

Brass launched a whole new cookbook category with their "heirloom" baking recipes. Now they turn their culinary skills to the rest of the menu, presenting delicious, savory, and timeless heirloom dishes collected over decades and updated for the modern kitchen. Marilynn and Sheila Brass have spent a lifetime collecting handwritten "manuscript cookbooks" and "living recipes." Heirloom Cooking collects and skillfully updates 135 of the very best of these, which together represent nearly 100 years of the best-loved and most delicious dishes from all over North America. The oldest recipes date back to the late 1800s, and every decade and a wide variety of ethnicities are captured here. The book is divided into sections including Starters; Salads; Vegetables; Breads; Main Dishes including Lamb, Beef, Veal, Pork, Fish, Chicken, and Turkey; Vegetarian; and—of course—Dessert. As they did in Heirloom Baking, the Brass sisters include the wonderful stories behind the recipes, and once again, lush photography is provided by Andy Ryan.

Salt Smoke Time Will Horowitz 2019-03-12 A celebrated young chef hailed by the New York Times as a "fearless explorer," brings time-tested heritage techniques to the modern home kitchen. Executive chef and owner of New York City’s highly acclaimed Ducks Eatery and Harry & Ida’s, Will Horowitz is also an avid forager, fisherman, and naturalist. In Salt, Smoke, and Time, he explores ideas of self-reliance, sustainability, and seasonality, illuminating our connection to the natural world and the importance of preserving American stories and food traditions. Drawing from the recipes and methods handed down by our ancestors, Horowitz teaches today’s home cooks a variety of invaluable techniques, including curing & brining, cold smoking, canning, pickling, and dehydration. He provides an in-depth understanding of milk products, fishing, trapping seafood, hunting, butchering meat, cooking whole animals, foraging, and harvesting, and even offers tips on wild medicine. Horowitz takes traditional foods that have been enjoyed for generations and turns them into fresh new dishes. With Salt, Smoke, and Time, you’ll learn how to make his signature Jerky and a host of other sensational recipes, including Smoked Tomato and Black Cardamom Jam, Fermented Corn on the Cob with Duck Liver Butter, North Fork Clam Bake, Preserved Duck Breast & Mussels with Blood Orange, and Will’s Smoked Beef Brisket. Complete with step-by-step line drawings inspired by vintage Boy Scout and Field Guides and illustrated with beautiful rustic photos, Salt, Smoke, and Time is both a nostalgic study of our roots, and a handy guide for rediscovering self-reliance and independence in our contemporary lives.

A Treasure for My Daughter Batist, Bessie W 2000

Too Good to Passover Jennifer Felicia Abadi 2018-01-02 Too Good To Passover is the first Passover cookbook specializing in traditional Sephardic, Judeo-Arabic, and Central Asian recipes and customs (covering both pre- and post-Passover rituals) appealing to Sephardic, Mizrahic, and Ashkenazic individuals who are interested in incorporating something traditional yet new into their Seders. A compilation of more than 200 Passover recipes from 23 Jewish communities, this cookbook-memoir provides an anthropological as well as historical context to the ways in which the Jewish communities of North Africa, Asia, the Mediterranean, and Middle East observe and enjoy this beloved ancient festival. In addition to full Seder menus, Passover-week recipes, and at least one "break-fast" dish, each chapter opens up with the reflections of a few individuals from that region or territory. Readers can learn about the person's memories of Passover as well as the varying customs regarding pre-Passover rituals, including cleaning the home of all hametz or "leavening," Seder customs (such as reenacting the Israelites' exodus from Egypt), or post-Passover celebrations, such as the Moroccan Mimouneh for marking the end of the week-long "bread fast." These customs provide a more complete sense of the cultural variations of the holiday. Too Good To Passover is a versatile and inspiring reference cookbook, appealing to those who may want to do a different "theme" each Passover year, with possibly a Turkish Seder one year, or Moroccan one the next. PLEASE NOTE: The following 3 e-booklets are also available on Amazon: E-BOOKLET 1: Seder Menus and Memories from AFRICA (Pages 1-223/Chapters 1-6: Algeria, Egypt, Ethiopia, Libya, Morocco, Tunisia) E-BOOKLET 2: Seder Menus and Memories from ASIA (Pages 225-473/Chapters 7-13: Afghanistan & Bukharia, India, Iran, Iraq, Syria & Lebanon, Turkey, Yemen) E-BOOKLET 3: Seder Menus and Memories from EUROPE (Pages 475-665/Chapters 14-18: Bulgaria & Moldova, Georgia, Greece, Italy, Spain, Portugal & Gibraltar)

June Meyer's Authentic Hungarian Heirloom Recipes June V. Meyer 2012-01-13 June Meyer's Authentic Hungarian Heirloom Recipes, Third Edition is a cookbook filled with 95 authentic, pre World War One family recipes from the Austro-Hungarian Empire and Alsace-Lorraine. The recipes were never written down, but have been handed down for many generations in her family. It also contains chapters on the origin of June Meyers Family Recipes and an account of life in Altkeer, Batchka region, Hungary around 1900. A chapter on Hungarian Christmas Cookies, a History of German Settlement in Southern Hungary, and a History of The Danube Swabians in the Twentieth Century by Historian Susan Clarkson, and the Danube Swabian Coat of Arms. The cookbook is organized with one recipe per page and each recipe is preceded by a short colorful remembrance or historical fact. It has a detailed description of ingredients used in the recipes and an Alphabetical and Category Recipe Index with English and Hungarian names.The Recipe Categories include Relish & Pickles, Salads & Slaws, Soups and Dumplings, Main Course, Side Dishes, Sauces, Pastries, Hungarian Christmas Cookies, Fillings For Kipfels And Cookies, and Other Hungarian Goodies. All the recipes are kitchen-tested. You will surely enjoy the food, authentic recipes and stories. (Written in English) *My Abuela's Table* Daniella Germain 2012-08-01 Collects authentic Mexican recipes handed down over generations, including entrees, desserts, and salads. *Recipes Remembered* June Feiss Hersh 2013-06-01 Recipes Remembered gives voice to the remarkable stories and cherished recipes of the Holocaust community. The first professionally written kosher cookbook of its kind is a moving compilation of food memories, stories about food and families, and recipes from Holocaust survivors from Poland, Austria, Germany, Hungary, Czechoslovakia, Romania, Russia, Ukraine, and Greece.

Jewish Food Matthew Goodman 2005-03-01 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.

Grandmothers Cookbook Genie Milgrom 2019

Handwritten Recipes Michael Popek 2012-10-02 Leaf through your cookbooks, and you’re likely to find a bit of paper with a recipe written in a familiar (or not-so-familiar) hand. It could be a family secret finally divulged, a scribbled interpretation of something seen on TV, even a culinary experiment long since forgotten. What happens to these recipes when the books are passed on? By day, Michael Popek works in his family’s used bookstore. By night, he’s the voyeuristic force behind the websites ForgottenBookmarks and HandwrittenRecipes, where he shares the weird, wonderful objects he has found among the stacks at his store. Handwritten Recipes is a treasury of Michael’s most fascinating found recipes. You’ll find classic Americana like pies and casseroles alongside ethnic mainstays such as Italian cookies, springerle, and German dumplings. Some are perfectly clear and complete, while others leave crucial elements—like cooking times and ingredient measurements—to the reader’s imagination. You can venture to try any recipe, or just enjoy Popek’s findings as a time capsule from kitchens of generations gone by.

Feasting and Fasting Aaron S. Gross 2020-01-07 How Judaism and food are intertwined Judaism is a religion that is enthusiastic about food. Jewish holidays are inevitably celebrated through eating particular foods, or around fasting and then eating particular foods. Through fasting, feasting, dining, and noshing, food infuses the rich traditions of Judaism into daily life. What do the complicated laws of kosher food mean to Jews? How does food in Jewish bellies shape the hearts and minds of Jews? What does the Jewish relationship with food teach us about Christianity, Islam, and religion itself? Can food shape the future of Judaism? Feasting and Fasting explores questions like these to offer an expansive look at how Judaism and food have been intertwined, both historically and today. It also grapples with the charged ethical debates about how food choices reflect competing Jewish values about community,

animals, the natural world and the very meaning of being human. Encompassing historical, ethnographic, and theoretical viewpoints, and including contributions dedicated to the religious dimensions of foods including garlic, Crisco, peanut oil, and wine, the volume advances the state of both Jewish studies and religious studies scholarship on food. Bookended with a foreword by the Jewish historian Hasia Diner and an epilogue by the novelist and food activist Jonathan Safran Foer, *Feasting and Fasting* provides a resource for anyone who hungers to understand how food and religion intersect. **The Little Island Bake Shop** Jana Roerick 2019-03-18 Baking is as much about feeding someone's heart and soul as it is about nourishing their body. It's also about kindness and generosity: whether it's a pie or a tray of cookies, baking is always meant to be shared. The Little Island Bake Shop by Jana Roerick features a collection of 80 easy recipes designed to satisfy almost any craving. Freshly baked muffins are a perfect start to the morning, while grab-and-go cookies make delectable treats throughout the day. Looking to make celebratory occasions even more special. Jana's signature pies and cakes are as simple to make as they are delicious. The cookbook also includes a savoury dishes designed to nourish: comforting pot pies, satisfying quiches, lamb patties, and even homemade pickles.Lastly, a section devoted to the essentials-basic pastry doughs, frostings, glazes, crumbles, and custards-will have you mastering the basics in no time. The Little Island Bake Shop is a wonderful collection of everyday bakes designed for cooks of every skill level. From a Perfect Pound Cake to irresistible Chocolate Chip Cookies to a crowd-pleasing Sour Cherry Apricot Pie, this is simple comfort food at its best.

Claudia Roden's Mediterranean Claudia Roden 2021-11-09 “I could not love this book more. A palpable instant classic, infused with wisdom, generosity, and achievable deliciousness. Every page feels like a blessing.”—Nigella Lawson “Claudia Roden channels the sun and warm glow of the Mediterranean. To read Claudia is to sit at her table, with everything, simply, as it should be. Pull up a chair for the food; stay at the table for the stories.”—Yotam Ottolenghi Join world-renowned food writer Claudia Roden on a culinary journey across the Mediterranean, all from the comfort of your own dinner table. Widely credited with revolutionizing Western attitudes to Middle Eastern and Mediterranean food, Claudia is a living legend. Though best known for her deep dives into cuisines, in this timeless collection of simple, beautiful recipes, she shares the food she loves and cooks for friends and family. You’ll find tried-and-true favorites from France, Greece, and Spain to Egypt, Turkey, and Morocco, inspired by Claudia’s decades of travel and research throughout the region. The many flavors of the Mediterranean are highlighted in dishes such as Chicken with Apricots and Pistachios, Vegetable Couscous, Eggplant in a Spicy Honey Sauce with Soft Goat Cheese, Bean Stew with Chorizo and Bacon, Plum Clafoutis, and so many more. From appetizers to desserts, Claudia distills a life’s worth of traveling and eating her way through the Mediterranean, presenting a selection of the recipes that she cooks the most often because they bring the most joy.

The Sephardic Table Pamela Grau Twena 1998 Presents a variety of recipes for Sephardic Jewish dishes, including salads, appetizers, stews, soups, pastries, and main courses

Cooking Jewish Judy Kancigor 2007-01-01 Featuring the finest in Jewish home cookery, a delectable assortment of traditional and nontraditional dishes includes nearly six hundred recipes representing all aspects of Jewish culture, including tempting dishes for holiday celebrations, regional specialties, old family favorites, and innovative new renditions of classics. Simultaneous.

Falastin Sami Tamimi 2020-06-16 A soulful tour of Palestinian cooking today from the Ottolenghi restaurants’ executive chef and partner—120 recipes shaped by his personal story as well as the history of Palestine. IACP AWARD WINNER • LONGLISTED FOR THE ART OF EATING PRIZE • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY Forbes • Bon Appétit • NPR • San Francisco Chronicle • Food Network • Food & Wine • The Guardian • National Geographic • Smithsonian Magazine • Publishers Weekly • Library Journal “Truly, one of the best cookbooks of the year so far.”—Bon Appétit The story of Palestine’s food is really the story of its people. When the events of 1948 forced residents from all regions of Palestine together into one compressed land, recipes that were once closely guarded family secrets were shared and passed between different groups in an effort to ensure that they were not lost forever. In Falastin (pronounced “fa-la-steen”), Sami Tamimi retraces the lineage and evolution of his country’s cuisine, born of its agriculturally optimal geography, its distinct culinary traditions, and Palestinian cooks’ ingenuity and resourcefulness. Tamimi covers the territory between the Mediterranean Sea and the Jordan River—East Jerusalem and the West Bank, up north to the Galilee and the coastal cities of Haifa and Akka, inland to Nazareth, and then south to Hebron and the coastal Gaza Strip—recounting his upbringing with eleven siblings and his decision to leave home at seventeen to cook in West Jerusalem, where he met and first worked with Yotam Ottolenghi. From refugee-camp cooks to the home kitchens of Gaza and the mill of a master tahini maker, Tamimi teases out the vestiges of an ancient culinary tradition as he records the derivations of a dynamic cuisine and people in more than 130 transporting photographs and 120 recipes, including: • Hassan’s Easy Eggs with Za’atar and Lemon • Fish Kofta with Yogurt, Sumac, and Chile • Pulled-Lamb Schwarma Sandwich • Labneh Cheesecake with Roasted Apricots, Honey, and Cardamom Named after the Palestinian newspaper that brought together a diverse people, Falastin is a vision of a cuisine, a culture, and a way of life as experienced by one influential chef.

The Virginia Housewife Mary Randolph 1838 This early 19th-century Virginia cookbook is liable to have some historically interesting, but perhaps unappetizing, dishes for the modern cook. Calf’s Feet, Rabbit Soup, Boiled Eels and Roast Pigeons are among the proffered delicacies.

A Homemade Life Molly Wizenberg 2010-03-23 A creator of the award-winning Orangette blog presents a memoir about the life lessons she learned in the kitchens of her youth, in a recipe-complemented account that describes experiences of loss and love while enjoying her father’s French toast, her husband’s pickles and her chocolate wedding cakes. Reprint.

Heirloom Cookbook Miriam Lerner Satz 2003 Enjoy over 475 family recipes from traditional Passover dishes like "Best Matzo Balls, " to creative casseroles, soups, desserts and more. A section on Sephardic (Spanish Jewish) cooking is also included.

American Book Publishing Record 2003

Tortellini at Midnight Emiko Davies 2019-03-01

Sometime in the 1950s, Emiko Davies' nonno-in-law began the tradition of ringing in the new year with tortellini al sugo. He served it along with spumante and a round of tombola, and sparked a trend; up until the 1970s, you could find tortellini at midnight on New Year's Eve in the bars around the Tuscan town of Fucecchio.

This is just one of the heirloom dishes in this collection, for which Emiko Davies has gathered some of her favourite family recipes. They trace generations that span the length of Italy, from the Mediterranean port city of Taranto in the southern heel of Puglia to elegant Turin, the city of aperitif and Italian cafe culture in the far north and, finally, back to Tuscany, which Emiko calls home.

Tortellini at Midnight is a book rich with nostalgia, with fresh, comforting food and stunning photography. It is a book that is good for the soul.

No Place I'd Rather Be Cathy Lamb 2017-08-29 The discovery of a family cookbook changes the life of a beleaguered woman in this novel by the author of The Language of Sisters. Two years ago, Olivia Martindale left behind her Montana hometown and her husband, Jace, certain it was the best decision for both of them. Back temporarily to protect her almost-adopted daughters from their biological mother, she discovers an old, handwritten cookbook in the attic. Its pages are stained and torn, their edges scorched by flame. Some have been smeared by water . . . or tears. The recipes are written in different hands and in different languages. In between the pages are intriguing mementos, including a feather, a pressed rose, a charm, and unfamiliar photographs. Hoping the recipes will offer a window into her grandmother’s closely guarded past, Olivia decides to make each dish, along with their favorite family cake recipes, and records her attempts. The result, like much of her life to date, involves a parade of near-disasters and chaotic appearances by her doctor mother, her blunt grandma, her short-tempered sister, and Olivia’s two hilarious daughters. The project is messy, real—and an unintended hit with viewers. Even more surprising is the family history Olivia is uncovering, and her own reemerging ties to Montana, and to Jace. Generations of women have shared these recipes, offering strength and nourishment to each other and their loved ones. Now it’s Olivia’s turn to find healing—and determine where her home and her heart truly belong. Praise for Cathy Lamb “This finely pitched family melodrama is balanced with enough gallows humor and idiosyncratic characters to make it positively irresistible.” —Publishers Weekly on Henry’s Sisters