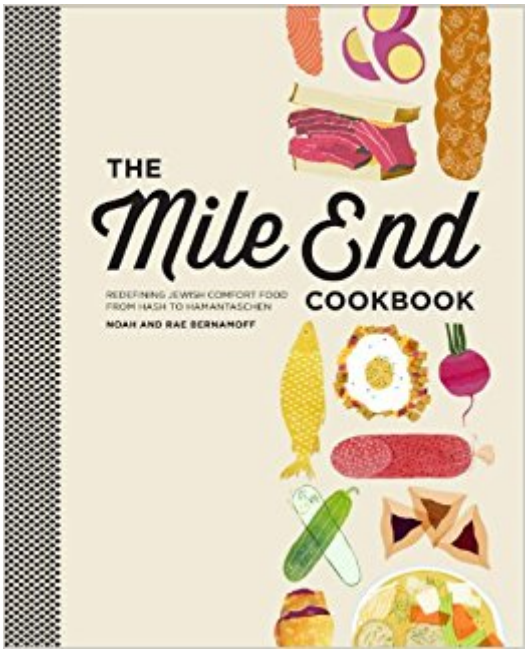
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The Mile End Cookbook: Redefining Jewish Comfort Food From Hash To Hamantaschen



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Synopsis

Noah and Rae Bernamoff, owners of the New York City restaurant Mile End, celebrate the craft of new Jewish cooking with more than 100 soul-satisfying recipes and gorgeous photographs.When Noah and Rae opened Mile End, their tiny Brooklyn restaurant, they had a mission: to share the classic Jewish comfort food of their childhood. Using their grandmothersÃ¢â ¬â„¢ recipes as a starting point, they updated traditional dishes and elevated them with fresh ingredients and from-scratch cooking techniques. In The Mile End Cookbook, the Bernamoffs share warm memories of cooking with their families and the traditions and holidays that inspire recipes like blintzes with seasonal fruit compote; chicken salad whose secret ingredient is fresh gribenes; veal schnitzel kicked up with pickled green tomatoes and preserved lemons; tsimis thatÃ¢â ¬â„¢s never mushy; and cinnamon buns made with challah dough. Noah and Rae also celebrate homemade delicatessen staples and share their recipes and methods for pickling, preserving, and smoking just about anything.For every occasion, mood, and meal, these are recipes that any home cook can make, including:SMOKED AND CURED MEAT AND FISH: brisket, salami, turkey, lamb bacon, lox, mackerelPICKLES, GARNISHES, FILLINGS, AND CONDIMENTS: sour pickles, pickled fennel, horseradish cream, chicken conÃ Â¬Â•t, sauerkraut, and soup mandelSUMPTUOUS SWEETS AND BREADS: rugelach, jelly-Ã Â¬Â•lled doughnuts, Ã Â¬â ourless chocolate cake, honey cake, cheesecake, challah, rye ALL THE CLASSICS: the ultimate chicken soup, geÃ Â¬Â•lte Ã Â¬Â•sh, corned beef sandwich, latkes, knishesWith tips and lore from Jewish and culinary mavens, such as Joan Nathan and Niki Russ Federman of Russ & Daughters, plus holiday menus, Jewish cooking has never been so inspiring.

Book Information

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Featured Recipe from The Mile End Cookbook: Quick Cucumber Pickles Makes 8 ounces or 4 servings Ingredients 1 cup Diamond Crystal kosher salt cup sugar 2 teaspoons freshly ground black pepper 4 teaspoons ground coriander 1 garlic clove, grated Ã Â English cucumber (about 8 ounces), skin on, sliced very thin, ideally on a mandoline Directions Mix the dry ingredients in a bowl. Toss the cucumber with 1 tablespoon plus 1 teaspoon of the spice mixture (save the rest; it will keep for months at room temperature). Let sit 10 minutes before serving.

Ã¢â ¬Å“With The Mile End Cookbook, Noah and Rae seamlessly reinvent the recipes of our ancestors in a style thatÃ¢â ¬â„¢s at once thoroughly modern and truly authentic. These are the cravings of our people Ã¢â ¬â •past, present, and, thanks to Mile End, of future generations, too. Delicious, thoughtful, and utterly satisfying. LÃ¢â ¬â„¢Chaim!Ã¢â ¬Â• Ã¢â ¬â œGAIL SIMMONS, AUTHOR OF TALKING WITH MY MOUTH FULL: MY LIFE AS A PROFESSIONAL EATERÃ¢â ¬Å“At long last my grandmaÃ¢â ¬â„¢s Eastern European food gets the great chef treatment at Mile End. ItÃ¢â ¬â„¢s the real deal, onlyÃ¢â ¬â •Grandma and Ma please forgive meÃ¢â ¬â •maybe better. Happily and deliciously hamische. No more calls home with desperate pleas for that seder-saving brisket secret (burn the onions!).Ã¢â ¬Â•Ã¢â ¬â œPETER KAMINSKY, AUTHOR OF CULINARY INTELLIGENCE: THE ART OF EATING HEALTHY (AND REALLY WELL)

A beautiful and interesting book. They go back to the real authentic dishes but updating them.

Great stories and great recipes. Now you can make all those classics from your favorite Jewish deli. A great read.

Excellent read, enjoyed the story and loved the recipes. I highly recommend.

Lots of interesting information.

Very nice!

great book, fast delivery

Good recipes, updated.

The Mile End Deli is an interesting place. This cookbook tells how it came about and pictures of the family. There are articles such as; how to love your knife so it will love you back, equipment needed, ingredients and how to slice smoked meat.Much of the information in here is how to accomplish do it yourself deli - making your own beef salami, roast beef and chopped liver. The directions are very good and make these deli standards as easy as possible. Some of the ingredients are harder to find like; gribenes, and schmaltz. Pictures are included of some of the dishes. Pickled eggs, mushrooms and sour pickles are easy and turn out very nicely.More experienced cooks would be the ones able to accomplish the dishes in this book, but this is a good way to learn about authentic Jewish deli cuisine. There are holiday entertaining menus, a list of resources and an index.

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