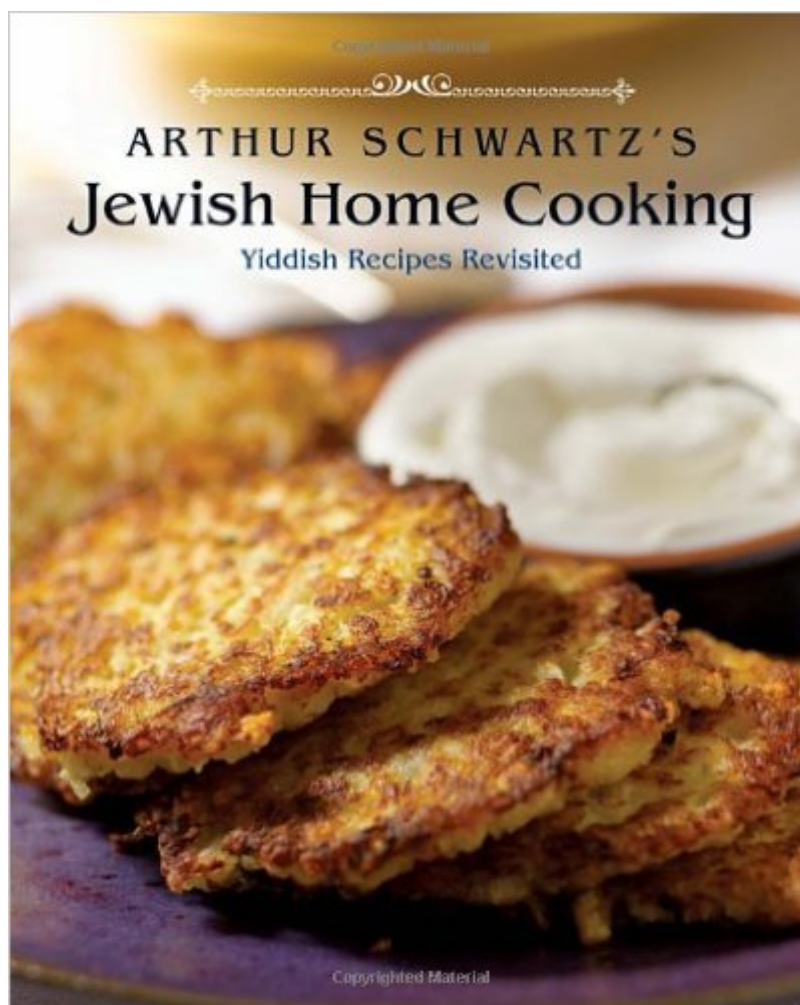


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# Arthur Schwartz's Jewish Home Cooking: Yiddish Recipes Revisited



## 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

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## 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).

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