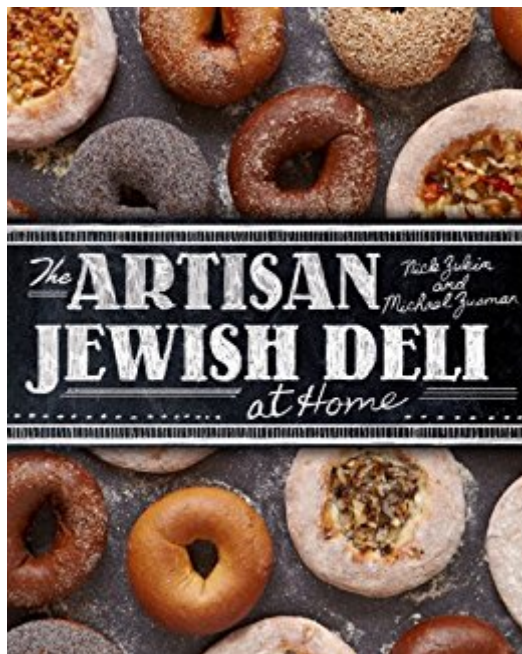


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# The Artisan Jewish Deli At Home



## Synopsis

Finally, fifty years after I started eating pastrami sandwiches and knishes at Wilshire's Deli in Cedarhurst, Long Island, Nick Zukin and Michael C. Zusman have written a cookbook that allows delicatessen enthusiasts to make their favorite deli dishes at home. Making your own knishes? No problem. Rustle up your own pickles? Bring it on. Michael and Nick manage to make deli food simultaneously contemporary and timeless, which is no easy feat. If reading *The Artisan Jewish Deli at Home* doesn't make you hungry, you've never rhapsodized over a pastrami sandwich or driven a hundred miles for a transcendent plate of latkes. If my grandmother, the greatest Jewish deli "style cook I've ever known, were alive she'd be kvelling over this book. —Ed Levine, founder of *Seriouseats.com*

Michael and Nick's handsome book brings some of your favorite deli recipes and memories into your home kitchen. Their pickles, knishes, and pastrami are just like you remember, only better! —Joan Nathan, author of *Jewish Cooking in America*

Before you open this book, be sure to crack a window, because your house will soon reek of the glorious funk of delicatessen. The mouthwatering scent of baking bagels, bubbling soups, and steaming pickled meats will conquer every square inch of available air, bathing it all in a rich, delicious patina of schmaltz. Don't be surprised if a sarcastic waiter named Abe appears in your kitchen. The *Artisan Jewish Deli at Home* will turn any house into a delicatessen worth its weight in knishes. —David Sax, author of *Save the Deli*

If you don't happen to live near one of the new wave of artisan-style Jewish delis that have sprung up around North America over the last few years, not to worry. With this book, the world of Jewish deli, in all its unsubtle splendor, can be yours in the comfort (and privacy) of your own kitchen. And it's not that hard. Really. On top of all the Jewish deli classics, *The Artisan Jewish Deli at Home* offers updates and new angles on the old ways that are bound to thrill the palates of a modern generation of eaters focused on quality ingredients and a lighter-handed approach to a traditionally heavy cuisine. The chapters are organized into: Starters and Sides; Soups and Salads; Eggs, Fish, and Dairy; Beef; Bagels, Bialys, and Breads; and Pastries, Desserts, and Drinks. The range of favorite recipes include: Crispy Potato Latkes with Chunky Ginger Applesauce; Summer Chicken Salad with Tomatoes, Cucumber and Cracklings; Wise Sons' Chocolate Babka French Toast; Home Oven Pastrami; and Celery Soda. Added cultural context comes from quick-hitting interviews with Joan Nathan and other Jewish food luminaries; histories of a few deli stalwarts such as bagels and pastrami; and first-hand reports from within the walls of the authors' favorite temples of modern Jewish gastronomy located across the country including: Mile End Delicatessen in New York City; Wise Sons Delicatessen in San Francisco; Kenny & Zuke's Delicatessen in Portland, OR; Stopsky's

Delicatessan in Mercer Island, Washington; and Caplansky's Delicatessen in Toronto.

## **Book Information**

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## **Customer Reviews**

This book is filled with foolproof recipes for so many of our favorites. For years I'd been scouring the web for what "seemed" liked the perfect stuffed cabbage or rugelach, and now every Jewish food recipe I'll ever need is in this one book. I was a recipe tester for this book and blown away at how easy the recipes were to follow, and how great everything came out! The above mentioned stuffed cabbage ("cabbage rolls" in the book) are now a family favorite and the only recipe I'll ever need for this. The chocolate-fig rugelach is the best. Light crispy outside, tender flaky inside but not at all dry, figgy-chocolate filling, just great. Other favorites I've made from this book are the pickled onions, pickle relish, challah french toast, blintzes (the easiest crepe recipe ever!), the chicken salads, goulash, oh...and a potato latke recipe that you make in the food processor and pour the batter like pancakes. SO much easier than the traditional method and with great flavor. The traditional recipe is also in the book. The ginger apple sauce in the book goes great with the potato pancakes. The chocolate dipped macaroons are also a winner. Make sure to let the tops of the cookies get golden colored, that way you have that nice toasted-coconut flavor. I bought several copies of this book for

family and need to buy a few more. This is a great book.

I'm not Jewish, but I found the recipes in this book (and the explanations) fantastic. So far, I've made the traditional and pumpernickle bagel recipes several times. The backyard pastrami is to die for - don't skip the outdoor smoked taste even if you only do it for an hour and then transfer to the oven. I'm going to try the noodle kugel next. This is not a book for those looking for quick recipes. They are easy but time consuming, as a lot of memorable cooking is. I found the added nuances intriguing and difference making - the information that you don't find in more popular, general books and blogs: milk powder in the bagels, etc. If you're going to corn beef or make bagels, then you might as well take the effort to do it right. Kudos to the authors for not trying to put in short-cuts, but instead trying to pass on time-honored traditional recipes.

This book has some great Jewish deli recipes. The best one is the Chocolate Babka, Its a wonderful recipe, and comes out great each time I make it. Made 24 loaves of it to pass out at the office for Christmas (I know, I know...) and it was a great hit. Being authentic, it does ask for some hard to find ingredients at times, but does have a good resource guide to help you find them.

Excellent, clear recipes with delicious results. The only schmaltz here is when the recipe calls for it.

I'm not Jewish, but I have eastern European ancestry and enjoyed reading many recipes from my childhood. Looking forward to trying the sour dough rye bread.

I've only tried a couple of items so far, but everything has been easy to follow for a mediocre cook like myself. My only problem is finding the ingredients in our "pop in the microwave" world. Even for this, is frequently the solution.

This is a great book for home cooks. I probably won't bake any of the breads, but it's nice to see that the recipes are captured. For the person who was disappointed that some of the recipes are not Kosher, the authors point out that this is an "Artisan Deli" not a Kosher Deli.

My husband loves the book. He asked for it for Christmas. The only gift he wanted.

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