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Jew-Ish: a Cookbook

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Provisions

Beyond the North Wind

Jewish Holiday Cooking

The New Passover Menu

Heirloom Beans

The Grammarians

Little Book of Jewish Appetizers

Jerusalem (EL)

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Jew-Ish: a Cookbook

Extremely Limited Bagels, deli sandwiches and gefilte fish are only a few of the Jewish foods to have crossed into American culture and onto American plates. Rhapsody in Schmaltz traces the history and social impact of the cuisine that Yiddish-speaking Jews from Central and Eastern Europe brought to the U.S. and that their American descendants developed and refined. The book looks at how and where these dishes came to be, how they varied from region to region, the role they played in Jewish culture in Europe, and the role that they play in Jewish and more general American culture and foodways today. Rhapsody in Schmaltz traces the pathways of Jewish food from the Bible and Talmud, to Eastern Europe, to its popular landing pads in North America today. With an eye for detail and a healthy dose of humor,

Michael Wex also examines how these impact modern culture, from temple to television. He looks at Diane Keaton's pastrami sandwich in Annie Hall, Andy Kaufman's stint as Latke on Taxi and Larry David's Passover seder on Curb Your Enthusiasm, shedding light on how Jewish food permeates our modern imaginations. Rhapsody in Schmaltz is a journey into the sociology, humor, history, and traditions of food and Judaism.

The Late Bloomers' Club Knopf

"A scintillating debut from a major new voice in fiction, alive with music, sex, and fame, Songs in Ursa Major is a love story set in 1969 at the crossroads of rock and folk, for fans of Daisy Jones & The Six"--*Nopalito* Houghton Mifflin The siblings and authors of *This Is a Cookbook* and *The Best Cookbook Ever* "take the age-old concept of comfort food and update it for modern tastes" (Publishers Weekly). *Classics Recipes for Modern People* is the definitive collection of classic recipes that have been reinvented, rejiggered, reordered, and

re-created by Max and Eli Sussman. They believe that recipes should be ever expanding and evolving, a philosophy they practice in both their professional and home kitchens. That a dish "no matter how classic and iconic—has the ability to morph into something new and fantastic." Divided into eight sections like "Classics from Our Childhood," "TV Dinner Classics," "Future Classics," and "Breakfast Classics" readers will find reinvented dishes inspired by Max and Eli's childhood in Detroit, the frozen food aisle, followers on social media, and more. "The cookbook displays their trademark creative spin on classic dishes, featuring recipes for things like Gefilte Fish Terrine, Duck à l'Orange, and Kibbeh and Tzatziki. It's decidedly not Kosher (see: Pork Burger with Apple Ketchup, Shellfish Shells), but it speaks to the contemporary trend of repurposing traditional Jewish foods to make them shine in a modern context."—*Tablet* "Spotlights their cooking chops and dead-on wit in equal measure . . . For the book, the brothers took a novel tack to gather

recipes: crowd-sourcing for childhood culinary classics.”—The Forward “Home cooks interested in adding to their comfort food canon will likely find some inspiration in this eye-catching collection . . . The Sussmans’ thoughtful collection is sure to jar readers from their comfort (food) zones and encourage them to branch out to incorporate new flavors and ingredients.”—Publishers Weekly

Songs in Ursa Major
Artisan Books

This delightful picture book is a version of an oft-told tale which is concisely written and resonant with both enlightenment and entertainment.... the lessons are clear enough for young children to discuss and absorb, and it is accompanied by expressive color illustrations and an appealing layout. This is a perfect book for parents or teachers to share aloud with children’ - Michal Hoschander Malen, Jewish Book Council. ‘I plant a fig, I plant a gift. For children, for the coming generations.’ When the Emperor Hadrian gallops into the village, its inhabitants hide in fear. All except one. An old man, almost one hundred years old, comes outside to plant a

fig tree. Hadrian stops his horse. ‘What are you doing?’ he asks the old man. ‘That tree is so small and you are so old!? Surely you won’t live long enough to eat its fruit!’ The old man responds: ‘if I don’t then my children will’. Three years later, Hadrian returns. Meeting the old man again, he is shocked to see that the tree has grown and it is covered in figs. The old man’s prophecy of gifts for future generations has come true. Recreating one of the Midrash’s most beautiful tales, *A Basket of Figs* teaches the importance of caring for the environment and consideration for our fellow human beings. Ori Alon’s enchanting storytelling and Menahem Halberstadt’s stunning illustrations bring this wise fable to life on the page, to inspire and delight young readers.

The New Persian Kitchen
Union Square & Company

A collection of 120 recipes exploring the flavors of Jerusalem from the New York Times bestselling author of *Plenty*, one of the most lauded cookbooks of 2011. In Jerusalem, Yotam Ottolenghi and Sami Tamimi explore the vibrant cuisine of their home city—with its

diverse Muslim, Jewish, and Christian communities. Both men were born in Jerusalem in the same year—Tamimi on the Arab east side and Ottolenghi in the Jewish west. This stunning cookbook offers 120 recipes from their unique cross-cultural perspective, from inventive vegetable dishes to sweet, rich desserts. With five bustling restaurants in London and two stellar cookbooks, Ottolenghi is one of the most respected chefs in the world; in Jerusalem, he and Tamimi have collaborated to produce their most personal cookbook yet.

Balaboosta Knopf

The author shares 125 recipes from her Syrian-Jewish grandmother, featuring a wide array of meat and vegetable dishes flavored with cumin, cinnamon, and other exotic spices.

Rhapsody in Schmaltz
Chronicle Books

Gorgeous seasonal fruits abound in Martha Stewart’s collection of 100+ dependable recipes for crumbles, crisps, pies, buckles, and more.

NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY FOOD NETWORK

From perfectly ripe peaches and plump, tender figs to crisp,

honey-sweet apples and bright, juicy citrus, Martha Stewart's Fruit Desserts celebrates easy-to-prepare recipes that highlight the fresh, vibrant flavors of fruit at its peak. In spring and summer, delight in warm-weather desserts such as Red-Fruit Pavlovas, Vanilla-Rhubarb Tart, and Double-Crust Peach Slab Pie. When the days grow shorter and cooler, enjoy cozy comforts including Apple Fritters, Fig and Almond Crostata, Poached Pear and Cranberry Pie, and Polenta-Grape Snacking Cake. Whether you're in the mood for an old-fashioned countertop classic or a modern treat with an elevated touch, these comforting, delicious desserts will gratify all year long.

Lidia Cooks from the Heart of Italy The Countryman Press
A lush, modern vegetarian cookbook celebrating the bold flavors and unique ingredients of the Caribbean In Provisions, Michelle and Suzanne Rousseau share 150 recipes that pay homage to the meals and market produce that have been farmed, sold, and prepared by Caribbean people -- particularly the women -- for centuries. Caribbean food is often

thought of as rustic and unrefined, but these vibrant vegetarian dishes will change the way we think about this diverse, exciting, and nourishing cuisine. The pages are spiced with the sisters' fond food memories and fascinating glimpses of the islands' histories, bringing the region's culinary past together with creative recipes that represent the best of Caribbean food today. With a modern twist on traditional island ingredients and flavors, Provisions reinvents classic dishes and presents innovative new favorites, like Ripe Plantain Gratin, Ackee Tacos with Island Guacamole, Haitian Riz Djon Djon Risotto, Oven-Roasted Pumpkin Flatbread, and Caramelized Fennel and Grilled Green Guava with Mint. Stunning full-color photographs showcase the variety of these dishes: hearty stews, easy one-pot meals, crunchy salads, flavorful pickles, preserves, and hot sauces, sumptuous desserts, cocktails, and more. At once elegant, authoritative, and accessible, Suzanne and Michelle's recipes and stories invite you to bring fresh Caribbean flavors to

your table.

The Berkshires Farm Table Cookbook: 125 Homegrown Recipes from the Hills of New England Schocken

100 traditional yet surprisingly modern recipes from the far northern corners of Russia, featuring ingredients and dishes that young Russians are rediscovering as part of their heritage. IACP AWARD FINALIST • LONGLISTED FOR THE ART OF EATING PRIZE • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE WASHINGTON POST AND FORBES "A necessary resource for food writers and for eaters, a fascinating read and good excuse to make fermented oatmeal."—Bon Appétit
Russian cookbooks tend to focus on the food that was imported from France in the nineteenth century or the impoverished food of the Soviet era. Beyond the North Wind explores the true heart of Russian food, a cuisine that celebrates whole grains, preserved and fermented foods, and straightforward but robust flavors. Recipes for a dazzling array of pickles and preserves, infused vodkas, homemade dairy

products such as farmers cheese and cultured butter, puff pastry hand pies stuffed with mushrooms and fish, and seasonal vegetable soups showcase Russian foods that are organic and honest—many of them old dishes that feel new again in their elegant minimalism. Despite the country's harsh climate, this surprisingly sophisticated cuisine has an incredible depth of flavor to offer in dishes like Braised Cod with Horseradish, Roast Lamb with Kasha, Black Currant Cheesecake, and so many more. This home-style cookbook with a strong sense of place and evocative storytelling brings to life a rarely seen portrait of Russia, its people, and its palate—with 100 recipes, gorgeous photography, and essays on the little-known culinary history of this fascinating and wild part of the world.

Deep Run Roots National Geographic Books

A culinary cultural celebration with over twenty-five recipes for delicious nibbles and noshes. At any gathering, it's the most social part of the meal: the appetizers. From nibbles and salads to dips and meatballs, the more than twenty-five

inspired, modern starters in this book draw from global Jewish influences. Rounding out this lovely and informative resource are vibrant photographs and helpful sidebars featuring tips on how to build a Jewish cheese plate, what foods to buy rather than make, and more. With a wink and a nod to classic Jewish dishes—borscht has been reinvented as crostini and gefilte fish cleverly crisped into fritters—this book is a tasty treasure for gatherings large and small from the author of *Modern Jewish Cooking*.

Everything Is Under Control Sarah Crichton Books

Winner of the 2018 James Beard Foundation Cookbook Award in "International" category Finalist for the 2018 International Association of Culinary Professionals (IACP) Book Awards A collection of 100 recipes for regional Mexican food from the popular San Francisco restaurant. The true spirit, roots, and flavors of regional Mexican cooking—from Puebla, Mexico City, Michoacán, the Yucatán, and beyond—come alive in this cookbook from Gonzalo Guzman, head chef at San Francisco restaurant Nopalito.

Inspired by food straight from the sea and the land, Guzman transforms simple ingredients, such as masa and chiles, into bright and flavor-packed dishes. The book includes fundamental techniques of Mexican cuisine, insights into Mexican food and culture, and favorite recipes from Nopalito such as Crispy Red Quesadillas with Braised Pork and Pork Rinds; Toasted Corn with Crema, Ground Chile, and Queso Fresco; Tamales with Red Spiced Sunflower Seed Mole; and Salsa-Dipped Griddled Chorizo and Potato Sandwiches. Capped off by recipes for cocktails, aqua frescas, paletas, churros, and flan—Nopalito is your gateway to Mexico by way of California. This is a cookbook to be read, savored, and cooked from every night.

How Not to Die Alone Da Capo Lifelong Books From the critically acclaimed author of *Natalie Tan's Book of Luck and Fortune* comes a new delightful novel about exploring all the magical possibilities of life in the most extraordinary city of all: Paris. Vanessa Yu never wanted to see people's fortunes—or misfortunes—in tealeaves. Ever since she can

remember, Vanessa has been able to see people's fortunes at the bottom of their teacups. To avoid blurting out their fortunes, she converts to coffee, but somehow fortunes escape and find a way to complicate her life and the ones of those around her. To add to this plight, her romance life is so nonexistent that her parents enlist the services of a matchmaking expert from Shanghai. After her matchmaking appointment, Vanessa sees death for the first time. She decides that she can't truly live until she can find a way to get rid of her uncanny abilities. When her eccentric Aunt Evelyn shows up with a tempting offer to whisk her away, Vanessa says au revoir to California and bonjour to Paris. There, Vanessa learns more about herself and the root of her gifts and realizes one thing to be true: knowing one's destiny isn't a curse, but being unable to change it is.

The New Kosher

Penguin

Einat Admony is a 21st-century balaboosta (Yiddish for "perfect housewife"). She's a mother and wife, but also a chef busy running three bustling New York City

restaurants. Her debut cookbook features 140 of the recipes she cooks for the people she loves—her children, her husband, and the many friends she regularly entertains. Here, Einat's mixed Israeli heritage (Yemenite, Persian) seamlessly blends with the fresh, sophisticated Mediterranean palate she honed while working in some of New York City's most beloved kitchens. The result is a melting pot of meals for every need and occasion: exotic and exciting dinner-party dishes (harissa-spiced Moroccan fish, beet gnocchi), meals just for kids (chicken schnitzel, root veggie chips), healthy options (butternut squash and saffron soup, quinoa salad with preserved lemon and chickpeas), satisfying comfort food (creamy, cheesy potatoes, spicy chili), and so much more. [Comprehensive English-Yiddish Dictionary](#) Green Bean Books
Smart, darkly funny, and life-affirming, *How Not to Die Alone* is the bighearted debut novel we all need, for fans of Eleanor Oliphant is Completely Fine, it's a story about love, loneliness, and the importance of taking a

chance when we feel we have the most to lose. "Wryly funny and quirkily charming."--Eleanor Brown, author of *The Weird Sisters* Sometimes you need to risk everything...to find your something. Andrew's been feeling stuck. For years he's worked a thankless public health job, searching for the next of kin of those who die alone. Luckily, he goes home to a loving family every night. At least, that's what his coworkers believe. Then he meets Peggy. A misunderstanding has left Andrew trapped in his own white lie and his lonely apartment. When new employee Peggy breezes into the office like a breath of fresh air, she makes Andrew feel truly alive for the first time in decades. Could there be more to life than this? But telling Peggy the truth could mean losing everything. For twenty years, Andrew has worked to keep his heart safe, forgetting one important thing: how to live. Maybe it's time for him to start. *How to Be an Extremely Reform Jew* Ten Speed Press
Extremely Reform Judaism is one of the world's fastest growing denominations and also

its most misunderstood-ever since the ancient forefathers first lifted their eyes to God to ask, "Why can't we have a Christmas Tree?" How to Be an Extremely Reform Jew pokes irreverent yet good-natured fun its subject, with chapters on the mandatory and optional Extremely Reform Jewish holidays; maintaining the Extremely Reform Jewish home; diaspora travel tips; Extremely Reform rites of passage (circumcision, bar mitzvah, intermarriage); and how to deprogram your Extremely Reform child after he has joined a religious cult. Highlights include "The Ten Suggestions"; a "Feast and Fast Yo-Yo Diet Guide to Jewish Holidays"; and "Glengarry Glen Purim, a David Mamet Purim Play." This humorous illustrated guide contains numerous quotations from ancient Extremely Reform Jewish texts, such as, "He who gives a coin to the poor is rewarded with six blessings, but he who makes a pledge to charity receives a free tote bag," and, "Thou shalt not stand outside the synagogue on the High Holy Days scalping thy tickets to the services." First published by Avon Books in 1994, the new edition preserves

the content of the original in fresh paperback and ebook formats. It's an ideal gift for Hanukkah or any occasion.

Classic Recipes for Modern People

Chronicle Books
 "Everything you need to know about the delicious new world of beans in this pioneering [recipe] book . . . A keeper." —Paula Wolfert, James Beard and Julia Child Award-winning cookbook author
 Who would have thought a simple bean could do so much? Heirloom bean expert Steve Sando provides descriptions of the many varieties now available, from Scarlet Runners to the spotted Eye of the Tiger beans. Nearly ninety recipes in the book will entice readers to cook up bowls of heartwarming Risotto and Cranberry Beans with Pancetta, or Caribbean Black Bean Soup. Close-up photos of the beans make them easy to identify. Packed with protein, fiber, and vitamins, these little treasures are the perfect addition to any meal.
 "Heirloom Beans is no less than a promise of good things to come from this humble but rather magical food." —Deborah Madison, James Beard and Julia Child Award-winning

cookbook author of *Vegetarian Cooking for Everyone*
 "Heirloom Beans is the ultimate kiss and tell all of legendary legumes. A delicious recipe and savory story for every heirloom bean."
 —Annie Somerville, cookbook author and chef, Greens Restaurant
 "We give Rancho Gordo beans a place of honor at our restaurants."
 —Thomas Keller, James Beard award-winning chef, cookbook author and restaurateur, French Laundry
The Gefilte Manifesto
 Rizzoli Publications
 A James Beard Finalist in the International Cookbook Category
 In *Jewish Holiday Cooking*, Jayne Cohen shares a wide-ranging collection of traditional Jewish recipes, as well as inventive new creations and contemporary variations on the classic dishes. For home cooks, drawing from the rich traditions of Jewish history when cooking for the holidays can be a daunting task. *Jewish Holiday Cooking* comes to the rescue with recipes drawn from Jayne Cohen's first book, *The Gefilte Variations* -- called an "outstanding debut" by *Publisher's Weekly* -- as well as over 100 new recipes and information

on cooking for the holidays. More than just a cookbook, this is the definitive guide to celebrating the Jewish holidays. Cohen provides practical advice and creative suggestions on everything from setting a Seder table with ritual objects to accommodating vegan relatives. The book is organized around the major Jewish holidays and includes nearly 300 recipes and variations, plus suggested menus tailored to each occasion, all conforming to kosher dietary laws. Chapters include all eight of the major Jewish holidays -- Shabbat, Rosh Hashanah, Yom Kippur, Sukkot, Hanukkah, Purim, Passover, and Shavuot -- and the book is enlivened throughout with captivating personal reminiscences and tales from Jewish lore as well as nostalgic black and white photography from Cohen's own family history.

Vanessa Yu's Magical Paris Tea Shop Ten

Speed Press
The best of the Berkshires' homegrown food from noted farms to esteemed kitchens The Berkshire Hills of western Massachusetts are famous for their unique culture, from scenic views

to artistic and literary attractions. But in addition to the region's classic landmarks, the Berkshires also boast an impressive number of family-run farms. Together with local restaurants, these farms add another feature to Berkshires culture: heartwarming and homegrown food. Telling the story of family-run agriculture through the language of food, The Berkshires Farm Table Cookbook offers 125 recipes to recall the magic of the Berkshire region for readers far and wide. Sweet Corn Pancakes, Carrot Soup with Sage and Mint, Confetti Vegetable and Goat Cheese Lasagna, and more celebrate the lush landscape of the western New England area. Complete with farm profiles and vibrant photographs, The Berkshires Farm Table Cookbook paints a vivid portrait of the relationship between the earth and what we eat.

Solo Penguin
This cookbook features recipes for German-Jewish cuisine as it existed in Germany prior to World War II, and as refugees later adapted it in the United States and elsewhere. Because these

dishes differ from more familiar Jewish food, they will be a discovery for many people. With a focus on fresh, seasonal ingredients, this indispensable collection of recipes includes numerous soups, both chilled and hot; vegetable dishes; meats, poultry, and fish; fruit desserts; cakes; and the German version of challah, Berches. These elegant and mostly easy-to-make recipes range from light summery fare to hearty winter foods. The Gropmans-a mother-daughter author pair-have honored the original recipes Gabrielle learned after arriving as a baby in Washington Heights from Germany in 1939, while updating their format to reflect contemporary standards of recipe writing. Six recipe chapters offer easy-to-follow instructions for weekday meals, Shabbos and holiday meals, sausage and cold cuts, vegetables, coffee and cake, and core recipes basic to the preparation of German-Jewish cuisine. Some of these recipes come from friends and family of the authors; others have been culled from interviews conducted by the authors, prewar German-Jewish

cookbooks, nineteenth-century American cookbooks, community cookbooks, memoirs, or historical and archival material. The introduction explains the basics of Jewish diet (kosher law). The historical chapter that follows sets the stage by describing Jewish social customs in Germany and then offering a look at life in the vibrant _migr_ community of Washington Heights in New York City in the 1940s and 1950s. Vividly illustrated with more than fifty drawings by Megan Piontkowski and photographs by Sonya Gropman that show the cooking process as well as the delicious finished

dishes, this cookbook will appeal to readers curious about ethnic cooking and how it has evolved, and to anyone interested in exploring delicious new recipes.

The Heart of the Plate Houghton Mifflin Harcourt Jeffrey Yoskowitz and Liz Alpern are two of the leaders of the movement to revolutionise Ashkenazi cuisine. Together, they co-founded The Gefilteria in 2012, a Brooklyn-grown business that sets out to reimagine Jewish classics while championing Old World slow food techniques. Here in their first-ever cookbook including 100-plus recipes pulled deep from the

culinary histories of Eastern Europe and the diaspora community of North America, they draw inspiration from the legacies of Jewish pickle shops, bakeries, appetising shops, dairy restaurants, delicatessens, and holiday kitchens. Tapping into the zeitgeist of rediscovering Old World food traditions like pickling, fermenting, and baking, at the heart of which are the values of resourcefulness and seasonality, *The Gefilte Manifesto* encourages anyone and everyone to incorporate healthy and vital Ashkenazi recipes into their everyday repertoire.