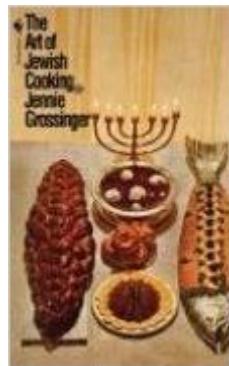


The book was found

The Art Of Jewish Cooking



Synopsis

A veteran genius of a cook shows you how to prepare the richest, most luscious meals your imagination or appetite could desire! Jennie Grossinger was the celebrity whose zest for good Jewish food put Grossinger's famous Catskill resort on the map, attracting more than 50,000 guests each year. She learned her traditional recipes in her mother's kitchen; she was a firm believer in her mother's maxim, "No one must ever go away hungry!" All you need for good Jewish cooking are good ingredients and plenty of them! Whether familiar or exotic-sounding, all these enticing foods are easy to prepare with this delightful, rewarding cookbook.

Book Information

Mass Market Paperback: 224 pages

Publisher: Bantam; Mass Market Paperback edition (March 1, 1995)

Language: English

ISBN-10: 0553763555

ISBN-13: 978-0553763553

Product Dimensions: 4.2 x 0.5 x 6.9 inches

Shipping Weight: 4 ounces (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars 49 customer reviews

Best Sellers Rank: #249,021 in Books (See Top 100 in Books) #50 in Books > Cookbooks, Food & Wine > Special Diet > Kosher #395 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > Essays #404 in Books > Reference > Encyclopedias & Subject Guides > Cooking

Customer Reviews

Jennie Grossinger (1892-1972) was the celebrity whose zest for good Jewish food put Grossinger's famous Catskill resort on the map, attracting more than 50,000 guests each year.

When I was growing up I went to Grossingers many times. First with my parents then my with my children. It was the hotel to go to. The food was fabulous. I still have my mother's Jennie's cookbook which I treasure. It has all the dishes we ate there and had at home. I am buying one for each of my grandchildren, to pass down our heritage of foods we delighted in. Litvach cooking.

This book is amazing. As you read through the recipes and instructions you get a strong sense of the history behind it all. Back in the day they used every piece of the animals they slaughtered. Amongst the amazing recipes in here you'll find recipes for cooking beef tongue and instructions for removing feathers from a goose. I love this cookbook! Åf Å Å, Å™ Å ”

So what? As if I should say something bad about this! Oy. Great standard in cooking. Glad to see that new copies are still around.

I used the paperback of this book until it totally fell apart! Having it on my whatever-reader-at-hand makes it totally convenient! (But I do miss all my spill stain memories and I have to use the Table of Contents since it doesn't just open to my most-used recipes!)

Great

This is by far my favorite Jewish cookbook. Everything is super delicious.

I was very happy to find a replacement for the copy of this book that I have which was my mother's. My copy was falling apart so it was great to find an exact replacement - the only thing different is the picture on the front! - all the recipes are exactly the same.

This book has been around for a long time, and I had a copy many years ago. It's a bit old-fashioned (we don't use much chicken fat any more) but still contains many good basic recipes for authentic and tasty dishes that one's Jewish grandma might have cooked.

[Download to continue reading...](#)

Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes The Ultimate Guide to Jewish Holidays Recipes: The Ultimate Jewish Holidays Cookbook and Guide to Jewish Cooking Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, deserts) Cooking for Two: 365 Days of Fast, Easy, Delicious Recipes for Busy People (Cooking for Two Cookbook, Slow Cooking for Two, Cooking for 2 Recipes) Jewish People, Jewish Thought : The Jewish Experience in History 50 Jewish Messiahs: The Untold Life Stories of 50 Jewish Messiahs Since Jesus and How They Changed the Jewish,

Christian, and Muslim Worlds Jewish Philosophy and the Crisis of Modernity: Essays and Lectures in Modern Jewish Thought (Suny Series, Jewish Writings of Strauss) Zakhor: Jewish History and Jewish Memory (The Samuel and Althea Stroum Lectures in Jewish Studies) The Children's Jewish Holiday Kitchen: 70 Fun Recipes for You and Your Kids, from the Author of Jewish Cooking in America Rediscovering the Art of Jewish Prayer (Conservative Jewish thought and living series) Paleo Recipes for Beginners: 220+ Recipes of Quick & Easy Cooking, Paleo Cookbook for Beginners,Gluten Free Cooking, Wheat Free, Paleo Cooking for ... Diet,Antioxidants & Phytochemical (Volume 5) Paleo Recipes for Beginners: 230+ Recipes of Quick & Easy Cooking, Paleo Cookbook for Beginners,Gluten Free Cooking, Wheat Free, Paleo Cooking for One, Whole Foods Diet,Antioxidants & Phytochemical Paleo Recipes for Beginners: 220+ Recipes of Quick & Easy Cooking, Paleo Cookbook for Beginners,Gluten Free Cooking, Wheat Free, Paleo Cooking for One, Whole Foods Diet,Antioxidants & Phytochemical Paleo Recipes for Beginners: 210+ Recipes of Quick & Easy Cooking, Paleo Cookbook for Beginners,Gluten Free Cooking, Wheat Free, Paleo Cooking for One, Whole Foods Diet,Antioxidants & Phytochemical Over a Fire: Cooking with a Stick & Cooking Hobo Style - Campfire Cooking Cooking for One: 365 Recipes For One, Quick and Easy Recipes (Healthy Cooking for One, Easy Cooking for One, One Pot, One Pan) Ketogenic Diet Cooking For One: Easy Recipes For One, That Makes Cooking Healthy For Yourself Simple (Healthy Cooking for One, Ketogenic Diet Recipes) Easy Hawaiian Cookbook: Authentic Tropical Cooking (Hawaiian Cookbook, Hawaiian Recipes, Hawaiian Cooking, Tropical Cooking, Tropical Recipes, Tropical Cookbook Book 1) Welcome to Korean Food World: Unlock EVERY Secret of Cooking Through 500 AMAZING Korean Recipes (Korean Cookbook, Korean Cuisine, Korean Cooking Pot, Asian Cuisine...) (Unlock Cooking, Cookbook [#8]) The Everything Guide To Cooking Sous Vide: Step-by-Step Instructions for Vacuum-Sealed Cooking at Home (Everything: Cooking)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)