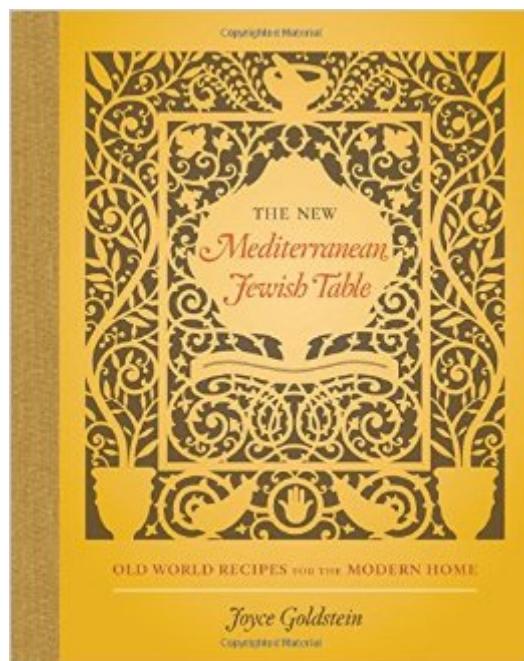


The book was found

The New Mediterranean Jewish Table: Old World Recipes For The Modern Home



Synopsis

For thousands of years, the people of the Jewish Diaspora have carried their culinary traditions and kosher laws throughout the world. In the United States, this has resulted primarily in an Ashkenazi table of matzo ball soup and knishes, brisket and gefilte fish. But Joyce Goldstein is now expanding that menu with this comprehensive collection of over four hundred recipes from the kitchens of three Mediterranean Jewish cultures: the Sephardic, the Maghrebi, and the Mizrahi. *The New Mediterranean Jewish Table* is an authoritative guide to Jewish home cooking from North Africa, Italy, Greece, Turkey, Spain, Portugal, and the Middle East. It is a treasury filled with vibrant, seasonal recipes—both classic and updated—that embrace fresh fruits and vegetables; grains and legumes; small portions of meat, poultry, and fish; and a healthy mix of herbs and spices. It is also the story of how Jewish cooks successfully brought the local ingredients, techniques, and traditions of their new homelands into their kitchens. With this varied and appealing selection of Mediterranean Jewish recipes, Joyce Goldstein promises to inspire new generations of Jewish and non-Jewish home cooks alike with dishes for everyday meals and holiday celebrations.

Book Information

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Customer Reviews

I have long been a fan of Joyce Goldstein's cookbooks, but this one is the best and most comprehensive. I own several of the author's out-of-print Jewish cookbooks and this one has them all beat because it covers such a broad region and diverse set of cuisines (e.g. there are recipes from North Africa, Spain, Italy, Greece, Turkey, the Middle East). My family is Russian, but I much prefer the Mediterranean palate, so I will use this book for planning holiday menus in the future. It

reminds me of Claudia Roden's classic cookbooks and I think people who like cooking from Jerusalem will love this one, too. Also, it's such an attractive book that I plan to give it to fellow Jewish friends as a wedding gift from now on!

From the Wife: Sometimes a so-called "New" cookbook turns out to be the old one with a few new recipes or just a new edition. I have the years-old Mediterranean Cookbook by Joyce Goldstein, as well as a few others, and can attest that this cookbook is new and very interesting. The recipes are classic Middle Eastern, so if you already have many Sephardic and Middle eastern cookbooks (as I do), you may not NEED this one. But, I'm very glad to have this, even though I admit I don't really need it because it contains recipes I've not made before, and I love this sort of food and like to experiment. Now, a caveat: There are no pictures in this volume, and I know from reading reviews of other cookbooks, this is important to some people,

A wonderful book of recipes and history of cuisine and the Jews of the Mediterranean region. The dishes are wonderful, but even if they weren't, this cookbook is worthy of a serious read because it is so interesting and informative. I recommend it highly.

Bought this book for Mother's Day (also bought Israel eats)...wife was very happy with itThere are 100s of recipes in here...it is jam packed, and while there are no pictures, you can picture the food.We are an Ashkenai family and so we found all these recipes very different...it was also helpful that the author explained which Sephardi community the recipe came fromGlad to add it to our collection

Excellent recipes from the hands of a true master.I relate to the Mediterranean foods as an Italian. I enjoy the vegetable treatments,not too different from my Sicilian heritage.Teresa De Luca

I have a number of Joyce Goldstein's cookbooks. I love the history and I have used many of the recipes. This cookbook is filled with lots of interesting recipes but I find it difficult to read and even skim through. I think it is the font and the washed out color they picked for the titles. I am guessing that this cookbook will not get as much use as her other one.

Wow. A cookbook without photos of the dishes. The recipes may be good, but dining is a sensory experience. We can't smell the recipe ingredients or finished product in this book - We must at least

SEE them!!! Not sure what the goal was here.

Joyce Goldstein's books are some of my favorite. This is no exception. I love her emphasis on Sephardic dishes. A pleasant change for a Jewish cookbook. Far more interesting and palette pleasing than most.

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