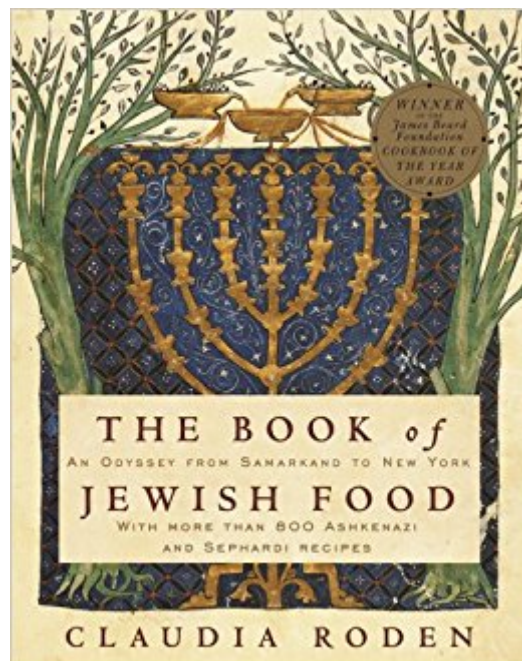




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The Book Of Jewish Food: An Odyssey From Samarkand To New York



Synopsis

A monumental work--the story of the Jewish people told through the story of Jewish cooking--The Book of Jewish Food traces the development of both Ashkenazic and Sephardic Jewish communities and their cuisine over the centuries. The 800 magnificent recipes, many never before documented, represent treasures garnered by Roden through nearly 15 years of traveling around the world. 50 photos & illustrations.

Book Information

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Customer Reviews

Claudia Roden, author of The Book of Jewish Food, has done more than simply compile a cookbook of Jewish recipes--she has produced a history of the Jewish diaspora, told through its cuisine. The book's 800 recipes reflect many cultures and regions of the world, from the Jewish quarter of Cairo where Roden spent her childhood to the kitchens of Europe, Asia, and the Americas. Both Ashkenazi and Sephardic cooking are well represented here: hallah bread, bagels, blintzes, and kugels give way to tabbouleh, falafel, and succulent lamb with prunes, which are, in turn, succeeded by such fare as Ftut (Yemeni wedding soup) and Kahk (savory bracelets). Interwoven throughout the text are Roden's charming asides--the history of certain foods, definitions (Kaimak, for instance, is the cream that rises to the top when buffalo milk is simmered), and ways of preparing everything from an eggplant to a quince. In addition, Roden tells you everything you've ever wanted to know about Jewish dietary laws, what the ancient Hebrews ate, and the various holidays and festivals on the Jewish calendar. Detailed sections on Jewish history are beautifully illustrated with archival photographs of families, towns, and, of course, food. The Book of Jewish

Food is one that any serious cook--Jewish and non-Jewish alike--would gladly have (and use often) in the kitchen.

As the biblical echo of the title indicates, this collection is as instructive and comprehensive as a textbook. Roden (*Mediterranean Cookery*, etc.) divides the territory in two parts: "The Ashkenazi World" and "The Sephardi World." She chronicles the lives of Jews all over the world in short segments on unusual Jewish communities past and present, such as those of Salonika, Greece, and China. These sections, and the many other notes on subjects ranging from the New York Deli to salt herring are gems. Recipes are numerous and diverse: Yellow Split Pea Soup with Frankfurters, Pumpkin Tzimmes, Small Red Kidney Beans with Sour Plum Sauce, Cold Stuffed Vine Leaves, and Fish Balls in Tomato Sauce. Some highlights include the chapter on Sephardic breads (Algerian Anise Bread, North African Sweet Breads with Nuts and Raisins) and the one on Ashkenazic desserts (Mandelbrot, Hanukah Jam Doughnuts). All of this can be a little overwhelming at times (and, as Roden acknowledges in the introduction, many Jewish foods simply reflected the cuisines of the places where Jews were living rather than their own specific culture). Yet with few omissions (e.g., the instructions for making pasta specify rolling out the dough "as thin as possible" but don't explain how), Roden proves a practiced, reliable guide. Copyright 1996 Reed Business Information, Inc.

One of my all time favorite books! Delicious recipes, plenty for my vegetarian lifestyle. The stories and Jewish history make the recipes so much more interesting than if they had been just a series of recipes. I especially love that the recipes are not rigid. I play with them and most always have very good results. Roden's warmth shines through this lovely book.

An extraordinary book, much more than a cookbook. It presents a world of Jewish history but in such a way that it is relevant to the food, the recipes being provided. You get the atmosphere of the kitchens in which the recipes might typically have been made and what social framework they were part of. The volume is divided into Ashkenazi and Sephardic sections, so it really gives the reader a world of Jewish life and cookery. The recipes themselves are very practical and workable for a modern kitchen. The ones I've tried have worked brilliantly. With its great diversity of content and the sheer number of recipes, it is an unusually rich offering, and it turns out, a very competent one.

I bought this book for myself, but someone very close to me came over the day it arrived and

wanted it so badly (and begged), so I couldn't say "no!" Now I must buy it again... and hide it when friends come over!

This is a wonderful romp through the pages of history as it relates to the Jewish people and food. Easy to follow recipes that taste great... But much more than that it is a history of the Jewish people and their lives as it relates to their food. Covering everything from dietary laws to their migration. With interesting comments and stories and photos it is a wealth of information. I just enjoyed reading it. The author spent a great deal of time on research and it shows. If you enjoy food, if you enjoy history, if you enjoy a cook book that has great photos this is a book that you will find fascinating. It is a book that you will not only treasure for its recipes but also for its information. This is one of the best cookbooks I have ever read or used about Jewish food.

I have many books on this subject and this one is the best, by far. There are recipes in here that are not in any of my other books. This book is a great read besides.

It was required for a class, but is not the typical dry textbook. Good recipes and history behind them.

A beautifully written book about the history of the Jewish people as told through their cuisine. I have already made one of the recipes, and can't wait to try more.

GREAT book. Wish I could meet the author in person, sounds like a fascinating lady and an excellent author (and foodie).

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