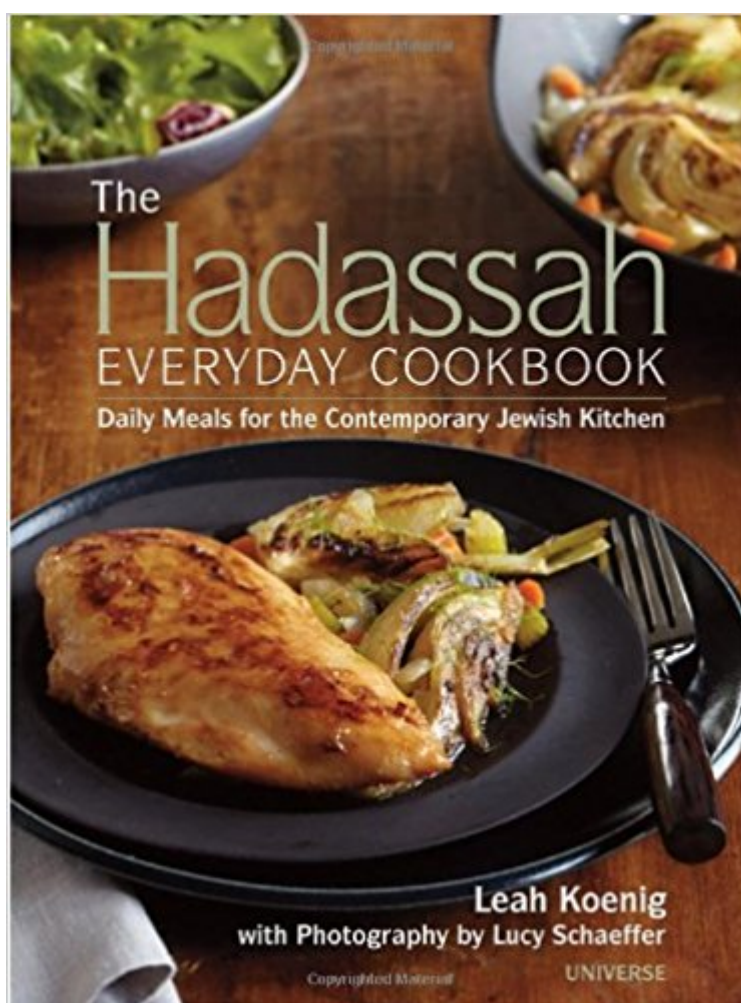


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The Hadassah Everyday Cookbook: Daily Meals For The Contemporary Jewish Kitchen



Synopsis

The Jewish love of eating extends far beyond the Shabbat and holiday tables to the every day. And while cholent and challah sate our appetites on Shabbat, and classics from brisket to latkes grace our holiday menus, what do we make for dinner on Monday night? Or prepare for Sunday brunch, or snack on in front of a movie? Here, America's leading Jewish women's organization, Hadassah, answers those culinary questions, sharing over 160 delicious, simple, kosher recipes that are destined to become family favorites. The recipes in this book span the culinary globe, combining iconic American and Jewish tastes with Mexican, Italian, French, Asian and Middle Eastern-inspired cuisine. They also celebrate the growing availability of fresh, seasonal produce and gourmet kosher ingredients, from artisanal cheese and chocolate to organic meat and poultry. Vegetarians and omnivores alike will be delighted to find a wide variety of breakfast, lunch and dinner dishes (not to mention snacks and cocktails) that cater directly to them. Focusing on freshness, flavor and no-fuss technique, The Hadassah Every Day Cookbook brings the flavors of the world and the farm to the kitchen.

Book Information

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Customer Reviews

"Best How-To Books of 2011: cookbook winner." ~Library Journal "Enter The Hadassah Everyday Cookbook, written by a good friend, Leah Koenig, one of the finest young food writers I know. Leah's passion for sustainability is matched only by her appetite for great food. She's a kosher gastronome, and here, in these beautifully crafted pages, she not only gives us recipes, but reasons to love the food. ~Save the Deli "the book is

drop-dead gorgeous. Filled with warm photos of scrumptious recipes – also full of fantastic recipes – recipes that are easy, relaxed, creative, and perfect for anyone who loves classy, interesting, and fun Jewish food. “ ~My Jewish Learning

Leah Koenig is a writer, editor, and blogger. Her areas of interest are diverse, ranging from food and agriculture to environmental thought, religion, relationships and family, lifestyle, and culture. Her work has been published in The New York Times Magazine, Saveur, and Hadassah Magazine, among others, and she writes a monthly food column for The Forward and a biweekly column for Saveur.com. Lucy Schaeffer was a photo editor for Food & Wine magazine for five years before deciding to move behind the camera. She has since shot photographs for fourteen cookbooks and contributes to magazines such as Parents and Rachael Ray Magazine.

I recently purchased this cookbook and find myself turning to it every day for easy, delicious dinners that fit the way I eat. I was drawn to the cookbook because it is written by Leah Koenig, who is an awesome food writer (check her out at [...]). I started reading her when she was writing Jew and the Carrot for Hazon [...], and I was drawn to her succinct, warm voice as a writer and the way in which she is redefining Jewish eating to include sustainable and simply delicious choices today. Without being preachy, Leah nudges readers to choose organic and local produce - at least sometimes. I think her shopping cart often looks similar to mine, meaning it includes trips to the farmer's market or picking up produce at the CSA - only what she makes is more delicious, and now I get to make it, too! So far I have made a number of delicious dinners. Tonight I had the maple glazed chicken teriyaki, which comes together in 12 minutes once it's marinated overnight - pretty great for a weeknight meal. I had it with soba noodles, as suggested, and roasted broccoli rabe made with the ginger green bean recipe. Leah encourages readers to use ingredients that are in season, and that looked better than the green beans - and came out great. After dinner we had friends over for the brownies with pomegranate whipped cream, which was ingenious. A hit. Sunday night was caramelized onion rice with orange ginger seitan and garlicky greens - amazing. I used the leftover caramelized onion rice last night and made seitan tomato stew. I gave some of this to a vegan friend who was feeling under the weather and he loved it. I also made the citrus cod, which was so pretty with lemon, lime and orange slices, with lemony asparagus, and another night my husband was delighted that I chose the cucumber and mint lamb salad. I love that so far everything is easy, elegant, adaptable, clear, and uses readily available ingredients with just enough of a twist to keep things interesting. I appreciate that the recipes generally serve 4, which makes them easy to halve

for us (we're newlyweds) or have company or leftovers. I am thinking of starting a cooking club with my office so we can rotate making more of the recipes - and so I get to try them all! I can't wait until I have more time on a weekend to try out more of the brunch and breakfast ideas. I recommend this cookbook to novice or experienced cooks, and agree with the introduction that a knife skills class is most helpful when working with a lot of produce. It would be a great gift for a newlywed couple or a great hostess gift, and it has plenty for omnivores, vegetarians, and lots for vegans.

I regularly check cookbooks out of the library, making notes of recipes I want to remember. I had checked this one out three times and finally decided I couldn't live without it. The recipes are YUMMY, and I love features like "Four ways to make soup" or "Tilapia four ways". On those pages they start with something basic and then finish it out four different ways. It helps you come up with even more ideas of your own.

This is a great cookbook for simple to prepare, delicious meals that have a sophisticate twist. The photography (which is not usually too much a concern of mine in a cookbook) is fantastic and more importantly, the recipes are easy to follow, written in a very down to earth manner, with interesting introductions. I've given the book twice now to friends and it's been very well received. My only criticism is that it's such a handsome book that I have to be careful not to mess it up when it's in open on the kitchen counter.

The recipes are easy to prepare, what I really appreciate is that they are listed by three categories: fleishig, milchig and pareve, making meal planning easy. I had checked this book out at the public library, but after a couple of days it was obvious that I needed to own it. I feel that it would be a nice addition to any kitchen library.

Love this cookbook. This was the first time I hosted a Sedar. I used many of the recipes from this book and they were all delicious. I found the recipes from different parts of the world really interesting. I liked the book so much I'm going to send it to my sister for her birthday.

I stumbled on this book in the library and checked it out. I found several recipes I wanted to try but couldn't get it all done in time to return the book so I ordered it. It arrived promptly and I'm enjoying some new cooking experiences. A very good book with recipes that are easy to follow and I have had most items on hand already.

I really like this Hadassah cookbook. It was very reasonably priced and has lots of Kosher recipes.

reliable

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