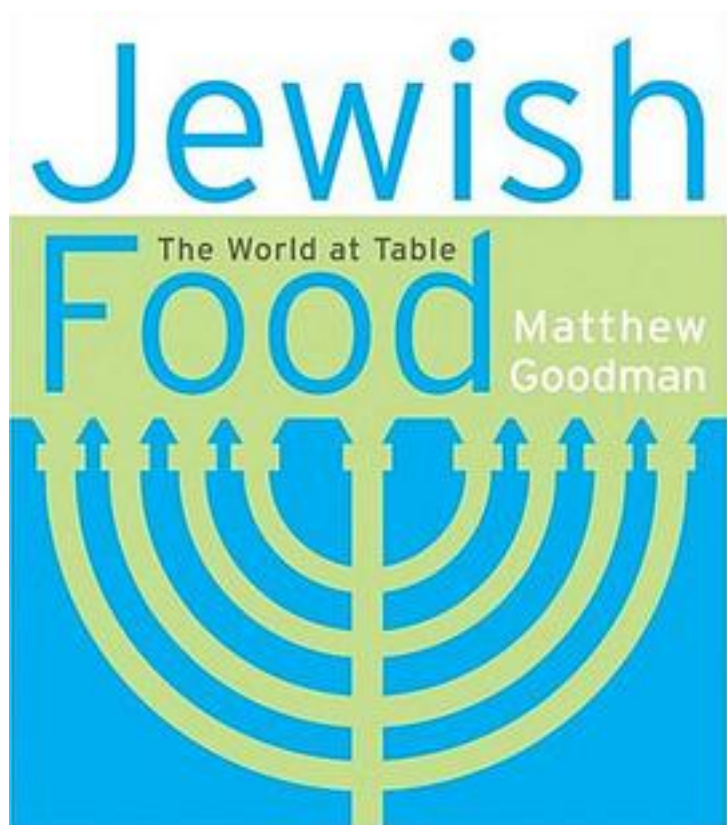


# Jewish Food



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For centuries Jewish communities around the world forged dynamic cuisines from ancient traditions combined with the bounties -- and limitations -- of their adopted homelands. In this important new collection, Matthew Goodman has assembled more than 170 recipes from twenty-nine countries, handed down through the generations and now preserved in this historic volume. The heirloom offerings Goodman gathered range from such iconic specialties as bagels, kugel, and chopped liver to such favorites,

mostly unknown in the United States, as Turkish borekas, flaky cheese-filled turnovers; chelou, an Iranian rice specialty; and shtritzlach, a sweet blueberry pastry unique to Toronto. Together the recipes celebrate the ingenuity of Jewish cooks around the world, in Mexican Baked Blintzes with Vegetables and Roasted Poblano Peppers, Syrian Bulgur Salad with Pomegranate Molasses, Moroccan Roast Chicken with Dried Fruit and Nuts, Iraqi Sweet-and-Sour Lamb with Eggplant and Peppers, Italian Baked Ricotta Pudding, and many other unexpected delights. These dishes have been shaped by the histories of the communities from which they come. This book also features dozens of lively, engaging essays that present the history of Jewish food in all its richness and variety. The essays focus on ingredients, prepared dishes, and cultures. Food is a repository of a community's history, and here, in its broad strokes, is the history of the Jews. The recipes and essays in this book provide a fascinating new perspective on Jewish food. More than a cookbook, Matthew Goodman's Jewish Food: The World at Table is a book to learn from, to cook with, and to pass on through the ages.

作者介绍:

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