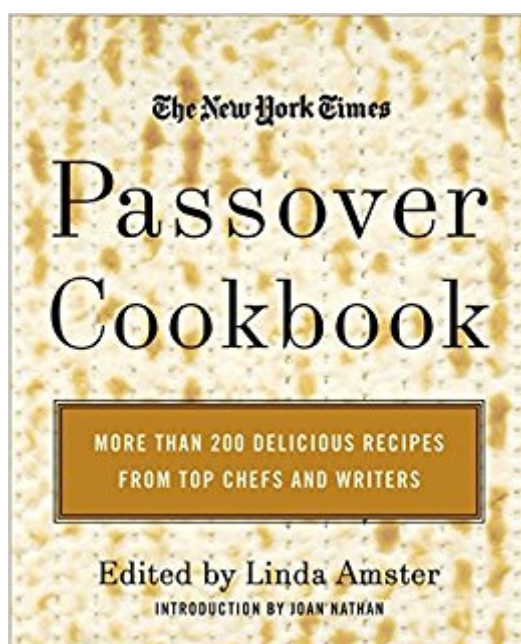


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The New York Times Passover Cookbook : More Than 200 Holiday Recipes From Top Chefs And Writers



Synopsis

A perennial favorite with more than 200 holiday recipes from top chefs and writers, The New York Times Passover Cookbook includes beloved family recipes and innovative kosher cuisine that will make your holiday particularly savory and festive. Compiled by Linda Amster and featuring mouthwatering contributions from Craig Claiborne, Mimi Sheraton, Wolfgang Puck, Alice Waters, and many others, The New York Times Passover Cookbook offers a cornucopia of delights to add magic to your Seder meal—and to any family gathering thereafter!

Book Information

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Customer Reviews

Finally, you can put aside those yellowed newspaper clippings this holiday! The New York Times Passover Cookbook collects almost 50 years' worth of delicious Seder recipes from the Times and its contributors, from Florence Fabricant's Classic Gefilte Fish to Barry Wine's Tsimmes Terrine. With more than 200 recipes, the book travels around the world of Jewish cuisine, from Artichokes, Sephardic Style--a spicy, fried, Egyptian dish--to Mississippi Praline Macaroons, a recipe that traveled with its originator from Vienna, Austria, to Natchez, Mississippi. Because the book includes recipes from both Ashkenazic and Sephardic traditions, editor Linda Amster notes that the ingredients in some recipes may not be acceptable to other communities (for example, the allspice in Claudia Roden's Matzoh-Meat Pie perfectly reflects its Arab-Jewish influences, but probably would be out of place on an Ashkenazic Passover menu). Through the years at the Times, many Passover recipes have come from accomplished home cooks in the New York area (such as

Florence Aaron's Salmon and Egg Salad). More recently, however, the paper has given some star chefs a turn at the traditional Seder dishes, so you'll also find such gourmet delights as Jean-Georges Vongerichten's Beet Tartare, Paul Prudhomme's Veal Roast with Mango Sauce, Charlie Trotter's Carrot Consommé, and Maida Heatter's Chocolate Walnut Torte. In addition to the wealth of recipes, The New York Times Passover Cookbook features a thoughtful introduction on the meanings of the Passover ritual by Joan Nathan, author of the award-winning Jewish Cooking in America. Threaded through the book are four essays by Times critics and columnists Ruth Reichl, Mimi Sheraton, Molly O'Neill, and Howard G. Goldberg. Goldberg's informative piece on Kosher wines may cause you to put the sweet Manischewitz aside for a dryer Israeli Cabernet or a Californian Semillon. Whether you're looking for a classic apple-nut Haroseth or a fusion-cuisine Southwestern Tsimmes Stuffed in Anaheim Chiles, The New York Times Passover Cookbook is an excellent, comprehensive sourcebook for the Passover meal. --Rebecca A. Staffel

Passover is celebrated at the table with ritual words and food; this serious new collection does justice to both. And as Amster, a regular contributor to the New York Times food pages, points out, there's another tradition associated with Passover. Every year, home cooks eagerly await recipes, conforming with the holiday's dietary restrictions, published in the Times. The 175 recipes reprinted from cookbooks by the paper's well-known food writers, as well as by celebrated chefs, range from the traditional to the innovative and are drawn from European, Mediterranean and Middle Eastern traditions. Anne Rosenzweig offers a haroseth recipe that uses rhubarb. The section on gefilte fish includes Wolfgang Puck's variation, served in cabbage leaves, and Barbara Kafka's version, prepared in the microwave. In addition, Amster imparts seven ways to roast a chicken, including Chicken Breasts with Green Olives and Tomatoes. Paul Prudhomme serves up his Veal Roast with Mango Sauce, a dish he prepared in Jerusalem in honor of the city's 3000th anniversary. Nathan's knowledgeable foreword describes dietary restrictions and offers definitions and explanations of the symbolism behind the food. Taken together, Amster has produced what may be the definitive word in Passover cookbooks, from recipes to the feelings evoked by sitting at a beautifully set, bountifully laden table. Copyright 1999 Reed Business Information, Inc.

This year for the first time in many years I made a few different charosis recipes, a new chicken recipe, and a new kugle - all from this cookbook, and they were all delicious and beautiful to look at. I was so pleased I bought copies for my daughter and daughter-in-law. Every Jewish kitchen should have this book. It is definitely something to pass on in a family. From Liz Levine

This was a gift to an Italian Catholic friend who is a wonderful cook and has a daughter in law who is gluten intolerant. I thought that it would have flour free recipes or minimal flour recipes that she could use or adapt. She likes it because it's got recipes that are new to her and her family.

I wish I had read the negative review about this cookbook and given a little more thought to the target audience of this book. I was online and bought a handful of different Passover recipe books, without agonizing too much over which one I should get. I was certainly not in the target audience. The up-side is that it has SOOOOO many recipes and from many different (famed and trendy) contributors. If you are a foodie, are serving foodies, or really care about impressing your guests with the dinner, then this is a great resource. But if you've just spent 2 weeks cleaning every niche and crevice of your home and kashering your kitchen and sleeping for about 3 hours a night (or maybe you're just a busy person and don't have the time), you might not want a cookbook that is filled with recipes that require about 10-20 ingredients -- especially when each ingredient may only affect the flavor subtly. Not everyone who is coming for Pesach dinner is going to have the palette to appreciate my killing myself over the meal -- especially when the invitees may very well include Uncle Max who just prefers gefilte fish out of a jar and bratty or picky kids who just want matzo ball soup and would cry if you try to do anything fancy or different to the matzo balls. Moreover, as another reviewer wrote, the kashrus standards of the recipes are not necessarily according to Orthodox levels. There are recipes in the book for making matza yourself, which isn't really recommended, especially since the whole point of Passover is to avoid leavening and you won't necessarily do that unless you bake the matzo's fast enough. But those were the only recipes that I found had flour in it. The book is pretty good otherwise about keeping things kosher. I happen to also love cookbooks with lots of color photos. This is not one of them. But to each his own. It does have a lovely section in the middle with a handful of photos of selected recipes. For like-minded people, I would recommend taking a look at *Susie Fishbein's Passover cookbook* (although those of you who have her *Kosher by Design* series may find some of the recipes repetitive) and *Susan Friedland's Passover Table* book.

Thanks.

Best collection of Passover recipes so far.

Every year I buy a new Passover cookbook to add variety to the Seders. This is the Best One Yet! The commentaries are delightful to read and the recipes I am cooking today smell wonderful. Because you know who submitted each recipe, there is a sense of family unlike most cookbooks. I can't wait to serve my family! This has become my favorite Passover collection!

In my search for new vegetarian Passover recipes I came upon this cookbook. I ordered the book and immediately tried a few of the 'no meat' recipes. They were okay, but not great like some other cookbooks I already had. Maybe the other recipes are better.

The best kosher passover cookbook I've ever seen. The recipes are very good, and the variety is top notch. Truthfully I find a lot of cookbooks a little boring, but this is a Julia Child, Claudia Roden quality cookbook.

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