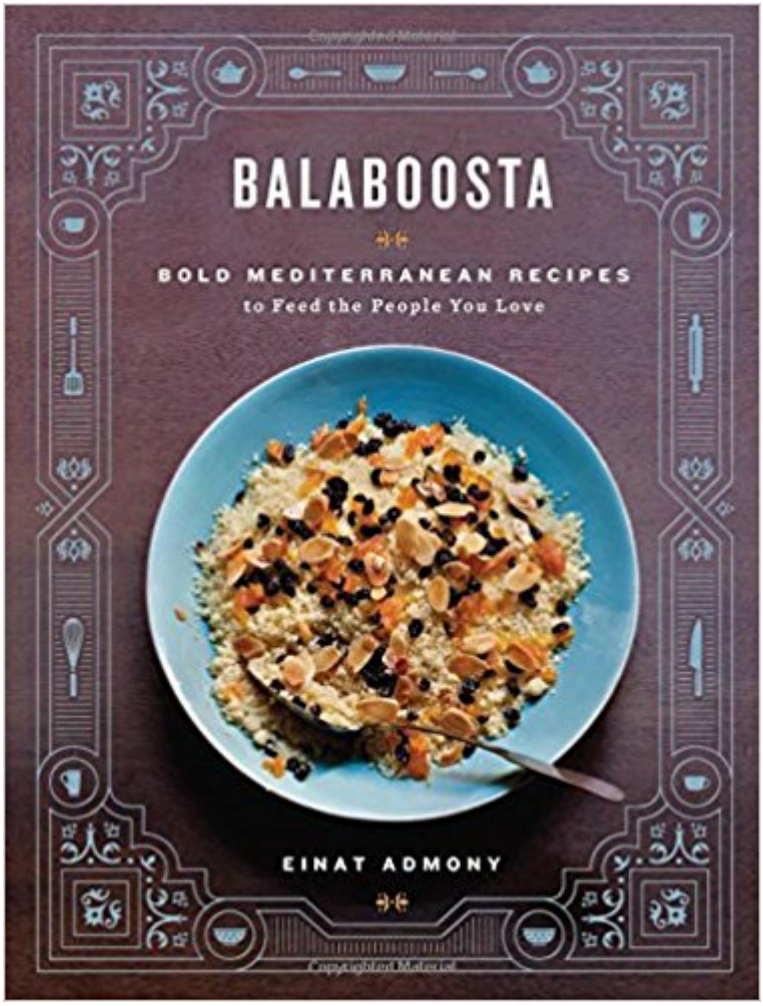
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Balaboosta



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Synopsis

Einat Admony is a 21st-century balaboosta (Yiddish for Ã¢â ¬Å“perfect housewifeÃ¢â ¬Â•).SheÃ¢â ¬â„¢s a mother and wife, but also a chef busy running three bustling New York City restaurants. Her debut cookbook features 140 of the recipes she cooks for the people she lovesÃ¢â ¬â ¢her children, her husband, and the many friends she regularly entertains. Here, EinatÃ¢â ¬â„¢s mixed Israeli heritage (Yemenite, Persian) seamlessly blends with the fresh, sophisticated Mediterranean palate she honed while working in some of New York CityÃ¢â ¬â„¢s most beloved kitchens.The result is a melting pot of meals for every need and occasion: exotic and exciting dinner-party dishes (harissa-spiced Moroccan fish, beet gnocchi), meals just for kids (chicken schnitzel, root veggie chips), healthy options (butternut squash and saffron soup, quinoa salad with preserved lemon and chickpeas), satisfying comfort food (creamy, cheesy potatoes, spicy chili), and so much more.

Book Information

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Customer Reviews

Ã¢â ¬Å“Inventive and heartily satisfying twists on Middle-Eastern-meets-Mediterranean cuisine.Ã¢â ¬Â• Ã¢â ¬â ¢New York Times (Publishers Weekly)Ã¢â ¬Å“A multinational smorgasbord of intensely flavorful dishes.Ã¢â ¬Â• Ã¢â ¬â ¢Publishers Weekly, starred review (various)Ã¢â ¬Å“Oozing with personality, warmth and quality recipes, this cookbook is a must have.Ã¢â ¬Â• Ã¢â ¬â ¢Joy of Kosher Ã Â Ã¢â ¬Å“A vibrant and inviting collection of personal stories and recipes.Ã¢â ¬Â• Ã¢â ¬â ¢Tablet Magazine Ã Â Ã¢â ¬Å“Engagingly written, with

humor, enthusiasm and great stories.Ã¢â ¬Â• Ã¢â ¬â ¢The Jewish Week Ã¢â ¬Å“Beautiful. . . . The bookÃ¢â ¬â„¢s recipes redefine Jewish cooking.Ã¢â ¬Â• Ã¢â ¬â ¢TastingTable Ã¢â ¬Å“A gorgeously cookable take on the kind of simple, sophisticated, intensely flavorful food I find myself always wanting to eat.Ã¢â ¬Â• Ã¢â ¬â ¢Saveur.com Ã¢â ¬Å“If you're looking for the Jewish-American dishes you grew up with or favorite Mediterranean dishes, you'll find many of them here. If you want something easy to put on the tonight's table or to serve at an upcoming dinner party, those kinds of recipes are here too. And if you've been to one of Einat Admony's restaurants and are hoping to see some favorites that you can make at home, yes, there's a whole chapter for you to plunder. There is something in Balaboosta for everyone.Ã¢â ¬Â• Ã¢â ¬â ¢The Kitchn (DailyCandy)Ã¢â ¬Å“This is going to be a bold claim, but we found the Harry Potter of cookbooks. . . . ItÃ¢â ¬â„¢s called Balaboosta, and its Israeli-inspired recipes are universal crowd-pleasers. WhatÃ¢â ¬â„¢s even better: TheyÃ¢â ¬â„¢re almost all YA-level easy.Ã¢â ¬Â• Ã¢â ¬â ¢DailyCandy (Dinner: A Love Story)Ã¢â ¬Å“Cauliflower with magical powers.Ã¢â ¬Â• Ã¢â ¬â ¢Dinner: A Love Story

Einat Admony is the chef-owner of New York CityÃ¢â ¬â„¢s popular Balaboosta and TaÃƒÂ m restaurants, which have been featured in The New Yorker, The New York Times, and New York magazine, among many others. When Einat is not at her restaurants or competing (and winning!) on shows like Chopped and Throwdown! with Bobby Flay,she can be found at home, cooking for the crowd of family and friends continually gathered around her dining table.

This book is absolutely gorgeous and I love the way the author articulates herself and weaves stories of her childhood and family into the book. The pictures are also very beautiful and the recipes seem super creative. My issue with this book is that the measurments are off and it seems as though the recipes were not tested. Many of the recipes call for up to 5 TABLESPOONS of salt, which is insane! Not knowing this was issue in this book, I made the recipe for Sinaya for a dinner party. When I was making the dish, my instincts were telling me-loud and clear- that the salt called for was too much. I ignored my instincts thinking that there is no way this beautiful book and talented author would publish a book with incorrect measurements. My dish turned out saltier than anything I have ever tasted and it was absolutely inedible. This was a huge disappointment not only because I had really looked froward to eating and serving this dish, but because I spent almost $40 in ingredients for this dish. After this experience I started googling about this issue with balaboosta and found a review written by the Boston Globe which describes this issue with many of the recipes

in this book. This review was written in 2013 so I thought maybe the author published the corrections to her recipes somewhere online since then. She didnt, which left me feeling more upset. I understand mistakes happen, but these mistakes are huge in terms of selling a cookbook and the least I would expect for the author to make this right and to give people access to the correct information that should have been in the book from the beginning. Its a huge shame that the recipes in this book are incorrect because this book has HUGE potential for deliciousness. I am definitely returning my copy to !

The recipes are really good. I have made a bunch of meals from this cookbook. I love the style and ingredients and will continue to make the a wild west sauce, for sure. I will say some of the measurements are off. Particularly with regard to salt. I have made the asparagus with with west sauce (awesome), roasted broccoli, zucchini patties (lots of grating), tomato salad, mint ginger mojitos (boozy and yummy but I would substitute the ginger juice with ginger puree), quinoa salad, roasted bell pepper salad (meh), roasted Brussels sprouts, and shakshuka (yes).All recipes turned out pretty good...just don’t use the salt recommendations...just salt to your taste. The recipes are also pretty damn time consuming but if you like the process of cooking, then it could be fun. I do enjoy learning new skills but I made the zucchini fritters, hummus, asparagus with wild west sauce and roasted broccoli in one night and we were eating at 9pm. I do really love this as a book. I love the author’s story and description of meals. It’s heartfelt and lovely. I would love to go to one of her restaurants (not likely to happen, but maybe one day!). Overall, I have to admit, my dad gifted this to me and I turned around and bought this book for a friend. It’s a beautiful gift with lovely recipes and a darling author that draws you in, as a friend. Overall, I’m happy and will incorporate a few recipes as staples (wild sauce, hummus). I like this book, but keep in mind you need to tailor to your own taste...as with everything!Photos are of the bourekas and the epic 9pm dinner minus the hummus. Drink is ginger mojito.

When I go to NYC, eating at Taim is a necessity. The food is outstanding as is her restaurant, Balaboosta. Some of the best food I have ever eaten in my life. With that said, I was super excited to get the cookbook. So far, I have completed three recipes and followed the directions perfectly. They have been total bombs. Taste is off and so are the measurements. I’m hesitant to even try another because I don’t want to waste more ingredients. I love this chef and will always continue to frequent her restaurants. I think the cookbook just needs revision. Maybe I screwed up without realizing but I am pretty sure I didn’t.

Photos showed items not included in ingredient list...oven temperatures for some recipes were too high and cooking times too short

Recipes are difficult with ingredients that are hard to find. Unless you spend all day cooking, this is not a practical cookbook. But the pics and stories are nice.

There is no doubt that this book is beautiful and has a high print production value. 5 stars to that.Unfortunately, I think the restaurant chef should stick to the large restaurant proportions. Her recipes are silly for a home cook.We've made two recipes from this book and will not be making a third. If you follow the recipes to a T - beyond your own judgement - you will regret it.The Turkey Meat Balls with Okra specifically is bafflingly salty. It asked for 4 tablespoons of salt. It was completely inedible.

very useful and beautifully put together.

Beautifully photographed and designed book. The recipes are intriguing and not too complicated. It will be fun to explore!

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