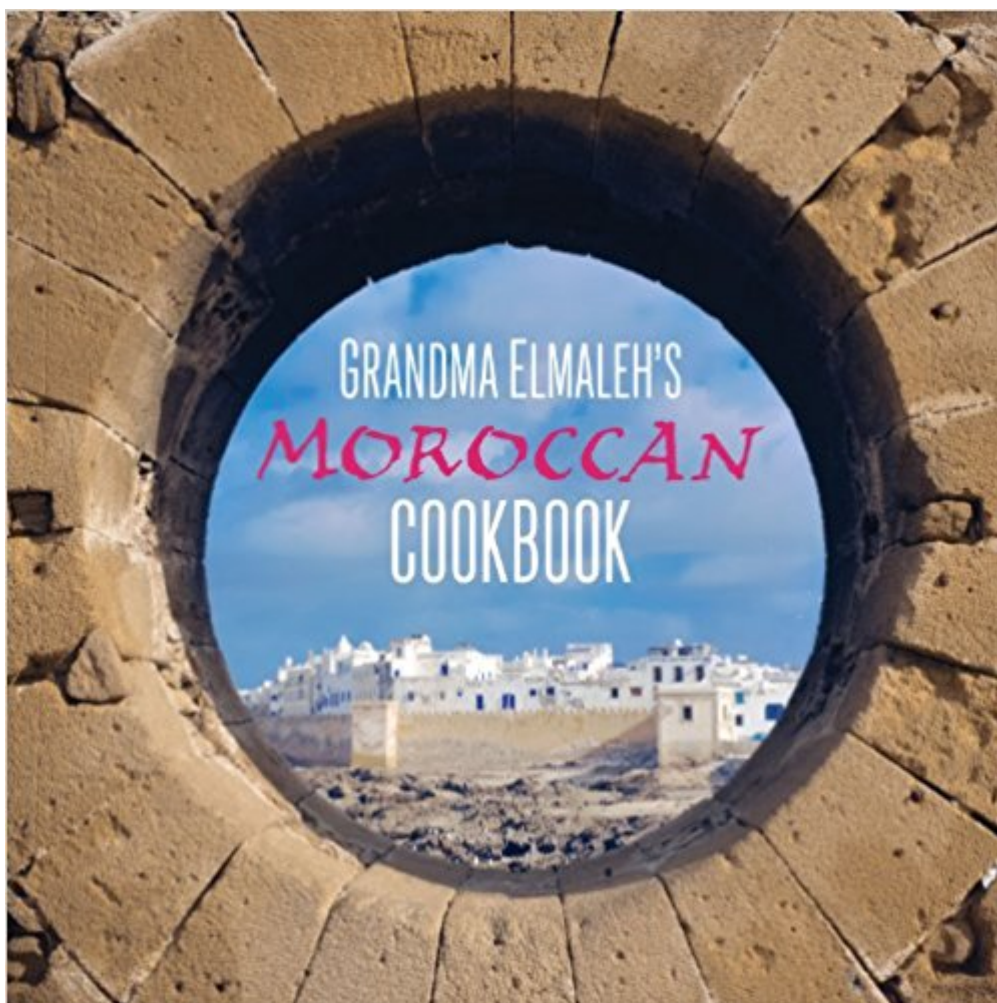


The book was found

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

Hardcover: 184 pages

Publisher: Hesperus Press; 1st Edition edition (June 18, 2012)

Language: English

ISBN-10: 1843913631

ISBN-13: 978-1843913634

Product Dimensions: 8.5 x 0.6 x 8 inches

Shipping Weight: 1.2 pounds

Average Customer Review: 4.5 out of 5 stars 11 customer reviews

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?

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

Grandma Elmaleh's Moroccan Cookbook The Best Tagine Recipes: 25 Original Moroccan Tagine Recipes for You and Your Family (Slow Cooker Moroccan Cookbook) Moroccan Arabic: Shnool the Hell is Going On H'naa? A Practical Guide to Learning Moroccan Darija - the Arabic Dialect of Morocco (2nd edition) (Educational Resources) In Grandma's Attic (Grandma's Attic (Numbered)) In

Grandma's Attic (Grandma's Attic Series Book 1) Still More Stories from Grandma's Attic
(Grandma's Attic Series Book 3) More Stories from Grandma's Attic (Grandma's Attic (Numbered))
Treasures from Grandma's Attic (Grandma's Attic Series) Easy Asian Cookbook Box Set: Easy
Korean Cookbook, Easy Filipino Cookbook, Easy Thai Cookbook, Easy Indonesian Cookbook,
Easy Vietnamese Cookbook (Korean ... Recipes, Asian Recipes, Asian Cookbook 1) Mug Recipes
Cookbook : 50 Most Delicious of Mug Recipes (Mug Recipes, Mug Recipes Cookbook, Mug
Cookbook, Mug Cakes, Mug Cakes Cookbook, Mug Meals, Mug Cookbook) (Easy Recipes
Cookbook 1) Easy European Cookbook Box Set: Easy English Cookbook, Easy Greek Cookbook,
Easy French Cookbook, Easy Irish Cookbook, Easy German Cookbook, Easy Portuguese ...
Portuguese Recipes, Irish Recipes 1) Czech Recipes: 48 of The Best Czech Recipes from a Real
Czech Grandma: Authentic Czech Food All In a Comprehensive Czech Cookbook (Czech Recipes,
Czech Cuisine, Czech Cookbook) Polish Recipes: 50 of The Best Polish Recipes from a Real Polish
Grandma: Authentic Polish Food All In a Comprehensive Polish Cookbook (Polish Cookbook, Polish
Recipes, Pierogi Recipes) North African Recipes: Moroccan Recipes, Algerian Recipes, Tunisian
Recipes and More in 1 Delicious African Cookbook Croatian Recipes: Croatian Food from a Real
Croatian Grandma: Real Croatian Cuisine (Croatian Recipes, Croatian Food, Croatian Cookbook)
My Grandma's Forgotten Recipes - A Russian Jewish Holiday Cookbook Christmas at Grandma's:
All the Flavors of the Holiday Season in Over 200 Delicious Easy-to-Make Recipes (Seasonal
Cookbook Collection) Grandma Doralee Patinkin's Holiday Cookbook: A Jewish Family's
Celebrations Grandma Doralee Patinkin's Jewish Family Cookbook: More than 150 Treasured
Recipes from My Kitchen to Yours Mountaineering in the Moroccan High Atlas (Cicerone Guides)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)