifully represented through the meal Salma prepares and Anna Bron's vibrant illustrations, while the diverse cast of characters speaks to the power of cultivating community in challenging circumstances.

Syria Hardie Grant Publishing

A new cookbook in the series that reveals the best ways to use specialty olive oils and vinegars in international cuisines--now featuring the succulent, flavourful dishes of Syria. Eating together in Syrian culture is all about generosity and hospitality, bustling community, and lively conversation over tables laden with fragrant dishes. Whether you're a culinary expert or just taste-curious, the newest cookbook in the Recipes for Olive Oil and Vinegar Lovers series offers you plenty of easy, inspired menu items for your next dinner party. Indulge in all fifty recipes using the following premium olive oils and quality vinegars: Lime Fused Olive Oil Harissa Infused Olive Oil Pomegranate Dark Balsamic Vinegar Mango White Balsamic Vinegar Now's the time to try recipes like Baharat,

Falafel, Kibbeh, Muhammara (spicy red pepper walnut spread), Red Lentil and Rice Soup, Fattah, Shakriyyeh (roasted chicken in yogurt sauce), Atayaef (sweet stuffed syrian pancakes), Mango Cardamom Orange blossom Jam, and Mamools with Cardamom coffee. With recipes for appetizers, salads, mains, and sweets, Syria will expand your culinary horizons, and introduce you to unforgettable flavors that you'll return to again and again. Fe sahatek!

The Aleppo Cookbook America's Test Kitchen

A beautiful and detailed journey into the food of the middle east, from the awardwinning cook and traveler, gorgeously photographed throughout

Soup for Syria Tuttle Publishing

A selection of recipes from Lebanon, Syria and Turkey, an area known as the Levant. Each section in the book introduces one of the regions, followed by instructions for starters, main courses and desserts. It is full of healthy-eating ideas and recipes for favourite Middle-Eastern dishes.

Taste of Beirut Meze Publishing Limited

#Bake for Syria brings together some of the top chefs in the world to create Syrian inspired pastries & baked goods in order to raise money & awareness for UNICEF's Syria Relief Fund. #BakeForSyria was started as an offshoot of the very successful #CookForSyria campaign by Lily Vanilli. This special edition cookbook will raise additional awareness and funds for the world's largest humanitarian crisis, with all profits going to Unicef's Syria Relief Fund. The cookbook is curated by Lily Vanilli in collaboration with Serena Guen, Clerkenwell Boy and Unicef's NEXTGen London. It is an amalgamation of stories and traditions around Syrian food from Syrian nationals and recipes from the restaurants, contributors and chefs headlining the #BakeForSyria campaign."--

Recipes and Remembrances from an Eastern Mediterranean Kitchen Interlink Books

Praise for the author: "The food transcends some of the traditions in presentation but remains authentic in taste." -- the "New York Times" on Greg Malouf's restaurant, MoMo