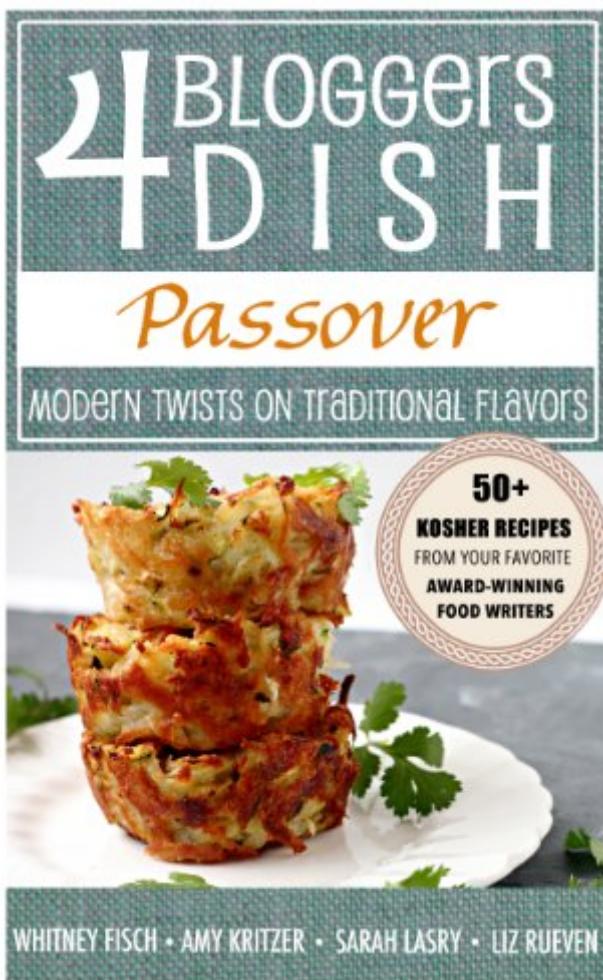


The book was found

# 4 Bloggers Dish: Passover: Modern Twists On Traditional Flavors



## Synopsis

Kosher for Passover has never been made more appealing and easy thanks to 4 Bloggers Dish; Passover: Modern Twists on Traditional Flavors. More than just a cookbook, 4 Bloggers Dish; Passover: Modern Twists on Traditional Flavors, is a one-of-a-kind Passover How-to. Aside from incredible recipes, this e-cookbook also includes step-by-step instructions and beautiful visuals as well as helpful tips such as Freezer Instructions, Prep Ahead Rules, and a To-Go Guide that make this a must-have cookbook for every at-home chef for not only the Passover season, but all year long. These recipes will become the new traditional meals this Passover and for years to come. With money-saving ideas, traditional and new recipes, this book has it all. The new e-cookbook, 4 Bloggers Dish: Passover; Modern Twists on Traditional Flavors brings mouth-watering, kosher recipes from four passionate award-winning food writers. The bloggers behind the book: Whitney Fisch of Jewhungry, Liz Rueven of Kosher Like Me, Sarah Lasry of The Patchke Princess, and Amy Kritzer of What Jew Wanna Eat, share several accolades among them including features in WSJ, Babble.com, The Today Show, The Nosh, The Jewish Press and more. Entitled, 4 Bloggers Dish; Passover: Modern Twists on Traditional Flavors, brings together the four distinct personalities and talents of these accomplished foodies in this one-of-a-kind culinary experience. With recipes resulting in food so delicious, you'll want to cook them all year long; this e-cookbook provides at-home cooks with a modern take on traditional Passover cooking. Rueven explains . . . "In reading one another's food blogs, we discovered a shared passion for re-inventing traditional. My grandmother's simply potted meats inspired the Balsamic Braised Short Ribs recipe while Amy Kritzer's Matzah Brie Caprese is savory Italian spin on the classic matzo dish with fresh basil, tomatoes and gooey mozzarella."

## Book Information

File Size: 22745 KB

Print Length: 245 pages

Publisher: Sarah Lasry (March 9, 2014)

Publication Date: March 9, 2014

Sold by: Digital Services LLC

Language: English

ASIN: B00IXXS7VK

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #806,749 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #44  
inÂ Books > Cookbooks, Food & Wine > Entertaining & Holidays > Jewish #73 inÂ Kindle  
Store > Kindle eBooks > Cookbooks, Food & Wine > Special Diet > Kosher #287 inÂ Books >  
Cookbooks, Food & Wine > Special Diet > Kosher

## **Customer Reviews**

Although Passover conjures up memories of family and grandma's cooking, sometimes it's better to add something new to the holiday menu. I am the kind of cook who likes to do that, to shake it up a bit, modernize and even lighten up the old fashioned meals. This book does exactly that. Without straying too far afield, it's an entire bookful of recipes that are perfect for the holiday table, all featuring fresh ingredients that appeal to our modern way of eating. From Whitney Fisch's Zucchini Fries with Horseradish Aioli to Liz Rueven's French Onion Soup with Cheesy Matzah Crackers to Sarah M. Lasry's Veal Osso Buco to Amy Kritzer's Red Wine Ice Cream, these are foods I know my family would welcome -- not just on Passover but all year round. Why serve bottled soup when you can make Whitney Fisch's Cashew Cream Soup with Sun-dried Tomato Relish? And doesn't Liz Rueven's Pan Seared Tuna with Lime & Ginger sound a whole lot better than Jarred gefilte fish? The recipes are easy and include tips plus hints on preparing ahead. All the ingredients widely available. Congrats to you four who put this one together and just in time for the holiday!

This has some very good recipes to use everyday as well as for Passover. I made a few of the recipes for Passover and everyone loved what I made. I loved the twists on the old standby's.

Links to chapters and recipes don't work Having seen another comment re: the same from the spring should have remedied this problem by now. It is quite possible the content is good, perhaps excellent, but without a functioning Table of Contents or Index I'm not going to know; blindly plodding through an E Book is too labor and time intensive. If this issue is resolved I will gladly reconsider the above rating.

I like the variety and originality of the recipes offered. There is something for everyone here. There are suggested Seder menus at the end as well. The booklet is divided into sections for appetizers, entrees, sides and desserts.

These ladies are truly awesome! They manage to compile some interesting and tasty dishes to make an otherwise boring culinary experience delightful, even to this Maven who is a vegetarian!! I am actually looking forward to widening my Passover recipes this year. Ladies, well done!!

I hate it when I buy a book that has no working index, you have a nerve to sell it as an e-book. I work and am very busy, to me this book is nothing but a waste of time.

So many veggie ideas and dished I would make all year long. Such unique ideas: matzah ball chowder, gnocchi for Passover and charoset bites! Great photos and explanations.

I think this is an excellent resource for not just the abundance of recipes, but for the creativity and consideration of all types of eaters. I can vouch that the food is excellent, well thought out, and in my cases very easy for even the most kitchen-challenged to follow. Great job ladies!

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

4 Bloggers Dish: Passover: Modern Twists on Traditional Flavors  
The Passover Soul Kit: 101 Soul Tips, Easy Passover Recipes, Pesach Insights, Meditations, Art & Quotes for the Passover Seder and the Passover Haggadah (Holy Sparks Soul Kits)  
Celebrate Passover Right: Complete Passover Meal Guide with Over 25 Delicious Passover Recipes  
The Passover Table: New and Traditional Recipes for Your Seders and the Entire Passover Week  
Sweet Noshings: New Twists on Traditional Jewish Desserts (What Jew Wanna Eat)  
Perfect Taste Box Set (6 in 1): Delicious Vegan Meals, Baked Goods, Dips and Dippers, Holiday Treats and Famous Flavors to Cook Like a Pro (Sauces & Flavors)  
Effective Logo Design: Guidelines for Small Business Owners, Bloggers, and Marketers  
Fans, Bloggers, and Gamers: Media Consumers in a Digital Age  
The Food Stylist's Handbook: Hundreds of Media Styling Tips, Tricks, and Secrets for Chefs, Artists, Bloggers, and Food Lovers  
1,000 Food Art and Styling Ideas: Mouthwatering Food Presentations from Chefs, Photographers, and Bloggers from Around the Globe (1000 Series)  
Google SEO for Bloggers: Easy Search Engine Optimization and Website marketing for Google  
Love Applications of Traditional and Semi-Traditional Hypnotism. Non-Traditional Hypnotism, Volume 2, The Practice of Hypnotism  
The New Braiding Handbook: 60 Modern Twists on the Classic Hairstyle  
Celebrate Passover Haggadah:

A Christian Presentation of the Traditional Jewish Festival The Greek Vegetarian: More Than 100 Recipes Inspired by the Traditional Dishes and Flavors of Greece Clodaghâ"cs Irish Kitchen: A Fresh Take on Traditional Flavors Authentic Comfort Box Set (5 in 1): Over 150 Chinese, One-Pan, Baked Treats, Soups and Flavors to Add Diversity to Your Cooking Routine (Traditional Recipes) Filipino-American Kitchen: Traditional Recipes, Contemporary Flavors The Filipino-American Kitchen: Traditional Recipes, Contemporary Flavors Traditional Clothing of the Native Americans: With Patterns and Ideas for Making Authentic Traditional Clothing, Making Modern Buckskin Clothing and a Section on Tanning Buckskins and Furs

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)