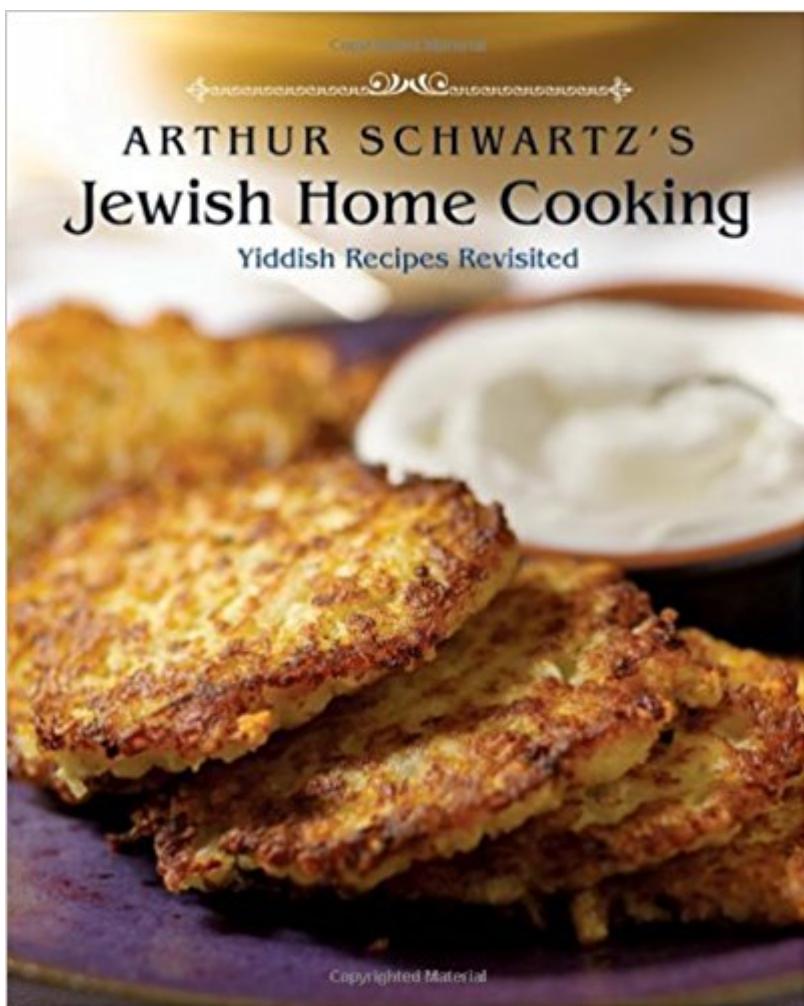


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# Arthur Schwartz's Jewish Home Cooking: Yiddish Recipes Revisited



## 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

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## Customer Reviews

Schwartz (Arthur Schwartz's New York City Food) 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. Oddly, even the shorter anecdotes often run longer than the actual recipes; anyone intending to cook from the book should have some kitchen experience or risk frustration at the often brief instructions. Dishes run the gamut from beloved appetizers like gefilte fish to classic meat and dairy main items (cholent, blintzes), plus less familiar items like onion cookies and Hungarian shlischkas (light potato dumplings). Schwartz intersperses engaging commentary on everything from farfel and matzo to Romanian steakhouses and why Jews like Chinese food. Those with Westernized palates may recoil at the thought of gelled calf's feet, but Schwartz shows how stereotypically heavy Ashkenazi food can be improved and made at least somewhat lighter when prepared properly. 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. (Apr.)

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Although the first Jewish immigrants to New York were Sephardic Jews from Spain, they were doomed to be overwhelmed by waves of Ashkenazi Jews fleeing Eastern European pogroms. So many Jews took refuge in New York City that the metropolitan area became the world's center of Jewish cooking, at least till the founding of Israel. Schwartz covers the basics of this influential cuisine, from schmaltz (rendered chicken fat) and dill pickles through brisket and cholent (Sabbath stew). The remarkable intersection in America of Jewish and Chinese cultures finds celebration in a recipe for chow mein. Passover dishes, which must follow strict injunctions, earn their own chapter. Photographs, not just of food but also of New York's people and restaurants, and diverting sidebars contribute further vibrancy to the text. A glossary of Yiddish food words enhances the book's reference value. Schwartz's well-earned reputation as a Jewish cookery maven will increase demand for this title. --Mark Knoblauch

We are pretty new to Jewish cooking, so it was nice to get some good background information, even if it was almost all New York based. So far we haven't made anything from there 100% by this book's recipe, but we have taken some ideas from it to modify a few things we already make. I look forward to trying some more things out from here!

Terrific cookbook, with all the history explained as well. Love it, love the pictures; highly recommended.

I used this cookbook in the preparation of a Jewish menu for my Book Club dinner. This is a highly recommended cookbook (when reading reviews of Jewish cooks and cookbook authors) and the recipes were straightforward and easy to complete. The POTATO KUGEL smelled wonderful as it was cooking, however, it tasted terrible. The other recipes I used were great.

These are some of the recipes that my grandmother made and i thought were lost forever. Some have to be changed a bit to my taste. I know can hand the book down to my daughters and the TRADITION continues

I love this book. This is probably the 4th one I've purchased to give as a gift. The recipes are as I remember my mother and aunt preparing them. The stories are wonderfully nostalgic.

I ordered this for my daughter. After looking through it, I'd like to order one for myself, just to read the great background stories for each recipe.

New Yorkers will have many fond memories of food tasted as they grew up in a cosmopolitan area. This book offers a rare opportunity to step back. Oh, what I wouldn't give to have another egg cream soda or a real kosher dill pickle. Thank you to the author for the trip back in time.

I have never made my own chicken soup before. The last time I had "real" chicken soup was when my mother made it. I was attracted to this book, and after skimming through it became inspired to try making my own chicken soup. I've also bought Kemach matzo meal mix and my shikse wife makes great matzo balls with it. Chicken backs, thighs and wings ... parsley root, parsnip, leek and dill. I'm so ready. This book prepared me to be brave enough to venture in to the world of chicken soup.

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