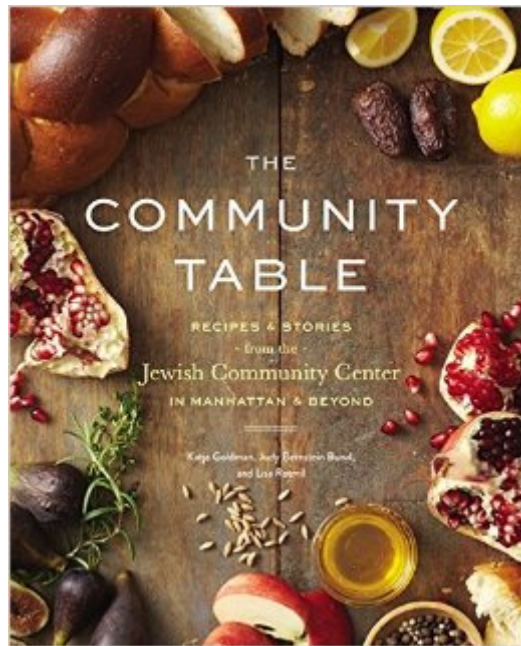


The book was found

The Community Table: Recipes & Stories From The Jewish Community Center In Manhattan & Beyond



Synopsis

Across the continent, JCCs are cultural epicenters of modern Jewish life. The buildings are hives of activity; at any given moment, hundreds of people of all ages, backgrounds, interests, and opinions gather to engage in a myriad of activities. And nothing says community more than food. While sitting down to enjoy a meal together is undeniably bonding, working together to prepare it is even more so. Now, three chefs who are longstanding members of the JCC Manhattan share classic recipes such as Weekly Challah, Latkes Four Ways, and Pumpkin Rugelach, plus an inspiring selection of contemporary dishes with a farm-to-table emphasis and international flavors: Fig and Fennel Bread, Iraqi Lamb Burgers, Brussels Sprouts with Pomegranate and Citrus Glaze, and much more. Holiday menu suggestions and a complete chart grouping recipes by dietary restriction (meat, pareve, dairy) are included as well. With anecdotal contributions from JCCs all around the country, this cookbook highlights the JCC's vibrant, eclectic community and celebrates all of its many flavors.

Book Information

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Customer Reviews

THE COMMUNITY TABLE proves that kosher meals need not be cholesterol-filled, repetitious, and unimaginative. Many other cookbooks do that as well, but this one is an exciting, guide that will not only help the new cooks but also add to the experienced cooks' repertoire. And the book provides inspiration to cooks who may not be Jewish and may not keep kosher. The book begins with advice about what to look for when shopping for ingredients. The authors recommend using organic, local products whenever possible. It explains the differences between various types of oils and what equipment is recommended to have on hand and describes, in detail, various ways to

prepare vegetables. At the end of the book, the recipes are listed by category (Meat, Dairy, Pareve), there are suggested menus for holidays, a list of which recipes are kosher for Passover, and a metric conversion chart. Now to the recipes. The first one is for Challah with instructions and pictures for several styles, such as a round Challah with a honey bowl in the center, perfect for Rosh Hashanah. Other bread recipes include Fig and Fennel Bread,, Grilled Rosemary Flatbread. Lemon Scones, and Homemade Pretzels. If you like latkess, there are four variations. The recipes, collected from many sources, include more traditional fare like Chicken Soup and Roasted Chicken but also Black Bean Cakes with Tomato Salsa, Potato and Zucchini Egg Tart (Feinkochen), Sofrita, Salmon-Halibut Gefilte Fish with Apple Beet Horseradish Relish, Vietnamese Rice-Noodle Soup with Beef, Gougeres, Karpas Salad, Gemelli with Mushroom Bolognese, Thai Grilled Beef Salad, Moroccan Mezze, Red Quinoa and Black Rice Pilaf, and Matzah Brei Sri-Lankan Style. The book covers all categories, is nicely illustrated and has tips and comments throughout. It's going to be well-used. I received this book through Goodreads First Reads

The old Jewish cooking was heavy (though tasty) and full of carbs that none of us need. The key to the recipes here show that modern Jewish cooking under Katja Goldman's tutelage can be fresh, on the light side, and absolutely delicious. I am in a good position to judge because I am an eater, a fresser if you will, of the food in the book rather than a cook. And as they say, the proof of the pudding is in the eating.

I have now cooked my way through dozens of the recipes in this warmly engaging, beautifully photographed cookbook. Each one has resulted in a memorable dish that I've earmarked to make again. The personal notes from the authors for every recipe make you feel like they are right there in the kitchen with you. The photographs are mouth-watering, and so far, perfectly spot on with my own results. I love that accommodations are suggested for food sensitivities or for what is available in the market. (Moroccan carrot slaw,cilantro matzoh balls,prime rib bones and green masala chicken are worth the price of the book alone!!)

I am quickly cooking all recipes from cover to cover. Last night I made the wild mushroom barley soup and challah. Easy to follow and delicious! Like many recipes in this book the soup was the perfect modern update to my grandmother's classic. The beautiful photographs make it easy and fun to look through and hard to decide what to cook next.

I love this cookbook. The recipes are fresh, inventive and healthy versions of classic family meals. Gorgeous photos and easy recipes have inspired me to cook my way through "The Community Table."

I love everything about this book and the recipes it holds. The ingredients shine through in every recipe, and they are perfect for the family table whether its a Monday night or a dinner party for 30! The veggie burgers are a must - so good that I asked my caterer to recreate them for a party!

Wow ! What a gorgeous and practical cookbook. The book contains clearly written recipes and photos for each recipe.As a sometimes vegetarian, I focused on the non-meat dishes and I was surprised by the collection. There is such a variety of recipes that even the hesitant cook would find something to try. I made Steamed Salmon on Chard Leaves and it turned out perfectly.I loved the black and white photos on the inside the cover of the book. They really show the family and community aspect of cooking.Thank you GoodReads for the book.

Fabulous cookbook. Loving the lamb burgers.Challah recipe is easy to follow with beautiful results.

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