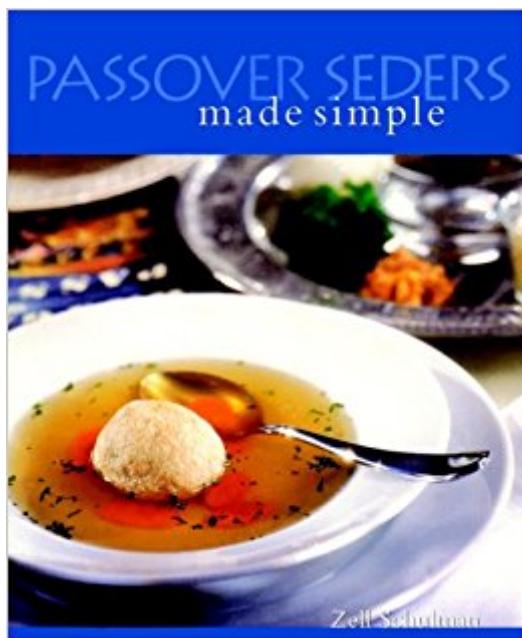


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# Passover Seders Made Simple (Cooking/Gardening)



## Synopsis

There are many new faces around the Seder table today, and sharing the traditions and rich heritage of the Passover holiday can be challenging. That's why anyone hosting a Seder needs *Passover Seders Made Simple*. It's the ultimate how-to cookbook for planning a Seder, with lists, explanations, and sources for everything from Kosher foods to ceremonial objects to stocking the Passover pantry. You get six Seder menus to suit individual religious backgrounds, special diets, budgets, and time constraints. With *Passover Seders Made Simple*, preparing for Passover has never been so easy!

## Book Information

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## Customer Reviews

"Like the proverbial Jewish mother, Schulman provides the answers and then offers a veritable cornucopia of Passover recipes." *Chicago Sun-Times* The Complete Seder Resource for Everyone Giving a Seder for the first time? Married to someone Jewish but you're not; and wishing you knew how to host a Seder? Want to accommodate friends and family who are vegetarian or watching their weight or their cholesterol? Interested in learning more about Jewish traditions and creating a special, memorable Seder? Then let Zell Schulman be your guide. Her expertise and warm approach will make everyone comfortable creating just the right Seder. This One-Stop Seder Source Includes: Instructions for planning the Seder Lists, explanations and sources for ceremonial objects Methods for stocking your pantry for Passover Explanations for preparing the Seder plate and setting the Seder table Six complete Seder menus: Ashkenazic, Sephardic, "Off the

Shelf," Healthful, Vegetarian, Ecumenical Potluck, plus a chapter of additional recipesKosher wines, pronunciation key, glossary, and ingredient substitutionsWhy is this book different from every other Passover book? Because it really does make Passover Seders simple! Visit us online at [www.idgbooks.com](http://www.idgbooks.com)

Zell Schulman (Cincinnati, OH) is a professional food consultant for Royal Wine Corp., columnist of "The Modern Jewish Cook for The American Israelite", and is active in local and national Jewish community organizations. He is also the author of the books Something Different for Passover and Planning Perfect Parties.

This book is a must have. Explains relevance (with the definition) in a way for all to understand. ..the recipes are good too!!

This book is a tremendous resource for those who are not familiar with Kosher food preparation. I was in charge of a Seder Dinner at a Catholic Church and although I had a Jewish mentor, was so glad to also have this book, since it guided us through even the proper table settings for this beautiful meal. VERY GOOD!

Yum!

Excerpted from The Orange County RegisterApril 10, 2003by Judy Bart Kancigor, author ofÂ Cooking Jewish: 532 Great Recipes from the Rabinowitz Family Some good things deserve repeating. Zell Schulman's exhaustive Passoverguide, "Let My People Eat," is now in paperback, renamed "Passover SedersMade Simple" (Wiley). It contains everything you ever wanted to know or thought to ask about the Seder, the traditional meal that commemorates the deliverance of the Jews from slavery in Egypt. Calling herself an "ecumenical Jewess" - "I'm a Reform Jew with anOrthodox heart and a Conservative way of life," she said - Schulman offerslists for everything from pantry supplies to prohibited foods to Passoversubstitutions. She explains the significance of ceremonial items, givesshopping resources, and offers six Seder menus as well as additional recipes for the eight-day celebration. Even the novice need not be intimidated under Grandma Zell's encouragingtutelage. "Don't push the panic button," she advised. The recipes are keepers: Passover Pizza with a zucchini crust, ShiitakeMushroom-Bell Pepper Matzo Kugel, Roast Lamb with Garlic Rosemary Sauce,Chocolate Mousse Tort. All are delivered in her breezy style that reveals

her upbeat outlook. "Life is a gift," Schulman told me. "You open the package, and you deal with it." This carrot salad makes a delicious starter. "It's the best appetizer that you can use for the rest of the year too," she said. **ALLEGRIA COHEN'S CHIZU SALADA (CARROT SALAD)** 2 lbs. peeled baby carrots 2 tsp. ground cumin 1/2 tsp. paprika 1 tsp. salt 1/4 tsp. dried red pepper flakes or ground red pepper juice of 1 large lemon 2 TBS. olive oil chopped fresh parsley for garnish Place the carrots in a medium saucepan. Cover with cold water and cook over medium heat until the tip of a knife can pierce them, about 15 minutes. Do not overcook. Drain and let cool. In a small bowl, mix cumin, paprika, salt, red pepper flakes, lemon juice and olive oil together. Add this to the cooked carrots and gently coat them. Let cool for 20 minutes. Garnish with the parsley. These may be prepared up to 1 week before the Seder. Serve at room temperature. Makes 8 servings.

I had this book for a year or two before I really tried out the recipes one year. They are excellent! Zell Shulman organizes her book into numerous Pesach menus, such as Ashkenazic, Sephardic, Health-Conscious, Easy to Prepare, and Ecumenical Potluck. There are grocery lists and timelines accompanying each menu and they really help to streamline the task of pulling together a Seder meal. Even though the layout and organization was impressive, I wasn't sure I would find the recipes to be as good as promised. When I served the Sephardic menu, it was really good! Everyone devoured the food and it felt wonderful to present such a lavish meal that still allowed me to enjoy the holiday and my friends and family in a relaxed fashion. One other plus: the author includes many additional recipes that help round out the eight day holiday. My reason for four stars: her "Easy to Prepare" seder scares me a little, although in fairness I haven't tried the recipes.

I used this book to help me set the table as well as for the recipes inside. I couldn't have had my Seder without it.

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