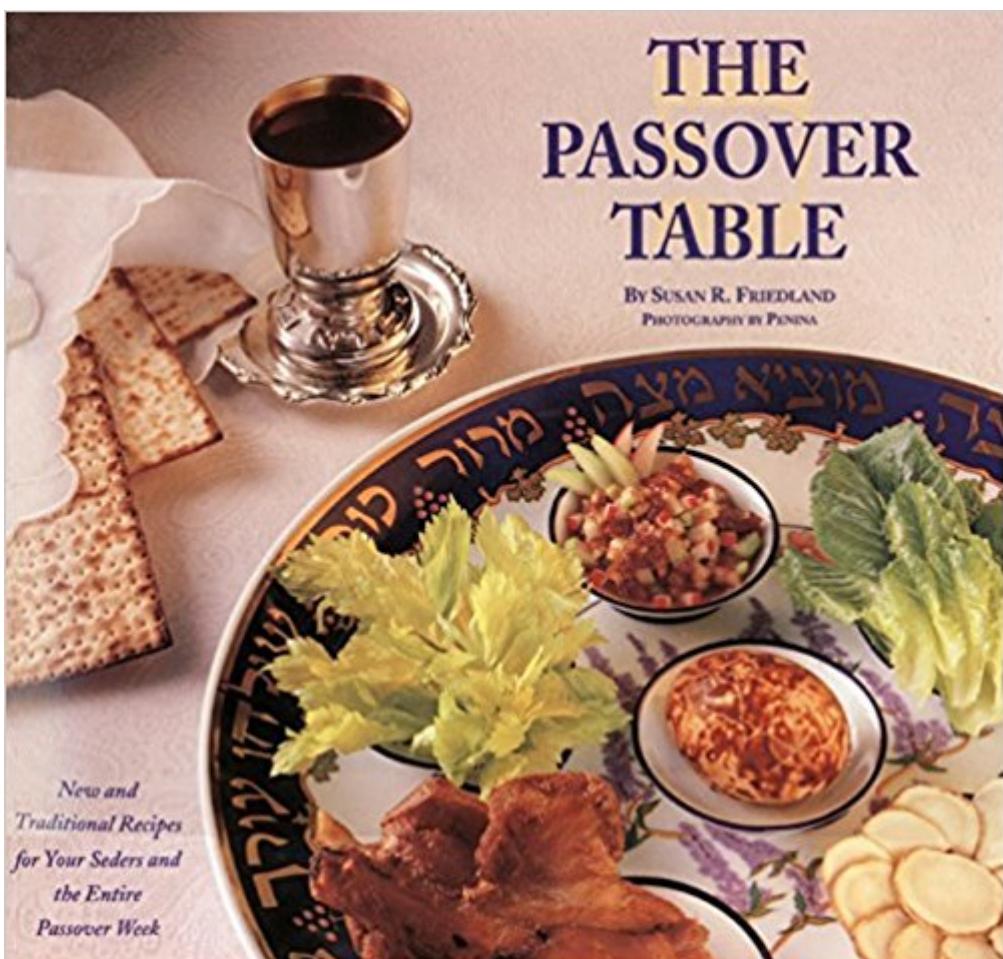


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The Passover Table: New And Traditional Recipes For Your Seders And The Entire Passover Week



Synopsis

Passover has always tested the ingenuity of even the most creative Jewish cooks. With The Passover Table, what was once a challenge becomes a delight. Here are more than forty delicious recipes, both traditional and modern, for celebrating the holiday, organizing seders, and preparing meals throughout the Passover week. Susan R. Friedland offers marvelous and reliable versions of all the classic fare, including Matzo Balls and Chicken Soup, Gefilte Fish, and Borscht, as well as contemporary dishes to update your Passover table, such as Spinach Pie, Turkish Sweet and Sour Artichokes, and Tangine of Chicken. With its thorough explanations, lavish full-color photography, and delicious recipes, The Passover Table is the only book you need to celebrate the beloved and joyous commemoration of the Exodus.

Book Information

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Customer Reviews

Susan Friedland wrote The Passover Table in 1994, and it is still one of the most outstanding books for this holiday. Before offering recipes, Friedland presents the roots of Passover in Jewish history and in the Torah. She explains the purpose of particular parts of the Seder, the ceremony that marks the observance of Passover, including the famous Four Questions. Food has a central role during the entire seven days of Passover. Recipes in The Passover Table include dishes served by Jews with roots in northern and central Europe, and those whose culinary influences come originally from Mediterranean Europe (Ashkenazim), North Africa (Sephardim), or the Middle East. In addition to Gefilte Fish and Tzimmes (a sweet meat and vegetable stew) for Seder nights, the dishes for the rest of the week include Mina de Pesha, a layered chicken pie made with matzos; airy, puffed

Potato Chremsel; and Birmuelos, Sephardic doughnuts served for dessert or breakfast. Large color photos encourage you to try unfamiliar recipes by showing the mouth-watering results.

The ideal audience for this generously illustrated cookbook may prove elusive. Friedland's short course on seder rituals and dietary laws, and her emphasis on traditional recipes, will bore all but the uninitiated (on the subject of matzoh balls, for example, she declares that "the best recipe is the one printed on the box of matzo meal, and every brand has the same recipe printed on its side," then she reprints it without further comment). She ventures off the beaten path with recipes for layered meat-and-matzoh pies, tasty vegetable cutlets and Turkish-style sweet-and-sour artichokes; such novelties, however, are few and far between, and the cook looking for fresh ideas will be disappointed. A basic understanding of cooking is presupposed--although the elements of the seder are lengthily defined, cooking terms are not. The color photographs, similarly, forego showing cooking techniques and stages of preparation in favor of glamour shots of completed recipes.

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Really good book, we will enjoy trying a lot of the recipes. Glad I ordered it. My Mom is excited to try it. God Bless.

Excellent

I bought this book shortly after it first came out, in hopes of improving my Passover repertoire. Passover can be a true culinary challenge for those who keep kosher. No pasta, no pizza, no sandwiches--and two major "dinner parties" (seders) to give! There's nothing like a batch of new recipes to liven up the menu. Frankly, "The Passover Table" was a disappointment. The book only has forty-three recipes, and many of them are for old standbys like chicken soup, matzoh balls, chopped liver, roast chicken, and a very basic pot roast. For those, any Jewish cookbook will do. Friedland includes a number of interesting Sephardic recipes, but they're not enough to justify the price of the book. The illustrations are plentiful and generally very lovely, but their lavishness underlines the thinness of the content. As for the recipes themselves, I've had a 50-50 success rate for the ones I've tried, and I've had minor problems with most of them.

I've been using this book for 5-6 years and enjoy the recipes and the delicious results. The biggest problem is that this paperback is not sturdy. In the first year the pages separated from the cover and

in the second year the pages separated from each other! I would love a book that is intact, but am afraid to spend the money only to have a second one fall apart. Would I have any recourse? Just wondering what to do.

I have used this cookbook for years to prepare dishes for my own Passover meals and those of friends, always producing rave reviews all around. The variations on traditional dishes make each Passover a little bit of a new adventure and prevent you and your guests from getting tired of the same old meal every year. I especially like the book for its desserts, since that is easily the most challenging part of the seder. It's hard to make anything really delicious without leavening, but try the chocolate apple nut cake and it will change your mind about that completely. I make it even when it's not Passover, as it's especially handy for bringing to friends who keep Kosher households. This might be the only Passover book you ever need! Enjoy!

This is one of the best Passover books I have. The recipes are new and modern and definitely give an updated alternative to other books that are out there. You will definitely find all of your traditional recipes and many more. For example, the veal pocket with apple stuffing is so amazing that my family wants me to make this more than once a year. Also, these recipes are easy to double if necessary especially if you are serving a large crowd. I have been using this collection for years and had to order a second one when I thought I lost my first copy. Well, it's nice to know that I will have an extra one to give to someone who enjoys cooking for the holidays as much as I do.

Fantastic Recipes - all work out - I have made at least 80% of them over the past 4 years - and use this book as my staple for the two seders !Good alternative recipes from the old traditional ones - and each recipe has a picture along with it - for ideas of presentation.I strongly recommend this book to EVERYONE !

The beautiful table settings in this book gave me great ideas for my Pesach table. There are new and revisited recipes that I cannot wait to try!

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