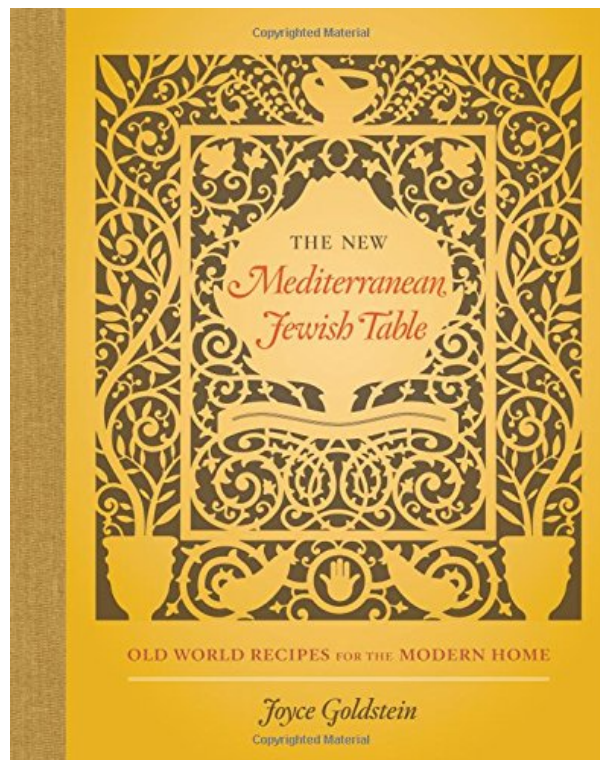
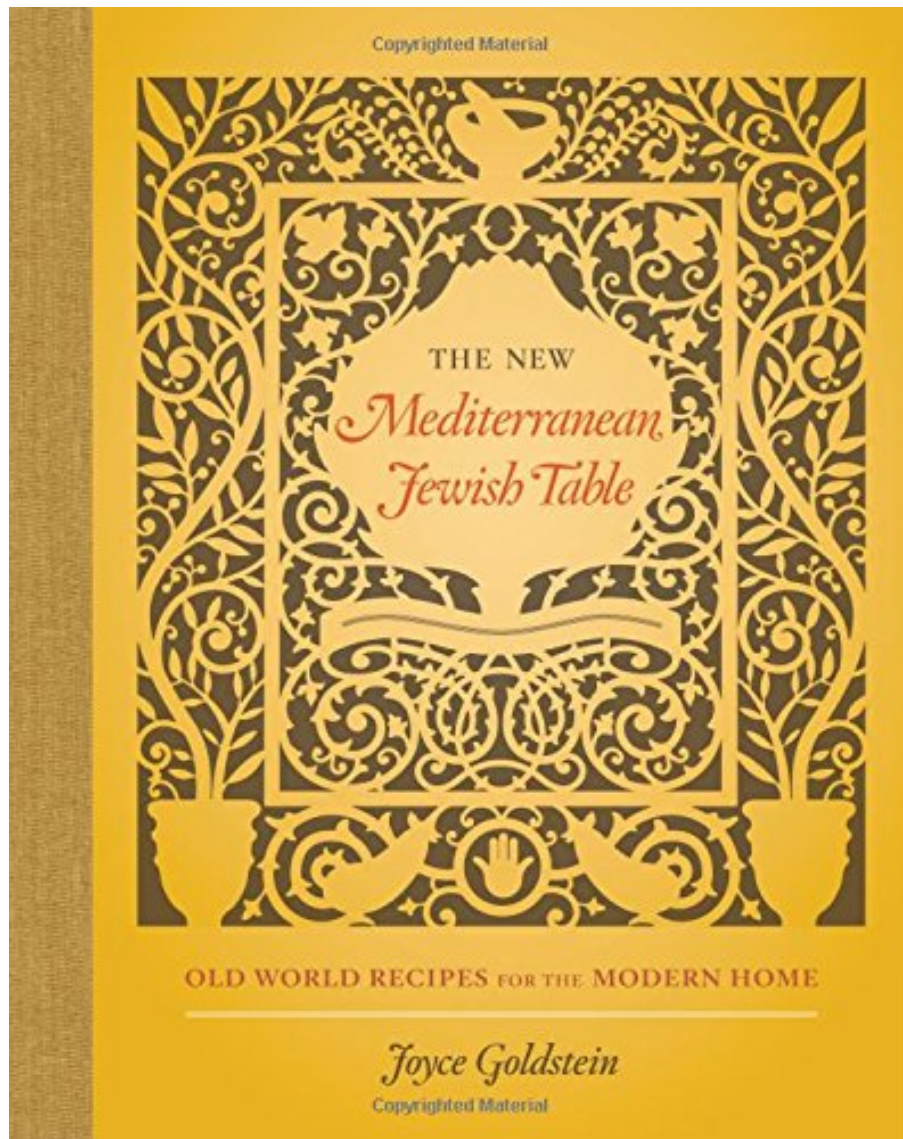


# THE NEW MEDITERRANEAN JEWISH TABLE: OLD WORLD RECIPES FOR THE MODERN HOME BY JOYCE GOLDSTEIN



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## Review

"A cookbook that educates as well as inspires."--Florence Fabricant"New York Times" (04/11/2016)

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"Joyce Goldstein has done it again. *The New Mediterranean Jewish Table* has all the updated yet authentic and delicious recipes of her past cookbooks, as well as charming anecdotes and regional variations of Mediterranean Jewish cooking. You can see the seasoned hand of an experienced cook in all the recipes."—Joan Nathan, journalist and award-winning author of *Jewish Cooking in America*

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“Joyce Goldstein remains remarkable not only for her prolific contribution through writing, cooking, and cookbooks about her beloved culinary Mediterranean but also for continuing to broaden all of our cultural and historical horizons and showing how varied these cuisines really are. Who better to enlighten us about the largely unknown melding of the Mediterranean diet and Jewish culinary traditions, centuries old, yet ready to be discovered and celebrated? Old World food in a New World kitchen indeed!”—David Kinch, chef and owner, Manresa Restaurant

#### About the Author

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For thousands of years, the people of the Jewish Diaspora have carried their culinary traditions and kosher laws throughout the world. In the United States, this has resulted primarily in an Ashkenazi table of matzo ball soup and knishes, brisket and gefilte fish. But Joyce Goldstein is now expanding that menu with this comprehensive collection of over four hundred recipes from the kitchens of three Mediterranean Jewish cultures: the Sephardic, the Maghrebi, and the Mizrahi.

The New Mediterranean Jewish Table is an authoritative guide to Jewish home cooking from North Africa, Italy, Greece, Turkey, Spain, Portugal, and the Middle East. It is a treasury filled with vibrant, seasonal recipes—both classic and updated—that embrace fresh fruits and vegetables; grains and legumes; small portions of meat, poultry, and fish; and a healthy mix of herbs and spices. It is also the story of how Jewish cooks successfully brought the local ingredients, techniques, and traditions of their new homelands into their kitchens. With this varied and appealing selection of Mediterranean Jewish recipes, Joyce Goldstein promises to inspire new generations of Jewish and non-Jewish home cooks alike with dishes for everyday meals and holiday celebrations.

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21 of 21 people found the following review helpful.

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By Eliza Marsalic

I have long been a fan of Joyce Goldstein's cookbooks, but this one is the best and most comprehensive. I own several of the author's out-of-print Jewish cookbooks and this one has them all beat because it covers

such a broad region and diverse set of cuisines (e.g. there are recipes from North Africa, Spain, Italy, Greece, Turkey, the Middle East). My family is Russian, but I much prefer the Mediterranean palate, so I will use this book for planning holiday menus in the future. It reminds me of Claudia Roden's classic cookbooks and I think people who like cooking from Jerusalem will love this one, too. Also, it's such an attractive book that I plan to give it to fellow Jewish friends as a wedding gift from now on!

5 of 6 people found the following review helpful.

Highly Recommended

By Roscoe F. Ward

From the Wife: Sometimes a so-called "New" cookbook turns out to be the old one with a few new recipes or just a new edition. I have the years-old Mediterranean Cookbook by Joyce Goldstein, as well as a few others, and can attest that this cookbook is new and very interesting. The recipes are classic Middle Eastern, so if you already have many Sephardic and Middle eastern cookbooks (as I do), you may not NEED this one. But, I'm very glad to have this, even though I admit I don't really need it because it contains recipes I've not made before, and I love this sort of food and like to experiment. Now, a caveat: There are no pictures in this volume, and I know from reading reviews of other cookbooks, this is important to some people,

2 of 2 people found the following review helpful.

A real winner.

By Phyllis Musicar-Wight

A wonderful book of recipes and history of cuisine and the Jews of the Mediterranean region. The dishes are wonderful, but even if they weren't, this cookbook is worthy of a serious read because it is so interesting and informative. I recommend it highly.

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