

Joan Nathan's Jewish Holiday Cookbook: Revised and Updated on the Occasion of the 25th Anniversary of the Publication of the Jewish Holiday Kitchen, 9780805242171, 2004, 532 pages, Schocken Books, 2004, Joan Nathan

Joan Nathan is the author of eight books, including *Jewish Cooking in America*, which won the coveted IACP Julia Child Award as Best Cookbook of the Year and also the James Beard Award for Best American Cookbook. She appears on television cooking programs, including her own PBS series based on *Jewish Cooking in America*, and lectures around the country. She is a frequent contributor to the *New York Times* and also writes for such publications as *Bon Appétit*, *Food & Wine*, *Cooking Light*, and *Hadassah* magazine. Nathan grew up in Providence, Rhode Island, and was educated at the University of Michigan revised and updated on the occasion of the 25th anniversary of the publication of the Jewish holiday kitchen. 1st ed., Rev. and updated. by Joan Nathan. 0 Ratings. Jewish holiday cookbook. Classifications. Dewey Decimal Class. 641. 5/676. Library of Congress. TX724 .N37 2004, TX724.N37 2004. External Links. Contributor biographical information. Publisher description. The Physical Object. Pagination. xi, 532 p. ; Number of pages. 532. Joan Nathan's Jewish Holiday Cookbook: Revised and Updated on the Occasion of the Twenty-fifth Anniversary of the Publication of the Jewish Holiday Kitchen Kindle Edition. by. Joan Nathan (Author). Visit Amazon's Joan Nathan Page. Twenty-five years ago, Nathan published *The Jewish Holiday Kitchen*, a landmark work that juxtaposed recipes with oral histories. This collection, the culmination of Joan Nathan's decades of gathering Jewish recipes from around the world, is a tour through the Jewish holidays as told in food. For each holiday, Nathan presents menus from different cuisines--Moroccan, Russian, German, and contemporary American are just a few--that show how the traditions of Jewish food have taken on new forms around the world. Joan Nathan Schocken2004. Buy cookbook. Recipes from this book. recipe. Carrot Cake. The following carrot cake perfectly illustrates the evolution of baking techniques over the last hundred years. Prior to 1850 in Europe, the leavening of baked goods depended on yeast or sour milk and baking soda. Cream of tartar was another possibility but was imported from Italy. With the invention of baking powder or monocalcium phosphate in the United States in 1869, immigrant Eastern European women quickly learned new ways to make cakes. Prior to the advent of baking powder, this particular cake was proba