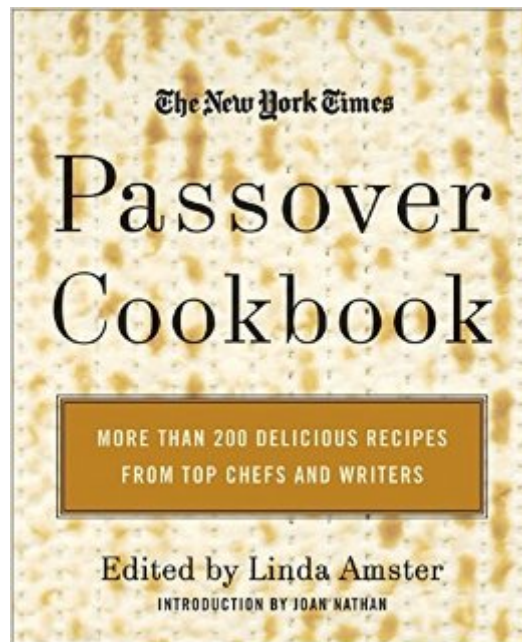


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# The New York Times Passover Cookbook : More Than 200 Holiday Recipes From Top Chefs And Writers



## 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

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

I am a definite "foodie", and an Orthodox Jew. I'm always looking for new recipes to try out. I frequently take out cookbooks from local libraries to try them out, and purchase the most useful ones. There is a definite dearth of good Kosher for Passover cookbooks, so I was thrilled to find this one last year. I am buying this one today. This is not a cookbook for beginners, but all the recipes I tried were worth the effort, and were delicious. I can't wait to try some more recipes this year. It's so nice to find some recipes for Passover that are not the usual chicken/potatoes combo. There are also many recipes to use year round. I would also like to answer the person who said the this

cookbook is not for any Orthodox Jews. He/she forgot that there are many type of Orthodox Jews. If you do not eat gebrochts (a mixture of matza meal & liquid) during all but the last day of Pesach, then there are some recipes that you will not be able to use. If your tradition (minhag) is to peel all fruits and vegetables, go ahead. You think the NY Times writers are chasidish??? Please! You can get many kosher for Passover for cookbooks with recipes from your community. Please remember that your type of Yiddishkeit is not the only one. There are many Orthodox Jews who will not have problems with any recipes in this cookbook. And again, there are still many good recipes in this cookbook, even if you don't eat gebrochts.

Each year, thousands of readers of The New York Times await a Wednesday "Dining In / Dining Out (DiDo)" section that appears in the week or so preceding the Jewish holiday of Passover. They want to read about time-honored / traditional and updated / newer holiday recipes that give one a taste of the holiday, conform to dietary rules, and provide a aura of rebirth and freedom. Linda Amster, a DiDo section regular, has compiled the most exciting recipes in this Passover Cookbook; sure to become a classic. Had she only included Wolfgang Puck's Los Angeles seder recipes... "Dayenu," it would have been enough. Had she only then added Paul Prudhomme's Pesach veal roast... "Dayenu," that too would have been enough to make this worthwhile. And what about Anne Rosenzweig recipe for haroseth? "Dayenu." We get 175 recipes. They are all in this book. I doubt that I will ever prepare a tenth of the recipes in the book, yet it is an exciting read none the less.

Cooks know that we measure our lives by memorable meals. Years after the event, the scent of food can evoke wonderful recollections of joyful times with family and friends. These lovely sentiments come booming through in The New York Times Passover Cookbook, a definitive work that is accessible for cooks, a reliable source for students of the culinary arts, and a pleasing experience for those of us who enjoy eating more than preparing food. These recipes (Oy! Such food!) may enrich and add some variation to the Passover Seder. The list of delicious dishes is too long to mention here, but many cry to be tasted. For example, there's Andre Balog's Chicken With Fresh Herbs and 40 Cloves of Garlic. That, surely, beats the dried out turkey (recipe not included) so common at many Seders. Responsible for the book's content, Editor Linda Amster should be congratulated on three counts. First, the list of recipes covers the full spectrum from Alaskan halibut and salmon gefilte fish terrine to Yemenite haroseth. Second, in addition to Amster's preface and Joan Nathan's introduction, the book's short essays by Ruth Reichl, Mimi Sheraton, Molly O'Neill and Howard Goldberg add depth, insight and humor to this exceptional volume. Third, and finally,

the bibliography and list of permissions display a dazzling array of talented cooks whose imagination, creativity and skill contribute to this splendid addition to anyone's collection of cookbooks.

I wrote a 5 star review (listed below) in February 1999. I enjoy this cookbook and have given it on several occasions as a gift to friends. I find it useful and interesting, both practical and bon chic. I am writing, though, to respond to a two-star review, below, from a south american reviewer that states that "Orthodox jews don't use matzoh meal, or any vegetables that cannot be peeled" and that for him or her "this cookbook is useless." That is fine for that writer, but may I respond that the author of this cookbook, in the introduction to the book, states clearly, how the recipes were vetted with many respected rabbis and institutions. Yes, there are small sects of Jewish 'Orthodoxy' that choose not cook with matzah or matzah meal as an ingredient. If you are a member of one of those groups, then you might not find all the recipes in the book helpful. But 'in the main', the majority of Jews in the Western and Northern Hemispheres cook with matzah, matzah meal, and fruits and vegetables. The Orthodox Union (OU) has its hechsher on many matzoh meal products. Thus, I continue to recommend this book.

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!

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