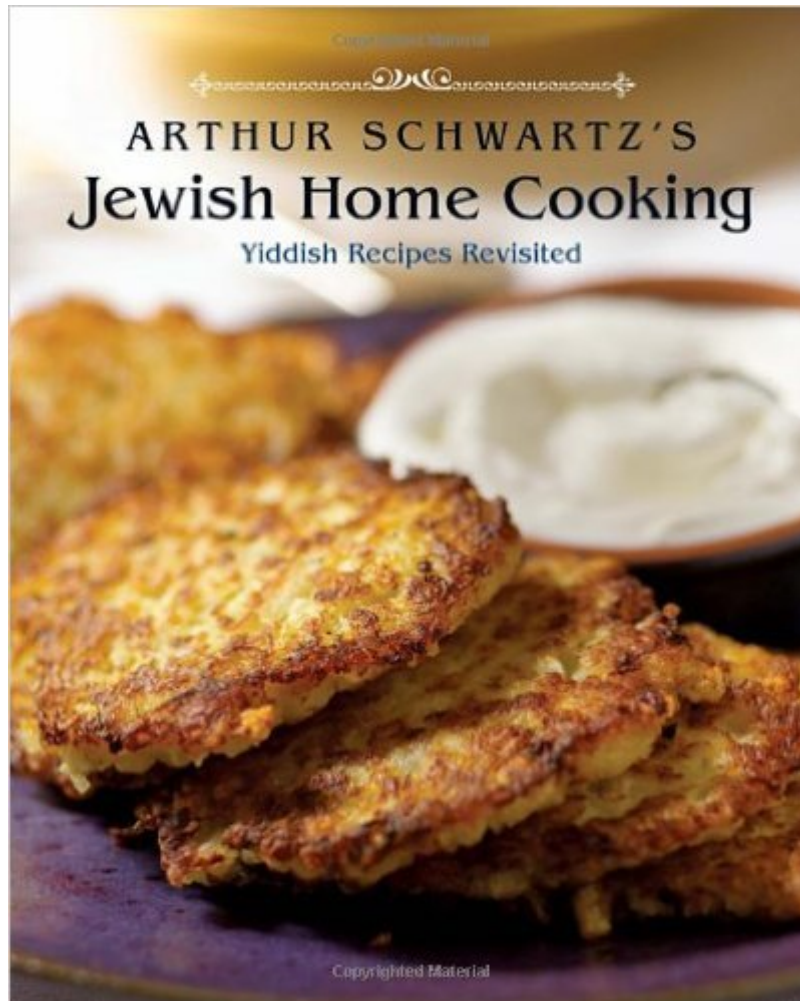


The book was found

# Arthur Schwartz's Jewish Home Cooking: Yiddish Recipes Revisited



## Synopsis

Arthur Schwartz knows how Jewish food warms the heart and delights the soul, whether it's talking about it, shopping for it, cooking it, or, above all, eating it. **JEWISH HOME COOKING** presents authentic yet contemporary versions of traditional Ashkenazi foods-rugulach, matzoh brei, challah, brisket, and even challenging classics like kreplach (dumplings) and gefilte fish-that are approachable to make and revelatory to eat. Chapters on appetizers, soups, dairy (meatless) and meat entrees, Passover meals, breads, and desserts are filled with lore about individual dishes and the people who nurtured them in America. Light-filled food and location photographs of delis, butcher shops, and specialty grocery stores paint a vibrant picture of America's touchstone Jewish food culture. Stories, culinary history, and nearly 100 recipes for Jewish home cooking from the heart of American Jewish culture, New York City. Written by one of the country's foremost experts on traditional and contemporary Jewish food, cooking, and culinary culture. Schwartz won the 2005 IACP Cookbook of the Year. Reviews & Awards James Beard Foundation Cookbook Award Finalist: American Category IACP International Association of Culinary Professionals Cookbook Awards, American Category Finalist "Jewish Home Cooking helps make sense of the beautiful chaos, with a deep and affectionate examination of New York's Jewish food culture, refracted through the lens of what he calls the Yiddish-American experience." "New York Times Book Review Summer Reading issue, cookbook roundup" "Schwartz breathes life into Yiddish cooking traditions now missing from most cities' main streets as well as many Jewish tables. His colorful stories are so distinctive and charming that even someone who has never heard Schwartz's radio show or seen him on TV will feel his warm personality and love for food radiating from the page . . . Cooks and readers from Schwartz's generation and earlier, who know firsthand what he's talking about, will appreciate this delightful new book for the world it evokes as much as for the recipes." "Publishers Weekly

## Book Information

Hardcover: 288 pages

Publisher: Ten Speed Press (April 1, 2008)

Language: English

ISBN-10: 1580088988

ISBN-13: 978-1580088985

Product Dimensions: 8.3 x 0.9 x 10.4 inches

Shipping Weight: 2.6 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (61 customer reviews)

Best Sellers Rank: #69,791 in Books (See Top 100 in Books) #24 in [Books > Cookbooks, Food & Wine > Special Diet > Kosher](#) #101 in [Books > Cookbooks, Food & Wine > Cooking Education & Reference > History](#) #897 in [Books > History > Americas > United States > State & Local](#)

## Customer Reviews

The fact that the author is the foodmaven.com comes across clearly, since he adds so much rich information on Jewish food history with each recipe. It is a pleasure to read. And then there are the photos. As he writes in the intro, food is a connection to the Jewish past and our faith. Sure, more Jews eat pizza than chopped liver, more eat sushi and salad nicoise than chopped herring and gefilte fish, but those classic foods are in our Jungian collective unconscious. And now for the recipes. Appetizers (Forshpeiz) include recipes for arbes, chopped eggs and onions, chopped herring salad, schmaltz, black radish (ritach, as in ritach mit tzibeleh), vegetarian chopped liver (2 recipes), romanian eggplant salad, 2nd Avenue Deli's health salad/slaw, pitcha, chrain, and gefilte fish (mit carrots). Some SOUPS are Chicken w/ knaidlach, kreplach, mushroom barley (did u know that mushrooms were free and plentiful in the woods of Lithuania), borscht (3 kinds), and Schav. Some SIDES include three, count 'em, 3 kugels, latkes, shlishkas, kishkas, dermas, tzimmes, and cabbage and noodles (u know.. that mouse in rataouille should have made cabbage and noodles for the critic) (hint... salt the cabbage first) Some MEATS are cholent, flanken, brisket, stuffed cabbage, potted meatballs, (a history of romanian steakhouses; an essay on why Jews like chinese), karnatzlach (little sausage), salami and eggs, chow mein, and pepper steak. Not to mix meat and milk in the same paragraph, but some DAIRY recipes included are: Ratner's brown gravy, blintzes, lox fliegles, pickled lox; lox, eggs & onions; and whitefish salad. There is a whole chapter for passover dishes, including an apple cake and matzo buttercrunch and ingberlach (matzo farfal ginger candy).

[Download to continue reading...](#)

Arthur Schwartz's Jewish Home Cooking: Yiddish Recipes Revisited Escalofrios HorrorLandia #5: El Dr. Maniaco contra Robby Schwartz: (Spanish language edition of Goosebumps HorrorLand #5: Dr. Maniac vs. Robby Schwartz) (Spanish Edition) The Making of a Reform Jewish Cantor: Musical Authority, Cultural Investment (A Helen B. Schwartz Book in Jewish Studies) Jewish Warsaw Between the Wars: 20 stories translated from the Yiddish Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, deserts) Cooking for Two: 365 Days of

Fast, Easy, Delicious Recipes for Busy People (Cooking for Two Cookbook, Slow Cooking for Two, Cooking for 2 Recipes) Arthur Turns Green (Arthur Adventure Series) Arthur's Birthday (An Arthur Adventure) Arthur's Valentine (Arthur Adventure Series) Slow Cooking - Top 500 Slow Cooking Recipes Cookbook (Slow Cooker, Slow Cooker Recipes, Slow Cooking, Meals, Slow Cooker Chicken Recipes, Crock Pot, Instant Pot, Pressure Cooker, Vegan, Paleo) New German Cooking: Recipes for Classics Revisited The Other in Jewish Thought and History: Constructions of Jewish Culture and Identity (New Perspectives on Jewish Studies) The New Yiddish Kitchen: Gluten-Free and Paleo Kosher Recipes for the Holidays and Every Day Feng Shui: Wellness and Peace- Interior Design, Home Decorating and Home Design (peace, home design, feng shui, home, design, home decor, prosperity) Home Security: Top 10 Home Security Strategies to Protect Your House and Family Against Criminals and Break-ins (home security monitor, home security system diy, secure home network) Camping Cookbook: Camping Recipes Made Easy: 50 Recipes! Featuring Foil Packet Recipes, Dutch Oven Recipes, Campfire Grilling Recipes, and Campfire Cooking Recipes Cooking with Harissa: Delicious Recipes with a Spicy North African Style (Harissa Cookbook, Harissa Recipes, North African Recipes, Tunisian Recipes, Algerian Recipes, Moroccan Recipes Book 1) Indonesian: Cooking for Beginners - Indonesian Cookbook Simple Recipes - South East Asian Recipes (Easy Indonesian Recipes - Southeast Asian Cooking - South Asian Recipes 1) Cooking for One: 365 Recipes For One, Quick and Easy Recipes (Healthy Cooking for One, Easy Cooking for One, One Pot, One Pan) The Microwave Gourmet Cookbook!: Quick and Easy Microwave Cooking Recipes that will Blow your Mind! (Fast, Quick, and Easy Cooking Recipes and Cooking Tips! Book 1)

[Dmca](#)