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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.

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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!

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.

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