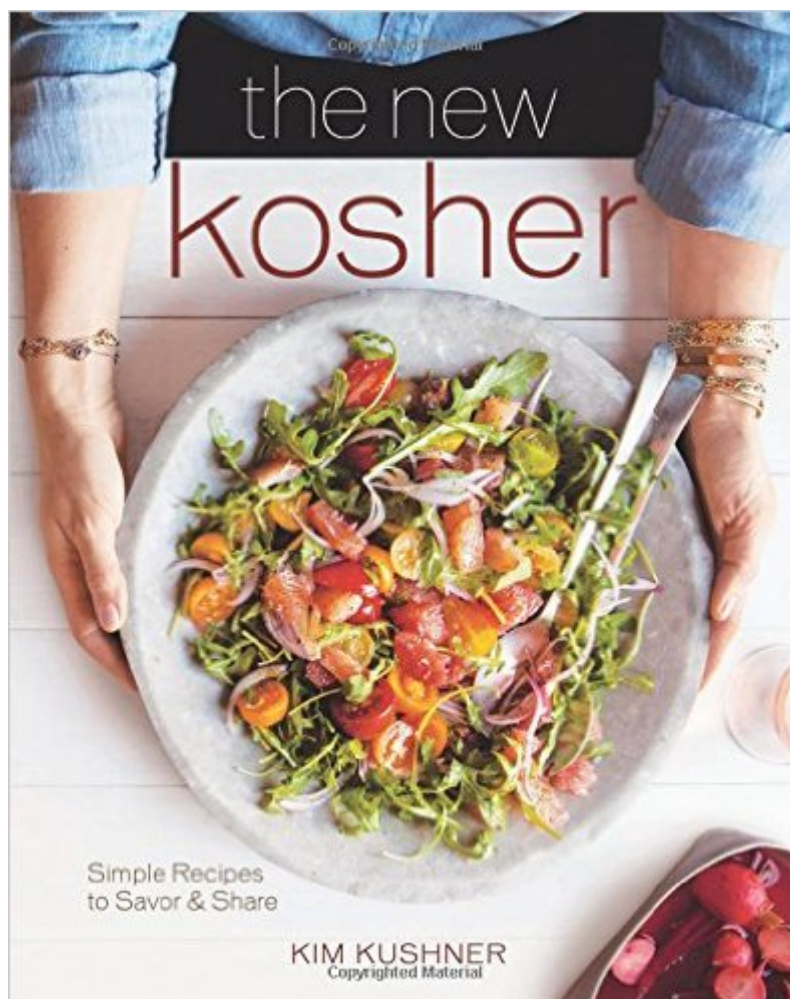


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The New Kosher



Synopsis

Kosher cooking has been redefined for the modern family. The New Kosher is filled with healthy recipes, exquisite flavors, and a fresh sensibility for the modern lifestyle. Emphasizing fast, easy, and delicious dishes for everyday meals and special occasions, this is your comprehensive guide to kosher cooking. Kim Kushner comes from a diverse foodie background and her easygoing, mix and match style has helped her redefine kosher cooking. With over 100 recipes from all over the world, there's something for everyone in this unique cookbook. Looking for a modern twist on a traditional dish? Try Kim's sticky date and caramel challah bread pudding, homemade challah with za'atar everything topping, 5-minute sundried tomato hummus or Mediterranean-inspired lentil, carrot and lemon soup. Trying to find a new family favorite? Whip up some coconut-banana muffins with dark chocolate, penne with lemon zest, pine nuts and Parmesan pesto, easy dill chicken and stew or a crispy rice cake with saffron crust. Need a dessert everyone will love? You can't go wrong with recipes like deconstructed s'mores, crunchy-chewy-nutty health cookies, miniature peanut butter cups and dark chocolate bark with rose petals, pistachios and walnuts. Warmly written with personal narratives and detailed nuance, Kim's recipes reflect her experience as a generous instructor who loves to teach and a mom who cooks tasty and nourishing fare for a big family.

Book Information

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Customer Reviews

I just received The New Kosher in the mail and am very excited to try out all of the recipes in this cookbook. Tonight, I made the chicken spinach burgers and they were delicious. Not only were they

easy to make, but my kids gobbled them up. What I love about Kim's cooking is that her recipes are easy, practical, and taste good too! She uses ingredients that you usually have on hand in your pantry. The preparation is simple and not too time consuming or complicated. But the end result is delicious and impressive. I highly recommend this cookbook.

I have cooked from (and reviewed) numerous kosher cookbooks over the years, but I have to say that Kim Kushner's "The New Kosher" is quickly becoming one of my favorite titles in my collection. True to its title "Simple Recipes to Savor and Share," you'll find contemporary gems such as giant ricotta ravioli with cinnamon, miso-tahini glazed cod, braised beef ribs with cider-rosemary sauce, and some fabulous ideas for brunch (the spinach and feta quiche with heirloom tomatoes, asparagus and goat cheese quiche, and caramelized red onion and dill frittata with smoked salmon are going to be in frequent rotation on the weekends in my house!). Kim's essentials include great noshes like five-minute sun dried tomato hummus with homemade pita chips with za'atar, butternut squash chips with herbes de provence, and a variety of quick and easy toppings that come in handy for other recipes (spicy maple crumb topping, za'atar everything topping, and lazy crumb topping which is particularly good on baked fish such as the Lazy But Crispy Fish. In addition to a strong Middle Eastern influence (Kim's mother was born in Morocco and grew up in Israel) in dishes like charred eggplant dip with maple drizzle, poisson a la marocaine (whitefish marinated then cooked in saffron water with preserved lemons and paprika oil), crispy rice cake with saffron crust, hummus, etc., there is a marked Asian influence, which I particularly enjoyed. Nods to the East include ginger-scallion dip with sesame seeds (this would be amazing as a dip for scallion pancakes!), kohlrabi, edamame and carrots in ginger-miso marinade, arctic char with wasabi-mirin sauce over rice noodles, miso tahini glazed cod, tamari salmon with edamame, and Thai-style summer salmon. There are also kid-friendly recipes like individual mac and cheese, kids' steaks (marinated and cooked in a low oven rather than grilled), and deconstructed smoothies. Vegetarians and pescetarians like myself will find many colorful, appealing dishes, particularly the salads and veggies (and fish for those of us that eat fish). I recently tried my first (fresh-off-the-tree) pomelos in Taiwan, and loved seeing the pomelo salad with red onion, mint and cilantro as well as the light, umami-packed Asian salads like kohlrabi, edamame and carrots in ginger-miso marinade, savoy slaw with lemongrass and lime dressing, and avocado, hearts of palm, edamame and za'atar salad. Fans of Ottolenghi's "Plenty: Vibrant Vegetable Recipes from London's Ottolenghi" and "Plenty More: Vibrant Vegetable Cooking from London's Ottolenghi" will feel right at home here. And

although the dishes are easily doable by a home cook, you'll also find elegant presentations such as braised beef short ribs with cider-herb reduction, veal roast with porcini, thyme, and garlic rub, lamb rib chops with red wine vinegar, mint and garlic, and seared tuna steaks with sun-dried tomato and jalapeno preserves that are perfect for more formal gatherings or special occasions. The desserts chapter offered some great alternatives to my usual lineup, my new favorite being the dark bark with rose petals, pistachios and walnuts. I started making my own chocolate bark recently using my rice cooker (!) to melt / temper the chocolate (frequently I make pomegranate bark using fresh pomegranate seeds), and I loved the addition of rose petals to add a real Persian flair. You'll find time-tested Jewish classics like coffee cake, macaroons, and hamantaschen with three fillings (hello Ferrero Rocher!) alongside biscotti, a healthier take on crostata, and an almond granita. The book's graphic layout is clean and eye-catching, with full-page photos and beautifully tiled chapter headers. Ingredients are given in US and metric measurements, which I really appreciated. Even if you don't keep kosher, these are great recipes for beautiful, vibrant foods that your family and friends are sure to enjoy. One note for kosher home cooks: recipes are not labeled as dairy, meat or pareve as with most other kosher cookbooks in my collection; generally chapters are separated by meat, seafood, etc., but in some chapters like soups and dips, you may need to scan the ingredients to determine if it is dairy, meat, or pareve. (Thank you to the author for the review copy and mazel on a gorgeous cookbook!)

Full disclosure - I won this cookbook through a PR twitter campaign, I didn't purchase it. That said, the two things I look for in a cookbook is pretty pictures and ease of use. The New Kosher nailed it on both counts. The book is beautifully crafted, and the food looks like it's going to dance off the page. The recipes seem smooth and orderly, nothing overly complicated, and no wacky materials needed. It looks like a cookbook I'll come back to again and again.

This is a beautiful and delicious cookbook. It's hard to decide if you want it as a coffee table book or if you want to let it get messy in the kitchen as you use it over and over! It's easy and has ingredients that are easy to find. I just made the autumn chicken for my family- kids and adults devoured it! I really enjoy this book and recommend it over and over.

A great all around kosher cookbook with every course from fish to soup to main dishes. Has a great selection of easy side dishes to complement any meal plus some surprising dessert choices. Good for beginner cooks as well. Highly recommended.

The New Kosher is an excellent cookbook. You will find these recipes relatively easy and simple, adaptable and suitable for everyone. Many of Kim's recipes require fewer than six ingredients and her stated goal is not perfection, but rather ease. She fully understands the lifestyle of the hectic mother and often works with whatever ingredients are readily available. Some of my favorite recipes are for coconut & olive oil granola; homemade pita chips with zaatar, crispy za'atar potatoes, chewy/nutty "health" cookies. Of course, there are plenty of chicken and beef recipes. I also loved the photography!

Kim's recipes use fresh, simple and seasonal ingredients that are perfect for weekday meals and special Shabbat and holiday meals alike. The book is beautiful, the recipes are easy to follow and learning about Kim's background and upbringing give it a personal touch that make the reader feel like he or she is sitting at her family's dining room table, enjoying a meal together.

I am so glad to have this cookbook in my kitchen. It is full of easy weekday dinner ideas as well as more sophisticated dishes I can make for dinner parties and shabbat. My kids already love the sticky chicken and the easy fish recipes. The challah recipe is also fantastic and super approachable. I love how Kim includes different topping ideas!! Another favorite is her Bowl of Crack quinoa recipe. I have made it now a few times and even added some new ingredients this last time around such as pomegranate seeds and pistachios. This is hands down the best kosher cookbook! We are so lucky to have a cookbook that focuses on real healthy good that happens to be kosher. BUY TODAY BEFORE SELLS OUT!!!

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