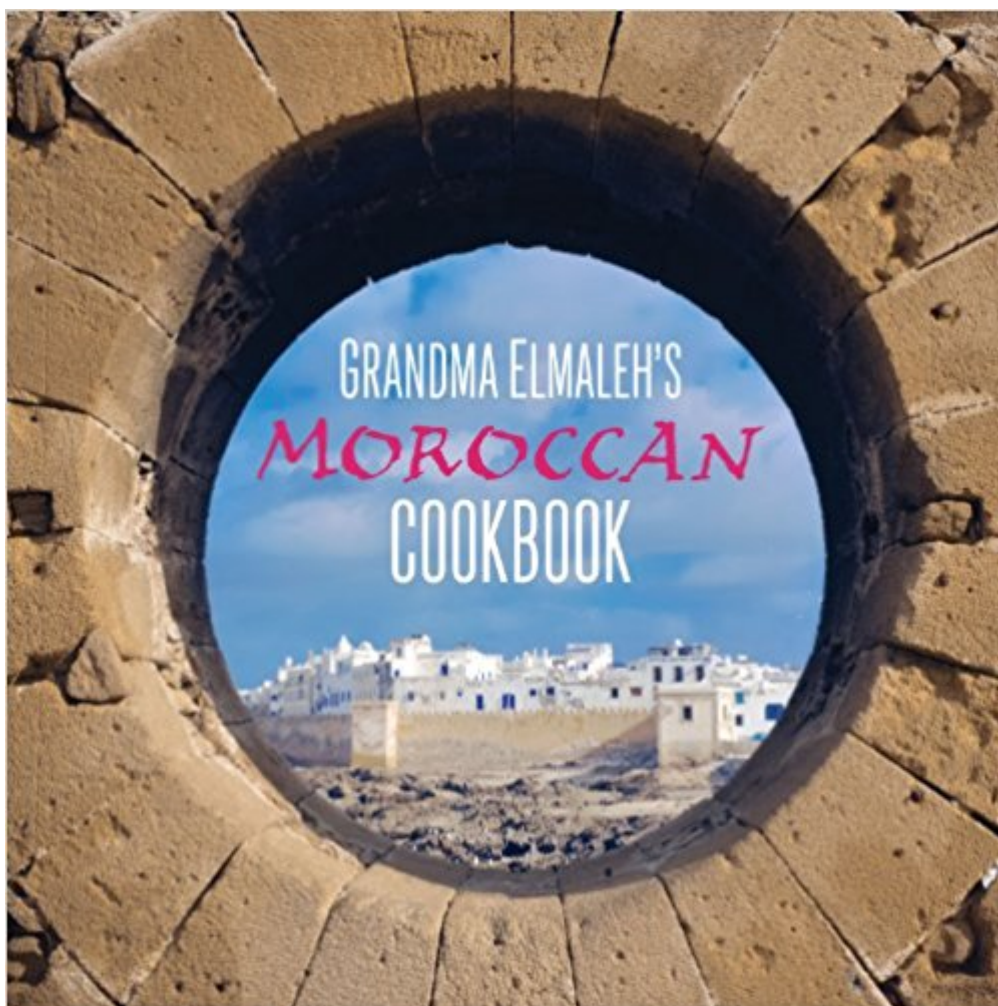


The book was found

Grandma Elmaleh's Moroccan Cookbook



Synopsis

A treasure trove of recipes, anecdotes, and food facts based on Moroccan-Jewish cooking which was described by the New York Times food critic in 1970 as "home cooking that a Sultan would envy" For more than 50 years Sarah Elmaleh, the Moroccan-Jewish mother of a large immigrant family in Brooklyn, cooked sumptuous meals for family and friends. Her unique blend of Jewish and Moroccan cooking produced hundreds of recipes, most of which she kept in her head, until her granddaughter, Lisa Elmaleh Craig, sat her down and made her divulge her culinary secrets. This charming book combines recipes, reminiscences, and research with the author's own line drawings and color plates, to provide a verbal feast for the food-oriented reader as well as recipes ranging from a simple breakfast to a family feast. Includes dual measurements.

Book Information

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Best Sellers Rank: #853,259 in Books (See Top 100 in Books) #115 in Books > Cookbooks, Food & Wine > Regional & International > African #184 in Books > Cookbooks, Food & Wine > Special Diet > Kosher

Customer Reviews

Lisa Elmaleh Craig grew up watching her grandmother cook delicious food for her family and friends. When she grew up she felt these recipes were too good to keep in the Elmalah family, so she worked with her grandmother to write this book.

My husband and I loved the Striped Sea Bass (although I didn't have a whole, big sea Bass. I just slowly cooked the sea bass, 2 5oz pieces for the 2 of us with the spices, vegetables and potatoes etc. , and it was delicious). We had Grandma Elmaleh's Charissa Sauce with it, this was excellent both the fish and the sauce, and salads and other things I've tried are all delicious. Paula Wolfert has raved about the meatballs in this cookbook, but we try to eat very very little meat, but sometime

I'll make it, but fish was healthy and delicious. I've used the delicious Charissa Sauce with many other things including as a condiment for grilled trout, and many other things. I have many other Moroccan cookbooks, 18 other Moroccan Cookbooks, each one is valuable and different, with different interpretations, and different recipes, and this one is very special also, and worth owning for any serious cook.

Delicious and easy to follow. Only problem is some ingredients are available in ethnic stores.

Love the recipes! But, felt the book did little to make me feel like I was in a Moroccan grandmother's kitchen.

Great recipes from Moroccan Jewish cuisine

I enjoyed reading the book. It gave me insight to Moroccan culture as well as cooking. And Moroccan culture in the USA.

I was looking for exotic cuisine, and a friend recommended the book. An excellent choice. We tried some recipes, easy and tasteful.

This is a lovely cookbook featuring Moroccan cuisine. A full range of recipes is presented like Sweet Cinnamon Couscous for breakfast; Pastellitos appetizers; Sephardic Chicken Soup with a delicious carrot salad with raisins and nuts; deep fried eggplant with Charissa Sauce; a good variety of fish, poultry and meat dishes; a recipe for saffron water and a section on preserves, desserts, and herbal remedies. This book is a fantastic tribute to Grandma Elmaleh. A wonderful gift for someone who loves Moroccan cooking.

this book has been mangled by the printers, and for a new book is really unacceptable, Why wasn't this book checked prior to shipping?

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