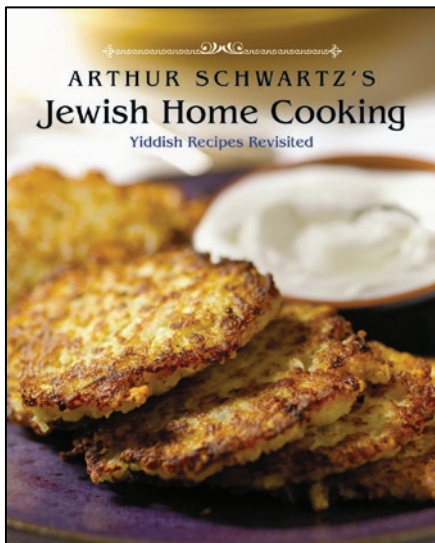


Publicity Contact: Kristin Casemore, kristin@tenspeed.com, 510-559-1600 x3088



ARTHUR SCHWARTZ'S Jewish Home Cooking *Yiddish Recipes Revisited*



“Food can connect us to our past. In fact, food is often our very last and only connection to our pasts, enduring long after the old language has been forgotten and other traditions have died. There’s many a Jew, for instance, who identifies as a Jew mainly through his or her love of pastrami, or potted brisket, or chicken soup with matzo balls.”—From the Introduction

Yiddish-American cooking, too often a punch line, is ripe for a revival. In *Jewish Home Cooking*, New York native son Arthur Schwartz makes what is old feel new again, affectionately serving up a bountiful, delightful helping of Jewish-American food and culture. Here are authentic yet contemporary versions of traditional Yiddish foods—rugelach, matzo brei, challah, brisket, and even challenging classics like kreplach and gefilte fish—that are approachable to make and revelatory to eat.

“This is the food of my culture and my youth, and I still cook it,” says Schwartz, former food editor of the *New York Daily News* and host of WOR’s “Food Talk” for thirteen years. “I like to put food—recipes—in cultural context so that they are more than just something to cook and eat. I love the history of food and think that food becomes more meaningful in our lives when we know where it came from and why it is what it is.” His recipes are faithful yet thoughtfully updated versions of the dishes that connect so many American Jews to their pasts, including:

- Hearty split pea soup with crisp rye bread croutons (page 51)
- Golden-fried potato latkes (page 78)
- Light, fluffy *shlishkas*—Hungarian potato dumplings with onions and breadcrumbs (page 81)
- Moist, succulent pot-roasted brisket, the favorite celebration food in Jewish homes (page 105)
- Stuffed cabbage with sweet-and-sour tomato sauce, one of the most beloved dishes in the whole Yiddish repertoire (page 118)
- Pickled lox with pumpernickel slathered with sweet butter (page 163)
- Arthur’s grandmother’s Passover dessert ingberlach—homemade matzo farfel candy with honey and ginger (page 189)
- Chocolate babka, a yummy cake filled with cinnamon, nuts, and chocolate chips (page 230)

Arthur Schwartz’s Jewish Home Cooking contains chapters on appetizers, soups, sides, dairy (meatless) and meat entrees, Passover meals, breads and desserts. Each chapter is filled with lore about individual dishes and the people who nurtured them. Luminous food and location photographs in delis, butcher shops, and specialty grocery stores paint a vibrant picture of America’s touchstone Jewish food culture.

About the Author

ARTHUR SCHWARTZ is a food writer, editor, and cooking teacher whom the *New York Times Magazine* has called “a walking Google of food and restaurant knowledge.” Perhaps best known as “the Food Maven” (www.foodmaven.com), he is acknowledged as one of the country’s foremost experts on food, cooking, culinary history, restaurants, and restaurant history. This is his sixth book. He is available for interviews.

Arthur Schwartz’s Jewish Home Cooking: Yiddish Recipes Revisited by Arthur Schwartz

\$35.00 hardcover • 288 pages • full color photographs • 8 x 10 inches

ISBN: 978-1-58008-898-5 • Publication Date: April 2008