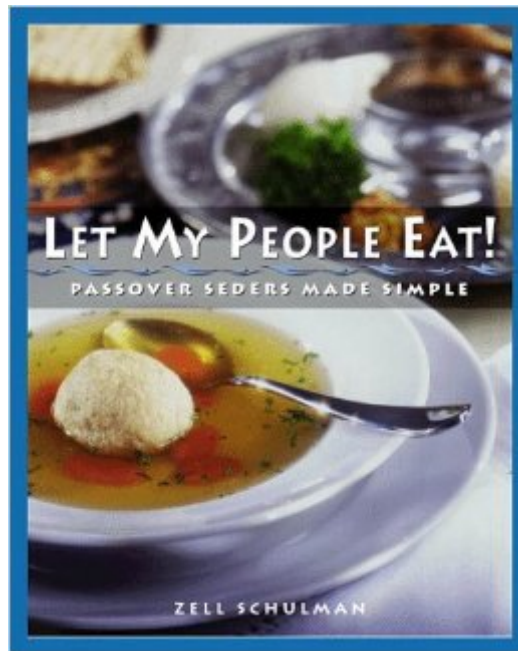


The book was found

# Let My People Eat!: Passover Seders Made Simple



## Synopsis

There are more than the ceremonial four questions when it comes to the Passover Seder: What kinds of traditional dishes should I make? What goes on the Seder plate? What is the Seder plate? Do I have to drink all four cups of wine? Author Zell Schulman puts your mind at ease with *Let My People Eat!* the first Passover Seder cookbook that not only takes you step-by-step through the Seder, but also features six Seder menus to suit your religious background, your diet, your budget, and your time. Maybe your husband is Jewish and you're not, and you don't know where to begin. Or perhaps you've recently decided to become more involved in the Jewish holidays and traditions and want to make this Seder special. Maybe some of your guests are vegetarian or watching their weight. You'll find the answers to all of your questions as well as delicious recipes in *Let My People Eat!* Zell takes you by the hand to help you plan your first Seder with lists, explanations, and sources for the ceremonial objects for the Seder, as well as necessities for the Passover pantry. She tells you the many ways you can prepare the Seder Plate and set your Seder table, including recipes and symbolic meanings for the traditional ceremonial foods. She even has a chapter on kosher wines and food pairings. *Let My People Eat!* really does make Passover Seders simple. Zell Schulman is the author of two books, a food editor and columnist for *The American Israelite*, and a columnist for *The National Jewish Post & Opinion*. She has been on several tv cooking segments throughout the country.

## Book Information

Hardcover: 288 pages

Publisher: Houghton Mifflin Harcourt; 1 edition (February 27, 1998)

Language: English

ISBN-10: 0028612590

ISBN-13: 978-0028612591

Product Dimensions: 7.7 x 0.8 x 9.4 inches

Shipping Weight: 1.3 pounds

Average Customer Review: 5.0 out of 5 stars [See all reviews](#) (5 customer reviews)

Best Sellers Rank: #1,299,289 in Books (See Top 100 in Books) #45 in [Books > Cookbooks, Food & Wine > Entertaining & Holidays > Jewish](#) #276 in [Books > Cookbooks, Food & Wine > Special Diet > Kosher](#) #850 in [Books > Cookbooks, Food & Wine > Entertaining & Holidays > Holidays](#)

## Customer Reviews

Zell Schulman should be commended for this fabulous Passover cookbook. With a beautiful layout, charming line illustrations (and a few color photographs), and clear text, she makes the idea of tackling a seder seem absolutely doable. Of particular note are the many "menus" she suggests, detailing recipes for multi-course meals. She has different suggestions for Ashkenazic, Sephardic, "off the shelf" (utilizing available kosher for passover products), vegetarian, healthful (low in fat but high in flavor), and an ecumenical potluck (acknowledging the fact that many other religious groups choose to observe the holiday that was the cause of the Last Supper of Jesus and his apostles). The ecumenical potluck has kosher suggestions but all the other menus are described in a kosher format (meat, pareve or dairy). Since my husband and I are vegetarian, I was looking for something beyond the more "hippie" resources available for Jewish vegetarian cooking and this book has more than exceeded my expectations. (A note to others thinking of preparing some of the vegetarian dishes: Schulman does include chicken bouillon granules in some of her vegetarian recipes which would render the food NOT vegetarian by the majority of the veggie world - just use powdered vegetable soup granules instead.) She also has an entire extra chapter of other passover recipes so you can switch or substitute to your heart's content. I think this volume would be especially appreciated by the first-time Seder host/hostess as Schulman gives you a diagram of what your seder table should look like, the various seder plate items and their meaning, and an excellent reference for kosher wines and liquors (I would also recommend kosher.org as an additional resource). This beautiful holiday will certainly be enhanced by anyone choosing to read and implement the suggestions of this book.

This book has everything you need to make your seder a success, from the basics to the more complicated. There is no pictures in the book of the items. I noticed some of the items need to be spiced up to taste, other wise there bland. For new or not so new jews, this book will be helpful in getting through the 8 breadless days.

I checked this book out of the library last year and again this year. It is such a great book. I had to buy it this year so I could have my own copy. Like the other posters said, it is just beautiful.... and very easy!

Arrived on time, as advertised.

Its a valuable book for anyone preparing for Passover

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

Let My People Eat!: Passover Seders Made Simple The Passover Table: New and Traditional Recipes for Your Seders and the Entire Passover Week Passover Seders Made Simple (Cooking/Gardening) Delphi Made Simple (Programming Made Simple) Delphi Version 5 Made Simple, Second Edition (Made Simple Computer) Spray Finishing Made Simple: A Book and Step-by-Step Companion DVD (Made Simple (Taunton Press)) Traveling in the Spirit Made Simple (The Kingdom of God Made Simple) (Volume 4) Seeing in the Spirit Made Simple (The Kingdom of God Made Simple) (Volume 2) Seeing in the Spirit Made Simple (The Kingdom of God Made Simple Book 2) Traveling in the Spirit Made Simple (The Kingdom of God Made Simple Book 4) The Mastery of Matzah: Uncovering the Hows and Whys of this Ancient Flatbread; 3 Master Recipes and 21 Ways to Eat It During the Passover Season Let My Babies Go: A Passover Story How to Draw Portraits: How to Draw Realistic Pencil Portraits: 10 Simple Steps to Draw People and Faces from Photographs (How to Draw Faces, Drawing People, How to Draw People) Passover Made Easy Dealing With Difficult People: Get to Know the Different Types of Difficult People in the Workplace and Learn How to Deal With Them (How To Win People, How To Influence People) Fresh Made Simple: A Naturally Delicious Way to Eat: Look, Cook, and Savor Clinical Cardiology Made Ridiculously Simple (Edition 4) (Medmaster Ridiculously Simple) Psychiatry Made Ridiculously Simple (Medmaster Ridiculously Simple) Eat Fat, Get Thin: Why the Fat We Eat Is the Key to Sustained Weight Loss and Vibrant Health Earls The Cookbook: Eat a Little. Eat a Lot. 110 of Your Favourite Recipes

[Dmca](#)