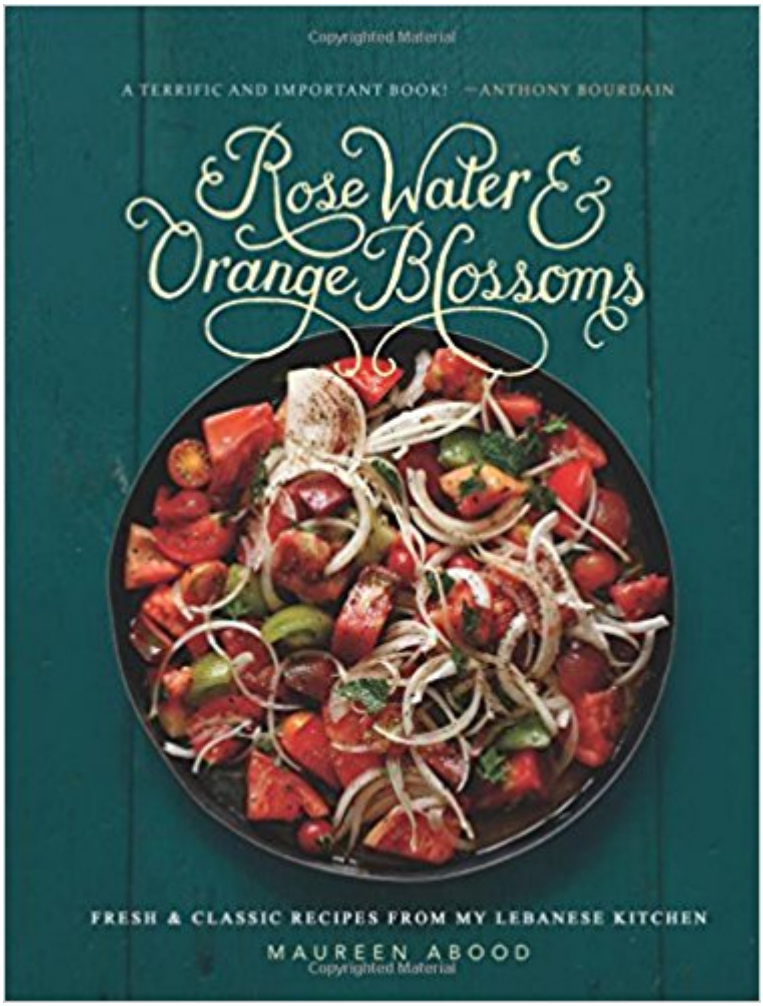
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Rose Water And Orange Blossoms: Fresh & Classic Recipes From My Lebanese Kitchen



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Synopsis

Publishers Weekly's Top 10 Cookbooks for Spring 2015Pomegranates and pistachios. Floral waters and cinnamon. Bulgur wheat, lentils, and succulent lamb. These lush flavors of Maureen Abood’s childhood, growing up as a Lebanese-American in Michigan, inspired Maureen to launch her award-winning blog, Rose Water & Orange Blossoms. Here she revisits the recipes she was reared on, exploring her heritage through its most-beloved foods and chronicling her riffs on traditional cuisine. Her colorful culinary guides, from grandparents to parents, cousins, and aunts, come alive in her stories like the heady aromas of the dishes passed from their hands to hers.Taking an ingredient-focused approach that makes the most of every season's bounty, Maureen presents more than 100 irresistible recipes that will delight readers with their evocative flavors: Spiced Lamb Kofta Burgers, Avocado Tabbouleh in Little Gems, and Pomegranate Rose Sorbet. Weaved throughout are the stories of Maureen's Lebanese-American upbringing, the path that led her to culinary school and to launch her blog, and life in Harbor Springs, her lakeside Michigan town.

Book Information

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Customer Reviews

Maureen's love letter to Lebanese food and the story of her family is so rich and delicious it was hard to stop reading and start cooking. But the recipes and photos compel me to do just that, and it's hard to know where to start: thick yogurt in olive oil, lamb with spices and herbs, warm dates, pomegranate and rose sorbet. This book is a feast from Maureen and her family table, and I can hardly wait to bring her food to mine.--Faith Durand, executive editor of The Kitchn

(thekitchn.com)What a charmer of a book. Maureen Abood brings us Lebanon on a plate, the Lebanon of her family and her imagination. Her recipes keep bringing to mind descriptors like, "deliciously sexy" and "got to do this." Her family stories paint Lebanese life on both sides of the ocean. And the vegetable recipes alone are worth the price of admission. This is one for "The Keeper Shelf."--Lynne Rossetto Kasper, Host of The Splendid TableÃ Â® from American Public MediaA warm and welcoming guide to the fragrant world of Lebanese cooking. Abood writes with an American heart and a Middle Eastern soul, and she takes us on a delectable journey infused with luscious recipes, stunning images, and sweet memories.--Louisa Shafia, author of The New Persian KitchenA terrific and important book!--Anthony Bourdain, host of No Reservations"Abood infuses Lebanese food with a sense of gravitas in her first cookbook. ...This book is not simply an ode to the cuisine of Lebanon, but a discussion of the lifestyle around the food. Incorporating personal anecdotes about her family and the ingredients employed in the book, Abood invites the reader to a family meal."--Publisher's Weekly“Lebanese cuisine isn't widely available in the United States, so Abood's book is a gorgeous primer for those who want to learn more. The ingredients alone are intoxicating.Ã¢â ¬Â•--The San Diego Union-Tribune“If you're a cookbook fanatic who reads them like novels, you'll find this book to be a good read. Abood provides detailed instructions and shares family stories all in a breezy conversational tone. If you're a cook who enjoys a variety of ethnic dishes, you'll love Abood's traditional recipes for dishes like labneh (a thick yogurt) and toum (garlic sauce) as well as a myriad of lamb dishes, salads, pastries and breads.Ã¢â ¬Â•--Detroit Free Press

MAUREEN ABOOD is a professional writer and food blogger whose work has appeared in The New York Times, The Washington Post, Saveur, The Chicago Tribune, and the Huffington Post, among others. In 2011 she started her blog Rose Water & Orange Blossoms, where she shares her stories, photos, and recipes featuring Lebanese cuisine. She lives in Harbor Springs and East Lansing, Michigan.

Coming from a Lebanese family, I've developed high standards when it comes to Lebanese food. It's not always easy having access to quality Lebanese food especially when you sometimes find yourself in a city where all they sell is the vomit-inducing Sabra "hummus." All the best cooks in my family are getting older or dying off before I've gotten a chance to learn some family recipes. The other thing about most relatives from the "old country" is that they do not measure anything! This book has been immensely helpful in providing a foundation of classic dishes that my family

members are too old or dead to make or teach. Maureen also has many variations on classics that I've added to my arsenal. Hummus being a family staple has of course been a fan favorite. The directions are very straightforward and when there's a less common ingredient, Maureen tells you specifically where you can find it. I'm so glad that I have this book to guide me in making this exquisite food for the next generation!

If you like Middle Eastern food and you cook, this book belongs in your library. I do, and I do, and I'm glad I have it in mine. I've read it cover to cover, and tried several dishes so far. The lamb with hoummus was wonderful, although I made it easier by using prepared hoummous. The Lebanese rice with vermicelli was a perfect side dish and will go with just about anything. Some of the recipes will wait until cooler weather, and I look forward to making them. You'll need a few specialty items, but many urban areas have markets that will carry them. If not, Maureen provides sources and she's even selling some online. The book is well organized and the recipes are clearly written with enough direction for someone who hasn't cooked Lebanese before. The photos are helpful, too. There are many dishes included that I've only had in restaurants, and some entirely new to me. What I really enjoy in a cookbook is the author sharing him/herself with the reader, and Maureen does just that, sharing family stories that make the dishes part of something larger. I hope to be cooking from this book for a long time to come.

A friend recommended I purchase this cookbook and she was right-it is wonderful! The recipe are easy to follow, the picture beautiful, the recipes are authentic. I look forward to trying them all!

One of the best cookbooks on Lebanese food that I have. And I am 2nd generation full blooded Lebanese born in USA.

I love her approach to food, honoring her culture and her family. Great photos and a large variety of recipes. I follow her blog and think she is pretty amazing. I rarely buy recipe books but had to have this one.

I'm not half way through the book and I can tell already that this is going to be one of my favorites. I celebrated its arrival by having a Lebanese breakfast ÃƒÂ la Maureen Abood (in the Labneh section as a description with the red pepper and mint yogurt). I can't wait to read the rest of it. Like (omg) whipped hummus and minced lamb? I smell dinner this weekend!

As a long time fan of Maureen’s blog I looked forward to her cookbook. I was not disappointed. This is one of the most beautiful cookbooks I’ve seen. The photography is first class. The recipes are a combination of traditional right out of her Sitto’s (Grandmother’s) kitchen and those that have been adapted to American tastes and available ingredients. Along with the recipes are family stories that give the book a "homey" feeling. Then there are pages of suggestions on ingredients and techniques such as how to pick grape leaves and how to peel chickpeas. As in any Lebanese community the book was put together with the help of "cousins" testing the recipes to make sure they met standards. Of course in Lebanese communities everyone is a "cousin". But the point is this isn’t just the author’s taste that passed or eliminated a recipe but the opinion and adaptation of and by a community.The book is well made with heavy 8X10 pages. My only disappointment was it is printed in China but that is the way of the world today.If you like this book or to get an idea of the writing style that went into the book check out the blog at http://www.maureenabood.com/ That will give you a better idea than these reviews.

What a gorgeous book. This book is so interesting and beautiful I read it not only for the recipes but for the pure enjoyment of it. Better than a novel! The recipes are fairly simple but interesting. It has helped me gain some proficiency in a cuisine that is new for me.

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