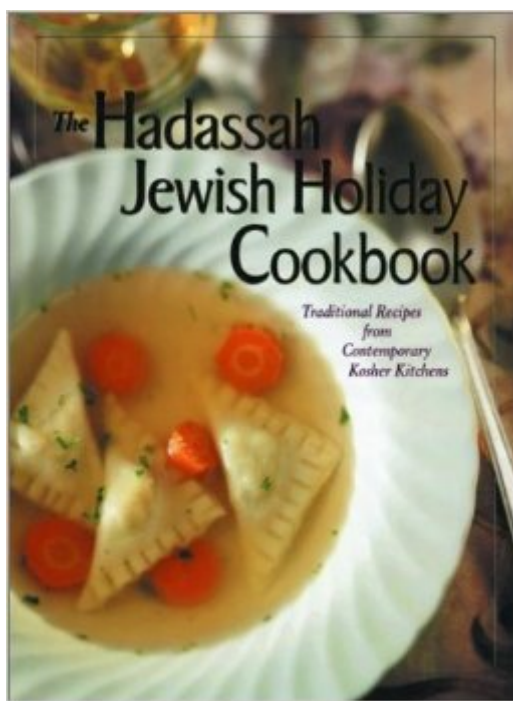


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# Hadassah Jewish Holiday Cookbook



## Synopsis

Should matzo balls be firm or fluffy? Plain or filled? Made with chicken fat, oil, or marrow? These questions and others are addressed in this recipe collection from the celebrated cooks of Hadassah, the Jewish women's volunteer organization. Over 250 Jewish holiday recipes are offered and include varieties of nostalgic must-haves - from chicken soup to borscht, kreplach to kishka, Grandma's honey cake to Israel's sufganiyot - and twists on the basics - challahs (seeds or honey), latkes (carrot or potato), and harosets (from Surinam to Africa). Reminiscences by top Jewish chefs and 76 enticing color photographs by acclaimed food photographer Louis Wallach accompany the recipes.

## Book Information

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Average Customer Review: 4.4 out of 5 stars [See all reviews](#) (12 customer reviews)

Best Sellers Rank: #503,727 in Books (See Top 100 in Books) #23 in [Books > Cookbooks, Food & Wine > Entertaining & Holidays > Jewish](#) #127 in [Books > Cookbooks, Food & Wine > Special Diet > Kosher](#) #314 in [Books > Cookbooks, Food & Wine > Entertaining & Holidays > Holidays](#)

## Customer Reviews

I am not a cook. I am a rabbi who cannot cook. In fact, it is dangerous to put me in the kitchen. This book though is not just a great cookbook. It is an incredible historical read. If I could cook I probably would give it ten stars. Remarkable, unique, different, poignant, profound are just some of the words that describe this cookbook. Joan Michel came up with a brilliant idea. The contributors from Hadassah Magazine's readership tapped into some reservoir of knowledge and history and produced a profound souffle of goodness, down-home historical family recipes filled with the holiness and history of the ages. This one is more than a keeper, it is a gift giver to all your friends. Rabbi Yehudah Fine Times Square Rabbi-Finding the Hope in Lost Kids' Lives Yehudahfine.com

I ordered this book with a few other kosher cookbooks and found that this book was the best out of all of them. The recipes are delicious and very straightforward. I found them more stimulating to actually make, as I enjoy complex recipes. Not all the recipes are complex. In fact, most of them are simple. This was definitely a good buy!

This is an excellent book for the preparation of fine Kosher dishes. For instance, the authors explain how to prepare Yosi's Israeli Salad, Esroq cookies and Biblical Kugel- to mention just a few of the fine preparations. Biblical Kugel is prepared with sugar, cinnamon, cloves, oil, ginger, raisins, figs, almonds and brandy (optional). The book depicts the layout of the dish so that readers have a visual model in order to prepare the food for family and guests. Lastly, there is an extensive presentation of Kosher offerings appropriate for almost every dining experience imaginable.

A NOTE: As a serious cook and baker for several decades, I know my way around the kosher (and gourmet) kitchen. It's possible for me to read a recipe and see if it doesn't look right and what it needs to be corrected. I'll soon explain, but first... This cook book contains recipes from various Hadassah members in the U.S. and Israel. They represent both Ashkenazic (Eastern European) and Sephardic (Middle Eastern) recipes. While there were several women who tested recipes, none listed appear to be professional chefs--just very dedicated kitchen 'mavens'. This book is a beautiful full-color edition--even the dust jacket is stunning. It starts with Sabbath 'Shabbat' recipes--how apropos, as the Sabbath is the holiest of days--and then proceeds with the High Holidays of Rosh Ha Shanah and Yom Kippur. With the exception of a mix-up of ordinal placement of Purim/Passover/Shavuot, they are in the correct order. Each holiday's recipes are prefaced with explanations and outstanding photographs. For example, Claudia Roden wrote "High Holidays by the Nile" as the introduction to the Fall recipes. (An Egyptian Jew, she wrote a fabulous, chatty cook book of Middle Eastern recipes that I have used since the 1970s.) My family's favorite recipe for cholent (traditionally a Sabbath dish) is 'Crockpot Cholent'--the modern version of this potted one that was left in the village baker's warm oven and served as the mid-day Sabbath meal. It's found on page 35. For Passover, in addition to the traditional haroset of apples/walnuts/cinnamon/sugar/sweet wine, we made and served 'Yemenite Haroset' (page 137). With just six ingredients, it was incredibly easy to make and a resounding success. Like all experienced cooks, I 'tweak' recipes. This one, however, needed a major revision. 'The Czar's Mandel Bread' (page 104) wouldn't set-up properly. I had to add additional cups of flour and 1/2 teaspoon of salt. The baking time had to be adjusted, too. But, once the changes were made, it got compliments from my

guests. Whether you want this for yourself, to give to a new bride, or a favorite friend, this is a fabulous addition to your ethnic cook book collection.

I notice that none of the reviews actually mentions having cooked any of the dishes. I agree - the book is gorgeous - but the recipes are not. I tried three of them - all failed - and I am a good amateur cook. I donated the book to the thrift shop.

I am new to Jewish cooking but have made the vegetarian stuffed cabbage, the brisket, Israeli salad, several kuggles - all for Sisterhood dinners at my temple and they have ALL been well-received, even raved about! Wonderful book, clear directions, helpful pictures and food you would eat even if you weren't Jewish!

I am a cookbook collector, and I specialize in Jewish/Kosher cookbooks (I have over 60 in that category alone) and I must admit this is a beautiful cookbook, really more a coffee table book than anything else. There are gorgeous photos of ancient Judaica and interesting bits of history on almost every page and many of the recipes are tempting. BUT... although the book is organized by season, beginning with Autumn and the Jewish New Year, the holidays are listed in the wrong order! Chanuka is listed as the Winter holiday and then we immediately jump to Spring and Passover, followed by Purim which is also included in the spring section. Hello?! How hard is it to go to your local Kosher butcher and get a Jewish calendar? Or look on the internet? Presumably there was at least one Jewish person on the editorial staff who would have known whom to ask. Purim falls in Adar which coincides with February and/or March - clearly still winter in the Northern Hemisphere. Purim is followed by Passover which is THE spring holiday followed seven weeks later by Shavuout (which translates as Weeks in Hebrew, because of those seven weeks). Hadassah places Purim between Passover and Shavuout! This major error continues to be so much of a turn off to me that the book sits on my shelf gathering dust and causing aggravation whenever I think of it.

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