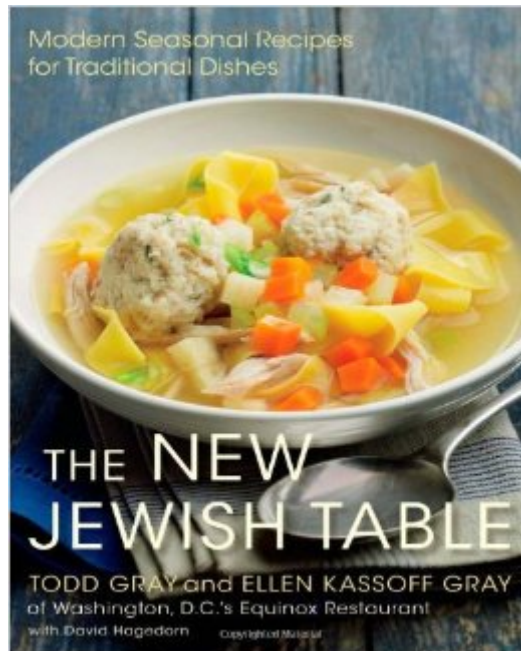


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The New Jewish Table: Modern Seasonal Recipes For Traditional Dishes



Synopsis

The New Jewish Table explores the melding of two different cooking cultures, seasonal American and Eastern-European Jewish, sharing the mouth-watering recipes that result from this flavorful union from authors, chef Todd Gray and his wife Ellen Kassoff Gray. More than a love story about what one can do with fresh ingredients, Todd and Ellen talk about the food they grew up with, their life together, and how rewarding the sharing of two people's traditions and meals can be. When Chef Todd married his wife, Ellen, who is Jewish, their union brought about his initiation into the world of Jewish cooking. In 1999, Todd combined his love for farm-to-table ingredients with his passion for Jewish cuisine, opening the acclaimed Equinox Restaurant in Washington, D.C. With more than 125 recipes including reinterpretations of traditional Jewish favorites made with fresh, seasonal ingredients, from Yukon Gold and Sweet Potato Latkes, Ellen's Falafel with Pickled Vegetables and Minted Lemon Yogurt, and Roasted Heirloom Beets with Capers and Pistachios, to Matzo-Stuffed Cornish Game Hens, Fig and Port Wine Blintzes, and Chocolate Hazelnut Rugelach, there are recipes for every occasion that the entire family will enjoy.

Book Information

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Average Customer Review: 4.3 out of 5 stars [See all reviews](#) (23 customer reviews)

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Customer Reviews

When I visited Israel six years ago, I bought a small cookbook which I have loved. For some time now, though, I've wanted to try out new Jewish recipes. So when I stumbled across The New Jewish Table online, I knew I just had to review it. Little did I realize the treat I was in for. The first surprise came as soon as I retrieved it from the package. It is a beautiful, hardcover book, heavy with mouth-watering recipes. The next surprise was discovering it's more than just a cookbook. The

first few pages are an introduction in which Todd and Ellen Gray tell you a little about their story and how the blending of Jewish and non-Jewish cooking came about in their home and restaurant. Before every recipe, they share some thoughts on it. In case you were wondering, it is possible to stay up into the wee hours of the morning engrossed in the reading of a cookbook! The Grays divided the book into seasons -- Fall, Winter, Spring, Summer -- to encourage readers to support local farmers and food artisans. Each season is then split into six chapters -- Brunch, Starters, Lunch, Dinner, Sides, and Desserts. Finally, every recipe is marked in one of four ways -- Dairy, Parve, Meat, and Mixed. This is especially helpful for families who keep Kosher. For the sake of this review, I chose recipes from each season to offer a broader feel for the cookbook. I'll share a few thoughts on some of my family's favorites so far. Fall: RED CABBAGE COLESLAW: Coleslaw may sound like a common enough recipe, but the mixture of toasted seeds in it, makes this anything but common. Several people asked me what I put in it to get such a distinct flavor. Winter: CUCUMBER SALAD: I must confess, initially the thought of cucumber, onion, and raisins worried me.

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