

The Complete Middle East Cookbook

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Feast - Anissa Helou 2018-05-29

WINNER OF THE JAMES BEARD FOUNDATION INTERNATIONAL COOKBOOK AWARD NAMED A MOST ANTICIPATED COOKBOOK OF SPRING 2018 BY BON APPETIT, FOOD & WINE, EPICURIUS, TASTING TABLE, ESQUIRE, GLOBE & MAIL, and PUBLISHERS WEEKLY "[Helou's] range of knowledge and unparalleled authority make her just the kind of cook you want by your side when baking a Moroccan flatbread, preparing an Indonesian satay and anything else along the way."— Yotam

Ottolenghi A richly colorful and exceptionally varied cookbook of timeless recipes from across the Islamic world In Feast, award-winning chef Anissa Helou—an authority on the cooking of North Africa, the Mediterranean, and the Middle East—shares her extraordinary range of beloved, time-tested recipes and stories from cuisines throughout the Muslim world. Helou has lived and traveled widely in this region, from Egypt to Syria, Iran to Indonesia, gathering some of its finest and most flavorful recipes for bread, rice, meats, fish, spices, and sweets. With sweeping knowledge and vision, Helou delves into the enormous variety of dishes associated with Arab, Persian, Mughal (or South Asian), and North African cooking, collecting favorites like biryani or Turkish kebabs along with lesser known specialties such as Zanzibari grilled fish in coconut sauce or Tunisian chickpea soup. Suffused with history, brought to life with stunning photographs, and inflected by Helou's

humor, charm, and sophistication, Feast is an indispensable addition to the culinary canon featuring some of the world's most inventive cultures and peoples.

Turkish Cooking - Tess Mallos 2006-02

Turkey's fascinating history and unusual geography created a rich and diverse culinary tradition. Turkish Cooking explores the healthy, nutritious and delicious recipes inspired by this tradition, including such authentic favorites as Turkish Delight, Baklava and Braised Lamb. From fresh seafood to spicy meat skewers, stuffed vegetables to lots of nuts, grains, olives, figs and fruits, this amazing array of impressive dishes will delight everyone from the food connoisseur to the health conscious.

The New Book of Middle Eastern Food -

Claudia Roden 2008-12-24

The definitive volume on Middle Eastern cooking, a modern classic from the award-winning, bestselling author of The Book of Jewish Food and Claudia Roden's Mediterranean Originally published in 1972 and hailed by James Beard as "a landmark in the field of cookery," this new version represents the accumulation of the author's years of extensive travel throughout the ever-changing landscape of the Middle East, gathering recipes and stories. Now featuring more than 800 recipes, including the aromatic variations that accent a dish and define the country of origin: fried garlic and cumin and coriander from Egypt, cinnamon and allspice from Turkey, sumac and tamarind from Syria

and Lebanon, pomegranate syrup from Iran, preserved lemon and harissa from North Africa. Claudia Roden has worked out simpler approaches to traditional dishes, using healthier ingredients and time-saving methods without ever sacrificing any of the extraordinary flavor, freshness, and texture that distinguish the cooking of this part of the world. Throughout these pages she draws on all four of the region's major cooking styles:

- The refined haute cuisine of Iran, based on rice exquisitely prepared and embellished with a range of meats, vegetables, fruits, and nuts
- Arab cooking from Syria, Lebanon, and Jordan—at its finest today, and a good source for vegetable and bulgur wheat dishes
- The legendary Turkish cuisine, with its kebabs, wheat and rice dishes, yogurt salads, savory pies, and syrupy pastries
- North African cooking, particularly the splendid fare of Morocco, with its heady mix of hot and sweet, orchestrated to perfection in its couscous dishes and tagines

From the tantalizing mezze—succulent bites of filled fillo crescents and cigars, chopped salads, and stuffed morsels, as well as tahina, chickpeas, and eggplant in their many guises—to the skewered meats and savory stews and hearty grain and vegetable dishes, here is a rich array of Middle Eastern cooking.

Arabesque - Claudia Roden 2008-12-18

Morocco, Turkey, and Lebanon offer some of the world's most exciting cuisines. In this delectable cookbook, the award-winning, bestselling author of *The Book of Jewish Cooking* and Claudia Roden's *Mediterranean* translates the subtle play of flavors and cooking techniques to our own home kitchens. Interweaving history, stories, and her own observations, she gives us 150 of the most delicious recipes: some of them new discoveries, some reworkings of classic dishes—all of them made even more accessible and delicious for today's home cook. From Morocco, the most exquisite and refined cuisine of North Africa: couscous dishes; multilayered pies; delicately flavored tagines; ways of marrying meat, poultry, or fish with fruit to create extraordinary combinations of spicy, savory, and sweet. From Turkey, a highly sophisticated cuisine that dates back to the Ottoman Empire yet reflects many new influences today: a delicious array of kebabs,

fillo pies, eggplant dishes in many guises, bulgur and chickpea salads, stuffed grape leaves and peppers, and sweet puddings. From Lebanon, a cuisine of great diversity: a wide variety of mezze (those tempting appetizers that can make a meal all on their own); dishes featuring sun-drenched Middle Eastern vegetables and dried legumes; and national specialties such as kibbeh, meatballs with pine nuts, and lamb shanks with yogurt.

Spice - Ana Sortun 2013-12-10

On a trip to Turkey as a young woman, chef Ana Sortun fell in love with the food and learned the traditions of Turkish cooking from local women. Inspired beyond measure, Sortun opened her own restaurant in Cambridge, Massachusetts, the award-winning *Oleana*, where she creates her own interpretations of dishes incorporating the incredible array of delicious spices and herbs used in eastern regions of the Mediterranean. In this gorgeously photographed book, Sortun shows readers how to use this philosophy of spice to create wonderful dishes in their own homes. She reveals how the artful use of spices and herbs rather than fat and cream is key to the full, rich flavors of Mediterranean cuisine -- and the way it leaves you feeling satisfied afterward. The book is organized by spice, detailing the ways certain spices complement one another and how they flavor other foods and creating in home cooks a kind of sense-memory that allows for a more intuitive use of spice in their own dishes. The more than one hundred tantalizing spice categories and recipes include: Beef Shish Kabobs with Sumac Onions and Parsley Butter Chickpea and Potato Terrine Stuffed with Pine Nuts, Spinach, Onion, and Tahini Crispy Lemon Chicken with Za'atar Golden Gazpacho with Condiments Fried Haloumi Cheese with Pear and Spiced Dates Absolutely alive with spices and herbs, Ana Sortun's recipes will intrigue and inspire readers everywhere.

Mouthwatering Vegan - Miriam Sorrell 2013-06-18

From the author of the successful blog, mouthwateringvegan.com, comes over 130 incredible recipes to showcase how accessible, varied, delicious and nutritious vegan eating can be. In this book you'll find recipes for your favourite comfort foods in all their vegan glory. Here are meat-free, egg-free and dairy-free

recipes that combine the idea of eating healthily, with food that is immediately satisfying, tastes great and is easy to prepare. From delicious dips, appetizers and soups; to main courses including curries, pastas, stews, burgers and salads. There are a whole host of recommended juices and smoothies and--at the sweeter end of scale--cookies, cakes and desserts.

Mouthwatering Vegan transforms home cooking classics into vegan-accessible, delicious dishes. Miriam challenges herself to replicate dishes that are usually impossible to include in a vegan diet and opens up the scope for what vegan eating can be. Included in the book are recipes for vegan cheese, cream and mayonnaise; Chili Con 'Carne', Shepherd's Pie, Mince & Ale Pie, Stroganoff Supreme and the Perfect Roast. As well as delicious dishes that celebrate pulses and vegetables, such as Aubergine, Chickpea and Potato Curry; Stuffed Tomatoes and Zucchini Casserole; Red Bean Nut Burgers; Spicy Rice & Quinoa Eggplant Bake; and Super Mushroom & Walnut Loaf. Many of Miriam's recipes are inspired by the Mediterranean and the Far East, and all of them have the health benefits of vegan cooking without sacrificing the taste. Mouthwatering Vegan opens up new possibilities for vegan eating that will make you rethink vegan cuisine.

Feast in the Middle East - Blanche Araj Shaheen 2020-01-14

Growing up in an Arab American household, rich traditional Arabic dishes were central to Blanche's family's life. However she noticed that previous generations of her family did not document these heirloom recipes on paper, but passed the cooking techniques only by word of mouth. So Blanche began a mission of cultural preservation, taking down the cooking methods and exact ingredients of these hundreds of year old recipes. She launched a popular YouTube cooking show called "Feast in the Middle East" to not only share these recipes with her family, but with the world. Some of these dishes are classical favorites, like smoky Syrian Muhammara dip with walnuts, pomegranate molasses and roasted peppers, "Warak Enab," or rice and lamb rolled into tender grape leaves and cooked in a tomato broth, or Lebanese semolina custard scented with rose water called "Layali Lubnan" or "Lebanese Nights". Other

dishes, like Musakhan, come from small and obscure villages like Ein Erik in the Palestinian West Bank. Musakhan is a sumac spiced chicken roasted on bread and smothered with caramelized onions and toasted pine nuts. Ancient recipes like chewy semolina date ring cookies called Ma'moul commemorate both Easter and Ramadan, while an over 1000 year old cinnamon spiced bulgur wheat porridge called Burbarra celebrates the Feast of Santa Barbara in the Arab Levant, Malta, and even Eastern Europe. While many of these dishes used to take hours to make, Blanche modernized these recipes to adapt to today's western palate and busy lifestyles. Readers will be able to recreate street foods like Chicken Shawarma and crispy Felafel in their own kitchens using easy techniques and familiar ingredients. Fusion dishes like Baklava Granola with pistachios and cardamom, Middle Eastern Nachos or "Machos" with pita chips and cucumber yogurt sauce, and a Lemon Cheesecake made with creamy labneh cheese adapt middle eastern spices and ingredients to western tastes. Today the "Feast in the Middle East" YouTube series has brought together a global cooking community in an unexpected and beautiful way. Now viewers are making these recipes in the United States, Canada, India, Australia, Spain, Korea and beyond. AUTHOR BIOGRAPHY: Blanche Araj Shaheen is the YouTube personality and host of the popular cooking show, Feast in the Middle East. Prior to her foray into food, she was a television host and reporter in both entertainment and news. She reported and hosted programs for PBS, G4 Television, and Link Media's "Mosaic World News of the Middle East." She also became the first Arab American entertainment reporter, as a contributor for the ABC live show called "View From the Bay." In 2010 Blanche made the switch to hosting her own YouTube cooking show, sharing heirloom recipes preserved by her mother and grandmother. With her journalism background, she decided to document the recipes in this cookbook, and Feast in the Middle East was born. She gives the historical relevance of many signature dishes, and shares personal stories from her own family traditions and trips to the Middle East. Aside from her ongoing cooking series on YouTube, Blanche's Feast In the

Middle East has been featured on Virgin America Airlines AUTHOR HOME: Los Altos, C
Middle Eastern Cookery - Arto der Haroutunian 2009-03-23

“Peppered with anecdotes on life, food, and Middle Eastern culture, this book will provide real foodies with a classic they can enjoy for years to come” (The Oxford Time). This wide-ranging treasury of recipes from the Middle East—with dishes from the plains of Georgia to Afghanistan, Egypt, Syria, Lebanon, Israel, Persia, and Armenia—is a wonderful tour of rich culinary traditions that has become a modern classic, guiding us first around the mezze table and then leading us on to soups, salads, savories, pilafs, kebabs, casseroles, and grills that make the best use of meat, fish, and poultry. Middle Eastern Cookery explains the different spices that are favored by different countries—mint for Armenia, cumin for Iran, and more—and with each recipe comes a piece of history or a fable, making this book an enjoyable reading experience as well as an incomparable and comprehensive cookbook.

Middle Eastern Cookbook - Maria Khalifé 2016-04

Sirocco - Sabrina Ghayour 2016-05-03
Journey to the Middle East and Mediterranean with alluring recipes from Sabrina Ghayour, dubbed “the golden girl of Persian Cookery” by The Observer, in the highly anticipated follow-up to her bestselling debut cookbook, *Persiana*. *Sirocco* highlights the use of simple pantry staples and striking flavor combinations to transform everyday dishes. From eye-catching salads to indulgent sweets, each of Ghayour’s recipes is a vibrant addition to the modern home cook’s table.

The Middle Eastern Vegetarian Cookbook - Salma Hage 2016-04-11

A collection of vegetarian dishes influenced by Middle Eastern flavors from Salma Hage, author of the bestselling classic, *The Lebanese Kitchen*, also published by Phaidon. A definitive, fresh and approachable collection of 150 traditional recipes from an authoritative voice on Middle Eastern home cooking, Salma Hage’s new book is in line with the current Western trends of consciously reducing meat, and the ancient Middle Eastern culture of largely vegetarian,

mezze style dining. Traditionally, the Middle Eastern diet consisted largely of vegetables, fruits, herbs, spices, pulses, grains and legumes. Salma simplifies this fast becoming popular cuisine with easily achievable recipes, many with vegan and gluten-free options. Drawing inspiration from ancient and prized Phoenician ingredients, from grassy olive oil to fresh figs and rich dates, this book offers an array of delicious breakfasts and drinks, mezze and salads, vegetables and pulses, grains and desserts. Salma shows how to easily make the most of familiar everyday fruits and legumes, as well as more exotic ingredients now widely available outside of the Middle East, with nourishing recipes so flavourful and satisfying they are suitable for vegetarians and meat-eaters alike.

The Complete Middle East Cookbook - Tess Mallos 2007-03-15

The food of the Middle East is known for its diverse flavors and colors. Now you can enjoy all of these titillating meals in the comfort of your own home! Tess Mallos shows us how to produce delectable meals from the fascinating cultures of the Middle East, with recipes carefully tested and set out in easy to follow steps. Many of the dishes are illustrated, in 80 superb photographs. This book provides a brilliant insight into the regional dishes of Greece, Turkey, Lebanon, Egypt and Syria and an invaluable introduction to some of the lesser known cuisines of other countries in the region: Afghanistan, Armenia, Cyprus, Iran, Iraq, Jordan, Saudi Arabia, Bahrain, Kuwait, Oman, Qatar, the United Arab Emirates, and Yemen. The pages in this Middle Eastern Cookbook guide the reader through the vast scope of Middle Eastern food —recipes and photographs show how to use familiar foods in new and exciting ways, while the introduction to each chapter examines the food, lifestyle and cooking methods of each country, to explain exactly how to use the right ingredients in delicious, authentic dishes. The recipes ensure that the traditional essence of each cuisine is preserved, while the instructions are given in the clearest and most accessible way for the modern cook, with guidance wherever necessary for the use of today’s appliances. The basics of Middle Eastern cooking are carefully explained, and the glossary gives regional names and

descriptions of a host of food and ingredients. The Complete Middle East Cookbook is a joy to read and use in the kitchen. A bestselling classic, it has been revised and enhanced with contemporary photographs, so that it will continue to delight all who seek to know and enjoy the rich and varied cuisines of the Middle East. Recipes include: Spanakopita (Spinach Pie) Koupepia (Stuffed Grape Vine Leaves) Patlicanli Pilav (Eggplant Pilaf) Samak Mashwi (Barbecued Fish With Dates) Kibbeh (Ground Lamb and Burghul) Nane Lavash (Wholemeal Flat Bread) Baklava (Almond and Cardamom Pastry)

The Middle Eastern Cookbook - Maria Khalife
2016-12-01

Middle Eastern food draws on the exotic taste of various styles of cooking and combines them in a blend of unusual yet simple tastes for mouthwatering dishes. Middle Eastern food is easy to prepare, wonderful to look at and offers an amazing variety of healthy dishes, making it the ideal cooking style for the health-conscious. In "Middle Eastern Cookbook", you will discover the rich, aromatic flavours of countries where food is an intrinsic part of the culture and the sharing of meals with family and guests is a feature of daily life. From Tabouleh and Dolmas to Chicken Salona and Baklava, Middle Eastern cooking is a delicious collection of wonderful tastes, colours and rich textures. Maria Khalife has gathered together a collection of the best of Middle Eastern cooking. The recipes are easy to follow, use ingredients that are readily available and are accompanied by colourful and succulent photographs.

The Essential Middle Eastern Cookbook - Michelle Anderson
2020-05-19

Learn the basics of Middle Eastern cooking with 100 simple, authentic recipes Fresh herbs and spices, creamy yogurt, savory skewered meats, and flaky baklava--Middle Eastern cuisine is famous for its vibrant flavors. Now, you can recreate iconic dishes in your own kitchen with The Essential Middle Eastern Cookbook. Packed with 100 classic recipes made simple, this complete Middle East cookbook gives you a true taste of one of the world's most influential culinary regions. Try your hand at delectable dishes like Tabbouleh, Lebanese Chicken Fatteh, Spiced Beef Tagine, and homemade Pita Bread with Hummus. All of the ingredients in this

Middle East cookbook are easily found in your neighborhood grocery store, yet they stay true to the authentic flavors and textures of each traditional meal. Let's eat! This well-designed Middle East cookbook includes: Practical pantry staples--This Middle East cookbook includes a helpful list of essentials to have on hand, like bulgur, filo dough, lentils, ghee, and more. Spice of life--In this one-of-a-kind Middle East cookbook, you'll find a thorough guide to stocking your spice rack with key seasonings like allspice, mint, cumin, and sumac--plus recipes for blends like za'atar and baharat. Regional food guide--Explore the diverse culinary regions of the Middle East, including the Levant, North Africa, the Arabian Peninsula, and beyond. Create vibrant, flavorful meals for breakfast, lunch, dinner, and dessert with this beautiful Middle East cookbook.

The Smitten Kitchen Cookbook - Deb Perelman
2012-10-30

NEW YORK TIMES BEST SELLER • Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. "Innovative, creative, and effortlessly funny." —Cooking Light Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, The Smitten Kitchen Cookbook is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza;

ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.

Olives, Lemons & Za'atar: The Best Middle Eastern Home Cooking - Rawia Bishara
2018-09-13

Tangy lemony tabbouleh, smoky, rich baba ghanouj, beautifully spiced lamb shank...the recipes in *Olives, Lemons & Za'atar* provide something irresistible for every occasion. These dishes represent the flavours of Rawia's Middle Eastern childhood with recipes copied faithfully from family cookbooks (her mother's most treasured harissa), and then developed with a creative flourish of her own. Her food is deeply personal and so she includes the classics but also the Mediterranean influences that come from summer holidays in Spain and living in Bay Ridge, the old Italian neighbourhood in Brooklyn. The result is a sensational cross-cultural mix and provides you with everything you need - pickles, yogurt, bread, mezze, salads, stews etc - to enjoy the best home cooking and share the most convivial Middle Eastern hospitality.

Once Upon a Chef: Weeknight/Weekend - Jennifer Segal
2021-09-14

NEW YORK TIMES BESTSELLER • 70 quick-fix weeknight dinners and 30 luscious weekend recipes that make every day taste extra special, no matter how much time you have to spend in the kitchen—from the beloved bestselling author of *Once Upon a Chef*. “Jennifer’s recipes are healthy, approachable, and creative. I literally want to make everything from this cookbook!”—Gina Homolka, author of *The Skinnytaste Cookbook* Jennifer Segal, author of the blog and bestselling cookbook *Once Upon a Chef*, is known for her foolproof, updated spins

on everyday classics. Meticulously tested and crafted with an eye toward both flavor and practicality, Jenn’s recipes hone in on exactly what you feel like making. Here she devotes whole chapters to fan favorites, from *Marvelous Meatballs* to *Chicken Winners*, and *Breakfast for Dinner* to *Family Feasts*. Whether you decide on sticky-sweet *Barbecued Soy and Ginger Chicken Thighs*; an enlightened and healthy-ish take on *Turkey, Spinach & Cheese Meatballs*; *Chorizo-Style Burgers*; or *Brownie Pudding* that comes together in under thirty minutes, Jenn has you covered.

Honey & Co. - Itamar Srulovich
2015-05-05
Named Cookbook of the Year by the Sunday Times (UK) Fortnum & Mason Food & Drink Awards Cookery Book of the Year 2015 The Guild of Food Writer's (UK) Award Winner for Best First Book "Honey & Co.'s food--taking its cue from generations of dedicated home cooks--captures everything that is generous, hearty, and delicious in the Middle East."--Yotam Ottolenghi After falling in love through their shared passion for food, Itamar Srulovich and Sarit Packer launched *Honey & Co.*, one of London's hottest new restaurants, in 2012. Since opening the doors, they have created exquisite dishes, delectable menus, and an atmosphere that's as warm, inviting, and exotic as the food they serve. Recipes include spreads and dips, exquisitely balanced salads, one-pan dishes, simple fragrant soups, rich Persian entrees, the tagines of North Africa, the Sofritos of Jerusalem, and the herb-infused stews of Iran. *HONEY & CO.* brings the flavors of the Middle East to life in a wholly accessible way, certain to entice and satisfy in equal measure.

A New Book of Middle Eastern Food - Claudia Roden
2018-03-22

'Meticulously collected, compellingly assembled, lovingly told ... informative, delectable and incredibly useful' Yotam Ottolenghi Claudia Roden's *A Book of Middle Eastern Food* is your ultimate cookbook and guide to the rich and exotic recipes of the Middle East . . . As heard on BBC Radio 4's new 5-part series. First published in 1968, Claudia Roden's bestselling classic *Book of Middle Eastern Food* revolutionized Western attitudes to the cuisines of The Middle East. Containing over 500 modern and accessible recipes that are brought to life with enchanting

stories, memories and culinary wisdom, this book takes readers on a cook's tour of countries including Syria, Lebanon, Egypt, Turkey, Greece and Morocco. Inside there's a delicious array of dishes to try: Hot Stuffed Vine Leaves, Sweet and Sour Aubergine Salad, Courgette Meatballs, Persian Lamb, Moroccan Tagine with Fruit and Honey, Hummus, Tabbouleh, Turkish Delight and Coconut Orange Blossom and Lemon Cake. Now in this beautiful new edition, Roden's timeless work will continue to inform and inspire as the next generation of cooks discovers its riches. 'Roden's great gift is to conjure up not just a cuisine but the culture from which it springs' Nigella Lawson

The Complete Middle East Cookbook - Tess Mallos 1993

Introduces the food, lifestyle, and cooking methods of nineteen Middle Eastern countries including recipes set out in easy-to-follow steps.

Vegan Recipes from the Middle East - Parvin Razavi 2017-05-31

Enjoyment, hospitality, tradition, creativity, sustainability and joy of life- these starting points were the inspiration for this book. The cooking of vegetables is treated with reverence in the lands that make up the rich and varied tapestry of the Middle East. The people depend on the grains and pulses, nuts, vegetables and fruits of the region for their daily food and Parvin Razavi has taken the fresh and varied cuisines of Iran, Armenia, Syria, Lebanon, Jordan, Egypt, Morocco and Turkey to create a beautiful vegan cookbook. Whether as a main course or for the traditional mezze, this book contains dishes that blend natural culinary delights from the various food cultures and combines them with contemporary approaches. Here are warm and spicy stuffed vegetables, cool and fragrant soups, delicate preserves, pilafs, breads, pickles, relishes and pastries. The varied cuisines of the Middle East provide a wealth of vegan recipes. PARVIN RAZAVI was born in Iran and spent her early years at the Caspian Sea and in Tehran until their family emigrated to Europe. She had always been fascinated by her family kitchen and her culinary talent was valued for many years just among her circle of friends, before she made her passion into her profession. From then on, she wrote her own very successful foodblog 'thx4cooking' and

began as an editor at Biorama, a magazine for a sustainable lifestyle.

The Lebanese Cookbook - Salma Hage 2019-06-12

Back in print - the definitive book on Lebanese home cooking, featuring 500 authentic and delicious easy-to-make recipes On the shores of the eastern Mediterranean and a gateway to the Middle East, Lebanon has long been regarded as having one of the most refined cuisines in the region, blending textures, and ingredients from a myriad sources. First published as The Lebanese Kitchen and now back in print under its new title, The Lebanese Cookbook, this is the definitive guide, bringing together hundreds of diverse dishes, from light, tempting mezzes and salads, to hearty main courses, grilled meats, sumptuous sweets, and refreshing drinks.

The Complete Middle East Cookbook - Tess Mallos 2007-03-01

THE COMPLETE MIDDLE EAST COOKBOOK reveals the authentic secrets of 19 national and regional cuisine. More than 500 recipes, from the simple to the exotic. Essential information about Middle Eastern foods, flavours, cooking and eating styles, and how to handle ingredients.

Persiana - Sabrina Ghayour 2014-05-06

BEST COOKBOOK OF THE YEAR - Observer Food Monthly Awards 2014 Persiana: the new must have cookbook. Sabrina Ghayour's debut cookbook Persiana is an instant classic.... The Golden Girl - Observer Food Monthly A celebration of the food and flavours from the regions near the Southern and Eastern shores of the Mediterranean Sea, with over 100 recipes for modern and accessible Middle Eastern dishes, including Lamb & Sour Cherry Meatballs; Chicken, Preserved Lemon & Olive Tagine; Blood Orange & Radicchio Salad; Persian Flatbread; and Spiced Carrot, Pistachio & Coconut Cake with Rosewater Cream.

The Middle Eastern Kitchen - Rukmini Iyer 2016

The Mezze Cookbook - Salma Hage 2018-09-10

A vibrant collection of exciting, exotic, and sharing-plate recipes from across the Middle East More than 135 home-cooking recipes in this book explore the regional diversity of Middle Eastern sharing dishes, from Lebanon and Iran to Turkey and Syria. Divided by style of dish, the

book features both meat-based and vegetarian dishes, along with suggested mezze-style menus and a glossary of ingredients. From Roasted Cauliflower with Tahini and Smoked Paprika to Pistachio and Pomegranate Cakes, *The Mezze Cookbook* is packed with both traditional and modern takes on this age-old way to share food. This cookbook is filled with vegetarian, meat-based, and fish recipes for everyone to enjoy. From the author of the acclaimed *The Lebanese Kitchen* and the James Beard Award-winning *The Middle Eastern Vegetarian Cookbook*, also published by Phaidon.

Saha - Greg Malouf 2011-09-01

Praise for the author: "The food transcends some of the traditions in presentation but remains authentic in taste." -- the "New York Times" on Greg Malouf's restaurant, MoMo

The Taste of Egypt - Dyna Eldaief 2016

The Taste of Egypt brings the sophisticated colors and flavors of Egyptian and Middle Eastern cuisine to the modern home kitchen. Impress your dinner guests with sublime appetizers such as stuffed-vine leaves and roast eggplant dip. Cook up a storm with silky cumin-infused lentil soup, sensational spiced meatballs, and delicious artichokes cooked in red pepper sauce. There are summery salads to fill a picnic hamper and hearty slow-cooked beans and basterma to evoke the bustling warmth of a Middle Eastern food market. And the recipes for sweet delights are designed to satisfy even the most persistent sweet tooth.

[An Edible Mosaic](#) - Faith Gorsky 2012-11-06

Create a culinary mosaic with this Middle Eastern cookbook! When Faith Gorsky married her Syrian husband, she was introduced to a cultural and culinary world that would forever change how she experienced food and cooking. Gorsky's mother-in-law took her under her wing, and in 6 months gave her a thorough course in Middle Eastern cooking that became the basis for her popular website, *An Edible Mosaic*—and now this book. The growth and success of her website and her growing interest in dishes from the Middle East led to even more trips to the area, where she deepened her knowledge of the food and acquired more recipes to cook and share with her husband and the online community. In this Syrian cookbook, Gorsky shares her favorite recipes from throughout the

region: Lamb or Beef Kebab, Several Ways (Mashawi) Creamy Chickpea and Yogurt Casserole (Fetteh) Parsley Salad with Bulgur Wheat (Tabbouleh) Sumac-Spiced Chicken (Musakhan) Pan Seared White Cheese And 75 more, paired with 175 color photographs Her love for the cuisine of her husband's homeland comes across in her enthusiasm for putting together these Syrian recipes, and in the awareness that Middle Eastern cooking is more than just a means of sustenance—it lies at the epicenter of gatherings with family and friends.

[Middle Eastern Sweets](#) - Salma Hage 2021-08-05

An authentic, indulgent collection of dessert recipes from across the Middle East, from one of the region's most loved home cooks Whether you start your day with something sweet, finish it with something sweet, or make sure sweets are within reach all day long, you'll find serious inspiration in the pages of Salma Hage's latest cookbook for home cooks. The Middle East's wide range of cultures, ingredients, and influences informs the array of dishes she includes - spiced cookies, cream-filled pancakes, aromatic pastries, and delicious cakes - with recipes that are easy to follow and celebrate simple-to-source spices and taste combinations.

[Glorious Pakistani Recipes](#) - Alice Waterson 2019-06-12

Is Pakistani food one of your favorites when you eat out? Do you think it's impossible to recreate these spicy dishes yourself? It's not! This is one of the best cookbooks to introduce you to cooking authentic Pakistani dishes in your own home. Pakistani cuisine is not as well-known as some others on the Asian subcontinent. But it's full of diverse and marvelous dishes. It includes a blend of Middle Eastern, Indian and Far Eastern cooking methods and ingredients, creating a distinctive mix of complementary flavors. Sweet and sour notes are both found in this unique cuisine. How enjoyable would it be for you to integrate Pakistani tastes into the recipes you create in your own home? You can learn to make some Pakistani dishes are cooked slowly, like their recipes of meat, spices and pulses. Their curries are thick stews that will intrigue you with their tastes of ginger and lemon. Lamb is an often-used meat, but they also cook with goat, beef and chicken. Try some tangy, tasty Pakistani recipes from this

collection today!

Claudia Roden's Mediterranean - Claudia Roden 2021-11-09

"I could not love this book more. A palpable instant classic, infused with wisdom, generosity, and achievable deliciousness. Every page feels like a blessing."—Nigella Lawson "Claudia Roden channels the sun and warm glow of the Mediterranean. To read Claudia is to sit at her table, with everything, simply, as it should be. Pull up a chair for the food; stay at the table for the stories."—Yotam Ottolenghi Join world-renowned food writer Claudia Roden on a culinary journey across the Mediterranean, all from the comfort of your own dinner table. Widely credited with revolutionizing Western attitudes to Middle Eastern and Mediterranean food, Claudia is a living legend. Though best known for her deep dives into cuisines, in this timeless collection of simple, beautiful recipes, she shares the food she loves and cooks for friends and family. You'll find tried-and-true favorites from France, Greece, and Spain to Egypt, Turkey, and Morocco, inspired by Claudia's decades of travel and research throughout the region. The many flavors of the Mediterranean are highlighted in dishes such as Chicken with Apricots and Pistachios, Vegetable Couscous, Eggplant in a Spicy Honey Sauce with Soft Goat Cheese, Bean Stew with Chorizo and Bacon, Plum Clafoutis, and so many more. From appetizers to desserts, Claudia distills a life's worth of traveling and eating her way through the Mediterranean, presenting a selection of the recipes that she cooks the most often because they bring the most joy.

Bavel - Ori Menashe 2021-05-25

From the acclaimed chefs behind award-winning Los Angeles restaurant Bavel comes a gorgeous cookbook featuring personal stories and more than eighty recipes that celebrate the diversity of Middle Eastern cuisines. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT • "Ori and Genevieve manage to pull off a style of cooking that is both familiar (and therefore comforting) but also new (and therefore fresh and exciting). This is the sort of food I could live on."—Yotam Ottolenghi When chef Ori Menashe and pastry chef Genevieve Gergis opened their first Los Angeles restaurant, Bestia, the city fell in love. By the time they

launched their second restaurant, Bavel, the love affair had expanded to cooks and food lovers nationwide. Bavel, the cookbook, invites home cooks to explore the broad and varied cuisines of the Middle East through fragrant spice blends; sublime zhous, tahini, labneh, and hummus; rainbows of crisp-pickled vegetables; tender, oven-baked flatbreads; fall-off-the-bone meats and tagines; buttery pastries and tarts; and so much more. Bavel—pronounced bah-VELLE, the Hebrew name for Babel—is a metaphor for the myriad cultural, spiritual, and political differences that divide us. The food of Bavel tells the many stories of the countries defined as "the Middle East." These recipes are influenced by the flavors and techniques from all corners of the region, and many, such as Tomato with Smoked Harissa, Turmeric Chicken with Toum, and Date-Walnut Tart, are inspired by Menashe's Israeli upbringing and Gergis's Egyptian roots. Bavel celebrates the freedom to cook what we love without loyalty to any specific country, and represents a world before the region was divided into separate nations. This is cooking without borders.

Cooking in Iran - Najmieh Batmanglij 2020-04-07

"The Grande Dame of Iranian Cooking" Esteemed American chef. Award-winning cookbook author. Persian cooking instructor. Iranian immigrant. Storyteller. Mother of two acclaimed sons - Zal, a filmmaker; Rostam, a musician. Born in the middle of the 20th century in Tehran, Iran. Lives in Washington, DC and Los Angeles. Consults with restaurants around the world. Member of Les Dames d'Escoffier.

Flavors of the Sun - Christine Sahadi Whelan 2021-09-05

A comprehensive guide to vibrant Middle Eastern ingredients, with more than 120 recipes that let them shine, from James Beard award winning Sahadi's market in Brooklyn, New York. Sumac. Urfa pepper. Halvah. Pomegranate molasses. Preserved lemons. The seasonings, staples, and spice blends used throughout the Middle East offer deliciously simple ways to transform food—once you know how to use them. In FLAVORS OF THE SUN, the people behind the iconic Brooklyn market Sahadi's showcase the versatility of these ingredients in over 120 everyday dishes, including starters, salads, soups, family-friendly meals, and

desserts. With sections devoted to recipes boasting Bright, Savory, Spiced, Nutty, and Sweet accents, it offers inspiration, techniques, and intensely flavorful ways to use everything from Aleppo pepper to za'atar with confidence. Throughout, "no-recipe recipes" help build up your flavor intuition so you can effortlessly incorporate any of the featured spices, condiments, and preserves into your daily repertoire. 120 RECIPES WITH A PUNCH: From an updated take on nachos and mac and cheese to a spectacular pistachio cheesecake and tahini-enriched brownies, FLAVORS OF THE SUN features dozens of the store's most-requested dishes as well as Sahadi family favorites. Simple yet loaded with flavor, these recipes will inspire you to make these distinctive Middle Eastern ingredients essential components of your pantry. OPTIMUM VERSATILITY: Each section addresses a specific flavor profile and offers a set of essential ingredients for achieving it along with helpful tips on how to use them separately or in combination. Look-and-cook mini recipes provide even more ideas for using distinctive ingredients like tahini, Aleppo pepper, and preserved lemons to give a fresh new spin to everything from salad dressings to cocktails. EXPERT KNOWLEDGE: Family owned, Sahadi's has been a beloved resource since its founding by Abraham Sahadi, an immigrant from Lebanon, more than 100 years ago. Now welcoming a fifth generation into the business, the Sahadi family's authentic imported goods and exhaustive knowledge continue to inspire local chefs and adventurous home cooks to taste and explore the diverse world of Middle Eastern spices and sundries. FOR FANS OF PLENTY: Much like PLENTY, this cookbook dives deep into core ingredients and provides intimate insights into flavorful spice blends like dukkah, berbere, ras el hanout, shawarma spices, and more. Each ingredient profile includes an informative buying guide so you can build your pantry like a pro. Perfect for: home cooks to seasoned chefs; fans of PLENTY; JERUSALEM; SHUK, and ZAHAV; Sahadi's loyal customers; those interested learning about spices and new ways to use them in everyday dishes

Eating Out Loud - Eden Grinshpan 2020-09-01
Discover a playful new take on Middle Eastern cuisine with more than 100 fresh, flavorful

recipes. "Finally! Eden Grinshpan is letting us in on her secrets of her healthful and deliriously delicious cooking. Giant flavors, pops of color everywhere and dishes you'll crave forever. It's the Eden way!"—Bobby Flay NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY DELISH AND LIBRARY JOURNAL Eden Grinshpan's accessible cooking is full of bright tastes and textures that reflect her Israeli heritage and laid-back but thoughtful style. In Eating Out Loud, Eden introduces readers to a whirlwind of exciting flavors, mixing and matching simple, traditional ingredients in new ways: roasted whole heads of broccoli topped with herbaceous yogurt and crunchy, spice-infused dukkah; a toasted pita salad full of juicy summer peaches, tomatoes, and a bevy of fresh herbs; and babka that becomes pull-apart morning buns, layered with chocolate and tahini and sticky with a salted sugar glaze, to name a few. For anyone who loves a big, boisterous spirit both on the plate and around the table, Eating Out Loud is the perfect guide to the kind of meal—full of family and friends eating with their hands, double-dipping, and letting loose—that you never want to end.

My Spiced Kitchen - Yaniv Cohen 2019-08-13
The Ultimate Guide to the One-of-a-Kind Flavors of the Middle East Delight your senses and excite your palate as Yaniv Cohen, aka The Spice Detective, leads you on a culinary tour through the exciting world of Middle Eastern spices—including turmeric, cumin, sumac, za'atar, clove, cardamom, caraway, baharat, coriander, dukkah, paprika, anise, nigella, allspice and cinnamon. With a lineup of delicious recipes, Yaniv highlights each spice's unique flavor. In a blend of traditional and modern cuisine, he expertly reveals the fullness of Middle Eastern spices in such dishes as Baharat-Scented Lamb Loin with Mint Pesto, Tunisian Caraway Carrot Salad, Cardamom Yemenite Beef Soup, Cinnamon-Scented Moroccan Couscous with Dried Fruit, Fresh Strawberries Stuffed with Clove-Spiced "Cheesecake" Mousse, Pan-Fried Cauliflower Steak in Nigella Seed Batter and Spiced Coriander Banana Cookies. To anyone looking to add vibrancy to their dishes: This cookbook belongs on your shelf.

Soframiz - Ana Sortun 2016-10-11

This charming collection of 100 recipes for everyday cooking and entertaining from Cambridge's Sofra Bakery and Cafe, showcases modern Middle Eastern spices and flavors through exotic yet accessible dishes both sweet and savory. Ana Sortun and Maura Kilpatrick have traveled extensively throughout Turkey and the Middle East, researching recipes and gaining inspiration for their popular cafe and bakery, Sofra. In their first cookbook together, the two demystify and explore the flavors of this popular region, creating accessible, fun recipes for everyday eating and entertaining. With a primer on essential ingredients and techniques, and recipes such as Morning Buns with Orange Blossom Glaze, Whipped Feta with Sweet and Hot Peppers, Eggplant Manoushe with Labne and Za'atar, and Sesame Caramel Cashews, Soframiz will transport readers to the markets and kitchens of the Middle East.

The Arabian Nights Cookbook - Habeeb

Salloum 2010

Features recipes for popular Arabian dishes, desserts, and drinks, along with an overview of the foods and kitchen utensils commonly used in the region.

The SPANISH, MIDDLE EASTERN and AFRICAN COOKBOOK - Pepita Aris 2017-07-31

This vibrant book brings together the authentic cooking styles of Spain, Africa and the Middle East in a collection of more than 300 recipes. All the archetypal dishes are featured, including the much-loved and appetizing Middle-Eastern mezze dishes such as Falafel and Houmus, slow-cooked Moroccan tagines and vibrant Spanish paellas, but also exotic dishes such as Jollof Chicken and Rice, from west Africa, and Tanzanian Fish Curry. Containing 1400 photographs, these easy-tofollow recipes, with step-by-step instructions and professional tips, make a superb resource of ideas, and a perfect instructional guide.